

BUILT-IN MR. INDUCTION®

(Design custom buffets and kiosks. Includes separate controls that allow for remote mounting, 1 year warranty)



SR-1151B-1

1500 watt/110 volt unit installs easily in most countertop surfaces. Fast, accurate heating for holding. Nearly invisible when not in use.

SR-1262B-1

2600 watt/208 volt unit offers fast heating with accurate temperature holding capabilities. The clean, tempered glass surface is unobtrusive when idle.



SPECIFICATIONS CHART:

BUILT IN	SR-1151B-1	1500	110-120	12.5	-	12.625" x 13.375" x 3.875"	13A	5-15	FOC, ETL, ETL to NSF4, CETL	6, 3 prong
	SR-1262B-1	2600	208-220	11.8	50-60	12.625" x 13.375" x 3.875"	13A	6-20	FOC, ETL, ETL to NSF4, CETL	6, 3 prong

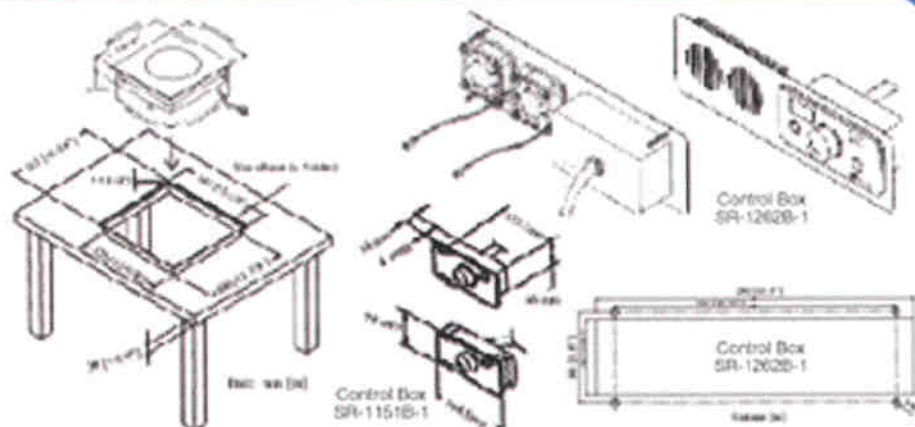
BUILT-IN MR. INDUCTION® DIMENSIONS FOR SR-1151B-1 AND SR-1262B-1

1.5 foot connecting cord between control box and operating unit.

Additional extension cord for models SR-1151B-1 and SR-1262B-1 available in 4.5 foot length.

Controls not to be located further than 6 feet from unit.

Built-in Mr. Induction® schematic for SR-1151B-1 and SR-1262B-1 specifications are subject to change without notice.



For templates, view our website at www.springusa.com

SUNPENTOWN INDUCTION SOUP COOKER TEST



Purpose: To solve the problem of using the Sunpentown Induction warmers to heat, re-heat and maintain temperature of our soups.

Method:

1. Called all F.O.s and A.D.s who have complained about having a problem using the induction warmer for heating their soups:
 - Ohio region – A.D. (Mark Crittenden) – F.O.s – (#3713, John Kouvas - #3458, Mike Bush - #3538, Satish Barapatre)
 - Atlanta region – A.D. (Keith Estapa)
 - Arkansas region – A.D. (Randy Reid)
2. Traveled to the 6th & Lincoln location to speak with Bobbi about what procedure he uses when heating his soups. Ran in-store testing using a data entry spreadsheet on heating the soups using the Induction warmers.
3. I called the manufacturer of the warmers and the soups to research any additional recommendations:
 - Spring USA – Manufacturer of the Sunpentown Induction Warmer – John Perruccio - (800) 535-8974
 - Simeus Foods – Manufacturer of our soups – Marilyn Dunbar – (817) 473-5207

Findings:

- My findings tell me that all locations having problems with the Soup Induction Warmers do not understand how to use the unit properly.

