



Project _____

Model # _____ Quantity _____



Induction Cooking Station (Built-In)

(Model Shown: ICB234-26)

Models:

Model #	Number of Ranges	Number of Air Filter Systems	Number of Power Management Systems	Range Voltage	Range Peak Power
ICB234-18	2	1	1	110-120	1800 W
ICB234-26	2	1	1	208-240	2600 W
ICB348-18	3	2	1	110-120	1800 W
ICB348-26	3	2	1	208-240	2600 W

Description:

Spring USA's Induction Cooking Station is a unit that provides high-speed heating with quiet, efficient air filtering that removes grease laden vapor and odors all within a stainless steel housing that is ready for easy installation in a display cooking or cabinet base. Each unit offers flush mounted induction ranges with LED power/temp display, a downdraft air filter system with easy access to filters, and an integrated power source that powers the entire unit.

Standard Warranty:

- One year, parts & labor (excluding filters)

Agency Listings:

- ETL (Induction Ranges & Power Management System)
- UL STD 197 (Induction Ranges, Air Filter System & Power Management System)
- NSF/ANSI STD 4 (Induction Ranges & Air Filter System)
- UL ANSI/NSF No. 2 (Air Filter System)
- FCC (Induction Ranges)
- CETL (Induction Ranges & Air Filter System)

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Construction & Performance Features:

Housing

- Choice of 34" width (for two ranges) or 48" width (for three ranges)
- Heavy duty, easy to clean, stainless steel work top
- Sturdy support frame with full back panel

Induction Ranges (*Model #SM-181R or SM-261R*)

- Choice of 1800 watts or 2600 watts of power
- Easy to clean, 5 mm thick, tempered glass cooktop
- Black, tempered glass faceplate
- Power on/off with power on/pan present indicator light
- SmartScan technology
- Solid state controls with over/under voltage protection
- Cook/Temp mode touch pad with indicator lights
- Knob-set thermostat control with digital LED display
- Cook mode levels 1-20 and temp mode range from 100°F-400°F

Air Filter System (*Model #AF-350*)

- Cabinet mounted downdraft filtration system
- Stainless steel, counter-level, capture flue(s)
- Easy-service drawer slide for filter access
- Washable pre-filter, primary cell filter, and carbon absorption filter
- 96.7% capture of 1-3 micron particulate
- Quiet running 350-watt blower

Power Management System (*Model #PM2221, PM2231, or PM2251*)

- Mounted to housing for single point power connection
- Stainless steel enclosure and hardware
- 6 ft. power cord with NEMA 14-50P plug
- Includes NEMA 14-50R receptacle
- All outlets are surge protected



(Solid surface top not included)



Induction Cooking Station (Built-in)

Available Accessories/Alternative Configurations:

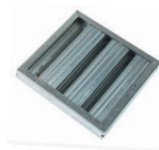
- Replacement filters
 - High Efficiency Primer Filter (Item #AF98710)
 - Carbon Final Filter (Item #AF98711)
 - Galvanized Baffle Filter (Item #AF9879)
- Induction ready Cookware (See Spring USA catalog)



Item #AF98710



Item #AF98711



Item #AF9879

Electric Requirements:

Each Induction Cooking Station comes with its own Power Management System, powering the entire unit with a single receptacle, eliminating the need for multiple receptacles at various voltages. The Power Management System includes five receptacles and can combine 120 volt and 240 volt power into one central power source of 240 volt. This simplifies the electrical requirements of each unit.

Below are the requirements of the Power Management system per the specific Induction Cooking Station model.

Model #	Voltage	Phase	Hertz	kW	Amps	Plug
ICB234-18	208-240	1	60	4.0	32.9	NEMA 14-50P
ICB234-26	208-240	1	60	5.6	23.1	NEMA 14-50P
ICB348-18	208-240	1	60	6.1	27.0	NEMA 14-50P
ICB348-26	208-240	1	60	8.5	35.4	NEMA 14-50P

For requirements of the individual components (induction ranges or air filter system) please see their corresponding specification sheets.

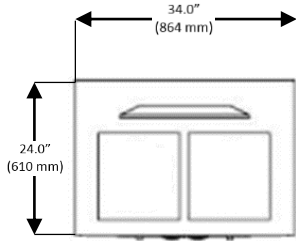
Induction Cooking Station (Built-in)

Key Dimensions:

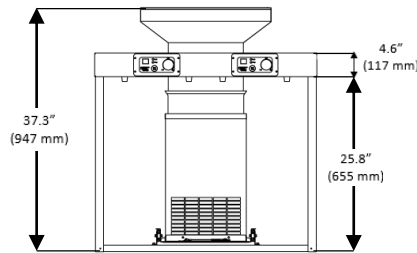


ICB234-18 & ICB234-26

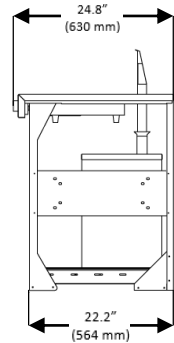
TOP VIEW



FRONT VIEW

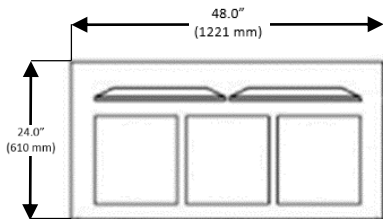


SIDE VIEW

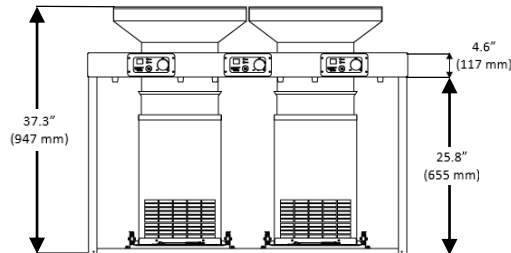


ICB348-18 & ICB348-26

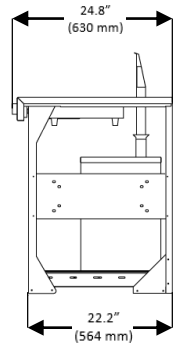
TOP VIEW



FRONT VIEW



SIDE VIEW





Project _____

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Induction Cooking Station (Built-in)

Shipping Dimensions:

Single Unit Shipping Carton				
Model #	Length	Width	Height	Weight
ICB234-18	72" (1829 mm)	38" (965 mm)	47" (1194 mm)	220 lb. (100 kg)
ICB234-26				
ICB348-18	72" (1829 mm)	38" (965 mm)	47" (1194 mm)	298 lb. (135 kg)
ICB348-26				

Notes & Conditions:

1. The Induction Cooking Station (Built-in) unit must be installed in a base cabinet or display cooking pedestal by a qualified contractor.
2. Ensure that you have dedicated power wherever you are planning to use your Induction Cooking Station. Refer to the manual for detailed instructions regarding operation.
3. Ensure the unit has proper ventilation at all times so it does not overheat.
4. The air filtration system is design exclusively for use with built-in induction ranges and cannot be used as a stand alone device or with other heating devices.
5. Induction ranges require use of ferrous metal, induction-ready cookware.
6. Spring USA Induction Servers and Induction Warmers/Ranges are designed to work together as a system. Optimal performance is achieved by using Spring USA components in conjunction with each other. As the first to offer such induction systems, Spring USA cannot warranty the performance of facsimile products offered by other companies.
7. Refer to individual specification sheets for the induction ranges, air filter system, or power management system for detailed information.