



Buffet Induction Cookware

The Evolution of Intelligent Design®

Spring USA®
127 Ambassador Drive
Suite 147
Naperville, IL 60540-4079

Phone: (1) 630-527-8600

Fax: (1) 630-527-8677

Email: springusa@springusa.com

Web: www.springusa.com

Installation & Operation Manual



Model: SM-181R, SM-261R &
SM-263R & SM-263RU (International)

Before You Begin:

Read the following instructions in their entirety. Use proper serving vessels. All serving vessels must be induction-ready.

Your MAX Induction® Range must have proper ventilation in order to operate correctly. There must be at least 7” of space available under a mounted induction range. Cabinets housing the induction range (s) should have intake & exhaust vents. Active ventilation may be needed. For optimal performance, the inside temperature of the cabinet should not exceed 90°F / 32° C.

Ensure that you have dedicated power to the installed location. Refer to the grid on Page 6 for Electrical Specifications.

Suitable Serving Ware:

Your MAX Induction® Range works with induction-ready serving vessels. Visit the Spring USA Website for a full line of induction-ready, professional serve ware.

Serving pieces must have a flat bottom, in order to make full contact with the countertop.

Serving pieces that are footed, or that have a raised ridge, are not for use on this system, as they cannot make full contact with the counter surface.

Vessels must have a diameter greater than 9”.

Glass Cookware is not suited for use on your induction warming system.

Serving vessels must be centered on the induction warmer for optimal heating and performance.



Convertible Buffet Servers



Stainless Steel Multi-Ply Cookware



Aluminum Tray With Induction Disk



Carbon Steel



Aluminum Cookware with Induction Disc



Cast Iron

Induction Range Error Codes:

Error	Cause	Solution
E0	Range does not detect a pan on the range.	Place an induction ready pan on the range.
E1	Range has overheated due to blocked ventilation and has shut down the range.	Clear vents, let range cool down, then restart. If error message continues, your range needs to be serviced.
E2	Overheating protection has been activated & the range has been shut down.	Remove the cookware from the range. Let the unit cool down, then restart. Make sure the cookware you are using is induction ready.
E3	Range is experiencing temporary voltage overload.	Let the induction range cool down completely, before restarting. Review dedicated power requirements.

Safety Precautions & Key Points:

Cabinet Ventilation must be provided. The inside temperature of the cabinet must not exceed 90°F / 32° C. Regularly inspect air intake grill on underside of ranges. Clean by vacuuming, as needed. The ventilation areas into and out of the cabinet should be provided. Active ventilation may be necessary dependent on cabinet design.

Actual range temperatures may vary due to a number of variables such as ambient temperature in the immediate surrounding area, content and volume of food being heated or cooked, and whether or not you are utilizing a cover on the vessel you are using.

Never attempt to service any part of your MAX Induction® Range on your own. Contact our Service Department by calling (1) 630-527-8600. Attempting to service your Induction Range on your own, or through an unauthorized repair facility automatically voids your warranty. For service forms, visit the Spring USA Website.

For Limited Warranty Information, visit www.springusa.com

Note:

This equipment uses, generates and can radiate radio frequency energy. If not installed correctly and used in accordance with the instructions, may cause harmful interference to radio communications. Users or guests with Pacemakers should contact their health care professional prior to using this product.

Mounting Control Panel:



Mounting The Control Panel:

To mount the Control Panel (B), use the template provided. Place the template on a plane or panel, perpendicular to the MAX Induction® Range, centering it to the range whenever possible.

The Control Panel cutout should measure 5-³/₄" x 2-³/₄". Place the Control Panel (B) into cutout hole. Using the four (C) wood screws provided, secure the Control Panel into place.

Using Your MAX Induction® Range:

Turn the induction range on (remember, the induction unit, by default, will start out in cook mode). An 'E0' message will appear in the panel. Place an induction-ready pan or server on the induction range. The display will begin to read the set temperature.

