2016 Product Collection
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Presenting our Enhanced Breakfast Collection

With exclusive design, superior quality, and unique detail, the Spring USA Breakfast Collection meets the demands of the world’s top professionals.

Snack/Cereal Dispensers

A new addition to our Champions of Breakfast Line-up!

Each Acrylic cylinder has a 10-liter capacity. Choose from our single, double or triple dispenser. The triple unit has a rotating chassis for easy dispensing.
The Breakfast Collection

Beverage Dispensers

Cereal Dispenser
18/10 stainless steel

2530-6/7
27 5/8” 7 1/2 qt.

Milk Dispenser
18/10 stainless steel with ice tube

2528-6/5
18 1/2” 5 3/4 qt.
Double Juice Dispenser

Space saving design with convenient one-handed dispensing. Our Double Juice Dispenser offers one container with two compartments, providing two, 5 liter (2.639 gallon) capacities for double serving or twice the holding capacity; All at a cost similar to a single unit.

Quality 18/10 stainless steel construction with drain base. Durable, poly-carbonate vessels are reinforced by a central ice tube with easy-to-use, dedicated water drain.
Our Renaissance Ums offer the utmost in exclusive design, unique detail and superior quality. Created from mirror polished 18/10 stainless steel. Legs and faucets are solid cast stainless steel, not brass. You can choose from six or twelve quart capacity.

Renaissance Coffee Urn
18/10 Stainless Steel

Use with (optional) 9503 Electric Heating Element or canned fuel

See our Electric Heating Elements on page 11

www.springusa.com 1-630-527-8600
RONDO Chafing Dishes

- Rolltop Lid
- Support Ring
- Full Size Insert
- Features our AA - All Angle Axle System

- Mirror-Polished 18/10 Stainless Steel
- Chrome-Plated Handle and Axle Covers
- Fuel holder

2509-6A
19” H
26” L
18 7/8” W
9 7/8 qt. Cap.

2510-6/35
18 3/8” H
13 3/4” Diam.
5 1/2 qt. Cap.

RONDO chafing dishes come with full size insert and fuel holder

www.springusa.com 1-630-527-8600
Built-In Chafing Dishes

- Roll-Top Lid
- Mirror-Polished 18/10 Stainless Steel
- Gold or Chrome Plated Accents
- All Angle Axle System

- Includes One Insert Pan
- Includes Mirror-Polished Trim Ring
- Includes One Heating Element

Custom Tables Available

2547-6/35
8 7/8” H
13 3/4” Diam.
4 1/2 qt. Cap.
Chrome Accents

2547-697/35
Same with Gold Accents

2546-6A
9” H
26” L
18 7/8” W
9 7/8 qt. Cap.
Chrome Accents

2546-697A
Same with Gold Accents

2548-6/6H
9” H
11” Diam.
6 qt. Cap.
Chrome Accents

375-60/6
Additional tureen

All items listed come with one insert pan and electric heating element.

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

7
Classic Chafing Dishes Offer All the Unique RONDO Design Features, With a Lighter Weight Stainless Steel, At A Lower Cost

K2509-6
19” H
26” L
18 7/8” W
9 7/8 qt. Cap.

K2510-6/30
15 3/8” H
18 1/8” Diam.

K2510-6/40
19 3/8” H
22” Diam.
8 qt. Cap.

All chafing dishes carry a ten-year warranty for manufacturing defects on welding.

www.springusa.com 1-630-527-8600
Stadium Chafing Dishes

18/10 Stainless Steel

Stadium chafing dishes come with full size insert.

2539-6/30
13” H
11 7/8” Diam.
5 1/4 qt. Cap.

2592-6/1
25 1/8” L
14 5/8” W
15 3/8” H
9 7/8 qt. Cap.

Special tip-up, rolltop cover for easy insert removal.

519-60
Additional water pan for use with 2593-4/1 and 2501-6/1

2501-6/1
13 3/8” H
25 1/8” L
13 3/4” W
9 7/8 qt. Cap.

