

Induction Range Error Codes:

Error	Cause	Solution
4 Flashing Lights on Control Panel	Range does not detect a pan on the range.	Place an induction ready pan on the range.
Low & Low-Med Lights Flashing	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.
Low & Med-High Lights Flashing	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.
Low & High Lights Flashing	Range is experiencing temporary voltage overload.	Let the induction range cool down completely, before restarting. Re-view dedicated power requirements on page one of this manual.

Safety Precautions & Key Points:

Cabinet Ventilation must be provided. The inside temperature of the cabinet must not exceed 90°F / 32° C. 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® Warmer on your own. Contact our Service Department by calling (1) 630-527-8600. Attempting to service your Induction Warmer on your own, or through an unauthorized repair facility, automatically voids your warranty. Always disconnect from power source prior to removing range from cabinet.

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.



(1) 630-527-8600

www.springusa.com

Installation & Operation Manual



Models: SM-651SS

&

SM-653SS, SM-653SSU (International)

Only

Before You Begin:

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

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

Ensure that you have dedicated power to the installed location. Each induction warmer will draw 5.4 Amps (International Model will draw 2.7 Amps). Three units will operate from a single 20 Amp dedicated circuit.

Suitable Serving Ware:

Your SmartStone® Induction System 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 bottom diameter greater than 4”.

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



www.springusa.com

Mounting Control Panel:



Mounting The Control Panel:

To mount the Control Panel, use the template provided.

Place the template on a plane or panel, perpendicular to the MAX Induction® warmer, centering it to the warmer whenever possible.

The Control Panel cutout should measure 5-³/₄”x 2-³/₄”.

Place the Control Panel into cutout hole. Using the four (4) mounting screws provided, secure the Control Panel into place. Attach Control Panel to range prior to connecting to power source.

Testing Your MAX Induction® Warmers:

Allow 24 hours curing time for the Thin-Set Mortar. Check the leveling screws to ensure even contact of range to the underside of the countertop material. At this point you can test the MAX Induction® warmer for conductivity.

Turn on the Induction warmer and set the temperature to Med-High. The red LED light should begin to blink.

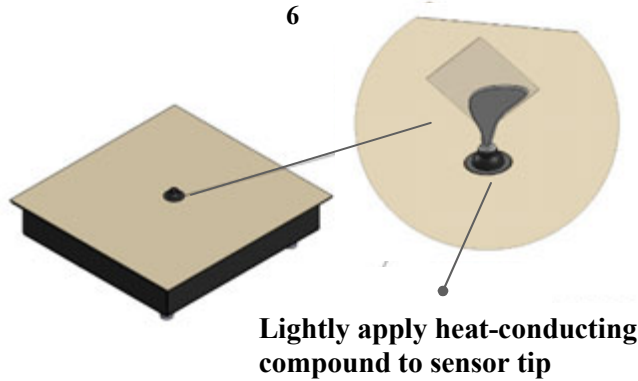
Set a stainless steel pan or server filled with water on top of the counter, directly over the induction warmer mounted underneath. The blinking LED light should go solid. This means the induction warmer is reading the pan.

Get the most out of your warmers. Always use induction-ready serving vessels. See the Spring USA Website for a full line of induction-ready professional serve ware.

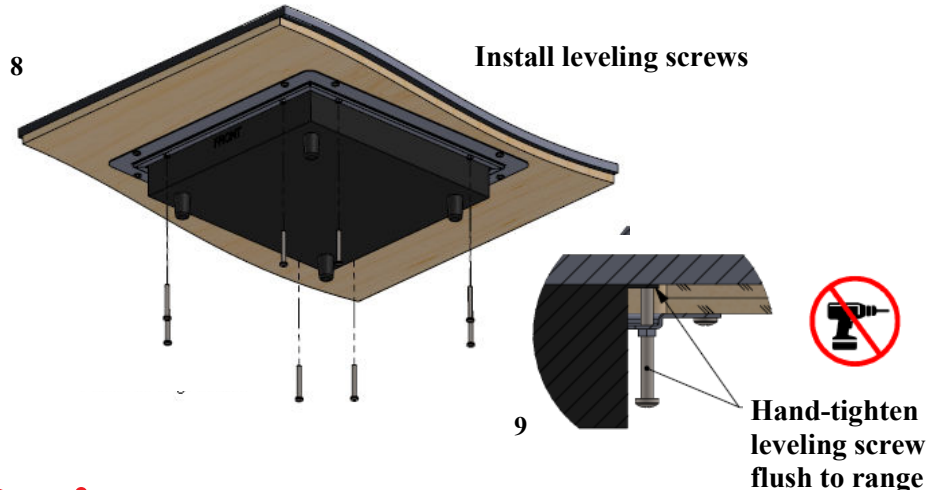
Model #	Voltage / Amps	Peak Power	Plug Type
SM-651SS	110-120 Volts / 5.4 Amps	650 Watts 50-60 Hz	NEMA 5-15
SM-653SS	220-240 Volts / 2.7 Amps	650 Watts 50-60 Hz	International Plug
SM-653SSU	220-240 Volts / 2.7 Amps	650 Watts 50-60 Hz	International Plug

Warming Range Installation:

Do Not Apply Thin-Set Mortar to the surface of the warming range



7 Install SmartStone® onto underlayment



How To Operate:

Your MAX Induction® Warmer has been designed specifically to keep foods warm. Your SM-651SS Range is a Warming Induction Range.

Foods must be at serving temperature, or above, before placing into serving vessels.

