



Project \_\_\_\_\_

Item # \_\_\_\_\_ Quantity \_\_\_\_\_

Model # \_\_\_\_\_



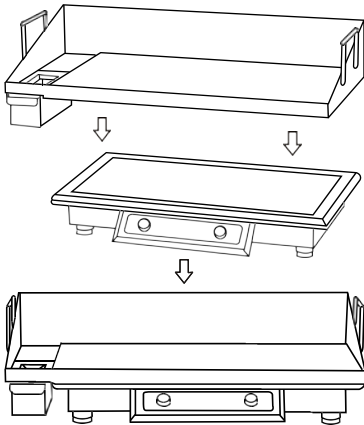
## Countertop Griddle Overlay and Double Hob Induction Range Kit

Model	Dims	Cooking Area	Weight	Details
SMG251-6	32.25" x 15.25"	28.25" x 15.15"	63 LBS	Griddle Overlay Attachment
SM-251GRD	32.25" x 10.5"	28.25" x 15.15"	96 LBS	Double Hob Induction Kit

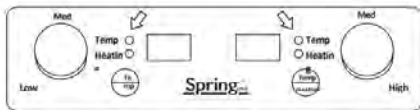
### How To Use:

Remove your MAX Induction Griddle from the packaging and inspect all parts. If any part or accessories is cracked or damaged, do not install the griddle. Contact your supplier for a replacement griddle.

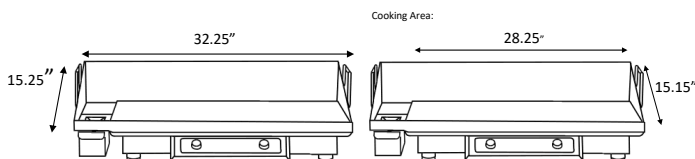
This Griddle is to be mounted on the Spring USA Induction range SM-251-2CR or SM-253-2CR. Put the Griddle on top of the induction range as shown in picture below. Make sure the griddle is horizontal without any tilting. Preheat griddle for 30 minutes prior to use.



Only works with SM-251-2CR & SM-253-2CR Operate your induction range in 'Temp' settings only.



### Key Dimensions:



### Description:

Harness the power and precision of induction to effortlessly cook griddle favorites, the MAX Induction Griddle Overlay Attachment quickly and securely fits on top of the MAX Induction Double Induction Range for a larger surface area than other induction griddles on the market, making it easy to cook breakfast items, burgers, cheesesteaks, and other grilled favorites.

### Construction & Performance Features:

- 10 mm thick stainless steel cooking
- Larger surface area than other induction griddles on the market
- Designed for use with, and retrofits,
- Spring USA SM-251-2CR & SM-253-2CR
- Removable handles for easy cleaning and changeover



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### Shipping Dimensions:

Single Unit Shipping Carton				
Model #	Length	Width	Height	Weight
SM-251-2CR (US)	34.0"	18.0"	4.5"	34.0 lb.
SM-253-2CR (Int'l)	864 mm	457 mm	114 mm	16.3 kg
SMG251-6	48.0"	18.0"	8.0"	66.0 lb.
SM-251GRD	Ships as 1 each, SM-251-2CR and SM251-6. See above.			

### 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.