

SpringTM_{USA}

UPDATED CATALOGUE

ANGLO-EAST TRADING CO. (HK) LTD

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PRODUCT CATALOG

2024

A Cornerstone Foodservice Company

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NEW!

NEW PRODUCT

PATENTED

PATENTED PRODUCT



MADE IN THE USA



NSF-CERTIFIED



ENERGY-STAR CERTIFIED



INTERNATIONAL MODEL

MAX
INDUCTION[®]
By **Spring**
3500 Watts

INDUCTION RANGES

Power. Efficiency. Precision.

“When you buy quality, you buy only once.
Spring USA offers great quality at reasonable prices.”

Timer Settings:

RANDY ZWEIBAN | EXECUTIVE CHEF | CHICAGO

BENEFITS OF INDUCTION



FASTER Rapid heat delivery with quicker recovery than gas or electric.



COST EFFECTIVE 90% less expensive than canned fuel and helps save on air conditioning costs.



PRECISE Even heating, no hot spots. Adjusts automatically as food is added or subtracted.



SAFER No open flame or hot coils; surface cool to the touch when pan is removed.



MORE EFFICIENT 50% more efficient than gas; heats pans directly without losing energy into the air.



COOLER Low radiant heat keeps room cool. Heat stops when pan is removed.



CLEANER Sealed glass surface wipes easy. No stocking, spilling or disposing of canned fuel.





SPRING USA INDUCTION

COUNTERTOP | RECONFIGURABLE | DROP-IN | HIDDEN

ONE-YEAR OVERNIGHT EXCHANGE WARRANTY on all Spring USA ranges in the continental United States

PROVEN RELIABILITY with a less than 1% failure rating

ENERGY-STAR CERTIFIED* models meet rigorous performance criteria to reduce energy use and lower greenhouse gas emissions

SMART SCAN® TECHNOLOGY safety features adjusts electrical output for pan size and construction, adjusts instantly to voltage fluctuations and auto shuts off after two minutes of non-use

AUTOMATIC PAN RECOVERY seamlessly adjusts and recognizes pans as you lift or tilt from the surface - similar to a gas range but with no flash point and better cost savings than conventional gas

GLASS TOP IS 25% THICKER THAN COMPETITION.
5mm tempered glass is reinforced for durability

EASY TO USE AND MAINTAIN.

Includes easy to read LED controls, self-leveling, slip-proof legs that prevent scratched surfaces, and dials are heavy duty knurled knobs**



COUNTERTOP

LoPRO™

The LoPRO™ slimline induction range is a new series of lightweight, compact induction ranges designed for durability and performance backed by Spring USA's industry-leading induction technology.

Sleek, low-profile housing less than 2.4" high

LED touch controls accessible via an easy to clean, tempered glass top

Exclusive SmartScan® technology and Automatic Pan Recovery

Available in low watt hold-only, cook/ hold, and double hob models

FCC, ETL listed to: UL 197, CSA C22.2 #109 (cETL), NSF-4



HOLD-ONLY INDUCTION RANGE

SM-300LP

300 W | 110-120 V | 2.5 amps | 60 Hz
4 Settings | 145-185°F/62-85°C
NEMA 5-15P



COOK/HOLD INDUCTION RANGE

SM-1800LP

1800 W | 110-120 V | 15 amps | 60 Hz
Cook Power Levels 1-20
Temp Mode, Temp 110°F - 400°F
NEMA 5-15P



HOLD ONLY INDUCTION RANGE

SM-1800LP-D

900x2 W | 110-120 V | 7.5x2 amps | 60 Hz
Cook Power Levels 1-20
Temp Mode, Temp 110°F - 400°F
NEMA 5-15P



MAX INDUCTION®

The first induction ranges to debut in the United States - MAX Induction offers optimal durability and performance with greater efficiency, precision, and safety over gas or flame.

Reaches max temperature in just 60 seconds

Exclusive SmartScan® technology assures correct temperature for optimal performance and energy-efficiency

No flash points and better cost savings than conventional gas ranges

5mm glass top, the thickest glass surface in its class

Automatic Pan Recovery seamlessly adjusts and recognizes pans as you lift or tilt from the surface during cooking, sauteing, or flipping

Available in stainless steel and titanium for countertop models, as well as reconfigurable, drop-in, and hidden models



**PLUG-IN TWO IN ONE
15-AMP CIRCUIT**

HOLD-ONLY 650 WATT RANGE SM-651C-T

Countertop

650 W | 110-120 V | 5.4 amps | 60 Hz

4 Settings | 145-185°F/62-85°C

NEMA 5-15P

12 lbs

12.5"W x 16.0"D x 3.1"H

FCC, ETL, ETL-Sanitation to NSF-4,

CETL, UL 197

7 ft. cord



COOK & HOLD 1800 WATT RANGE

SM-181C

Countertop

1800 W | 110-120 V | 15 amps | 60 Hz

20 Settings | 110-400°F/43-204°C

NEMA 5-15P

11.8 lbs

12.5"W x 16.0"D x 3.1"H

FCC, ETL, ETL-Sanitation to NSF-4,

CETL, UL 197

7 ft. cord



COOK & HOLD 1800 WATT RANGE

SM-181C-T

Countertop

1800 W | 110-120 V | 15 amps | 60 Hz

20 Settings | 110-400°F/43-204°C

NEMA 5-15P

11.8 lbs

12.5"W x 16.0"D x 3.1"H

FCC, ETL, ETL-Sanitation to NSF-4,

CETL, UL 197

7 ft. cord



COOK & HOLD 2600 WATT RANGE

SM-261C

Countertop

2600 W | 208-240 V | 10.8 amps | 60 Hz

20 Settings | 110-400°F/43-204°C

NEMA 6-20P

11.8 lbs

12.9"W x 16.5"D x 4.0"H

FCC, ETL, ETL-Sanitation to NSF-4,

CETL, UL 197

7 ft. cord



SM-263C 

2600 W | 220-240 V | 10.8 amp | 50-60 Hz

CEE 7/7 Schuko Plu

SM-263CU UK

2600 W | 220-240 V | 10.8 amps | 50-60 Hz

BS 1363 (13A) U.K. Plug



COOK & HOLD 3500 WATT RANGE

SM-351C

Countertop

3500 W | 208-240 V | 14.6 amps | 60 Hz

20 Settings | 110-400°F/43-204°C

NEMA 6-20P

18.0 lbs

15.0"W x 20.2"D x 5.8"H

FCC, ETL, ETL-Sanitation to NSF-4,

CETL, UL 197

7 ft. cord

SM-353C 

3500 W | 220-240 V | 14.6 amps | 50-60 Hz

CEE 7/7 Schuko Plug

SM-353CU UK

3000 W | 220-240 V | 12.5 amp | 50-60 Hz

BS 1363 (13A) U.K. Plug



COOK & HOLD 3500 WATT RANGE

SM-351C-FT

Countertop

3500 W | 208-240 V | 14.6 amps | 60 Hz

4 Time Settings | 110-400°F/43-204°C

NEMA 6-20P

18.0 lbs

15.0"W x 20.2"D x 5.8"H

FCC, ETL, ETL-Sanitation to NSF-4,

CETL, UL 197

30, 45, 70 or 80 sec countdown timer

7 ft. cord



RECONFIGURABLE INDUCTION

REMOVABLE CONTROLS for countertop or drop-in application!

INDUCTION
dot.

The Spring USA Induction DOT round induction range is the perfect solution for powerful induction in tight spaces. Compact in size with just a 9.1" diameter, these ranges take up minimal countertop space for either drop-in, flush-mount, or countertop induction.

Low profile design, only 9.1" in diameter

3 different configurations: countertop, drop-in, or flush-mount

Daisy-chain up to 4 units on a single 15-amp circuit

Removable control box with touch controls & indicator lights

Sleek, round housing with stainless-steel rim

NSF-Certified, UL Rated NSF-4



HOLD-ONLY ROUND INDUCTION RANGE

SM-360R

Countertop, Drop-in, Flushmount
360 W | 110-120 V | 3 amps | 60 Hz
4 Settings | 145-185°F/62-85°C
NEMA 5-15P



WYNWOOD BY SKYRA™ INDUCTION DOT DISPLAY STAND

SK-145360R

13.5" Diameter
Food-safe, nonporous, easy to clean

UNLIMITED INDUCTION™

Edge-to-Edge technology can read one or more vessels, regardless of where they are placed

Power receptacle in back of unit

Reads multiple pans regardless of placement

Removable controls allow for use on countertop or drop-in



INDUCTION RANGES

FEATURES



DAISY CHAIN

Outlet in back, connect up to five units on one 15-amp circuit

HOLD-ONLY 300 WATT RANGE

SM-300CR

Countertop or Built-in

300 W | 110-120 V | 2.5 amps | 60 Hz

4 Settings | 145-185°F/62-85°C

NEMA 5-15P

10.0 lbs

14.0"W x 14.0"D x 3.6"H

FCC, ETL, ETL-Sanitation to NSF-4,

CETL, UL 197

7 ft. cord

Minimum vessel size 4.7"/12cm

RECONFIGURABLE





MAX INDUCTION®

PATENTED



REMOVABLE CONTROLS for four possible applications - countertop or drop-in in either horizontal or vertical position

COOK & HOLD 2500 X 2 WATT DOUBLE RANGE

SM-251-2CR

Countertop or Built-in
2500x2 W | 208-240 V | 10.4 x 2 amps | 60 Hz
20 Settings | 110-400°F/43-204°C
NEMA 6-30P
29.1 lbs
28.0"W x 18.1"D x 4.6"H
FCC, ETL, ETL-Sanitation to NSF-4,
CETL, UL 197
7 ft. cord

SM-253-2CR

2500x2 W | 220-240 V | 20.8 x 2 amps | 50-60 Hz
Plug & receptacle to be supplied by the customer, based on country code

GRIDDLE ATTACHMENT

Effortlessly cook breakfast items, burgers, cheesesteaks, and other grilled favorites by harnessing the power and precision of MAX Induction with this griddle overlay attachment.



MAX INDUCTION COUNTERTOP GRIDDLE OVERLAY

SMG251-6

Product dimensions: 32.25" W x 15.25" D x 6" H
Cooking Area: 28.25" W x 15.15" D
Weight: 54 lbs.
10 mm thick stainless steel cooking surface
Hard chromium plating
Designed for use with/ retrofits, SM-251-2CR & SM-253-2CR



COOK & HOLD 3500 WATT WOK RANGE W/CONCAVE TOP

SM-351WCR

Countertop or Built-in

3500 W | 208-240 V | 14.6 amps | 60 Hz

20 Settings | 110-400°F/43-204°C

NEMA 6-20P | 17.6 lbs | 14.6"W x 19.1"D x 5.7"H

FCC, ETL, ETL-Sanitation to NSF-4, CETL, UL 197

7 ft. cord



COOK & HOLD 3500 WATT WOK RANGE W/CONCAVE TOP

SM-351WCR-8

Includes 8217-60/32 Vulcano Wok Pan

Countertop or Built-in

3500 W | 208-240 V | 14.6 amps | 60 Hz

20 Settings | 110-400°F/43-204°C

NEMA 6-20P | 17.6 lbs | 14.6"W x 19.1"D x 5.7"H

FCC, ETL, ETL-Sanitation to NSF-4,

CETL, UL 197

7 ft. cord



COOK & HOLD 3500 WATT WOK RANGE W/CONCAVE TOP

SM-351WCR-6

Includes 8216-60/34 Primo Wok Pan

Countertop or Built-in

3500 W | 208-240 V | 14.6 amps | 60 Hz

20 Temp Settings | 110-400°F/43-204°C

NEMA 6-20P | 17.6 lbs | 14.6"W x 19.1"D x 5.7"H

FCC, ETL, ETL-Sanitation to NSF-4, CETL, UL 197

7 ft. cord

DROP-IN INDUCTION

REMOVABLE CONTROLS & FLUSHMOUNT GLASS TOP for drop-in application

MAX INDUCTION®

PATENTED



HOLD ONLY 650 WATT RANGE

SM-651R

Built-in
650 W | 110-120 V | 5.4 amps | 60 Hz
4 Settings | 145-185°F/62-85°C
NEMA 5-15P | 10.6 lbs
12.6"W x 13.4"D x 3.3"H
FCC, ETL, ETL-Sanitation to NSF-4, CETL, UL 197

SM-653R 

650 W | 220-240 V | 2.7 amps | 50-60 Hz
CEE 7/7 16 A Schuko Plug

SM-653RU UK

650 W | 220-240 V | 2.7 amps | 50-60 Hz
BS 1363 (13A) U.K. Plug



COOK & HOLD 1800 WATT RANGE

SM-181R

Built-in
1800 W | 110-120 V | 15 amps | 60 Hz
20 Settings | 110-400°F/43-204°C
NEMA 5-15P | 10.8 lbs
12.6"W x 13.4"D x 3.3"H
FCC, ETL, ETL-Sanitation to NSF-4, CETL, UL 197

COOK & HOLD 2600 WATT RANGE

SM-261R

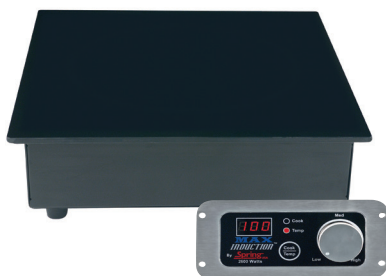
Built-in
2600 W | 208-240 V | 10.8 amps | 60 Hz
20 Settings | 110-400°F/43-204°C
NEMA 6-20P | 11.7 lbs
12.6"W x 13.4"D x 3.3"H
FCC, ETL, ETL-Sanitation to NSF-4, CETL, UL 197

SM-263R 

2600 W | 220-240 V | 10.8 amps | 50-60 Hz
CEE 7/7 16 A Schuko Plug

SM- 263RU UK

2600 W | 220-240 V | 10.8 amps | 50-60 Hz
BS 1363 (13A) U.K. Plug



HIDDEN MULTISURFACE

REMOVABLE CONTROLS & SPECIALIZED GLASS TOP for countertop undermount application

MAX INDUCTION®

PATENTED

Intentionally designed to work with Spring USA SmartStone® to be mounted under the countertop for a completely hidden operation. Hold-only range can be hidden under approved surfaces for a completely seamless operation.