Set a stainless steel pan or server filled with water on top of the granite directly over the induction range mounted underneath. The blinking LED light should go solid. This means the induction range is reading the pan.

Electrical Specifications:

Model #	Voltage / Amps	Peak Power	Plug Type
SM-181R	110-120 Volts / 15 Amps	1800 Watts 50-60 Hz	NEMA 5-15 6' Cord
SM-261R	208-220 Volts / 11.8 Amps	2600 Watts 50-60 Hz	NEMA 6-20 6' Cord
SM-263R	220-240 Volts / Varied Amps	2600 Watts 50 Hz	CEE 7/7 16A European Plug or BS 1363 13A U.K. Plug 1.8 m Cord
SM-263RU	2220-240 Volts / Varied Amps	2600 Watts 50 Hz	BS 1363 13 A U.K. Plug 1.8 M Cord

How To Operate:

Your MAX Induction® Range is designed to operate in two modes: **"Cook" or "Temp"**.

"Cook" Mode offers you high-speed heating, used for sautéing, omelet stations, pasta bars or demonstration cooking.

"Temp" Mode offers you thermostatically controlled holding temperatures for use with soups, sauces, buffets or pastry work. The LED display allows for more accurate temperature selection.

In "Cook" Mode:

- An 'E0' code will flash until suitable cookware is placed on the glass surface of the range.
- The LED panel will display a two-digit number indicating the power level. Power levels run from 1 thru 20.
- As a safety precaution, if no cookware is placed on the induction range plate after 2-1/2 minutes, the unit will shut off.
- Once suitable cookware has been placed on the glass induction plate, the unit will continue to cook until the range is manually shut down, or the mode is changed over to "Temp" mode.

Note: There must be at least 7" of space available under a mounted induction range. Cabinets housing the induction ranges should have both vents & circulation fans installed. The inside temperature of the cabinet must not exceed 90°F / 32° C.

In "Temp" Mode:

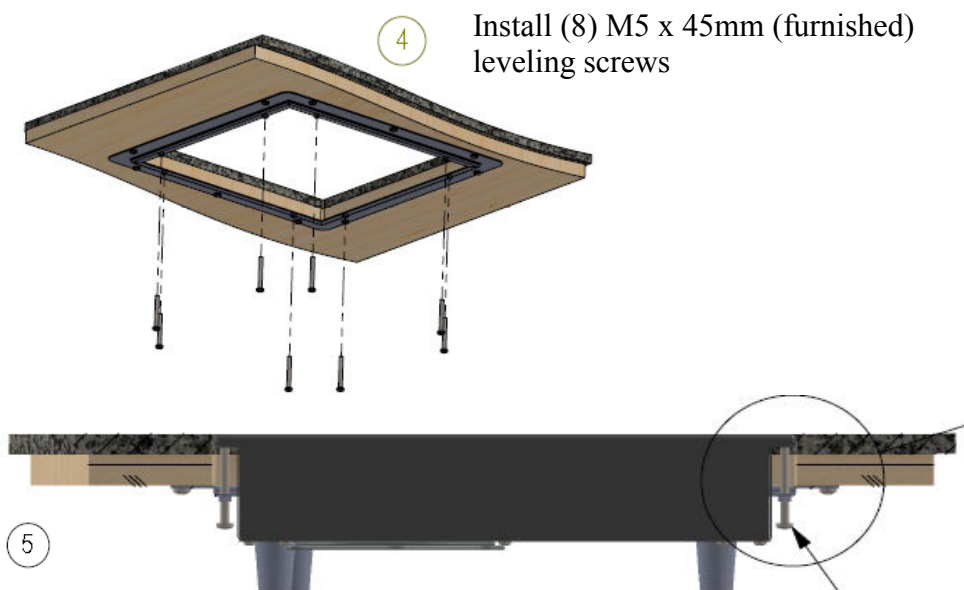
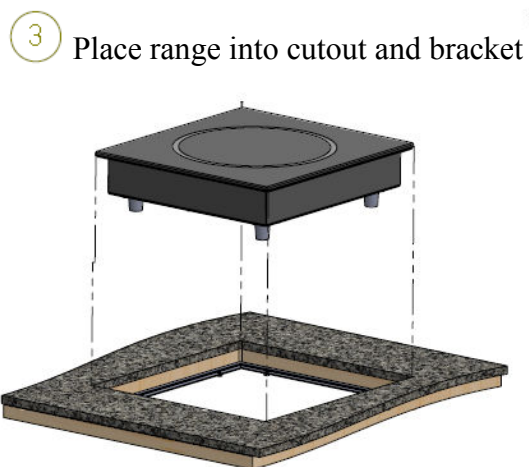
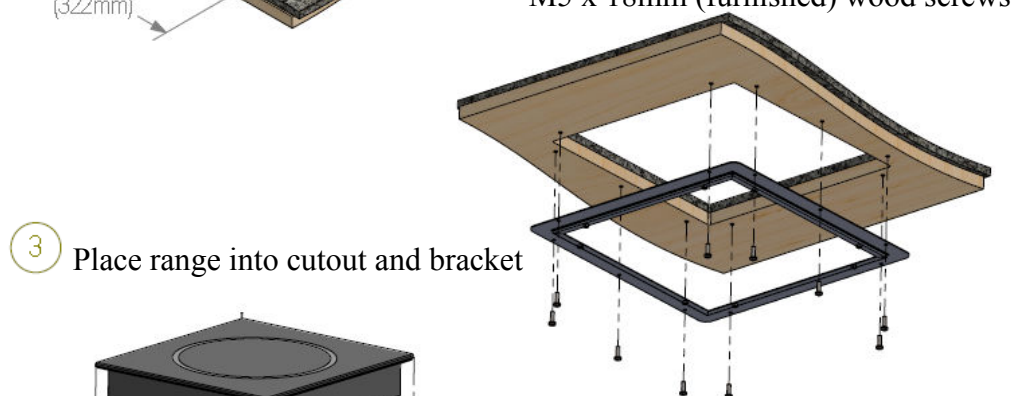
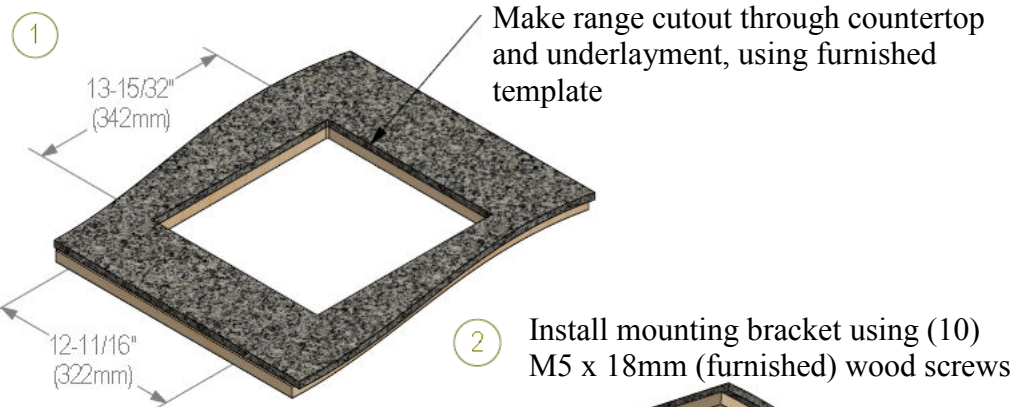
- An 'E0' code will flash until suitable cookware is placed on the glass surface of the range.
- The LED panel will display a three-digit number indicating the temperature setting. To increase the temperature setting, turn the dial clockwise. To decrease the setting, turn the dial to the counter-clockwise.
- The induction range will continue to warm the food until the set temperature has been reached. Once the temperature has been reached, the range will maintain that pre-selected temperature setting.
- Temperature settings in "Temp" mode, in fahrenheit are:
110°, 120°, 130°, 140°, 150°, 160°, 170°, 180°, 190°, 200°, 220°, 240°, 260°, 280°, 300°, 320°, 340°, 380° & 400°.
Celsius: 43°, 49°, 54°, 60°, 66°, 71°, 77°, 82°, 88°, 93°, 104°, 116°, 127°, 138°, 149°, 160°, 171°, 182°, 193° & 204°.