Built-in hinges allow the unit to adapt to your specific environment.

All chafing dishes carry a ten-year warranty for manufacturing defects on welding.

www.springusa.com 1-630-527-8600
Suite Servers

**Sauteuse**

3372-6/36

- 11 1/4” H
- 15 1/4” Diam.
- 1 1/4 qt.
- 4 qt.

Insert pan and electric heating element must be ordered separately.

**Soup Station**

3375-6/6H

- 16 1/2” H
- 11 7/8” Diam.
- 6 qt. Cap.

For Additional Insert Options See Pages 20-21

See our Electric Heating Elements on page 11

**Hinged Cover for Soup Tureen**

444-61/24H

Mirror Polished Stainless
For 6 qt. Tureen
Notch for Ladle • Patented Design
Electric Heating Elements

Thermostatically Controlled to Prevent Overheating

See specification sheets on www.springusa.com for technical data.

For Use With Round Chafing Dishes (11 7/8” & 13 3/4”) and Suite Servers:

9520  100-120 V AC 2.0  240 W
9524  100-120 V AC 4.2  500 W
9524/1  100-120 V AC 4.2  500 W with adjustable temperature control

For Use With Rectangular Full-Size and 22” Chafing Dishes:

9506/1  100-120 V AC 5.8  700 W with adjustable temperature control
9509  100-120 V AC 5.0  600 W
9517  100-120 V AC 3.75  450 W

For Use With Coffee Urns & 3375 Soup Station:

9503  100-120 V AC 1.5  170 W

www.springusa.com 1-630-527-8600
The Worlds First Heating & Cooling Chafing Dish

HC380-CT

Patent Applied For

Solstice Chafing Dishes come with one full size insert

580-8/12
4 qt. Cap. each side

580-8/11
8 qt. Cap.

- Durable, Stick-Resistant, Stainless Steel, Titanium Colored Body Won’t Show Fingerprints
- Includes One 8-Quart, Die-Cast Aluminum, Non-Stick Finish Insert Pan
  ~ Direct Contact With Food, No Water Pan Needed
- Temperature Range From 23°F to 185°F
- Versatility To Go From Serving Hot to Cold Items Within 45 Minutes
- Low Energy! 230 Watts, 120 Volts, 60 Hz, 1.91 Amps
- Perfect for Serving Sushi, Chilled Fruit or Sorbet!
- Used Hot, Keeps the Crunch in Foods Such As Nachos, Bacon or Fried Chicken

www.springusa.com 1-630-527-8600
The Convertible Induction Buffet System enhances any décor, utilizing space with maximum efficiency. Spring USA can offer you a variety of wood colors and SmartStone® countertop finishes. Our Induction Buffet Systems are customizable to fit your needs. You choose the function of the induction ranges (Cook or Hold Only ranges). You decide the length you need for the area you are working with, and you choose the wood & SmartStone® countertop color to best compliment your décor. Other options available consist of heated cabinets, plate lowerators, shelving, refrigeration and exhaust systems.

With focus on environmentally friendly products, our SmartStone® Induction Systems is an easy choice. Engineered from granite and quartz, our material is highly efficient with low energy consumption. SmartStone® Induction Systems offer you the flexibility to use the space as you need it…use it for hot buffets, or clear the chafing dishes and use the space however you want to!

Ask a Spring USA Sales Representative today for additional details.

- No Fumes
- No Burns to Guests, Employees or Carpets
- Accurate Food Temperatures
- Fast, Easy & Efficient
- Units are Completely Custom
- Mobile or Stationary
  ~ You choose the Function and Design
Cover Positioning
Featuring the Spring USA “All Angle” Axle System, allowing the cover to hold position at virtually any angle.

Water Return
A special water channel returns condensation from the cover to the water pan.

Inserts
Insert options available
Stainless Steel or Porcelain

Induction Heating
Thermostatically controlled induction ranges ensure that the food is always kept at the desired temperature.