SEAMLESSLY MOUNTS beneath the countertop to eliminate any cutting

SAFE FOR USE under SmartStone or other approved surfaces up to 2 cm thick

INDUCTION TECHNOLOGY safely senses & heats the serving vessel, not the countertop

HOLD ONLY MULTISURFACE 650 WATT RANGE

SM-651SS

650 W | 110-120 V | 5.4 amps | 60 Hz

4 Settings | 145-185°F/62-85°C

NEMA 5-15P | 10.6 lbs

12.6"W x 13.4"D x 3.3"H

FCC, ETL, ETL-Sanitation to NSF-4, CETL, UL 197



SURFACEGUARD

SES651

8"Dia. x 1"H

SURFACE BRAND	SURFACE MATERIAL	SURFACE THICKNESS	VESSELS
SMARTSTONE™	PORCELAIN	1.2 cm / 2 cm max.	1.2 cm Thick: All Spring USA Induction Ready Vessels 2 cm Thick: Round Sauteuse Server, Square Server, Oatmeal/Soup Server, Servella, Ironlite, Wynwood by Skyra
SILESTONE*	QUARTZ	1.2 cm / 2 cm max.	
FIANDRE	PORCELAIN	1.2 cm / 2 cm max.	
EIFFELGRES	PORCELAIN	1.2 cm / 2 cm max.	
IRIS CERAMICA	PORCELAIN	1.2 cm / 2 cm max.	
FMG	PORCELAIN	1.2 cm / 2 cm max.	
ARIOSTEA	PORCELAIN	1.2 cm / 2 cm max.	
*Requires SurfaceGuard. For All Other Surfaces & Vessels, Please Inquire for Testing.			

CUSTOM INDUCTION RANGE CASES

Ranges offer front-of-house warming and cooking with back-of-house power and durability.



SINGLE RANGE CUSTOM CASES

HIDDEN HOLD ONLY 650 WATT RANGE W/CUSTOM CASE

SRC-651SS

650 W | 110-120 V | 5.4 amps | 60 Hz
4 Settings | 145-185°F/62-85°C
NEMA 5-15P
14.125"W x 20.125"D x 6.0"H
FCC, ETL, ETL-Sanitation to NSF-4, CETL, UL 197
7 ft. cord

DOUBLE RANGE CUSTOM CASES

TWO HIDDEN HOLD ONLY 650 WATT DOUBLE RANGES W/CUSTOM CASE

SRC-2-651SS

650x2 W | 110-120 V | 5.4 x 2 amps | 60 Hz
4 Settings | 145-185°F/62-85°C
NEMA 5-15P
33.5"W x 20.125"D x 6.0"H
FCC, ETL, ETL-Sanitation to NSF-4, CETL, UL 197
7 ft. cord

COOK & HOLD 1800 WATT RANGE W/CUSTOM CASE

SRC-181SS

1800 W | 110-120 V | 15 amps | 60 Hz
20 Settings | 110-400°F/43-204°C
NEMA 5-15P
14.125"W x 20.125"D x 6.0"H
FCC, ETL, ETL-Sanitation to NSF-4, CETL, UL 197
7 ft. cord

TWO COOK & HOLD 1800 WATT DOUBLE RANGES W/CUSTOM CASE

SRC-2-181SS

1800x2 W | 110-120 V | 15 x 2 amps | 60 Hz
20 Settings | 110-400°F/43-204°C
NEMA 5-15P
33.5"W x 20.125"D x 6.0"H
FCC, ETL, ETL-Sanitation to NSF-4, CETL, UL 197
7 ft. cord

COOK & HOLD 2600 WATT RANGE W/CUSTOM CASE

SRC-261SS

2600 W | 208-240 V | 10.8 amps | 60 Hz
20 Settings | 110-400°F/43-204°C
NEMA 6-20P
14.125"W x 20.125"D x 6.0"H
FCC, ETL, ETL-Sanitation to NSF-4, CETL, UL 197
7 ft. cord

TWO COOK & HOLD 2600 WATT DOUBLE RANGES W/ CUSTOM CASE

SRC-2-261SS

2600x2 W | 208-240 V | 10.8 x 2 amps | 60 Hz
20 Settings | 110-400°F/43-204°C
NEMA 6-20P
33.5"W x 20.125"D x 6.0"H
FCC, ETL, ETL-Sanitation to NSF-4, CETL, UL 197
7 ft. cord

PROFESSIONAL COOKWARE

*Back of the House Durable.
Front of the House Beautiful.*

“When you buy quality, you buy only once.
Spring USA cookware can last a lifetime. Spring USA
offers great quality at reasonable prices.”



RANDY ZWEIBAN | EXECUTIVE CHEF | CHICAGO

PROFESSIONAL COOKWARE

BLACKLINE

Induction | Gas | Electric | Oven



PERFORMS LIKE CAST-IRON, BUT IS STRONGER AND LIGHTER

Easy to season to create a non-stick, non-toxic surface

Solid carbon steel construction with weld-mounted cast handle

Designed to withstand the most intense heat; safe for oven or broiler

Will never develop hot spots and bottom will never warp

Limited Lifetime Warranty



8481-40/20

8.63" Dia. x 4.5"H

8481-40/24

10.25" Dia. x 2.0"H

8481-40/28

11.25" Dia. x 7"H

8481-40/32

13.13" Dia. x 6.25"H

"Spring USA cookware has delivered superior performance, time and time, again. It is only natural to rely on the best, Spring USA."



FRANCOIS SANCHEZ | EXECUTIVE CHEF | GENEVA, IL



ENDURANCE

Induction | Gas | Electric | Oven



COMMERCIAL ALUMINUM COOKWARE DESIGNED FOR INDUCTION COOKING

Dishwasher and oven safe

3-ply cast aluminum pan

Reinforced non-stick coating won't chip or flake

Handle is stainless steel with coated rivets

Withstands temperatures up to 550°

One-year warranty on non-stick coating

Limited Lifetime Warranty



FRY PAN

8451-30/20

8.5" Dia. x 3"H

8451-30/24

9.75" Dia. x 4"H

8451-30/28

11" Dia. x 3.5"H



FLAT BOTTOM WOK PAN

8452-30/28

11" Dia. x 5.25"H

ROUND INDUCTION SERVING TRAY

8360-30/42

16.5" Dia. (21.25"W with handles)



VULCANO®

Induction | Gas | Electric | Oven



FIRST AND FINEST INDUCTION-READY, NON-STICK COOKWARE

Reinforced non-stick coating won't chip or flake

Stay cool handle is stainless steel with coated rivets

Withstands temperatures up to 500°, oven safe

One-year warranty on non-stick coating

Limited Lifetime Warranty



FRY PAN

8478-60/16

6" Dia. x 1.5"H

FRY PAN

8478-60/20A

8.25" Dia. x 2.25"H

FRY PAN

8478-60/24A

10" Dia. x 3"H



FRY PAN
8478-60/28A
 11" Dia. x 4"H



ROUND BOTTOM WOK PAN
8217-60/32
 4.0 qt./ 3.8 L
 13" Dia. x 4.5"H
 use with wok range on page 13



FLAT BOTTOM WOK PAN
W/SHORT & LONG HANDLE
8218-60/35
 4.0 qt./ 3.8 L
 14" Dia. x 4.5"H



FLAT BOTTOM WOK PAN
W/SHORT HANDLES
8214-60/35
 5.3 qt./5.0 L
 14" Dia. x 4.25"H

"I use Spring USA pans for not only their durability,
 but for their suburb heat conductivity. This makes them
 exceptional for induction cooking."

JEAN JOHO | EXECUTIVE CHEF/OWNER | CHICAGO



Induction | Gas | Electric | Oven



IDEAL FOR SERVING, 5-PLY PRIMO SERVE & COOKWARE IS AS BEAUTIFUL AS IT IS FUNCTIONAL

Optimal control for frying, sauteing, searing, and browning

18/10 stainless steel outer layer & solid aluminum core

Rivet mounted, stainless steel, stay cool handle

Withstands temperatures up to 550°, oven safe

Limited Lifetime Warranty

“SPRING USA EDGE” 5-PLY CONSTRUCTION

18/10 stainless steel outer layers
prevent warping and scratching

3-ply aluminum core provides quick
and even heat distribution

Rolled sealed edges protect the core
and eliminates harboring of bacteria

Safe for commercial dishwasher

Stainless steel outer layer
Sealed triple core aluminum
Inner layer stainless steel





FRY PAN

8186-60/20

8" Dia. x 1.38"H

FRY PAN

8186-60/26

9.5" Dia. x 1.63"H

FRY PAN

8186-60/30

11" Dia. x 2.0"H



ROASTING PAN 6 QT.

8165-60

6.0 qt./ 5.7 L

15.5"W x 12.0"D x 3.0"H

(17.25"W x 4.75"H w/ handles)



ROASTING PAN 3 QT.

8165-63

3.0 qt./ 2.8 L

13.0"W x 9.25"D x 2.5"H

(14.5"W x 4.25"H w/ handles)



GRIDDLE

W/RIBBED BOTTOM

8168-60/30

2.0 qt./ 1.9 L

12.0" Dia. x 1.5"H



OVAL SAUTE PAN

2 SHORT HANDLES

8188-60/38

1.5 qt./ 1.42 L

19.0"W x 10.5"D x 1.75"H



ROUND SAUTE PAN

8170-60/30

5.0 qt./ 4.7 L

12.0" Dia. x 2.75"H

OVAL SAUTE PAN

1 LONG, 1 SHORT HANDLE

8181-60/38

1.5 qt./ 1.42 L

11"W x 10"D x 1.75"H

**9544/1 PORCELAIN INSERT
FOR 8170-60/30**



ROUND BOTTOM

WOK PAN

8216-60/34

6.0 qt. / 5.7 L

12" Dia. x 4.0"H

use with wok range on page 13



GRATIN PAN-12"

8456-60/30

4.0 qt./ 3.8 L

12" Dia. x 1.63"H



PAELLA PAN

8460-60/40A

10.0 qt./ 9.5 L

15.75" Dia. x 3.5"H

PAELLA PAN COVER

460-61/40

IRON*Lite*

Induction | Gas | Electric | Oven



**THE LOOK OF CAST IRON WITHOUT THE WEIGHT OR MAINTENANCE
NO SEASONING. NO CHIPPING. NO STAINING. NO CRACKING.**

Lightweight aluminum,
50% lighter than cast-iron

Non-stick interior, high-
temp coated exterior

Self-braising cover

Dishwasher safe

1-yr warranty:
coating & handles



PROFESSIONAL COOKWARE



4.7 QT. BLACK
8658-8/28

11" Dia. X 7.13"H
4.7 qt. / 4.45 L
5.4 lbs.



