



Project _____

Model # _____ Quantity _____



Mobile Culinary Station

Models:

| Model # | Number of Ranges | Number of Air Filter Systems | Number of Refrigerated Drawers | Number of Power Management Systems | Range Voltage | Range Peak Power |
|---------|------------------|------------------------------|--------------------------------|------------------------------------|---------------|------------------|
| MCS1800 | 2 | 1 | 2 | 1 | 110-120 | 1800 W |
| MCS3572 | 2 | 1 | 2 | 1 | 110-120 | 2600 W |

Description:

Spring USA's Mobile Culinary Station is a mobile unit that provides high-speed heating, refrigerated drawers for easy replenishment of food items and quiet, efficient air filtering that removes grease laden vapor and odors all within a beautiful, stainless steel cabinet with heavy duty casters. Each unit offers flush mounted induction ranges with LED power/temp display, (2) heavy duty refrigerator drawers, a downdraft air filter system with easy access to filters and an integrated power source that powers the entire unit.

Standard Warranty:

- One year, parts & labor (excluding filters)
- Refrigeration warranty by manufacturer

Agency Listings:

- ETL (Induction Ranges & Power Management System)
- UL STD 197 (Induction Ranges, Air Filter System & Power Management System)
- NSF/ANSI STD 4 (Induction Ranges & Air Filter System)
- UL ANSI/NSF No. 2 (Air Filter System)
- FCC (Induction Ranges)
- CETL (Induction Ranges & Air Filter System)
- UL (Air Filter System & Refrigerated Drawers)

Mobile Culinary Station

Construction & Performance Features:

Cabinet

- Heavy duty, easy to clean, stainless steel work top
- Black-body, wrap-around finish
- Front locking, 5" diameter casters with rubber tires



Induction Ranges (*Model #SM-181R or SM-261R*)

- Choice of 1800 watts or 2600 watts of power
- Easy to clean, 5 mm thick, tempered glass cooktop
- Black, tempered glass faceplate
- Power on/off with power on/pan present indicator light
- SmartScan technology
- Solid state controls with over/under voltage protection
- Cook/Temp mode touch pad with indicator lights
- Knob-set thermostat control with digital LED display
- Cook mode levels 1-20 and temp mode range from 100°F-400°F



Refrigerated Drawers

- Drawers accept standard food pans
- Hermetically sealed compressor, finned evaporator and condenser



Air Filter System (*Model #AF-350*)

- Cabinet mounted downdraft filtration system
- Stainless steel, counter-level, capture flue(s)
- Easy-service drawer slide for filter access
- Washable pre-filter, primary cell filter, and carbon absorption filter
- 96.7% capture of 1-3 micron particulate
- Quiet running 350-watt blower



Power Management System (*Model #PM2221, PM2231, or PM2251*)

- Cabinet mounted for single point power connection
- Stainless steel enclosure and hardware
- 6 ft. power cord with NEMA 14-50P plug
- Includes NEMA 14-50R receptacle
- All outlets are surge protected



Mobile Culinary Station

Available Accessories/Alternative Configurations:

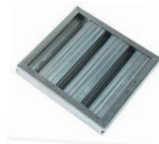
- Designer cabinet body-wrap finishes (special order)
- Push handle
- Replacement filters
 - High Efficiency Primer Filter (Item #AF98710)
 - Carbon Final Filter (Item #AF98711)
 - Galvanized Baffle Filter (Item #AF9879)
- Induction ready cookware (See Spring USA catalog)



Item #AF98710



Item #AF98711



Item #AF9879

Electric Requirements:

Each Mobile Culinary Station comes with its own Power Management System, powering the entire unit with a single receptacle, eliminating the need for multiple receptacles at various voltages. The Power Management System includes five receptacles and can combine 120 volt and 240 volt power into one central power source of 240 volt. This simplifies the electrical requirements of each unit.

Below are the requirements of the Power Management system per the Mobile Culinary Station model.