To Begin:

- ▶ Press the On/Off Button
- ▶ An LED light will indicate which temperature setting the warmer is operating in (based on the chart shown below)
- ▶ To change the temperature of the warming warmer, press the corresponding button for the temperature you are trying to obtain
- ▶ Your induction warmer will continue to warm until the set temperature is reached
- ▶ Once the set temperature has been reached, the unit will maintain at that temperature
- ▶ If the induction warmer senses a drop in temperature of the vessel placed on top of it, it will start heating again, until the set temperature is obtained
- ▶ As a safety feature, your induction range will automatically shut down if a vessel is not placed on it after two-minutes
- ▶ Temperature ranges for your induction warming unit are as follows:

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

Note:

Our induction warming system is designed specifically for installation under approved countertop material that measures .6-1 cm in thickness. Use of non-approved countertop materials, or any variation in installation processes, voids your warranty. Spring USA is not responsible for poor performance or damage when ranges are used in conjunction with non-approved materials. For a full list of compatible, approved countertop materials, see our website.

Our Induction Warming System has been designed and tested using Spring USA Professional Cookware and Vessels. Spring USA cannot guarantee the performance of other Vendors' equipment being used with our SmartStone® Induction System.

Mounting Your Induction Warmer With SmartStone®:

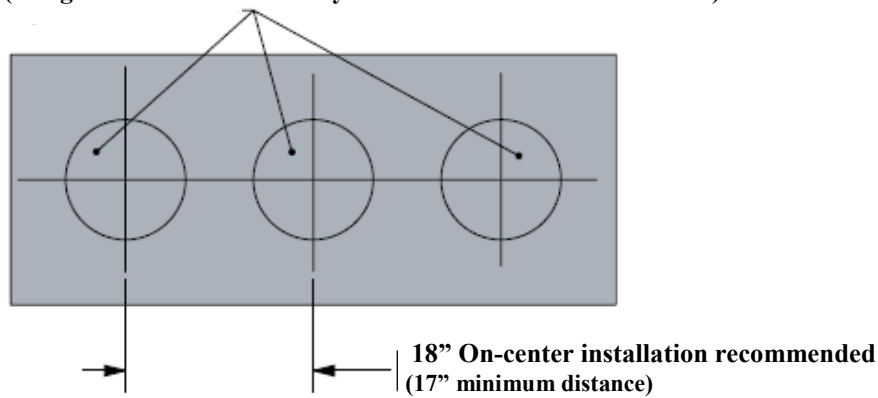
Only materials that have been approved, as shown on the Spring USA Website, can be used when installing the SmartStone® Induction System.

Ensure that you are using a 3/4" thick, cabinet grade plywood, cut to length.

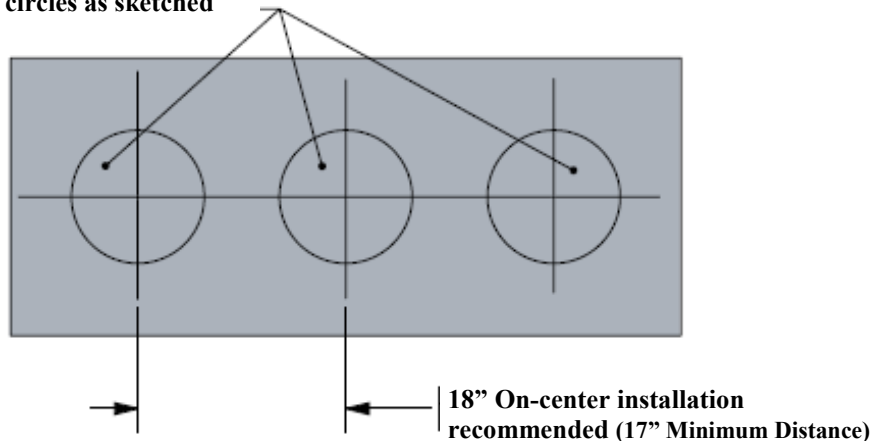
You will need Thin-Set Mortar, and a V-Notch Trowel, for your install.

Ensure that your working surface is free of dust and debris.

- 1 **Locate Warmer Placement**
Mark as 11-1/2" Circles
(Ranges must remain 4" away from counter or material seams)

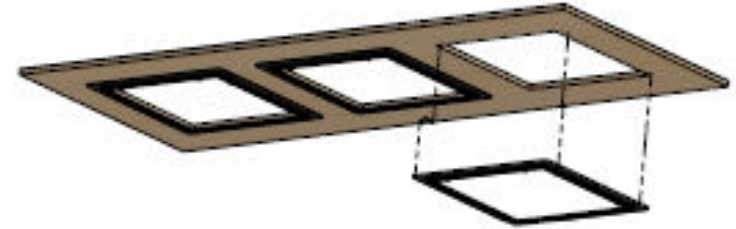


- 2 **Cut circles as sketched**

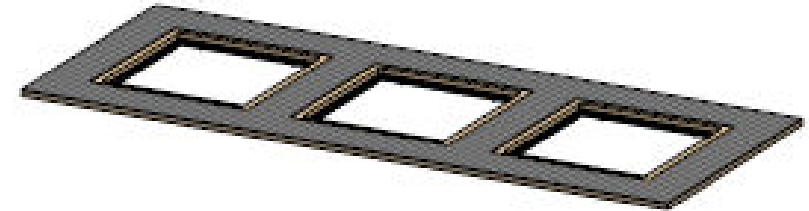


Mounting Your Induction Warmer With SmartStone®:

- 3 **Install mounting bracket**
using (10) M5 x 18mm
(furnished) wood screws



- 4 **Apply Thin-Set mortar** to underlayment, leaving approximately a 1/2" perimeter around cutout free of mortar



It should look like this:

Do Not Apply Thin-Set Mortar to the surface of the warming range



- 5 **Place range into cutout and bracket**