4.7 QT. GRAY
8658-9/28

11" Dia. X 7.13"H
4.7 qt. / 4.45 L
5.4 lbs.



2.7 QT. BLACK ONLY
8656-8/28

11" Dia. X 2.4"H
2.7 qt. / 2.6 L
5 lbs.



4.7 QT. RED
8658-5/28

11" Dia. X 7.13"H
4.7 qt. / 4.45 L
5.4 lbs.





motif

Induction | Gas | Electric | Oven | Frost Tops



**BRING A HOMESTYLE FEEL TO ANY TABLETOP WITH LIGHTWEIGHT,
INDUCTION-READY MOTIF COOK & SERVE WARE**

Cook, serve, and display all in one dish

Stainless steel core with cast aluminum body for quick and even heat distribution

Durable, reinforced non-stick coating won't rust, crack, chip or flake; Made without PTFE/PFOA

Tempered glass, vented covers are reinforced with brushed stainless steel rim

Withstands temperatures up to 550°, dishwasher safe

1-yr warranty: coating & handles



SMALL ROUND CASSEROLE PAN W/COVER

2.25 qt./ 2.13 L
12.38"W x 9.25"D x 4.75"H

WHITE 8258-2/24

TITANIUM 8258-8/24

REPLACEMENT COVER 356-21/24M



DIVIDED CASSEROLE PAN W/COVER

3.75 qt./ 3.5 L
14.75"W x 11.75"D x 4.75"H

WHITE 8258-2/30/2

TITANIUM 8258-8/30/2

REPLACEMENT COVER 356-21/30M

**MEDIUM ROUND CASSEROLE PAN W/COVER**

3.0 qt./ 2.8 L

13.5"W x 10.5"D x 4.75"H

WHITE 8258-2/27**BRONZE 8258-7/27****TITANIUM 8258-8/27****REPLACEMENT COVER 356-21/27M****LARGE ROUND CASSEROLE PAN W/COVER**

3.75 qt./ 3.5 L

14.75"W x 11.75"D x 4.75"H

WHITE 8258-2/30**TITANIUM 8258-8/30****REPLACEMENT COVER 356-21/30M****SQUARE CASSEROLE PAN W/COVER**

4.0 qt./ 3.8 L

13.75"W x 10.5"D x 5.75"H

WHITE 8268-2/28**BRONZE 8268-7/28****TITANIUM 8268-8/28****REPLACEMENT COVER 368-21/28M****SHALLOW OVAL ROASTER W/COVER**

3.0 qt./ 2.8 L

17.0"W x 10.5"D x 5.0"H (2.5" without cover)

Nest 2 OVAL pans & fill bottom pan with water for moist heat

WHITE 8265-2/38**BRONZE 8265-7/38****TITANIUM 8265-8/38****REPLACEMENT COVER 365-21/38M****DEEP OVAL ROASTER W/COVER**

4.5 qt./ 4.3 L

17.0"W x 10.5"D x 6.0"H (3.5" without cover)

Nest 2 OVAL pans & fill bottom pan with water for moist heat

TITANIUM 8270-8/38**REPLACEMENT COVER 365-21/38M****TRAY TITANIUM 8260-8/32**

12.5"W x 10.0"D x 1.0"H

(15.25"W with handles)

STAINLESS STEEL ACCESSORIES



**COFFEE/CONDIMENT
MEASURING SPOON 2 TBSP
M3505-01*12**



**SPOON 9.75"
M3505-08**



**SLOTTED SPOON 9.75"
M3505-09**



**SPREADER KNIFE 8.25"
M3505-13**



**SLOTTED SPOON 13.5"
M3505-35**



**SPOON 13"
M3505-36**



**BENT HANDLE LADLE 1.5 OZ.
M3505-29B**



**BENT HANDLE SOUP
TUREEN LADLE 6 OZ.
M3505-76**



**PIZZA CUTTING WHEEL 4"
M3505-88**



**PIZZA/PIE SERVER 14"
M3505-90**



MULTI-PURPOSE TONGS

One piece material holds its shape and is easy to clean

TONGS 8.5"

9082.3*3



TONGS 10.5"

9085.5*3



TONGS W/ CLAWS 10.5"

9385*3



COVER/UTENSIL HOLDER

9080*3

7.5"L x 6.25"W x 7.5"H



OVAL UTENSIL REST

M3557-28

10"L x 4.5"W x 1.25"H



STORAGE CYLINDERS

M8429/17

2.0 qt./ 1.9 L

5" Dia. x 6.75"H



POLISHED STAINLESS STEEL

MENU HOLDERS

321-6*12



BUFFET SYSTEMS

Created to be Exceptional.
Designed to be Beautiful.

INDUCTION BUFFET SERVERS

PIONEERING IN INDUCTION, SPRING USA CREATED THE FIRST INDUCTION BUFFET SERVER AND NOW HAS ONE OF THE LARGEST BUFFET SYSTEM OFFERINGS IN THE INDUSTRY

18/10 highly polished stainless steel

Axles glide smoothly and hold cover open at any angle

Water pan has an easy to read fill line

Stabilizing arm with rubber foot keeps servers from sliding on countertops—purchase the extender arm for use with countertop induction ranges

The first-ever water channel system diverts condensation away from food and back into the water bath

Special design prevents induction conductivity issues caused by warping

Limited Lifetime Warranty

BUFFET SYSTEMS



THE WORLD'S FIRST
induction server

SAUTEUSE SERVER

1.25-4 qt./ 1.2-3.8 L
15.4"W x 18.7"D x 6.3"H
With open cover: 22.0"H

CHROME ACCENTS

2372-6/36

GOLD ACCENTS

2372-697/36A



EASY VIEW WINDOW

VISION SERVER

1.25-4 qt./ 1.2-3.8 L
15.4"W x 18.7"D x 6.3"H
With open cover: 22.0"H

CHROME ACCENTS

2472-6/36

GOLD ACCENTS

2472-697/36

SEASONS, ROUND



SEASONS SERVERS are fingerprint and scratch resistant



TITANIUM

1.25-4 qt./ 1.2-3.8 L
15.4"W x 18.7"D x 6.3"H
With open cover: 22.0"H

CHROME ACCENTS

2382-8/36

GOLD ACCENTS

2382-897/36

BLACK PEARL ACCENTS

2382-88/36



BRONZE

1.25-4 qt./ 1.2-3.8 L
15.4"W x 18.7"D x 6.3"H
With open cover: 22.0"H

CHROME ACCENTS

2382-567/36

GOLD ACCENTS

2382-597/36

BLACK PEARL ACCENTS

2382-587/36



MERLOT

1.25-4 qt./ 1.2-3.8 L
15.4"W x 18.7"D x 6.3"H
With open cover: 22.0"H

CHROME ACCENTS

2382-367/36

GOLD ACCENTS

2382-397/36

BLACK PEARL ACCENTS

2382-387/36



SAPPHIRE (SPECIAL ORDER)

1.25-4 qt./ 1.2-3.8 L
15.4"W x 18.7"D x 6.3"H
With open cover: 22.0"H

CHROME ACCENTS

2382-467/36

GOLD ACCENTS

2382-497/36

BLACK PEARL ACCENTS

2382-487/36



SERVER/STAND COMBO

3372-6/36

1.25-4 qt./ 1.2-3.8 L
15.4"W x 18.7"D x 11.3"H
With open cover: 28"H

SAUTEUSE SERVER STANDS

Stainless Steel | E372-6
Titanium | E382-8
Bronze | E382-597
Sapphire | E382-4
Merlot | E382-3

Includes server & stand

Use with canned fuel or heating elements found on page 55

Adds 6" to server

ROUND SAUTEUSE SERVER INSERTS

Most insert options in the industry

Oven and dishwasher safe

Most have a channel system to redirect condensation to the water pan instead of the food

White coated inserts offer the look of porcelain with the lightweight durability of stainless steel

Non-stick, high temp polymer coating is stain and scratch resistant

Channels grease away from protein



STAINLESS STEEL

372-66/36

4.0 qt/ 3.8 L

14.125" Dia. x 2.25"H



HALF PAN STAINLESS STEEL

372-66/36/12

2 qt./ 1.9 L

14.13"W x 7.06"D x 2.5"H



CHANNELED BOTTOM

STAINLESS STEEL

372-66/36D

4.0 qt./ 3.8 L

14.125" Dia. x 2.25"H



HALF PAN CHanneled

BOTTOM STAINLESS STEEL

372-36/12D

2 qt./ 1.9 L

14.13"W x 7.06"D x 2.5"H



DIVIDED PORCELAIN

9557-59/36/12

2 qt./ 1.9 L

14.125" Dia. x 2.25"H



PORCELAIN

9554-59/36

2 qt./1.9 L

14.125" Dia. x 2.5"H



WHITE STAINLESS STEEL

372-62/36

4.0 qt/ 3.8 L

14.125" Dia. X 2.25"H



HALF PAN WHITE STAINLESS STEEL

372-62/36/12

2 qt./ 1.9L

14.13"W x 7.06"D x 2.5"H



DIM SUM INSERT SET

DB172-36/37

Includes stainless steel adapter,
bamboo basket & cover
12.0" Dia. x 10.0" H
(Adds 9" to server)



CBS BUMPER REPLACEMENTS

E237

**EXTENDABLE SUPPORT
ARM FOR SERVERS**

372-601

**ADDITIONAL BASKET
& COVER**

DA172

12.0" Dia. x 4.0" H



STORAGE TOTE

SBS-175

Fits 1 Sauteuse Server
23.75"W x 19.5"D x 12"H



SAUTEUSE ALL-ANGLE AXLE SET

AA-644 Stainless Steel

(INQUIRE FOR OTHER FINISHES)



VISION ALL-ANGLE AXLE SET

AG-644 Stainless Steel

(INQUIRE FOR OTHER FINISHES)

SQUARE INDUCTION SERVERS



EASY VIEW WINDOW



VISION

4-9.4 qt./ 3.8-8.9 L
15.4"W x 19.0"D x 7.0"H
With open cover: 23.5"H

CHROME ACCENTS

2474-6



STAINLESS STEEL

4-9.4 qt./ 3.8-8.9 L
15.4"W x 19.0"D x 7.0"H
With open cover: 23.5"H

CHROME ACCENTS

2374-6

GOLD ACCENTS

2374-697

SEASONS, SQUARE



TITANIUM

4-9.4 qt./ 3.8-8.9 L
15.4"W x 19.0"D x 7.0"H
With open cover: 23.5"H

GOLD ACCENTS

2384-897

BLACK PEARL ACCENTS

2384-88

CHROME ACCENTS

2384-8



BRONZE

4-9.4 qt./ 3.8-8.9 L
15.4"W x 19.0"D x 7.0"H
With open cover: 23.5"H

GOLD ACCENTS

2384-597

BLACK PEARL ACCENTS

2384-587

CHROME ACCENTS

2384-567



SAPPHIRE (SPEC. ORDER)

4-9.4 qt./ 3.8-8.9 L
15.4"W x 19.0"D x 7.0"H
With open cover: 23.5"H

GOLD ACCENTS

2384-497

BLACK PEARL ACCENTS

2384-487

CHROME ACCENTS

2384-467



MERLOT

4-9.4 qt./ 3.8-8.9 L
15.4"W x 19.0"D x 7.0"H
With open cover: 23.5"H

GOLD ACCENTS

2384-397

BLACK PEARL ACCENTS

2384-387

CHROME ACCENTS

2384-367

SQUARE SERVER STANDS

Includes server & stand

Use with canned fuel or heating elements found on page 55

Adds 6" to server



SERVER/STAND COMBO

3374-6

4-9.4 qt./ 3.8-8.9 L

15.4"W x 19.0"D x 11.3"H

With open cover: 28"H



STAINLESS STEEL | E374-6

TITANIUM | E374-8

BRONZE | E374-597

SAPPHIRE | E374-4

MERLOT | E374-3



SQUARE SERVER INSERT

374-66/23

6 qt./ 5.7 L

15.4"W x 15.6"D x 3.4"H

Channel system redirects condensation to water pan instead of food



ADAPTER FOR 2/3 SIZED HOTEL PANS

374-651/23

See 2/3 Sized Hotel Pan Inserts on Page 45



ADAPTER FOR 2- 1/3 SIZED HOTEL PANS

374-519/23

See 1/3 Sized Hotel Pan Inserts on Page 45

“With Spring USA’s Convertible Induction Buffet System,
I don’t have to gamble on preparing & serving great foods
to our guests.”