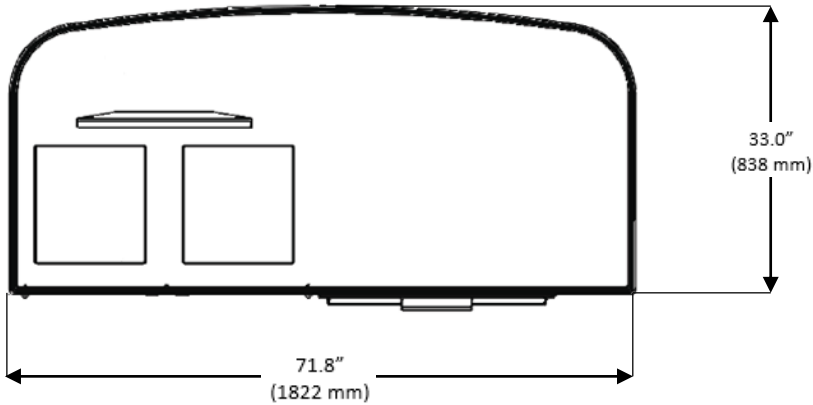
| Model # | Voltage | Phase | Hertz | kW | Amps | Plug |
|---------|---------|-------|-------|------|------|-------------|
| MCS1800 | 208-240 | 1 | 60 | 4.43 | 22.4 | NEMA 14-50P |
| MCS3572 | 208-240 | 1 | 60 | 6.03 | 23.4 | NEMA 14-50P |

For requirements of the individual components (induction ranges or air filter system) please see their corresponding specification sheets.

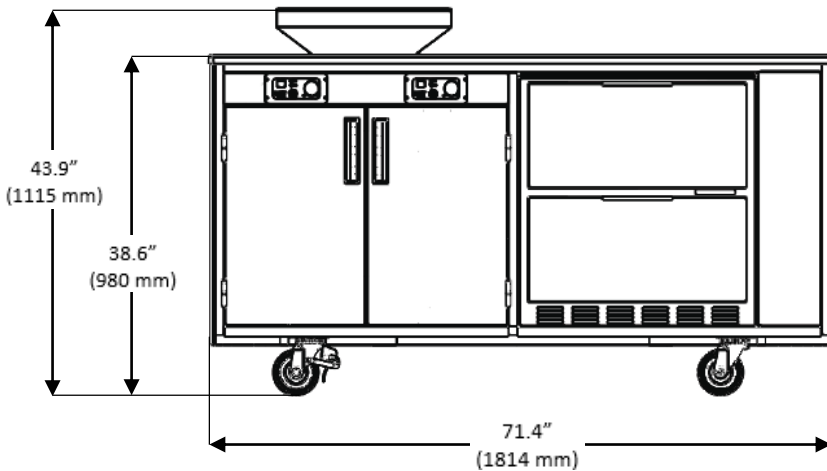
Mobile Culinary Station

Key Dimensions:

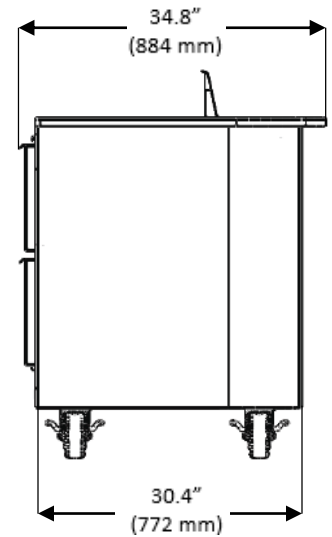
TOP VIEW



FRONT VIEW



SIDE VIEW



Optional push handle adds approximately 6" to the overall length.



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Mobile Culinary Station

Shipping Dimensions:

| Single Unit Shipping Carton | | | | |
|-----------------------------|---------------|---------------|------------|------------------|
| Model # | Length | Width | Height | Weight |
| MCS1800 | 78" (1981 mm) | 40" (1016 mm) | 50" (1270) | 841 lb. (382 kg) |
| MCS3572 | | | | |

Notes & Conditions:

1. Ensure that you have dedicated power wherever you are planning to use your Mobile Culinary Station. Refer to the manual for detailed instructions regarding operation.
2. Ensure the unit has proper ventilation at all times so it does not overheat.
3. The air filtration system is design exclusively for use with built-in induction ranges and cannot be used as a stand alone device or with other heating devices.
4. Induction ranges require use of ferrous metal, induction-ready cookware.
5. 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.
6. Refer to individual specification sheets for the induction ranges, air filter system, or power management system for detailed information.