Flush Mounting Your MAX Induction® Range:

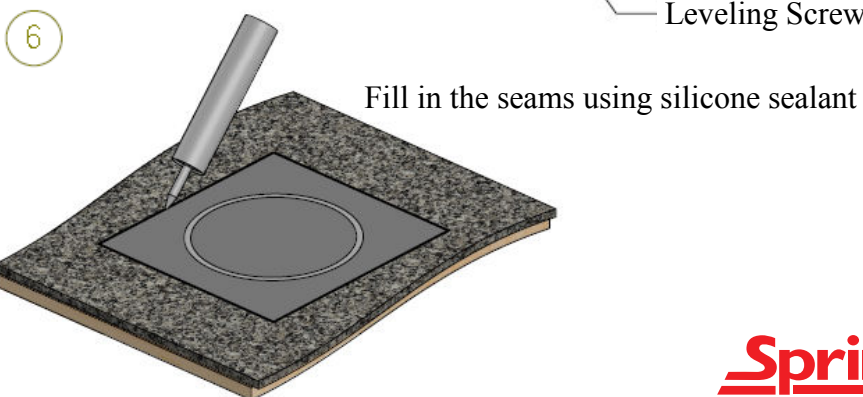
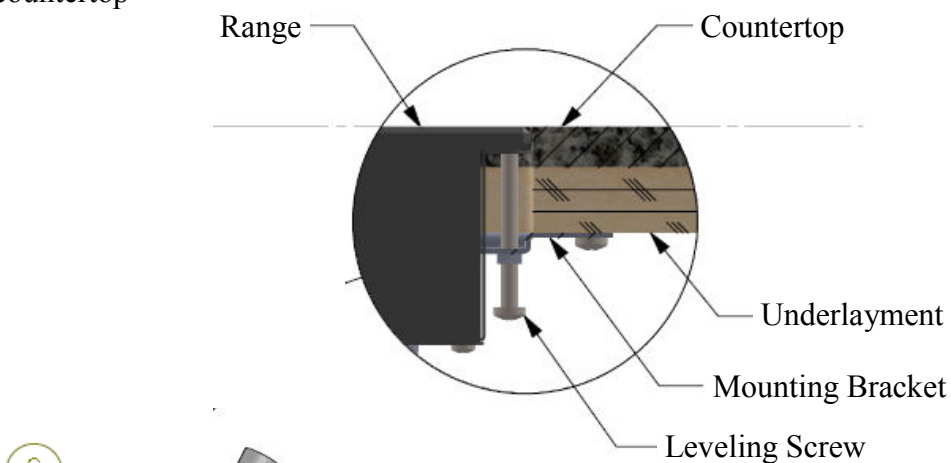
Remove your MAX Induction® range from the packaging and inspect all parts. If the ceramic glass surface is cracked or damaged, do not install the range. Contact your supplier for a replacement range.

Counter or table thickness must not exceed 2". If installing multiple ranges, each range must be at least 4" apart.

Your MAX Induction® Range must have the proper ventilation in order to operate correctly. There must be at least 7" of space available under a mounted induction range. Cabinets housing the induction ranges should have both vents & circulation fans installed. The inside temperature of the cabinet must not exceed 90°F / 32°C.



Use the leveling screws to adjust the range height so that it rests flush with countertop



Spring USA®
(1) 630-527-8600
www.springusa.com

Spring USA®
(1) 630-527-8600