—
THOMAS SPOOR | EXECUTIVE CHEF | HAMMOND, IN

OATMEAL/SOUP SERVICE

Features patented hinged cover

18/10 stainless steel

Use with Spring USA Induction Ranges or pair with stands for use with fuel

Colored servers are fingerprint and scratch resistant

Use with tureen ladle on page 28

Includes cover, tureen, water pan, and ring

Perfect for oatmeal or soup

Limited Lifetime Warranty



STAINLESS STEEL

6 qt./ 5.7 L
13.8" Dia. x 9.3"H
With open cover: 15.0"H



SEASONS TITANIUM

6 qt./ 5.7 L
13.8" Dia. x 9.3"H
With open cover: 15.0"H



SEASONS BRONZE

6 qt./ 5.7 L
13.8" Dia. x 9.3"H
With open cover: 15.0"H

CHROME ACCENTS

2375-6/6H

GOLD ACCENTS

2375-697/6H

CHROME ACCENTS

2385-8/6

GOLD ACCENTS

2385-897/6

BLACK PEARL ACCENTS

2385-88/6

CHROME ACCENTS

2385-567/6

GOLD ACCENTS

2385-597/6

BLACK PEARL ACCENTS

2385-587/6



SEASONS SAPPHIRE (SPECIAL ORDER)

2385-467/6

Chrome Accents

6 qt./ 5.7 L

13.8" Dia. x 9.3"H

With open cover: 15.0"H



SEASONS MERLOT

2385-367/6

Chrome Accents

6 qt./ 5.7 L

13.8" Dia. x 9.3"H

With open cover: 15.0"H



SOUP STATION STAND STAINLESS STEEL

E375-6/6

Adds 7.2" to server

TITANIUM

E375-8/6

BRONZE

E375-597/6

MERLOT

E375-397/6

SAPPHIRE

E375-497/6

Includes tureen, cover, ring, and stand

Use with canned fuel or heating element found on page 55

Bent handle ladle sold separately on page 28

PATENTED



**SERVER/STAND COMBO
3375-6/6**

6 qt./ 5.7 L
13.6"W x 11.9"D x 16.5"H
With open cover: 20.0"H



**HINGED COVER FOR
SOUP TUREEN
STAINLESS STEEL
444-61/24H**



**RING FOR SOUP STATION
STAINLESS STEEL
375-651/6
11.9" Dia.**



**SOUP TUREEN
375-60/6
6 qt./ 5.7 L
13.6"W x 10.0"D x 7.5"H**



**SAUCE/SYRUP SERVER
WITH LADLE
2565-6
1.58 qt. / 1.5 L
7.9"W x 7.3"D x 9.8"H**

NOTCHED TUREEN COVERS



Item#	Cover Color	Accent Color	Item#	Cover Color	Accent Color
375-61/6	Stainless Steel	Chrome	375-61/6BB	Bronze	Black Pearl
375-697/6	Stainless Steel	Gold	375-61/6SC	Sapphire	Chrome
375-61/6TC	Titanium	Chrome	375-61/6SG	Sapphire	Gold
375-61/6TG	Titanium	Gold	375-61/6SB	Sapphire	Black Pearl
375-61/6TB	Titanium	Black Pearl	375-61/6MC	Merlot	Chrome
375-61/6BC	Bronze	Chrome	375-61/6MG	Merlot	Gold
375-61/6BG	Bronze	Gold	375-61/6MB	Merlot	Black Pearl

MINI SERVERS



EASY VIEW WINDOW

Use with induction or fit multiples on a warming tray

18/10 mirror polished stainless steel

Water pan has an easy to read fill line to avoid overflow

Axles glide smoothly and hold cover open at any angle

Special design prevents induction conductivity issues caused by warping

Perfect for condiments, sauces, dips and more

Limited Lifetime Warranty

BUFFET SYSTEMS



MINI VISION ROUND

2472-6/28

1.9 qt. / 1.8 L

10.5"W x 13.0"D x 5.75"H



MINI VISION RECTANGLE

2474-6/13

1.7 qt. / 1.6 L

8.5"W x 12.0"D x 5.75"H



STAND

E372-28

1.9 qt. / 1.8 L

Adds 4.5" to server



STAND

E372-13

Adds 4.5" to server



INSERT

372-66/28

1.9 qt. / 1.8 L

11.0" Dia. x 2.25"H



INSERT

374-66/13

1.7 qt. / 1.6 L

8.8"W x 10.8"D x 2.2"H



CHANNELED INSERT

372-66/28D

1.9 qt. / 1.8 L

11.0" Dia. x 2.25"H

REFLECTION SERVERS

Use with Spring USA Induction Ranges or pair with stands for use with canned fuel or electric heating elements on page 55

All servers come with one insert pan

18/8 stainless steel

Economical buffet solution

Cartridge axle system glides smoothly and allows covers to hold open at virtually any angle

Self-closing axles available upon request

Limited Lifetime Warranty



**TITANIUM 6 QT.
ROUND REFLECTION
2172-8/37**

6 qt./ 5.7 L
16.7"W x 20.5"D x 7.9"H
With open cover: 24.5"H



**ROSE GOLD 6 QT.
ROUND REFLECTION
2172-5/37**

6 qt./ 5.7 L
16.7"W x 20.5"D x 7.9"H
With open cover: 24.5"H



**STAINLESS STEEL 6 QT.
ROUND REFLECTION
2172-6/37**

6 qt./ 5.7 L
16.7"W x 20.5"D x 7.9"H
With open cover: 24.5"H



EASY VIEW WINDOW

6 QT. ROUND REFLECTION STAND AND INSERTS

Oven and dishwasher safe

White Coated Inserts offer the look of porcelain with the lightweight durability of stainless steel

Non-stick, high temp polymer coating is stain and scratch resistant



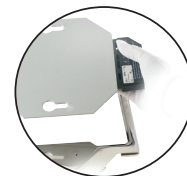
**STAND FOR 6 QT.
ROUND REFLECTION
SERVER**

172-6/37

Adds 4.6" to server



**HEATING ELEMENT
ADAPTER FOR STAND
EA172**



Add electric heating element - See page 55



**STAINLESS STEEL
INSERT**

572-66

6 qt./ 5.7 L
15.25" Dia. x 2.5"H



**STAINLESS STEEL
DIVIDED INSERT**

572-66/12

6 qt./ 5.7 L
15.25" Dia. x 2.5"H



**WHITE STAINLESS
STEEL INSERT**

572-62

6 qt./ 5.7 L
15.25" Dia. x 2.5"H



**DIM SUM INSERT SET
DA172-36/37**

Includes stainless steel adapter, bamboo basket & cover
12.0" Dia. x 10.0"H
Adds 10" to server

**ADDITIONAL
BASKET & COVER
DB172**

12.0" Dia. x 4.0"H



**WHITE STAINLESS
STEEL DIVIDED INSERT**

572-62/12

6 qt./ 5.7 L
15.25" Dia. x 2.5"H



**4.5 QT. REFLECTION ROUND
BUFFET SERVER**

2172-6/30

4.5 qt./ 4.3 L
15.0"W x 18.8"D x 7.9"H
With open cover: 22.5"H



**STAND FOR 4.5 QT.
REFLECTION ROUND**

172-6/30

Adds 4.1" to server



**4.5 QT. ROUND INSERT-
PORCELAIN**

9544/1

4.5 qt./ 4.3 L
11.9" Dia. x 1.8"H



EASY VIEW WINDOW



9.4 QT. SQUARE BUFFET SERVER

2174-6

5-9.4 qt./ 4.7-8.9 L
15.9"W x 18.3"D x 7.5"H
With open cover: 22.5"H
Accepts 1/3 and 2/3 sized Hotel
Pan Inserts on page 46-47



**SQUARE BUFFET
SERVER STAND**

174-6/23

Adds 4.5" to server



**6.9 QT. SQUARE
BUFFET SERVER**

2173-6/12

2-6.9 qt./ 1.9-6.5 L
16.75"W x 15"D x 7.5"H
With open cover: 19.5"H
Accepts 1/2 sized Hotel Pan
Inserts on page 46-47



**SMALL SQUARE
BUFFET SERVER
STAND**

173-6/12

Adds 4.0" to server

**HEATING ELEMENT
ADAPTERS**

EA171/174

For a Full or 9.4 qt.
Square Stand
Add electric heating
element on page 53



**FULL SIZE
BUFFET SERVER**

2171-6

8.4-14.8 qt./ 7.9-14.0 L
23.1"W x 18.6"D x 7.8"H
With open cover: 22.5"H
Accepts hotel pans page 46-47



**FULL SIZE BUFFET
SERVER STAND**

171-6/11

Adds 4.7" to server



All Angle
Replacement
Axles
K102

Self Closing
Replacement
Axles
K101

Extendable
Support Arm
for Servers
372-601

CBS Bumper
Replacements
E237



RADIANCE ALL GLASS SERVERS

NEW!

16.75" glass lid, one of the largest glass viewing areas on an induction buffet chafer

18/8 high-quality stainless steel in mirror-polished or titanium finish

Industry's only waterfall condensation return system

Includes standard insert, additional inserts available

Cartridge axle holds lid open at virtually any angle

Limited Lifetime Warranty



6 QT. ROUND SERVER

2572-6/38

6 qt./ 5.7 L

17"W x 21.25"D x 6.5"H



6 QT. SQUARE SERVER

2574-6/23

6 qt./ 5.7 L

17.75"W x 18.75"D x 6.69"H



10 QT. FULL SIZE SERVER

2571-6/11

9.9 qt./ 9.4 L

22.25"W x 17.75"D x 6.9"H



**6 QT. ROUND SERVER,
TITANIUM**

2572-8/38

6 qt./ 5.7 L

17"W x 21.25"D x 6.5"H



**6 QT. SQUARE SERVER,
TITANIUM**

2574-8/23

6 qt./ 5.7 L

17.75"W x 18.75"D x 6.69"H



**10 QT. FULL SIZE SERVER,
TITANIUM**

2571-8/11

9.9 qt./ 9.4 L

22.25"W x 17.75"D x 6.9"H



servella **PROFESSIONAL SERVINGWARE**

Aged-copper coated finish that won't crack, flake, or chip even with high heat and rigorous use

Comes with an easy-read water fill line inside vessel and one removable insert

Safe to use with induction, electric, gas and fuel, and is oven-safe



ROUND AGED COPPER

2272-5/27

4 qt. / 3.8 L
10.2" Dia. x 4.7"H



ADDITIONAL INSERT

272-66/27



SQUARE AGED COPPER

2274-5/23

4 qt. / 3.8 L
11.4"W x 11.4"D x 4.7"H



ADDITIONAL INSERT

274-66/23



RECTANGLE AGED COPPER

2271-5

4 qt. / 3.8 L
15.2"W x 8.5"D x 3.3"H



ADDITIONAL INSERT

271-66/11

WYNWOOD BUFFET SYSTEM

EXCLUSIVE DISTRIBUTOR,
NORTH AMERICA
SKYRA
Professional Tableware

Intelligent, modular series made of up to
14 different configuration between four
different base sizes and shapes
Wood composite material resistant to bacteria

Custom hydro dip woodgrain coating
withstands extreme temperatures
Food-safe, nonporous, easy to clean

BUFFET SYSTEMS



**ROUND WOOD
COMPOSITE PLATFORM**
SK-14501FXW 8.75" DIA.
SK-14502FXW 10.6" DIA.
SK-14503FXW 12.6" DIA.



**STAINLESS STEEL
INDUCTION STAND**
SK-14511141 FOR SM300CR



**STAINLESS STEEL BUFFET
SERVER W/ INSERT**
SK-14501180 2.5 QT.
SK-14502180 5 QT.
SK-14503180 9 QT.



**FULL SIZE ROLL
TOP COVER**
SK-14502



**ROUND STAINLESS
STEEL STAND**
SK-14501141 8.75" DIA.
SK-14502141 10.6" DIA.
SK-14503141 12.6" DIA.



**FULL SIZE STAINLESS
STEEL STAND**
SK-14505141
WOOD COMPOSITE PLATFORM,
SK-14505FXW



**BRUSHED STAINLESS
STEEL FUEL HOLDER**
SK-14501141FH 6.25" DIA.
SK-14502141FH 7.25" DIA.



**STAINLESS STEEL
ICE TRAY**
SK-14505141IT



RONDO CHAFING DISHES

Mirror-polished 18/10 stainless steel

Water channel system redirects condensation to the water pan instead of the food

All-angle axle system glides smoothly and allows covers to hold open at virtually any angle