- The idea of having a metal ladle in the soup kettle while the product is heating and the actual ladle being heated instead of the product itself did not prove true at all on my in-store testing at 6th & Lincoln. Actually the ladle never got even slightly hot while it was emerged in the soup for the entire heating process.
- The Induction Warmer:
 1. Is a direct heating source using magnetic induction heating (heating the middle of the pot on the bottom, not the sides).
 2. This unit requires special magnetic bottom pans.
 3. This unit can be confusing because it has a cook setting and a temperature setting.
 4. More attention is required in stirring the product to ensure a consistent temperature and to prevent burning because it only heats from one area in the middle instead of uniformly around the sides.
 5. Can bring the product to 165°F in less than 2 hours, which decreases the chance of bacteria build-up, separating of the product to begin and can be beneficial if needed in a rush situation or trying to heat more than one product at a time.
 6. The down side is that if the unit is cranked on high it can easily burn the product.
 7. This unit was designed for quick heating of eggs, omelet's and items that are intended for quick cooking.
 8. This unit is designed to heat a product up to 350+°F
 9. The unit itself never gets hot enough to burn someone.
 10. Visually the unit has a very updated look.
 11. No water is required
 12. The unit is very easy to use once trained correctly.
- VS. The Steam Table:
 1. Brings the product to temperature more uniformly using water to bring the product to temperature and surrounding the whole pan.
 2. It takes considerably longer to heat a product using water and increases the chance of:
 - a. There is a chance of ruining the unit and the product if you run out of water.
 - b. Using more time to heat a soup product can increase the chances of bacteria growing and the chance of the product separating.
 - c. Takes much longer to reheat a product if needed quickly.
 - d. This unit gets very hot which increases the chance of someone burning him or herself.
 - e. This unit also requires stirring of the product to ensure a consistent temperature, and to avoid burning.
 - f. These units are designed to heat a product up to about 200°F.

Recommendations:

- **VERY IMPORTANT!! – FOR STATIONS WITH COOK AND TEMP SEETINGS: DO NOT USE THE “COOK” SIDE AT ALL ONLY USE THE”TEMP” SIDE**
- **VERY IMPORTANT!!** – Set temperature is not indicative of product temperature, rather center of product temperature. **STIR; STIR** every 10 minutes while heating to ensure consistent reheating of product.
- Temperature settings for reheating and holding product will vary as to the amount of product that is held in the pot. (i.e. the temp setting for 1 bag of soup may be 170°F, but for 2 bags it may need to be increased to 200°F)
- Do not exceed the 220°F temperature setting for heating any of the soups to avoid burning (The temperature may be increased for larger quantities of soup)
- Do not exceed 180°F for holding any of the soups (The temperature may be increased for larger quantities of soup)
- **VERY IMPORTANT!!** - Make sure to wipe off water at the bottom of the pot before heating to avoid the boiling water from splashing over and burning someone.
- **VERY IMPORTANT!!** - The product must reach 170°F as quickly as possible without burning or break down of the product.
- **STIR; STIR** the product about every 10 – 15 minutes to keep the product from burning and help maintain a more consistent temperature
- Clean the surface of the warmer with a non-abrasive sponge or cloth using a mild glass cleaner to reduce the chance of build-up, which could interfere with the heating process.
- From my findings I would recommend creating operating procedures for availability along with the rollout of the new soup station.
- I would also recommend a new switch with labeled settings for reheating and holding of the different type soups, so that we are not leaving any guesswork for the F.O.s and A.D.s. Also, fix the switch so that the cook side cannot be used.
- Further internal and in-store testing are needed for exact recommendations on temperature settings for reheating and holding the soup.

