

Project:	
Item #:	Quantity:
Model #:	





Countertop, Portable, Hold-Only Induction Warmer With Titanium Colored, Stainless Base

- SM-651C-T (110 Volt / US)
- SM-653C-T (220-240 Volt / Int'l)
- SM-653CU-T (220-240 Volt / Int'l)

 Model Number	Voltage	Peak Power	Plug Type
SM-651C-T (US)	110-120	650 Watts	NEMA 5-15
SM-653C-T (Int'l)	220-240	650 Watts	CEE 7/7 Schuko Plug
SM-653CU-T (UK)	220-240	650 Watts	BS 1363 UK Plug

Simple, Solid State Controls With:

- Power ON/OFF Touch Pad
- Power ON/Pan-Present Indicator Lights
- Four Set-Hold, Touch Pad Temperature Controls

Low	Low Low-Med M		High	
145 - 155° F	156 - 165° F	166 - 175° F	176 - 185° F	
61 - 71° C	72 - 76° C	77 - 82° C	83 - 87° C	

Short Form Specification:

Specified unit to be a Spring USA MAX InductionTM SM-_____ (specify 651C-T, 653C-T or 653CU-T), Countertop, Portable, Hold-Only Induction Warmer, with low-profile design, titanium-colored stainless steel case, 5mm thick tempered glass cook top and integrated oversized pan support. Unit features our exclusive Spring USA SmartScan® technology with over/under voltage protection, pan size and pan type recognition, large touch-screen power/temp display: plus all the following features.

- SmartScan® Over/Under Voltage Protection
- Tempered, Black Glass Control Panel Overlay
- Durable, Stick-Resistant, Whitford, 2-Ply, Quantanium Coating

Construction & Performance Features:

- Tempered, sleek, black smoked glass faceplate
- Attractive, durable, easy to clean, titaniumcolored stainless steel body design
- Reinforced, tempered glass vessel surface
- Features non-skid, non-scratch footing
- 100% Silicon rubber protective top seal
- Energy Saving, 650 watts of power; perfect for product holding
- Four, Touch-Control Temperature Settings
- Low-Profile Design, Only 3-1/8" Tall
- Exclusive SmartScan® Process Controller adjusts for voltage, pan size and pan type

- Light-Up Temperature Indicator
- Pan Overheat Protection

Standard Warranty:

One Year, Parts & Labor

Agency Listings:

- **FCC**
- ETL
- ETL-Sanitation to NSF-4
- CETL

Available Accessories/Alternate Configurations:

- Storage & Transport Box [Spring USA Catalog]
- Induction-Ready Cookware [Spring USA Catalog]
- Induction-Ready Serving Vessels [Spring USA Catalog]
- AF350 Under-Counter Air Filter System [See Spec.SIR-7]
- Built-In, High-Power Induction Ranges [See Spec.SIR-3]
- Custom Tabletop Induction Featuring SmartStoneTM
- Countertop (Hold-Only) Induction Hot Plate [Spec.SIR-2]
- Mobile & Custom Configurations [Contact Spring USA]



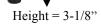
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[EC] Electric Requirements:

Model	Voltage	Phase	Hertz	Watts	Amps	Plug
SM-651C-T	110-120	1	50-60	650	5.4	NEMA 5-15P (6' Cord)
SM-653C-T	220-240	1	50-60	650	2.7	CEE 7/7 Schuko Plug
SM-653CU-T	220-240	1	50-60	650	2.7	BS1363 (13A) U.K. Plug

Key Dimensions & Shipping Information:

				Shipping Weight *	Single Unit Shipping Carton *		
Model	Unit	Unit	Unit		Width	Length	Height
	Width	Length	Height				
SM-651C-T	12.5"	16"	3-1/8"	13 lbs.	15-1/2"	18"	4-1/2"
SM-653C-T	12.5"	16"	3-1/8"	13 lbs.	15-1/2"	18"	4-1/2"
SM-653CU-T	330 mm	432 mm	102 mm	6.8 kg	406 mm	495 mm	140 mm

- * SM-651C-T Two Unit Case Pack: Weight = 29 lbs. (13.1 kg); Length = 22" (559 mm); Width = 19" (483 mm); Height = 16" (406 mm)
- * SM-653C-T Two Unit Case Pack: Weight = 33 lbs. (14.9 kg); Length = 25" (635 mm); Width = 23" (584 mm); Height = 18" (457 mm)
- * SM-653CU-T Two Unit Case Pack: Weight = 33 lbs. (14.9 kg); Length = 25" (635 mm); Width = 23" (584 mm); Height = 18" (457 mm)

Notes & Conditions:

- 1. Ensure that you have dedicated power wherever you are planning to use your induction warmer. Each warmer draws 5.4 Amps. Up to three units can operate from one single, 20 Amp, dedicated circuit (US Models).
- 2. For optimum performance, allow 4" (102 mm) rear and side clearance for good air circulation. <u>Your induction</u> warmer must have proper ventilation at all times. Do not place your induction unit next to any appliance that thows heat; such as a stove, oven or fryer. Actual range temperature 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 using a lid on the serving vessel. Refer to your Operations Manual for steps on how to properly clean and maintain your induction warmer.
- 3. This induction warmer requires the use of ferrous metal, induction-ready cookware.