Use with canned fuel (stands only) or electric heating elements found on page 55

Chafers come with one insert and canned fuel holder

10 year warranty for manufacturer defects on welds & metal casting



CLASSIC FULL SIZE CHAFER
K2509-6

8.4-14.8 qt./ 7.9-14.0 L
26.0"W x 18.9"D x 15.8"H
See inserts next page
*18/8 Stainless Steel

K2509-6A

Includes Heating Element 9517



FULL SIZE CHAFER
2509-6A

8.4-14.8 qt./ 7.9-14.0 L
26.0"W x 18.9"D x 9.0"H
See inserts next page



BUILT-IN FULL SIZE CHAFER
2546-6A

8.4-14.8 qt./ 7.9-14.0 L
26.0"W x 18.9"D x 15.3"H
Includes Heating Element 9506/1
See details on page 53

GOLD ACCENTS

2546-697A

ROUND RONDO CHAFING DISHES



BUILT-IN ROUND CHAFER
2547-6/35

3-8 qt./ 2.8-7.6 L
13.75" Dia. x 8.9"H
Includes Heating Element 9524/1

GOLD ACCENTS

2547-697/35



ROUND CHAFER
2510-6/35

3-8 qt./ 2.8-7.6 L
13.75" Dia. x 18.4"H



STAINLESS STEEL
510-66/35

8 qt./ 7.6 L

STAINLESS STEEL

510-66/35/12

3 qt./ 2.8 L

HOTEL PANS

Oven and dishwasher safe

Choose from traditional or white coated stainless steel

White Coated Inserts offer the look of porcelain with the lightweight durability of stainless steel

BUFFET SYSTEMS

FULL-SIZE PANS



521-66/11
14.8 qt./ 14 L
20.9"W x 12.9"D x 4.0"H



522-66/11
9.9 qt./ 9.4 L
20.9"W x 12.9"D x 2.5"H



522-62/11
9.9 qt./ 9.4 L
20.9"W x 12.9"D x 2.5"H

HALF-SIZE PANS



521-66/12
6.9 qt./ 6.5 L
12.9"W x 10.5"D x 4.0"H



522-66/12
4.3 qt./ 4.1 L
12.9"W x 10.5"D x 2.5"H



522-62/12
4.3 qt./ 4.1 L
12.9"W x 10.5"D x 2.5"H

TWO-THIRD SIZE PANS



521-66/23
9.4 qt./ 8.9 L
13.9"W x 12.8"D x 4.0"H



522-66/23
5.8 qt./ 5.5 L
13.9"W x 12.8"D x 2.5"H



522-62/23
5.8 qt./ 5.5 L
12.9"W x 12.8"D x 2.5"H

ONE-THIRD SIZE PANS



521-66/13
4.3 qt./ 4.1 L
12.9"W x 7.0"D x 4.0"H



522-66/13
2.7 qt./ 2.6 L
12.9"W x 7.0"D x 2.5"H



522-62/13
4.5 qt./ 4.3 L
12.9"W x 7.0"D x 2.5"H

WARMING & COOLING SYSTEMS

Low Power Solutions.
High-End Quality.



iLUME

NEW!
PATENT - PENDING

In a class of its own, the iLUME heat lamp offers a modern design and superior infrared heat technology for better presentation and performance over traditional heat lamps. Powered by medium heat wave technology, the iLume offers more even heat distribution with greater energy efficiency than your standard heat lamp by penetrating heat energy into the food instead of simply warming the foods surface.

Dual articulating joints, 170° swivel

12" Carbon fiber medium-wave IR heating element

2 LED illuminate food at 4000k color temperature

Energy efficient, only 300 watts provides warming at 60% energy consumption

Daisy-chain feature can connect 5 iLumes to a single 120V, 15-amp outlet (US only)

300W, 110V - 120V, Phase 1, 60Hz power rating

ETL listed, UL 197, cETL, NSF certified



INFRARED HEAT LAMP 2791-ILT

300 W | 110-120 V

NEMA 5-15P

12.8 lbs

2791-ILT-220 
220V, UK/Type G Plug



**WATCH
THE
VIDEO**

ADJUSTABLE ARM HEAT LAMPS

Weighted base provides stability from tipping

18/8 stainless steel with mirror polish or matte black finish

Included shatterproof bulb

360 degree adjustable neck

Integrated outlet in stem

Daisy-chain additional heat lamps or connect a warming tray in a single 15 amp outlet



SINGLE ADJUSTABLE ARM POLISHED

2791-6E

250 W | 110-120 V | 2.1 amps | 60 Hz
NEMA 5-15P
12.0 lbs
10.5"W x 7.1"D base, (15.1"D from back of base to farthest edge of shade) x 24.9"H (with shade parallel to base)
ETL. UL
Daisy chain 6 units on a 15-amp circuit
5.5 ft. cord



2791-6E-220

250 W | 220-240 V | 1.0 amps | 50-60 Hz
CEE-7/7 16A Schuko Plug
(BS 1363 (13A) U.K. Plug also available)
Daisy chain 12 units on a 15-amp circuit



DOUBLE ADJUSTABLE NECK

2792-6E

500 W | 110-120 V | 4.2 amps | 60 Hz
NEMA 5-15P
16.4 lbs
10.5"W x 7.1"D base, (15.1"D from back of base to farthest edge of shade) x 24.9"H (with shade parallel to base)
ETL. UL
Daisy chain 3 units on a 15-amp circuit
5.5 ft. cord

2792-5E-220

250 W | 220-240 V | 1.0 amps | 50-60 Hz
CEE-7/7 16A Schuko Plug
(BS 1363 (13A) U.K. Plug also available)



SINGLE TITANIUM

2791-6EB

250 W | 110-120 V | 2.1 amps | 60 Hz
NEMA 5-15P
12.0 lbs
10.5"W x 7.1"D base, (15.1"D from back of base to farthest edge of shade) x 24.9"H (with shade parallel to base)
ETL. UL
Daisy chain 6 units on a 15-amp circuit
5.5 ft. cord



DOUBLE TITANIUM

2792-6EB

500 W | 110-120 V | 4.2 amps | 60 Hz
NEMA 5-15P
16.4 lbs
10.5"W x 7.1"D base, (15.1"D from back of base to farthest edge of shade) x 24.9"H (with shade parallel to base)
ETL. UL
Daisy chain 3 units on a 15-amp circuit

2792-6EB-220

500 W | 220-240 V | 1.0 amps | 50-60 Hz
CEE-7/7 16A Schuko Plug
(BS 1363 (13A) U.K. Plug also available)



FINGERPRINT RESISTANT

PIVOT HEAD HEAT LAMPS

Premium 18/10 brushed stainless steel
Easy to use on/off toggle switch

Solid positioning, pivoting head design
Included shatterproof bulbs



SINGLE 2791-5

250 W | 110-120 V | 2.1 amps | 60 Hz
NEMA 5-15P
14.6 lbs
8.0"W x 10.5"D base, (16.7"D
from back of base to
farthest edge of shade)
x 25.6"H (with shade parallel
to base)
ETL. UL | 5.5 ft. cord



DOUBLE 2792-5

500 W | 110-120 V | 4.2 amps
60 Hz
NEMA 5-15P
22.8 lbs
8.0"W x 10.5"D base, (15.7"D
from back of base to farthest edge
of shade) x 25.6"H (with shade
parallel to base)
ETL. UL | 5.5 ft. cord

2791-5-220

250 W | 220-240 V | 1.0 amps | 50-60 Hz
CEE-7/7 16A Schuko Plug
(BS 1363 (13A) U.K. Plug also available)

2792-5-220

500 W | 220-240 V | 2.1 amps | 50-60 Hz
CEE-7/7 16A Schuko Plug
(BS 1363 (13A) U.K. Plug also available)

ADJUSTABLE HEIGHT PIVOT HEAD

Knurled knob smoothly, but
firmly adjusts height (22-26")

Outlet located in base



COPPER (SPECIAL ORDER) 2791-6C

250 W | 110-120 V | 2.1 amps | 60 Hz
NEMA 5-15P
14.6 lbs
8.0"W x 17.0"D x 22- 26.0"H
ETL. UL | 5.5 ft. cord
Daisy Chain 6 units
on a 15-amp circuit



ONYX (SPECIAL ORDER) 2791-6B

250 W | 110-120 V | 2.1 amps | 60 Hz
NEMA 5-15P
14.6 lbs
8.0"W x 17.0"D x 22- 26.0"H
ETL. UL | 5.5 ft. cord
Daisy Chain 6 units
on a 15-amp circuit



WARMING TRAYS

Economical buffet solution
Low profile pairs well with lamps
Energy saving - only 1.91 amps*

Plug up to 6 trays into one 15-amp circuit
Surface temp range: 80-200°F / 27-93°C
Tempered glass top is easy to clean



STEALTH WARMING TRAY

ST-1220-T

230 W | 110-120 V | 1.9 amps | 60 Hz
NEMA 5-15P | 11.4 lbs
23.8"W x 13.0"D x 2.0"H



STAINLESS STEEL WARMING TRAY

ST-1220

230 W | 110-120 V | 1.9 amps | 60 Hz
NEMA 5-15P | 11.4 lbs
24.2"W x 13.8"D x 1.9"H



LARGE STEALTH WARMING TRAY

ST-3915-T

450 W | 110-120 V | 3.8 amps | 60 Hz
NEMA 5-15P | 21.2 lbs
38.5"W x 13.8"D x 2.0"H



RISER FOR WARMING TRAYS

Stainless Steel Riser for ST-1220: **STS-1220**

Stainless Steel Riser for ST-1220-T: **STS-1220-SS**

Titanium Riser for ST-1220: **STS-1220-ST**

Titanium Riser for ST-1220-T: **STS-1220-T**



CARVING STATION WITH UNHEATED ONYX BOARD 2793-50

CARVING STATION WITH UNHEATED MOCHA BOARD

2793-5M

500 W | 110-120 V
4.2 amps | 60 Hz
NEMA 5-15P | 58.2 lbs
Lamp (8.0"W x 10.5"D base,
15.7"D (from back of base to
farthest edge of shade) x 25.6" H
(with shade parallel to base)+ board (24.5"W
x 18.3"D x 2.9"H)
ETL. UL | 5.5 ft. cord

MOCHA BOARD UNHEATED

2793-5M-220

500 W | 220-240 V | 2.1 amps | 50-60 Hz
CEE 7/7 Schuko Plug,
(BS 1363 (13A) U.K. Plug also available)



Integra™ DUAL WARMING SYSTEM

Overhead ceramic heating element
with warming tray

Power receptacle in back; Daisy
chain 3 units on a 20-amp circuit

LED lighted canopy highlights food

Add an optional etched logo or
design to canopy

Ships assembled and ready to use

1-year warranty on parts & labor



INTEGRA DUAL WARMING SYSTEM

ISS-600

600 W | 120 V | 5 amps | 60 Hz

105-250°F / 41-121 °C

NEMA 5-20P

20.6 lbs.

