Spring USA's Countertop (Reconfigurable or Built-In) Wok Induction Range is a heating unit for product cooking. The range features a brushed stainless steel body and detachable control panel for built-in applications. Each range includes our exclusive SmartScan® technology with over/under voltage protection, pan size and pan type recognition, and large LED power/temp display.

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**Construction & Performance Features:**
- Hemispherical shaped coil & tempered, black, smoked glass surface
- Tempered, smoked black glass faceplate
- 100% silicone rubber protective top seal
- Non-skid, non-scratch footing/base
- 7’ power cord with plug
- Removable mesh air filter
- Simple, solid state controls
- Power ON/OFF heavy duty knob
- Power ON/Pan-Present indicator lights

**Model Specifications:**

<table>
<thead>
<tr>
<th>Model #</th>
<th>Voltage</th>
<th>Peak Power</th>
<th>Plug Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>SM-351WCR (US)</td>
<td>208-240</td>
<td>3500 W</td>
<td>NEMA 6-20P</td>
</tr>
<tr>
<td>SM-353WCR (Int’l)</td>
<td>220-240</td>
<td>3500 W</td>
<td>CEE-7/7 16A Schuko</td>
</tr>
<tr>
<td>SM-353WCRU (UK)</td>
<td>220-240</td>
<td>3000 W</td>
<td>BS 1363 (13A) U.K.</td>
</tr>
</tbody>
</table>

**Standard Warranty:**
Spring USA Induction Ranges offer a one (1) year, overnight exchange warranty, from the date of invoice, against manufacturers defects. See SpringUSA.com for more details.

**Agency Listings:**
- ETL
- UL STD 197
- FCC
- CETL
- ETL-Sanitation to NSF-4
Available Accessories/Alternate Configurations:

- Storage & Transport Box [Spring USA Catalog]
- Induction-ready Wok Pans [Spring USA Catalog]
- AF-350 Under-Counter Air Filter System
- Built-In, High Power Induction Ranges
- Custom Tabletop Induction featuring SmartStone®
- Mobile & Custom Configurations [Contact Spring USA]

Electric Requirements:

<table>
<thead>
<tr>
<th>Model #</th>
<th>Voltage</th>
<th>Phase</th>
<th>Hertz</th>
<th>Watts</th>
<th>Amps</th>
<th>Plug</th>
</tr>
</thead>
<tbody>
<tr>
<td>SM-351WCR (US)</td>
<td>208-240</td>
<td>1</td>
<td>60</td>
<td>3500</td>
<td>14.6</td>
<td>NEMA 6-20P</td>
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<tr>
<td>SM-353WCR (Int’l)</td>
<td>220-240</td>
<td>1</td>
<td>50-60</td>
<td>3500</td>
<td>14.6</td>
<td>CEE-7/7 16A Schuko</td>
</tr>
<tr>
<td>SM-353WCRU (UK)</td>
<td>220-240</td>
<td>1</td>
<td>50-60</td>
<td>3000</td>
<td>12.5</td>
<td>BS 1363 (13A) U.K.</td>
</tr>
</tbody>
</table>

Key Dimensions:

- Glass Width: 11.0” (279 mm)
- Net Weight: 17.6 lb. (8.0 kg)
- Control Panel Height: 5.75” (146 mm)
Countertop (Reconfigurable or Built-In) Wok Induction Range

Shipping Dimensions:

<table>
<thead>
<tr>
<th>Model #</th>
<th>Length</th>
<th>Width</th>
<th>Height</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>SM-351WCR (US)</td>
<td>25.0&quot;</td>
<td>18.0&quot;</td>
<td>7.9&quot;</td>
<td>25.0 lb.</td>
</tr>
<tr>
<td>SM-353WCR (Int’l)</td>
<td>635 mm</td>
<td>457 mm</td>
<td>201 mm</td>
<td>11.3 kg</td>
</tr>
<tr>
<td>SM-353WCRU (UK)</td>
<td>635 mm</td>
<td>457 mm</td>
<td>201 mm</td>
<td>11.3 kg</td>
</tr>
</tbody>
</table>

Notes & Conditions:

1. For optimum performance, allow 4” clearance from front and sides for good air circulation. **Proper ventilation must be provided at all times.**

2. 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.

3. This induction range requires use of ferrous metal, induction-ready cookware.

4. 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.