SUNPENTOWN INDUCTION COOKER

RECOMMENDATIONS



Recommendations:

VERSION #1

FOR STATIONS WITH COOK AND TEMP SETTINGS:

- **DO NOT USE THE "COOK" SIDE AT ALL ONLY USE THE "TEMP" SIDE**
- The set temperature is indicative of the center of the product, not the whole product.
- Temperature setting for heating of 1-2 bags of product is 180°F. Stir every 30 minutes until the product reaches 165°F. Turn temperature to 170° for holding. **The product must reach 165°F in less than two hours before the setting is turned to 170°F for holding**
- Temperature setting for heating of 3-4 bags of soup is 200°F. When heating 3-4 bags of soup, it is critical that you **STIR the product every 5-10 minutes**, to ensure consistent heating of product and to prevent sticking and burning. For holding 3-4 bags, set the temperature to 170°F, and stir every 20 minutes, until the pot is less than ½ filled with product, at which point frequent stirring is not necessary. **The product must reach 165°F in less than two hours before the setting is turned to 170°F for holding.**

VERSION #2

FOR STATIONS WITH ONLY 4 SETTINGS:

- The set temperature is indicative of the center of the product, not the whole product.
- Temperature setting for heating of 1-2 bags of product is 170°F. Stir every 30 minutes until the product reaches 165°F. Keep the temperature on 170° for holding. **The product must reach 165°F in less than two hours before the setting is turned to 170°F for holding**
- Temperature setting for heating of 3-4 bags of soup is 200°F. When heating 3-4 bags of soup, it is critical that you **STIR the product every 5-10 minutes**, to ensure consistent heating of product and to prevent sticking and burning. For holding 3-4 bags, set the temperature to 170°F, and stir every 20 minutes, until the pot is less than ½ filled with product, at which point frequent stirring is not necessary. **The product must reach 165°F in less than two hours before the setting is turned to 170°F for holding**
- **Do not use the 250°F setting at all!!!**

6. After submitting the five recommendations to the field, Charlie and I felt that more time and testing were a must for creating solid procedures to roll to the field in the 2002 New Store Operations Guide.
7. Mike White and I called Corky Pike and requested that the most current Induction Cook unit and pots be sent to us for internal testing.
8. To determine a set of procedures, Mike White and I preferred internal testing of heating and holding of soups in the test kitchen.
9. Mike and I also had Spring USA send the most current Induction Cook unit and pots to Simeus Foods (Manufacturer of our soups), for their assistance in helping us to determine the best procedures in heating and holding our soups.
10. In addition, I had conversations with Chris Keagle (works for Quizno's in Florida) about his previous experience using an Induction Cooker to heat and hold soups for a different company.
11. I then revisited the 6th & Lincoln location to apply our findings to a reality situation.

Findings:

These findings fall in a timely order of my learning process

- My findings tell me that all locations having problems with the Soup Induction Warmers do not understand how to use the unit properly.
- The idea to have a metal ladle in the soup kettle while the product is heating and for the actual ladle to be heated instead of the product itself did not prove true during my in-store testing at 6th & Lincoln. The ladle was not even slightly hot even after it was submerged in the soup for the entire heating process.
- Every test that has been conducted using this unit to heat our soups has shown that the metal ladle does not interfere at all with the heating process.
- The Induction Warmer:
 1. Is a direct heating method using magnetic induction heating to heat soup (An electromagnetic coil beneath the glass surface emits electromagnetic frequency, which is absorbed by the cookware. The frequency excites the molecules in the portion of the cookware that is in direct contact with the glass plate surface, which in turn heats the soup.)
 2. This unit requires special magnetic pots.
 3. The first control box that was shipped with the first units can be confusing because it has both a cook setting and a temperature setting.
 4. More attention is required in stirring the product at a higher temperature setting to ensure a consistent temperature and to prevent burning. That is because the unit only heats from one area at the middle of the bottom of the pan instead of heating uniformly around the sides like the cooker/warmer unit in our current stores.
 5. This unit can bring the product to 165°F in less than two hours, which decreases the chance of bacteria buildup, and separating of the product. This can also be beneficial if it is needed in a rush situation or if trying to heat more than one product at a time.