26.8"W x 13.5"D x 18.75"H

ETL certified to UL 197 and CSA C22.2 #109

Daisy chain 3 units on a 20-amp circuit

5.5 ft. cord

NSF 4 certified and patented

Solstice COOLING & WARMING SYSTEM

Temperatures range from 23-50°F
and 120-185°F
Goes from warm to cold in 45 minutes
Only 1.91 amps

Does not use water or freon
Non-stick titanium coated body is
fingerprint and scratch resistant
Includes one full size 8-quart insert pan

PATENTED



EASY VIEW WINDOW

SOLSTICE

HC380-CT

230 W | 110-120 V | 1.9 amps | 60 Hz
23-50°F/-5-10°C &
120-185°F/49-85°C
NEMA 5-15P
61.8 lbs
24.0"W x 18.9"D x 11.4"H
With open cover: 27.0"H
ETL. UL



SOLSTICE FULL SIZE INSERT

580-8/11

20.9"W x 13.0"D x 2.6"H



SOLSTICE DIVIDED INSERT

580-8/12

20.9"W x 13.0"D x 2.6"H
Solstice non-stick
coated inserts are made
from die-cast aluminum for
maximum temperature distribution

ELECTRICAL HEATING ELEMENTS

Integrated safety thermostat
prevents overheating
One year warranty

Choose self-regulating or adjustable
controls options



COFFEE URN & SOUP STATION

9503

170 W | 110-120 V | 1.4 amps | 50-60 Hz
185°F/85°C
PVC cable
UL, CE
8 ft. cord w/NEMA 5-15P Plug
Holds coffee at perfect
temperature without burning



RECTANGLE OR FULL-SIZE CHAFERS & SERVERS

9517

450 W | 110-120 V
3.8 amps | 50-60 Hz
410°F/210°C
PVC cable
UL, CE
8 ft. cord w/NEMA 5-15P Plug

ROUND CHAFER & SERVERS

9520

240 W | 110-120 V
2.0 amps | 50-60 Hz
210°F/99°C
PVC cable
UL, CE
8 ft. cord w/NEMA 5-15P Plug

9509

600 W | 110-120 V | 5.0 amps | 50-60 Hz
410°F/210°C
PVC cable
UL, CE | 8 ft. cord w/NEMA 5-15P Plug

9508

600 W 220-240 V | 5.8 amps | 50-60 Hz
410°F/210°C
PVC cable
UL, CE
8 ft. cord | w/Schuko Plug

9524

500 W | 110-120 V
4.2 amps | 50-60 Hz
410°F/210°C
PVC cable
UL, CE
8 ft. cord and NEMA 5-15P Plug



9524/1

500 W | 110-120 V
4.2 amps | 50-60 Hz
410°F/210°C
PVC cable
UL, CE
8 ft. cord with energy regulator
and NEMA 5-15P Plug

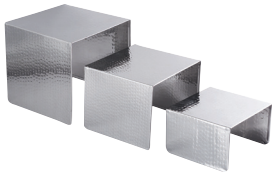


TABLETOP

Height. Flexibility. Drama.



RISERS (SET OF THREE)



HAMMERED STAINLESS STEEL

XC3198*3

6"W x 6"D x 4"H

7"W x 7"D x 6"H

8"W x 8"D x 8"H



TITANIUM

XC3200*3

6"W x 6"D x 4"H

7"W x 7"D x 6"H

8"W x 8"D x 8"H

Smooth, matte, non-stick finish. Fingerprint & scratch resistant.

INDUSTRIAL RISERS



INDUSTRIAL RISER W/ FOLDABLE LEGS

SK-9431

9.5 W x 4 H x 9.5 D in



INDUSTRIAL RISER W/ FOLDABLE LEGS

SK-9432

12.5 W x 4 H x 12.5 D in



INDUSTRIAL RISER W/ FOLDABLE LEGS

SK-9433

12.5 W x 6 H x 12.5 D in



INDUSTRIAL RISER W/ FOLDABLE LEGS

SK-9434

15.5 W x 6 H x 15.5 D in

SK-9435

15.5 W x 4 H x 15.5 D in

BEVERAGE DISPENSERS

Mirror polished 18/10 stainless steel
Acrylic canisters are stain resistant
Equipped with a hands-free spigot
adapter to help reduce germ
transmission and minimize cross
contamination of germs

Solid cast, stainless steel faucet with
removable, easy clean-out valve
Separate ice core does not dilute beverage
BPA free; NSF certified
Skid and scratch proof footing



**4.2 QT BEVERAGE
DISPENSER**
2511-6/4
4.2 qt./ 4.0 L
6.5"W x 10.5"D x 22.0"H



**7.4 QT BEVERAGE
DISPENSER**
2511-6/7
7.4 qt./ 7.0 L
8.0"W x 11.5"D x 25.0"H



**7.4 QT BEVERAGE
DISPENSER
WITH DRIP TRAY**
2525-6/7
7.4 qt./ 7.0 L
8.9"W x 13.8"D x 25.0"H

ADDITIONAL ADAPTERS



**HANDS FREE SPIGOT
ADAPTER, JUICE DISPENSER
FA-511**

Retrofit existing Spring USA
beverage dispensers



**HANDS FREE SPIGOT
ADAPTER, COFFEE URN
FA-505**

Retrofit existing Spring USA
coffee urns & milk dispenser

COFFEE

18/10 mirror polished stainless steel

Solid cast stainless steel faucets

Equipped with a hands-free spigot adapter to help reduce germ transmission and minimize cross contamination of germs

Stay cool handles

Skid and scratch proof footing

Option to add electric heating element that keeps coffee at the perfect temperature without burning



6 QT. COFFEE URN
2505-6/6
6 qt./ 5.7 L
11.0"W x 10.9"D x 17.1"H



12 QT. COFFEE URN
2505-6/12A
12 qt./ 11.4 L
13.2"W x 12.5"D x 19.7"H



20 QT. COFFEE URN
2505-6/20
5.25 qt./ 5.0 L
15.4"W x 15.9"D x 22.4"H

MILK DISPENSER

18/10 mirror polished stainless steel

Solid cast stainless steel faucets

Separate ice core does not dilute beverage



5 QT. MILK DISPENSER
2528-6/5
5.3 qt. / 5.0 L
8.9"W x 13.8"D x 18.5"H

SIGMA BEVERAGE SERVERS

Vacuum insulated, double-wall
holds hot and cold beverages at
temperature for 6 hours

Stainless steel liner, no glass

Remains sealed until tab is pushed for pouring

Available in brushed or polished finish

Additional colored tabbed lids available



BRUSHED
18599-5
24 oz./ 0.7 L



BRUSHED
18600-5
34 oz./ 1.0 L



BRUSHED
18601-5
52 oz./ 1.5 L



POLISHED
18600-6
34 oz./ 1.0 L

ADDITIONAL COVERS FOR SIGMA



E598.6*6
Set of six



E598.7*6
Set of six



E598.8*6
Set of six



E598.9*6
Set of six

ADDITIONAL COVERS FOR OMEGA



E600-9*6
Set of six



E601-9*6
Set of six

DELTA BEVERAGE SERVERS

Vacuum insulated, double-wall
holds hot and cold beverages
at temperature for 6 hours
Brushed stainless steel exterior

Stainless steel liner, no glass
Easy pour lid opens when tilted
Elegant and durable
Optional etching available



17598-5
14oz./ 0.4 L



17599-5
24 oz./ 0.7 L



17600-5
34 oz./ 1.0 L



17601-5
52 oz./ 1.5 L

OMEGA BEVERAGE SERVERS

Vacuum insulated, double-wall
holds hot and cold beverages
at temperature for 6 hours

Durable brushed stainless steel liner, no glass
Remains sealed until tab is pushed for pouring



19599-5
20 oz./ 0.6 L



19600-5
34 oz./ 1.0 L



19601-5
52 oz./ 1.5 L



19602-5
68 oz./ 2.0 L



XCESSORIES TOWERS

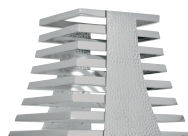
Bring your buffet to the next level
Interchangeable display pieces add
height and drama to any presentation
10-year warranty on welds

Mix and match glass shelves and accessories
with various Tower heights for countless
display options
Solid 18/8 stainless steel, with strong,
durable welds



STAINLESS STEEL
XC1122
8.25"W x 8.25"D x 13.75"H

TITANIUM
XC1122-8

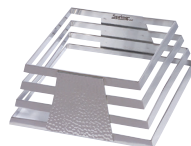


STAINLESS STEEL
XC1123
10.0"W x 10.0"D x 9.0"H

TITANIUM
XC1123-8



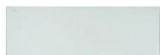
STAINLESS STEEL
FUEL HOLDER
XC1124-A
Fits 4.34" Tower



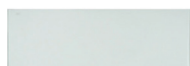
STAINLESS STEEL
XC1124
10.0"W x 10.0"D x 4.34"H



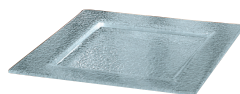
XC4242
16.63"W x 16.63"D



XC6042
23.63"W x 13.75"D



XC8042
31.63"W x 16.5"D



SQUARE GLASS PLATE
XC137-2*3
12.0"W x 13.63"D

XCESSORIES TABLE DISPLAY

Add additional interest and dimension to your buffet

10-year warranty on welds

Hammered finished pieces are made with 18/8 stainless steel



MEDIUM WHEEL

XC3254

25.0"W x 6.63"D x 24.0"H

LARGE WHEEL

XC3255

30.25"W x 7.63"D x 29.13"H

HAMMERED BOWL

Double wall insulation keeps food hot and cold longer

Made with mirror-polished 18/8 stainless steel



HAMMERED STAINLESS STEEL

XC2261/36

14" Dia.

SERVING BOWLS/ PLATTERS BY SKYRA



DOBBELT SERVING BOWL

SK-5401141, 1.7 Liter

SK-5402141, 3 Liter

SK-5403141, 7 Liter



ANGLED DOBBELT SERVING BOWL

SK-5301141, 1 Liter

SK-5302141, 2 Liter



BURNT COPPER FINISH PLATTER

SK-10964, 10.5 L x 2 H x 8 W in

SK-10965, 16 L x 13 H x 12.5 W in

FURNITURE & EQUIPMENT

Flexible. Functional. Durable.



AIRESERVE CARTS

NEW!

Designed for warming & serving on-location for catering, events, poolside, rooftops, and other buffet environments, the AireServe induction & frost top buffet carts features an open & modern design that offer an alternative to traditional foodservice furniture.

Choice of either hidden MAX Induction or Frost Top Serving Carts

Butcher-block style, 12mm SmartStone™ countertop in Fawn woodgrain honed finish

Premium, food-grade WilsonArt laminate in Char Walnut finish

Internal power management system features a 6-outlet NEMA 5-20R UL-certified power strip

Heavy-duty 5" locking & swiveling casters

Fits through a standard width doorway

Customization available



**AIRESERVE INDUCTION SERVING CART
AS6028**

2 x SM-651SS 650W MAX Induction Range
60" L x 28" W x 36" H



**AIRESERVE FROST TOP SERVING CART
ASFT6028**

SS-FT-4822 Hidden 48" frost top
60" L x 28" W x 36" H



MOBILE F&B CART

NEW!

Take your food & beverage mobile with the F&B Mobile Cart to create a truly unique experience for your guests - a warm brownie bar, chili station, carving station - the possibilities are endless.

Choice of WilsonArt HPL laminate with AEON finish exterior

Includes drop-in induction range, ice well, and condiment bar

Ample storage space in cabinet

Pull-out leaves for additional display

Can be powered by one SpringVolt battery (sold separately)

Fits through a standard width doorway

Customization available



MOBILE F&B CART

TRC4834

60"W x 30.0"D x 37.5"H

250 lbs.





QUICK SHIP TABLES

The Quick Ship Table or Credenza ships quickly to easily transform any space into a buffet area with hidden induction ranges and NSF-certified SmartStone™ top.

Ships in two business days!

Includes 3 Hidden 650 Watt Induction Ranges

Controls accessible in back

Finishes: Snow SmartStone®, dark walnut wood edge and brushed metal legs with casters



QUICK SHIP TABLE

QS7230

72.0"W x 30.0"D x 37.5"H

250 lbs.



QUICK SHIP CREDENZA

QSC6827

72.0"W x 30.0"D x 37.5"H

350 lbs.



BOH SERIES CARTS/ CABINETS

NEW!

Optimize your back-of-house operations with the power of induction for cleaner, more efficient & safer cooking, prepping, and warming than traditional gas or electric cooking solutions.

Expertly welded in the USA, premium stainless steel with fully sealed welds

Drop-in induction units are individually mounted and operated for easy maintenance or repair/ replacement without a technician or downtime

Powered by MAX Induction from 1800W - 3500W

Built to industry-standard sizes to easily slide-in to replace traditional stoves and ranges

Models with casters and doors available



4-ZONE INDUCTION CABINETS

BOH-1800 SM-181R x 4

BOH-2600 SM-261R x 4

BOH-3500 SM-351R x 4



6-ZONE INDUCTION CABINETS

BOH-1800-6 SM-181R x 6

BOH-2600-6 SM-261R x 6

BOH-3500-6 SM-351R x 6



STOCK POT STAND

BOH-3500STP

3500W (SM-351R)

FIRE SUPPRESSION MCS

NEW!

Add high-power cooking to your foodservice operation without additional hoods or duct work. An integrated fire suppression system and four-stage, self-contained filtration design eliminates the need for external ventilation, making the Fire Suppression MCS perfect for onsite cooking for hotels, restaurants, event spaces, ghost kitchens, convention centers, and more.



