



MAX INDUCTION

MAX InductionTM MultiSurface Hidden Induction Range

Built-in, Hidden Induction System

- Safe for use under SmartStone or other approved surfaces
- Induction range seamlessly mounts beneath the countertop to eliminate any cutting

Trivetless, No RFID Trivet Required

- Induction intuitively senses induction-ready vessels without the use of trivets
- Unlike trivet systems, no recalibration required between service or when vessels move

Industry-leading Induction Technology

- Induction range safely senses & heats the serving vessel, not the countertop
- Exclusive SmartScan[®] technology
 - over/under voltage protection
 - vessel size/ type recognition protects from warping or food from burning
 - automatic pan recovery seamlessly adjusts and recognizes vessels without losing connection as they lift from the surface

Spring USA's Promise

Guaranteed as one of Spring USA's professional induction ranges with less than **1% failure rate** and **backed by an overnight exchange warranty.**



MultiSurface Hidden Induction Range

SKU: SM-651SS

- Four-Position Set-Hold Temp Control
- 110-120 V, 1 phase, 60 Hz, 650 W, 5.4 amp
- Separate control panel with 60" (1.5 m) cable for easy mounting
- NSF-certified, FCC, ETL listed to UL 197, CSA C22.2 #109 (cETL)
- International and UK models available

[VIEW PRODUCT](#)

SMARTSTONE™

THE PREFERRED SURFACE FOR SPRING USA HIDDEN INDUCTION



TRIVETLESS INDUCTION

Specifically designed to work with Spring USA hidden Induction Ranges and Frost Tops.



SUPERIOR DURABILITY

Resistant to scratches, stains, chemicals, UV, and corrosion to retain original beauty, lightweight with better durability.



NSF-CERTIFIED

Compact, non-porous material does not harbor bacteria, easy maintenance.



PREMIUM FINISHES

A vast color palette of natural, polished or pre-polished finishes.

SmartStone Hidden Induction/Frost Top System

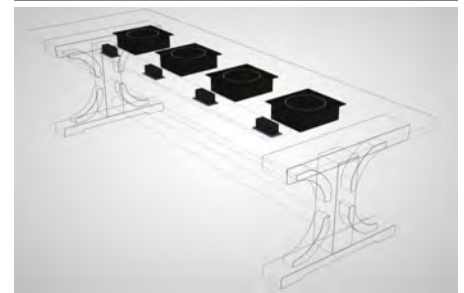
SmartStone, Spring USA's proprietary stone, provides the quality and performance required for commercial foodservice surfaces while maintaining its full beauty.

Designed specifically for use with Spring USA induction ranges, frost tops, and vessels, you can have peace of mind knowing your surface won't burn, crack, or stain from your induction or frost top equipment.

Fully Customizable

We offer highly customizable solutions and exclusive surfaces capable of integrating with any style or environment. Pair with:

- SM-651SS hidden induction range
- frost tops
- accessories: shelves, casters, cord management, etc.
- third-party equipment
- pre-designed tables or create your own

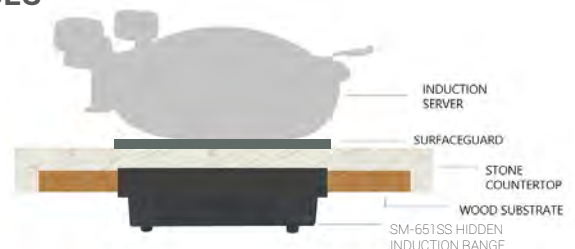


WORKING WITH NON-SMARTSTONE APPROVED SURFACES

MAX Induction SurfaceGuard

With SurfaceGuard, the SM-651SS induction range can now be adapted to mount under other approved materials up to 2 cm thick.

See list of approved surfaces on pg 3 or contact us for more information.



Expert Testing & Approval Process

The MAX Induction™ MultiSurface Hidden Induction Range has been thoroughly tested and approved for use with certain vessels & surfaces up to 2 cm thick (see chart).

Through this rigorous process, each surface and vessel is tested for quality, performance, and compatibility that meets Spring USA's standards for professional foodservice equipment.

Spring USA is dedicated to continuous improvement - for testing of surfaces & vessels not listed, **contact us**.

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800-535-8974

APPROVED SURFACES & VESSELS |

SURFACE	MATERIAL	THICKNESS	VESSEL
SmartStone	Porcelain	1.2 cm / 2 cm max	1.2 cm thick - All Spring USA induction-ready vessels 2 cm max - Round Sauteuse Square Servers Oatmeal/Soup Servers Servella IronLite Wynwood by Skyra
Silestone*	Quartz	1.2 cm / 2 cm max	
Fiandre	Porcelain	1.2 cm / 2 cm max	
Eiffelgres	Porcelain	1.2 cm / 2 cm max	
Iris Ceramica	Porcelain	1.2 cm / 2 cm max	
Fmg	Porcelain	1.2 cm / 2 cm max	
Ariostea	Porcelain	1.2 cm / 2 cm max	
All other surfaces & vessels – inquire for testing			

*requires SurfaceGuard

INDUCTION COMPARISON |



	SM-651SS	OTHER VENDORS
Trivetless	✓ No RFID trivet required	✗ RFID trivet required
Moisture-proof	✓ Moisture doesn't inhibit induction performance	✗ Moisture can block the trivet from operating properly
Vessel Compatible	✓ Vast selection of compatible vessels	✗ Limited compatible vessels
Automatic Recalibration	✓ Ranges never need recalibration	✗ Recalibration needed if server or trivet moves
Warranty	1 Year, Overnight Exchange	N/A