6. The down side is that if the unit is on high it can easily burn the product, unless there is a focused attention on stirring the product.
7. This unit was designed for quick heating of eggs, omelets and items that are intended for quick cooking.
8. This unit is designed to heat a product up to 560°F.
9. The unit itself never gets hot enough to burn someone.
10. Visually, the unit has a very updated look.
11. No water is required.
12. The unit is very easy to use once trained correctly.
13. Using a heat setting lower than 200°F virtually eliminates the chance of burning or scorching soup product.
14. A higher heat setting can be used to heat our soup product to temperature quickly (i.e. 20-25 minutes for one bag of soup on a 200°F setting) if needed, as long as the product is stirred frequently.
15. A higher heat setting can also be used for heating 2-4 bags of soup at a time, as long as there is more attention focused on stirring the product. Do not leave the heat setting on 200°F without stirring every 5–10 minutes.
16. The theory of converting the currently used 10.5-quart pot into a double boiler to prevent burning of the product is feasible and realistic but is not required in our present situation. This idea may be revisited at a later time if needed.
17. Spring USA has been contacted to manufacture a control box that has only three settings of 160°F for holding, 180°F for heating and 200°F for emergency quick heating situations and for heating more than two bags of soup at a time with constant 5–10 minute increments of stirring to prevent burning or sticking.
18. I have recommended that the face of the control box only read, “Holding”, “Heating” and “Burn – Stirring Required”. Along with changing the digital reading display to read HOL for holding, HET for heating and BRN for Emergency and heating three or more bags of soup.
19. There will be further testing on the new control box before any changes are sent to the manufacturer and a switch out for all live locations is set up.
20. Once all testing is complete, I will collaborate with curriculum to write the procedures.

- VS. The Steam Table:

1. Brings the product to temperature more uniformly, uses water to bring the product to temperature and surrounds the whole pan.
2. Takes considerably longer to heat a product using water and increases the chance of:
 - a. Ruining the unit and the product if you run out of water.
 - b. Bacteria growing and the chance of the product separating, due to an increased amount of time needed to heat a soup product.

3. Takes much longer to reheat a product if needed quickly.
4. This unit gets very hot which increases the chance of someone burning him or herself.
5. This unit also requires stirring of the product to ensure a consistent temperature and to avoid burning.
6. These units are designed to heat a product up to about 202°F at higher altitudes and 212°F at lower altitudes, which is the highest temperature that water itself can reach.

Recommendations:

- **VERY IMPORTANT!! – FOR STATIONS WITH COOK AND TEMP SEETINGS: DO NOT USE THE “COOK” SIDE AT ALL ONLY USE THE”TEMP” SIDE**
- **VERY IMPORTANT!!** – Set temperature is not indicative of product temperature, rather center of product temperature. **STIR; STIR** every 5 - 10 minutes while heating on a 200°F setting to ensure consistent reheating of product and to prevent sticking or burning of the product.
- Temperature settings for heating and holding of 1 – 2 bags of product are 180°F with stirring for heating and 160°F with stirring for holding
- Do not exceed the 200°F temperature setting for heating any of the soups to avoid sticking and burning.
- **VERY IMPORTANT!!** - Make sure to wipe off water at the bottom of the pot before heating to avoid the boiling water from splashing over and burning someone.
- **VERY IMPORTANT!!** - The product must reach 165°F in less than 2 hours before the setting is turned to hold.
- Clean the surface of the warmer with a non-abrasive sponge or cloth using a mild glass cleaner to reduce the chance of build-up, which could interfere with the heating process.
- From my findings I would recommend sending an owners manual for availability along with the rollout of the new soup station.
- I would also recommend a new switch that only has three labeled settings for holding (160°F setting), heating (180°F setting) and Burn (200°F setting) for quick heating and heating of larger quantities which must include stirring in 5 – 10 minute increments to prevent burning or sticking.