FIRE SUPPRESSION MCS, INDUCTION X2

MCS-59-FPS-SP350-2
7000W, SM-351R x2
MCS-59-FPS-SP261-2
5200W, SM-261R x2



FIRE SUPPRESSION MCS, 5000W GRIDDLE

MCS-59-FPS-SP251G
SM-251GRD



FIRE SUPPRESSION MCS, 7000W WOK

MCS-59-FPS-SP351WCR-2
SM-351WCR x2

Integrated UL300 Buckeye Fire Suppression System

Listed in Compliance with ANSI/UL710B and ANSI/NSF2 Standard

MAX Induction range offers more energy-efficient and precise heating - select from either double induction, wok, or griddle

4-stage, self-contained air filtration system with LCD touchscreen menu & diagnostic reporting

MAX Induction system allows easy & quick replacement of ranges backed by standard overnight warranty

208/240 V, 60 Hz, 38 amps, 59"L x 35.5"W

Versa-Gard™ premium food shields

Commercial-grade stainless steel construction

Locking & swiveling casters, 800 lb. rating

Double towel bars & removable cutting board

Expertly welded in the USA with fully sealed welds



MOBILE COOKING STATIONS (MCS)

Heavy duty stainless steel work station
 UL 197 Certified
 Choose mobile or built-In
 Power management included

Stainless steel or laminate color for cabinet doors on mobile units
 Efficient air filtering removes grease laden vapor and odors
 Optional drop down leaf and/or handle



CABINET DOOR LAMINATE OPTIONS:



Cherry



Light Maple



Red Maple



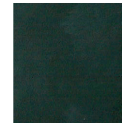
Ebony



Beige Linen



Gray Chromatix



Black



Pewter



BUILT-IN COOKING STATIONS

ICB234-18

Built-In (2) 1800 Watt Ranges,
 (1) Down Draft Air Filter System

ICB234-26

Built-In (2) 2600 Watt Ranges,
 (1) Down Draft Air Filter System

ICB348-18

Built-In (3) 1800 Watt Ranges,
 (2) Down Draft Air Filter System

ICB348-26

Built-In (3) 2600 Watt Ranges,
 (2) Down Draft Air Filter System

Optional doors for built-in
 units available



MOBILE COOKING STATIONS

ICS234-18

Mobile (2) 1800 Watt Ranges,
 (1) Down Draft Air Filter System

ICS348-18

Mobile (3) 1800 Watt Ranges,
 (2) Down Draft Air Filter System

ICS234-26

Mobile (2) 2600 Watt Ranges,
 (1) Down Draft Air Filter System

ICS348-26

Mobile (3) 2600 Watt Ranges,
 (2) Down Draft Air Filter System,
 Optional Drop-leaf, Optional Cart
 Handle

MOBILE ACTION CARTS

Beautiful, stainless steel mobile cart with heavy duty casters

Efficient air filtering removes grease laden vapor and odors



MCS3572

2600 Watt x2
Induction Ranges

Flush-mounted induction ranges with LED power/temp display

Integrated power source powers the entire unit

MOBILE CULINARY STATION INCLUDES:

- (1) AF350 Down Draft Air Filtration System
- (2) Flush Mounted Induction Cooking Ranges
- (1) PM-2251 Power Management System
- (2) Refrigerated Drawers
- Stainless Steel Work Top
- Jet black body wrap
- Front locking casters
- Stainless steel body with black vinyl wrap
- Dimensions: 71.4"W x 34.8"D x 43.9"H

Protective, vinyl table covers available

CUSTOM MCS

Specify components and ranges

MOBILE INDUCTION KIOSK

OPTIONAL COMPONENTS:

- | | |
|----------------------|-------------------------|
| Casters | Insulated Ice Bins |
| Refrigerators | Mechanically Cooled Pan |
| Refrigerated Drawers | Speed rails |
| Drawers | Task lights/ LED Lights |
| Shelves | Air Filtration |
| Sneeze Guards | |

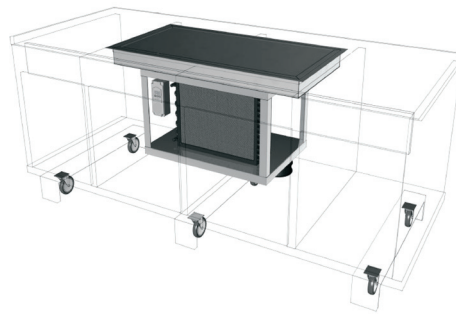


HIDDEN & EXPOSED FROST TOPS

Chill items without the mess of ice
Request a remote compressor to minimize noise
Works with a variety of stone or porcelain materials
Custom sizes available

Surface temperature of hidden:
0 to 30°F (-18 to -1°C)

Exposed: 0 to 20°F (-18 to -7°C)



HIDDEN FROST TOPS

SS-FT-2422

24.0"W x 22.0"D
115 V | 3 amps

SS-FT-3622

36.0"W x 22.0"D
115 V | 10.3 amps

SS-FT-4822

48.0"W x 22.0"D
115 V | 14 amps

SS-FT-6022

60.0"W x 22.0"D
115 V | 14.8 amps

SS-FT-7222

72.0"W x 22.0"D
208 V | 7.2 amps

EXPOSED FROST TOPS

RT-FT-2026

19.5"W x 25.25"D
120 V | 3.5 amps

RT-FT-2040

19.5"W x 39"D
120 V | 6.2 amps

RT-FT-2053

19.5"W x 53.13"D
120 V | 6.4 amps

RT-FT-2066

19.5"W x 66.5"D
120 V | 6.4 amps

RT-FT-2080

19.5"W x 80.25"D
120 V | 7 amps

DOWN DRAFT AIR FILTRATION SYSTEM

For Exposed Cooking Ranges

Captures 96.7% of grease-laden vapor, odor and particulates caused from cooking

3-part filtration system runs quiet

UL 197 Certified and UL-Sanitation to ANSI/NSF No.2


AF-350

350 W | 110-120 V
2.9 amps | 60 Hz
NEMA 5-15P

AF-350-3

350 W | 220-240 V
1.5 amps | 50-60 Hz
CEE 7/7 Schuko Plug
OR BS 1363 (13A) U.K. Plug

AF9876

Trim Piece

AF9879

Galvanized
Baffle
Pre-Filter

AF98710

High Efficiency
Primary Cell Filter

AF98711

Carbon Absorption
Final Filter

PORTABLE POWER

Bring power to your mobile station or cart with our environmentally-friendly, LiFePo4 battery

1440 W battery powers equipment
1000 W or less

Tested to ensure performance with
Spring USA equipment



Current leakage, output overload,
and overheating protection

Deep-cycling, self-diagnostic testing

Safety Certifications: FCC, RoHS, UN38.3

Quiet, lightweight operation



**SPRINGVOLT BATTERY
SPBB-1440**

FURNITURE & EQUIPMENT

MOBILE HANDWASHING STATION

Chrome plated brass faucet/soap
dispenser & stainless-steel sink

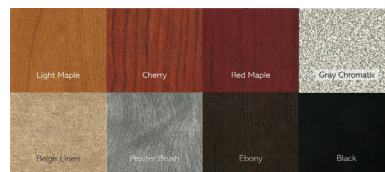
5-gallon freshwater capacity,
7-gallon waste-water capacity

110-120 Volt, 2000 W, 13.4 Amp

Choice of laminate option



**MOBILE HANDWASHING STATION
HWS11367**



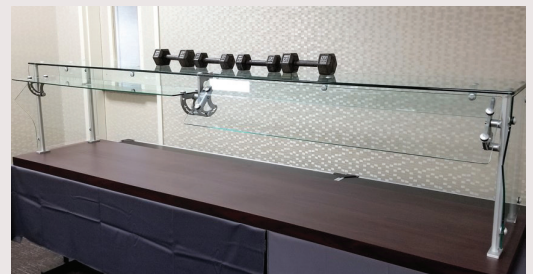


VERSA-GARD FOOD PROTECTION SYSTEMS

SpringTM
USA
VERSA-GARD[®]

A first-class provider of Food Protection SystemsTM with 17 patents for convertible and modular systems, our products are trusted worldwide to elevate food displays while providing protection for both operators and guests in a variety of foodservice environments.

- NSF/ANSI 2 Listed
- 100% CNC machined components from Solid 6061-T6 Aluminum
- Glass manufactured in strict conformance with ASTM C1048-04 and tested to ANSI Z97.1 Standards
- Unique, glass-supported system allows for longer spans of clear glass without obtrusive frames or clamps
- Proudly machined, finished, and assembled in the USA
- Modular design makes it easy to install, clean, and disassemble for replacement of parts or add-on components without removal of mounted framework
- One-year limited warranty



STRONGER & SLEEKER

Our unique glass support system is engineered to accomplish up to 96" clear spans without center support structures. Designed for a greater span of clear glass, there is no obstruction from clunky frames and brackets while still being strong enough to hold added weight (50 lb. of weights shown).

WE MAKE FOOD LOOK BETTER.

Large selection of adjustable, self-service, full-service, and vertical styles with multiple mounting options, and freestanding/ portable shields

Europa Modern, European-style support structure, up to 96" span

Gardian Sleek, modern, upscale design uses precision-machined flat bar supports and CNC machined hardware, up to 66" span

EXO G2 Modern, contemporary, and simplistic hardware designed to deliver style with food protection, up to 60" span

VG Versatile & customizable, sleek, clean profile 1" diameter solid rod supports, up to 108" span

Slimline Versatile & customizable, sleek, clean profile 3/4" diameter solid rod supports, up to 108" span

Captur Modern, European-style support structures, up to 96" span between supports on most models

FreeStyle Freestanding, portable guard, no mounting required, sleek, clean profile 1" diameter solid rod supports, up to 60" span

EUROPA



GARDIAN



EXO^{G2}



VG



SlimLine



CAPTUR



freestyle



PROUDLY BUILT
IN THE U.S.A



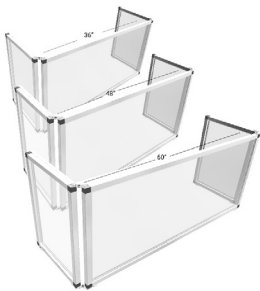
FOLDABLE & FULL ENCLOSURE FOOD GUARDS

Quick & easy set-up for added protection to any buffet, countertop, or wherever food is served

Heavy-duty acrylic with brushed satin finish is easy to wipe clean



Glass and custom order available

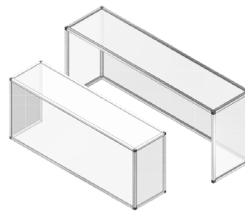


FOLDABLE/PORTABLE SNEEZE GUARDS

MSG3619 36" x 25" x 19 1/2"

MSG4819 48" x 25" x 19 1/2"

MSG6019 60" x 25" x 19 1/2"



FULL ENCLOSURE SNEEZE GUARD

TSSG3630 36" x 18" x 30"

TSSG4830 48" x 18" x 30"

TSSG6030 60" x 18" x 30"

PIVOTING/PORTABLE FOOD GUARDS

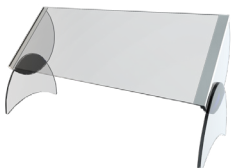
Easy to clean acrylic shield can be positioned at multiple angles

Heavy-duty acrylic is easy to wipe clean



Convenient folding for storage

Available in black or clear

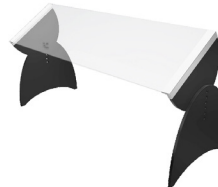


PIVOTING, PORTABLE SNEEZE GUARD CLEAR

PSG36C 36" x 18" x 17 3/10"

PSG48C 48" x 18" x 17 3/10"

PSG60C 60" x 18" x 17 3/10"



PIVOTING, PORTABLE SNEEZE GUARD

PSG36B 36" x 18" x 17 3/10"

PSG48B 48" x 18" x 17 3/10"

PSG60B 60" x 18" x 17 3/10"

VERTICAL SAFETY SHIELDS

Perfect for any food service, customer service, or retail applications

Lightweight, portable protection

High-quality, easy-clean acrylic

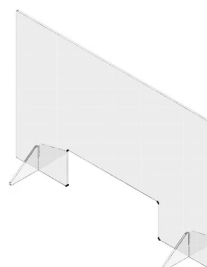


SELF STANDING SAFETY SHIELD

SFTS2436, 36" W

SFTS2448, 48" W

SFTS2472, 72" W



SELF STANDING SAFETY SHIELD WITH PASS-THRU WINDOW

SFPT2436, 36" W

SFPT2448, 48" W

SFPT2472, 72" W



CUSTOM SOLUTIONS

Flexible. Functional. Beautiful.