Optional Covers
- **Sapphire**
  - 375-61/6SB Black Pearl Accent
  - 375-61/6SC Chrome Accent
  - 375-61/6SG Gold Accent
- **Bronze**
  - 375-61/6BB Black Pearl Accent
  - 375-61/6BC Chrome Accent
  - 375-61/6BG Gold Accent
- **Merlot**
  - 375-61/6MB Black Pearl Accent
  - 375-61/6MC Chrome Accent
  - 375-61/6MG Gold Accent
- **Titanium**
  - 375-61/6TB Black Pearl Accent
  - 375-61/6TC Chrome Accent
  - 375-61/6TG Gold Accent

Soup Tureen - Titanium
2385-8/6 Chrome Accents

Soup Tureen - Bronze
2385-567/6 Chrome Accents

Not Pictured
2385-367/6
Soup Tureen
Merlot, Chrome Accents

2385-467/6
Soup Tureen
Sapphire, Chrome Accents

www.springusa.com 1-630-527-8600
### Insert pans
- Must be ordered separately

### Rectangular - Titanium
- 2384-8: Chrome Accents
- 2384-897: Gold Accents
- 2384-88: Black Pearl Accents

### Rectangular - Bronze
- 2384-567: Chrome Accents
- 2384-597: Gold Accents
- 2384-587: Black Pearl Accents

### Rectangular - Sapphire
- 2384-467: Chrome Accents
- 2384-497: Gold Accents
- 2384-487: Black Pearl Accents

### Rectangular - Merlot
- 2384-367: Chrome Accents
- 2384-397: Gold Accents
- 2384-387: Black Pearl Accents

### Sauteuse - Titanium
- 2382-8/36: Chrome Accents
- 2382-897/36: Gold Accents
- 2382-88/36: Black Pearl Accents

### Sauteuse - Bronze
- 2382-567/36: Chrome Accents
- 2382-597/36: Gold Accents
- 2382-587/36: Black Pearl Accents

### Sauteuse - Sapphire
- 2382-467/36: Chrome Accents
- 2382-497/36: Gold Accents
- 2382-487/36: Black Pearl Accents

### Sauteuse - Merlot
- 2382-367/36: Chrome Accents
- 2382-397/36: Gold Accents
- 2382-387/36: Black Pearl Accents

### Optional) Seasons Colored Stands:
- For Rectangular Servers
  - E374-597: Bronze
  - E374-8: Titanium
- For Round Servers
  - E382-597: Bronze
  - E382-8: Titanium
- For Soup Servers
  - E375-597/6: Bronze
  - E375-8/6: Titanium

Sapphire and Merlot are Special Order Colors
Minimum Order Quantities Apply
**Induction Buffet Servers**

**Vision Buffet Servers**

- Glass Cover
- Wing-Style Handle
- 18/10 Stainless Steel
- “AA”, All-Angle Axle System Allows the Cover To Hold Position At Virtually Any Angle

**Soup Service**

**Hinged Cover for Soup Tureen**

444-61/24H

Mirror Polished Stainless
For 6 qt. Tureen
Notch for Ladle • Patented Design

**Soup Tureen**

375-60/6

7 1/2” H
10” Diam.
6 qt. Cap.
Stainless without cover

**Ring for Soup Tureen**

375-651/6

Also Fits 30 cm Chafing Dishes
For 6 quart capacity tureens
18/10 Stainless 11 7/8” Diam.
Use with 30cm Chafing Dishes except 2539

**Cover for Soup Tureen**

375-61/6

Mirror Polished Stainless
For 6 qt. Tureen • Notch for Ladle

**Soup Station**

2375-6/6H

12 ½ H
11 7/8” Diam.
6 qt. Cap.

