

Spring USA®

The Evolution of Intelligent Design®

**Buffet
Induction
Cookware**



[EC] Electric Requirements:

Model	Voltage	Phase	Hertz	Watts	Amps	Plug Type
ST-1220	110-120	1	60	230	2.1	NEMA 5-15P (6' Cord)
ST-1223	220-240	1	50-60	230-240	1	CEE-7/7 16A Schuko Plug (1.8 M Cord)
ST-1223U	220-240	1	50-60	230-240	1	BS 1363 13A UK Plug (1.8 M Cord)

Spring USA®
127 Ambassador Drive
Suite 147
Naperville, IL 60540-4079

Phone: (1) 630-527-8600

Fax: (1) 630-527-8677

Email: springusa@springusa.com

Web: www.springusa.com



**Operation
Manual**

**Warming
Tray**

By **Spring** USA®

The Evolution of Intelligent Design®

Models: ST-1220

&

ST-1223, ST-1223U (International)



Before You Begin:

2

Read the following instructions in their entirety. Flat-based cookware works best for heating on this unit. Cookware, or vessels with a footed bottom will not transfer heat correctly. Cookware with a concave or convex bottom will not transfer heat correctly and should not be used.

This Warming Tray has been designed for maintaining temperature only. Food should be at serving temperature, or slightly above serving temperature, and then placed on the Warming Tray.

The Warming Tray has been designed with the controls on the back side of the unit. The back side of the unit should be facing the Chef so temperatures can be adjusted by the Chef, not from the position of the Guest.

Once the unit has been turned on, the surface temperature may be hot.

How To Operate:

Plug the Warming Tray into a grounded outlet. Ensure the unit is level on the surface you will be using it on. If the Warming Tray is not level, adjust the leveling legs until the unit sits solidly on the tabletop.

Move the power switch to the "On" position. You'll know the Warming Tray has been turned on when the red, indicator light on the front of the unit is illuminated.

The Warming Tray surface can reach a temperature of approximately 200°F (105° C). Adjust the temperature by turning the dial until the desired temperature has been reached. Adjusted temperatures range from 140°F (60° C) to 200°F (105° C).

This Warming Tray has been designed for maintaining temperature only and should not be expected to heat food to serving temperatures from a cold, uncooked or refrigerated state.

Certifications:



Model: ST-1220

Conforms to NSF 4
Conforms to UL STD 197
Certified to CSA STD C22.2 No. 109



Safety Regulations:

3

Glass Surface Measures 13-3/4" (35 cm) Front to Back & 20-3/4" (53.34 cm) Side to Side



Overall Unit Measures 24" (61 cm) Side to Side, Including the Handles

To clean your Warming Tray, make sure unit is in the power "Off" position. Unplug the unit from the power source.

Make sure the tray surface is at room temperature. Clean the surface of the tray with a damp cloth. Never immerse the Heated Tray in water. Ensure that water is not allowed to pool or sit on the glass surface.

If the surface glass is cracked or damaged, discontinue use.

Never attempt to service any part of your Warming Tray on your own. Contact our Service Department by calling (1) 630-527-8600.

Attempting to service your Warming Tray on your own, or through an unauthorized repair facility automatically voids your warranty. For service forms, visit the Spring USA website.

For Limited Warranty Information, visit www.springusa.com

Note:

The glass surface of this tray becomes hot. Surface temperature can reach 200°F. To ensure guests' safety, it is recommended that a Cautionary Statement be rendered. If the surface glass of the unit becomes cracked or damaged in any way, discontinue use immediately.

Spring USA®
The Evolution of Intelligent Design®

(1) 630-527-8600
www.springusa.com