BRING US YOUR VISION. WE BRING IT TO LIFE.

Spring USA® has been a foodservice industry leader since 1992. The first to introduce countertop induction and hidden induction furniture to the United States, Spring USA has worked with leading brands across the globe on delivering premium and custom products for any style, budget, and space.

DESIGN A FULLY CUSTOMIZED BUFFET WITH:

- SmartStone™
- Induction Ranges
- Frost Tops
- Food Guards
- Air Filtration
- Warming
- Smallwares



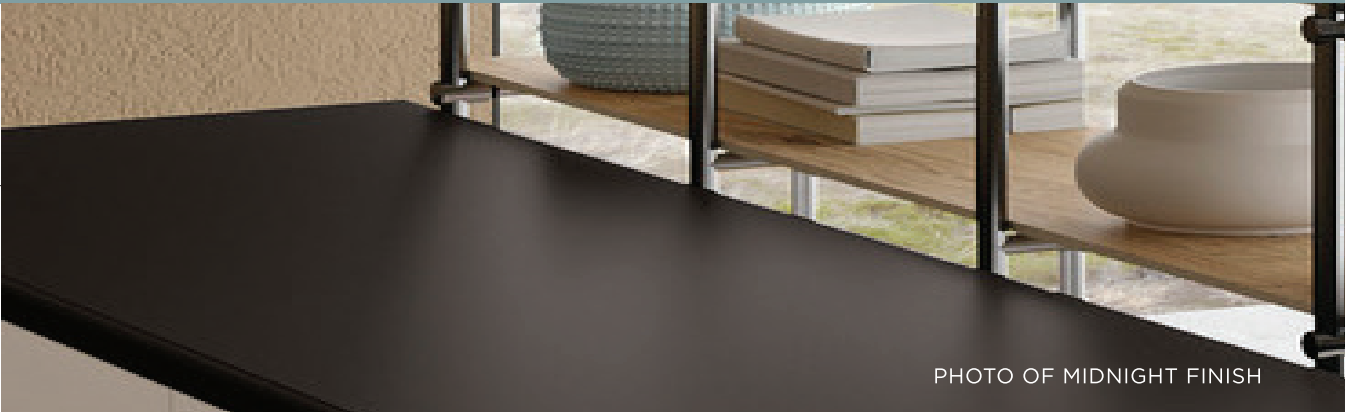


PHOTO OF MIDNIGHT FINISH

HOW DO I ORDER MY CUSTOM TABLE?

- 1 **DIMENSIONS** Specify the size required for your space.
- 2 **TYPE** Select from one of our options of mobile table, stationary or built-in.
- 3 **STYLE** Select one of our styles or build a custom design.
- 4 **EQUIPMENT** Add hidden or exposed induction ranges, frost tops, or both.
- 5 **FINISHES** Choose from our wood stains, SmartStone™ colors, and edge styles.
- 6 **GET A QUOTE** Our expert team will provide you with a quote after a one-on-one consultation.

TABLE FEATURES OFFERED:

Choice of SmartStone top and laminate or wood stain
Hidden or exposed controls
Discreet cord management
Heavy-duty, hidden casters

Hidden/ drop-in induction
Hidden/ exposed frost tops
Shelving/ storage options
Protective padded vinyl covers
Turnkey installations available

TABLES DESIGNED & BUILT IN THE USA



ELEMENT



COMMUNAL



NESTING

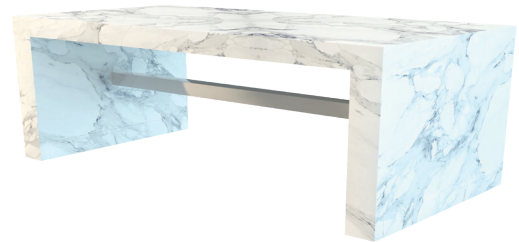


MOSER

Includes hidden casters.



HERITAGE



WATERFALL



FARMHOUSE



NAPER



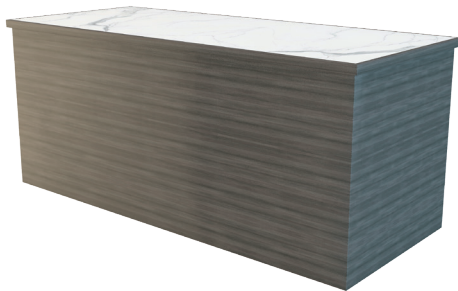
CREDENZA

Includes hidden casters.



CLASSIC

Includes hidden casters.



CONTINENTAL

Includes hidden casters.



REDFORD

Includes hidden casters.



BEAU



HERMOSA



CURVED LEG



CONTEMPORARY

Includes hidden casters.



PHOTO OF SEA SALT FINISH

THE SMARTSTONE™ SYSTEM

The Spring USA SmartStone™ System offers a highly customizable solution for durable and sophisticated foodservice countertops. Beautifully designed to house hidden or built-in induction or frost tops, these exclusive surfaces are capable of being integrated with any style or configuration.

All SmartStone induction countertops are resistant to high temperatures (ISO10545.9) and atmospheric stress, as well as being scratch resistant, impact resistant, totally hygienic and designed to meet the ever-new and changing demands of contemporary foodservice.

SMARTSTONE™ COLLECTIONS



REQUEST A SAMPLE FOR A TRUE REPRESENTATION OF COLOR.

SMARTSTONE BENEFITS



TRIVETLESS INDUCTION Specifically designed to work with Spring USA hidden Induction Ranges and Frost Tops.



NSF CERTIFIED Compact, non-porous material does not harbor bacteria with easy maintenance.



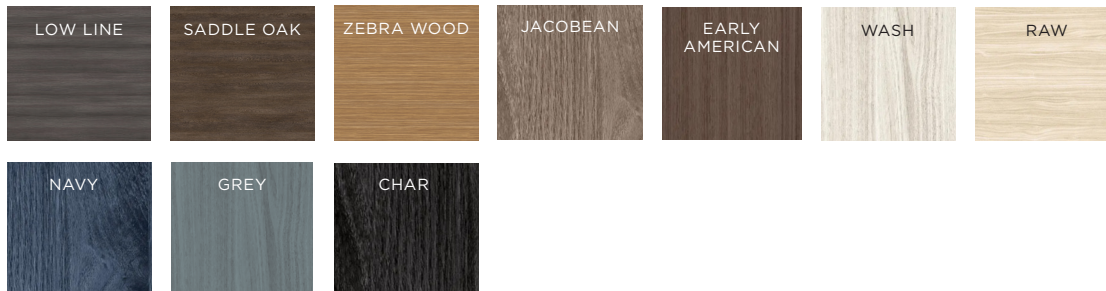
SUPERIOR QUALITY Resistant to scratches, stains, chemicals, UV, and corrosion to retain original beauty, lightweight with better durability.



PREMIUM FINISHES A vast color palette of natural polished or pre-polished finishes. Request a sample today.

LAMINATES & STAINS

STANDARD LAMINATE:



STANDARD STAINS:

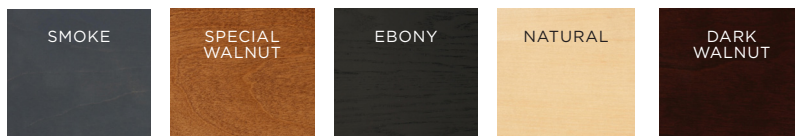
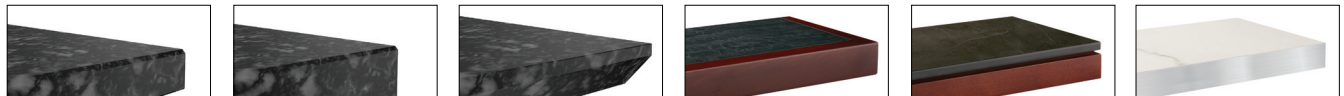


TABLE EDGE STYLES:



Straight

L-Style

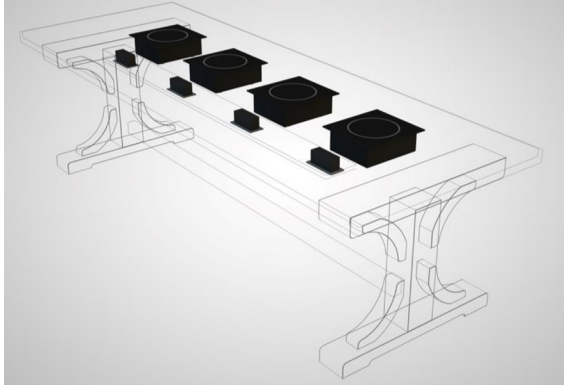
45-Degree

Wood Apron

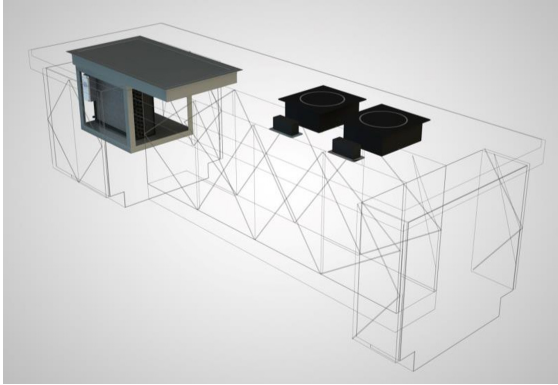
Floating

Metal

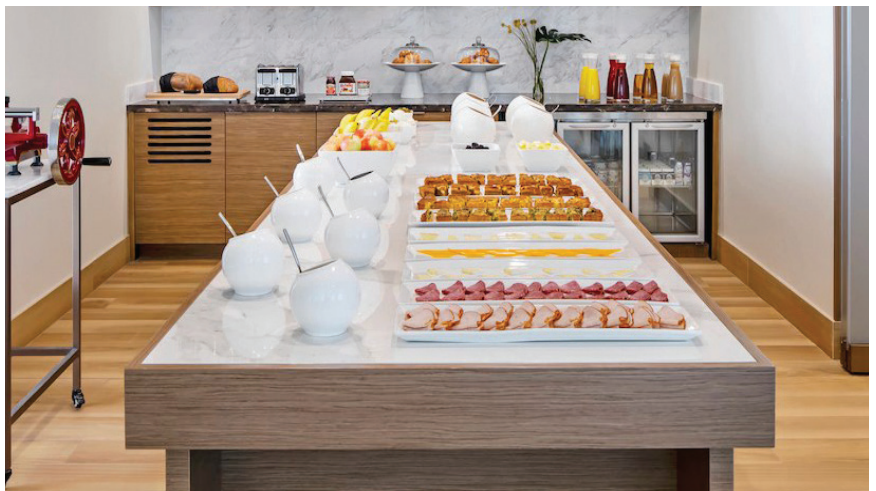
SMARTSTONE™ + HIDDEN INDUCTION



SMARTSTONE™ + HIDDEN FROST TOP



CUSTOM SOLUTIONS





Foodservice Group

We are a collection of innovative foodservice brands dedicated to providing quality craftsmanship through our industry-leading products and solutions.

We believe quality products aren't just in the materials we use or the designs we develop, it's about creating solutions that bring our customers' visions to life and the reassurance that our products deliver the same premium performance time after time.

OUR BRANDS



LloydPans helps pizzerias, bakers, chefs and food processors make their concepts a reality with an impressive 30 custom pan operation. For over years, we've served some of the largest pizza chains, bakeries and foodservice operations in the world



Spring USA, a global leader in food service equipment, provides premium products & innovative solutions for induction cooking, buffetware, and custom banquet furniture. The first to introduce countertop and hidden induction to the U.S., Spring USA is trusted by industry professionals worldwide



Artfully engineered by an aerospace engineer, Astra delivers highly reliable, affordable machines that have been handcrafted in the U.S. since 1993 and efficiency, Astra products are remarkably durable & exceptional at delivering uncompromising espresso time after time



Spring USA, a global leader in the food service equipment industry, was first to introduce countertop induction and functional banquet furniture to the United States. Known for their innovation and design of reliable, durable and beautiful products, Spring USA specializes in induction cooking & warming equipment, buffetware, mobile cooking stations, and custom-built tables with hidden induction and cooling elements. Chosen by industry professionals worldwide, Spring USA's commitment to quality is unwavering and unmatched.

Spring USA is the exclusive distributor of Skyra products in North America.

LEARN MORE, VISIT US: WWW.SPRINGUSA.COM



www.springusa.com

Founded in the USA. Trusted Worldwide.