



Project _____
 Item # _____
 Quantity _____



MultiSurface Hidden Induction Range

ITEM #	VOLTAGE	PEAK POWER
SM-651SS (US)	110-120	650 W
SM-653SS (Int'l)	220-240	650 W
SM-653SSU (UK)	220-240	650 W

Description:

Spring USA's MultiSurface Hidden Induction Range is an induction range intended for product holding that is hidden under a countertop with a separate control panel.

Construction & Performance Features:

- Induction heats the serving vessels, not the countertop
- Use under approved countertop surfaces
- Sealed base with flanged cooking surface for easy mounting under countertop
- Separate control panel with 60" (1.5 m) cable for easy mounting
- Mounting frame bracket
- Simple, solid state controls
- Power ON/OFF touch pad
- Power ON/Pan-Present indicator lights
- Four-Position Set-Hold Temperature Control
- Lighted temperature indicator
- Temperature range

Low	Low-Med	Med-High	High
145-155°F	156-165°F	166-175°F	176-185°F
62-68°C	69-73°C	74-79°C	80-85°C

Standard Warranty:

Spring USA Induction Ranges offer a one-year, overnight exchange warranty (continental US only), from the date of invoice, against manufacturers defects. See SpringUSA.com for more details or call the Tech Center at 630-527-8600.

Agency Listings (US):

- ETL
- UL STD 197
- FCC
- CSA C22.2 No. 109 (cETL)
- ETL-Sanitation to NSF-4



Available Accessories/Alternate Configurations:

- SurfaceGuard
- Induction-ready Cookware and Serving Vessels
- Built-In, High Power Induction Ranges
- Countertop, Portable Induction Ranges
- SmartStone™

MultiSurface Hidden Induction Range

SmartStoneTM:

SmartStoneTM is Spring USA's proprietary stone designed specifically to work together with Spring USA vessels for maximum performance and precision. SmartStoneTM is the preferred surface for use with the MultiSurface Hidden Induction Range.

For other surfaces, refer to the below list for approved surfaces and vessels that can be used with the Multisurface Hidden Induction Range.

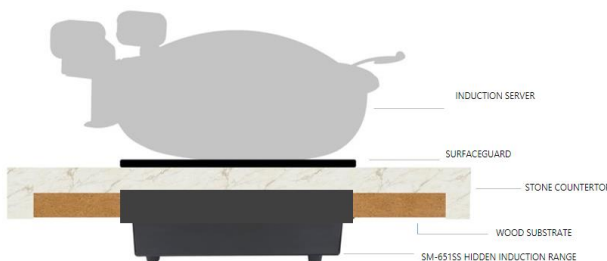
Approved Surfaces & Vessels:

Surface Brand	Surface Material	Surface Thickness	Vessels
SmartStone TM	Porcelain	1.2 cm / 2 cm maximum	1.2 cm thick: All Spring USA Induction-ready Vessels 2 cm thick: Round Sauteuse Server Square Server Oatmeal/Soup Server Servella IronLite Wynwood by Skyra
Silestone*	Quartz	1.2 cm / 2 cm maximum	
Fiandre	Porcelain	1.2 cm / 2 cm maximum	
Eiffelgres	Porcelain	1.2 cm / 2 cm maximum	
Iris Ceramica	Porcelain	1.2 cm / 2 cm maximum	
Fmg	Porcelain	1.2 cm / 2 cm maximum	
Ariostea	Porcelain	1.2 cm / 2 cm maximum	
All other surfaces & vessels – inquire for testing.			

*Requires SurfaceGuard.

SurfaceGuard:

Spring USA's SurfaceGuard, item #SES651, helps expand the compatibility of the MultiSurface Hidden Induction Range with other approved surfaces under 2 cm thick. The SurfaceGuard prevents cracking or staining of the surface. When noted, the SurfaceGuard should always be in place between the approved vessel and approved surface for further protection.

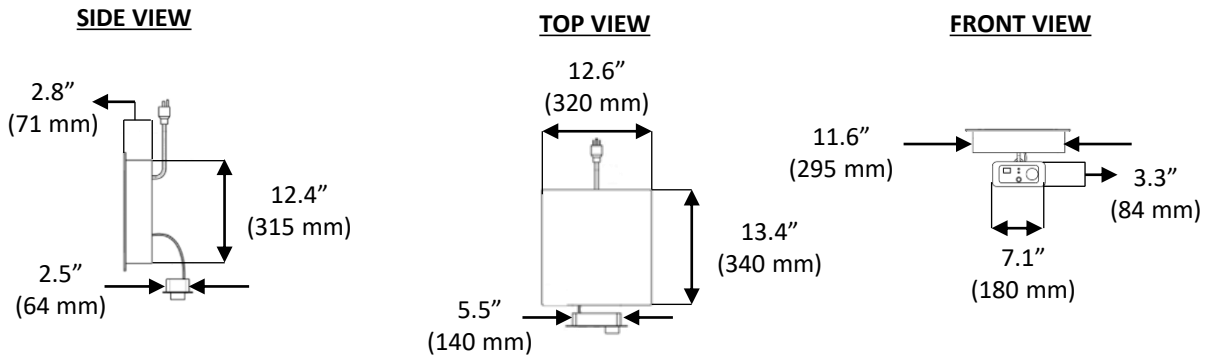


SurfaceGuard
Item #SES651

MultiSurface Hidden Induction Range

Electric Requirements:

ITEM #	V	PHASE	HZ	W	A	PLUG
SM-651SS (US)	110-120	1	60	650	5.4	NEMA 5-15P
SM-653SS (Int'l)	220-240	1	50-60	650	2.7	CEE-7/7 16A Schuko
SM-653SSU (UK)	220-240	1	50-60	650	2.7	BS 1363 (13A) U.K.

Key Dimensions:


Net Weight: 10.6 lb. (4.8 kg)

Control Box Cutout: 5.7" L x 2.7" W (146 mm L x 69 mm W)

Shipping Dimensions:

SINGLE UNIT SHIPPING CARTON				
ITEM #	LENGTH	WIDTH	HEIGHT	WEIGHT
SM-651SS (US)	18.0"	16.0"	6.0"	13.0 lb.
SM-653SS (Int'l)	457 mm	406 mm	152 mm	5.9 kg
SM-653SSU (UK)	457 mm	406 mm	152 mm	5.9 kg



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MultiSurface Hidden Induction Range

Notes & Conditions:

1. This induction range must be mounted under an approved surface in a base cabinet or portable table with the control module mounted on the front of that enclosure [see cutout dimensions above].
2. For optimum performance, allow 4" clearance from front and sides; 7" below unit for good air circulation. **Cabinet ventilation must be provided.** The inside temperature of the cabinet must not exceed 90°F/32°C.
3. 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 cover on the serving vessel.
4. This induction range requires use of ferrous metal, induction-ready cookware.
5. 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.