See our Electric Heating Elements on page 11
“Original” Buffet Servers

**Sauteuse Buffet Server**
2372-6/36
7” H
15 ¾” Diam.
1 ¼, 2 ½, or 4 qt.
Chrome Accents

2372-697/36A
Same as above with Gold Accents

**Insert pans must be ordered separately**

**Rectangular Buffet Server**
2374-6
7” H
19 7/8” L
15 5/8” W
6 qt. Cap
Chrome Accents

NOTE: These optional bases require the use of canned fuel as a heat source.
If electric heating is desired, other than induction, Suite Servers are shown on Page 10.
**Induction Buffet Servers**

- Easy-View Cover Allows Guests To See Contents Without Lifting the Cover
- Servers Are Induction-Ready
- 18/8 Stainless Steel
- Stands Available For Use With Canned Fuel or Electric Heating Element
- Servers Feature “All-Angle” Axle System and Wing Style Handle
- Cartridge Axle System & Stabilizer Bar

---

**2172-6/30 Mini-Reflection Buffet Server, Round, 30 cm**
- 18-3/4” L
- 15” W
- 4-1/2 Quart

Additional Insert Item #572-66/30

---

**2172-6/37 Reflection Buffet Server, Round**
- 23-1/4” L
- 18-7/8” W
- 6 Quart

---

**572-66/30**
Mini, Round, 4-1/2 Quart, Stainless Steel Insert

**572-66**
Full Size, Round, 6 Quart, Stainless Steel Insert

**572-66/12**
Full Size, Divided Round, 6 Quart, Stainless Steel Insert

---

**172-6/30 Stand For Mini-Reflection Round Server**

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**172-6/37 Stand For Full Size Reflection Round Server**

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**Additional Round Reflection Inserts**

---

**Optional Adapter Frames for Use With Reflection Servers & Stands! Pair with Electric Heating Element 9524 or 9524/1**

---

**www.springusa.com**

18

1-630-527-8600
**Induction Buffet Servers**

**2173-6/12** Mini-Reflection Buffet Server, Square
- 16-3/4” L
- 15” W
- 5 Quart
- Additional Insert Item #522-66/12

**2174-6** Reflection Buffet Server, Square
- 19” L
- 16” W
- 6 Quart

**2171-6** Full Size Reflection Buffet Server
- 18-7/8” L
- 23-1/2” W
- 9 Quart

**173-6/12** Stand For Mini-Reflection Square

**174-6/23** Stand For Square, 6 Quart Capacity, Reflection Server

**171-6/11** Stand For Full Size Reflection Server

Additional Insert
- 522-66/23

Servers come with one insert pan

Mini

Accepts Standard Insert Pans!
Convertible Buffet Server / Suite Server Inserts

372-37 Insert With Three Insert Pans

372-37*3 Additional Insert Pans (Sold in Sets of Three)

9557-59/36/12

9552-59/36

372-66/36

372-66/36D

Accessories for Convertible Buffet Systems

SBR-175
Storage Box for Induction Ranges

Holds 2 Induction Ranges!

www.springusa.com

SBS-175
Storage Box for Servers

For Use With Round Servers Only

E237
CBS Bumper

372-601
CBS Support for 2371, 2372, 2373, 2374, 2472 series servers to use on MAX Induction® freestanding Ranges.

1-630-527-8600
### Inserts/Food Pans

<table>
<thead>
<tr>
<th>MODEL</th>
<th>COLOR</th>
<th>HEIGHT</th>
<th>DIMENSIONS</th>
<th>CAPACITY</th>
<th>Notes</th>
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<tbody>
<tr>
<td>9552-59/36</td>
<td>White</td>
<td>3/4&quot;</td>
<td>14 1/6&quot; Diameter</td>
<td>1 1/4 qt.</td>
<td>for round servers</td>
</tr>
<tr>
<td>9554-59/36</td>
<td>White</td>
<td>1 1/2&quot;</td>
<td>14 1/8&quot; Diameter</td>
<td>2 1/2 qt.</td>
<td>for round servers</td>
</tr>
<tr>
<td>9557-59/36/12</td>
<td>White</td>
<td>2 1/4&quot;</td>
<td>14 1/8&quot; Diameter</td>
<td>2 qt.</td>
<td>for round servers</td>
</tr>
<tr>
<td>372-66/36</td>
<td>Stainless Full Round</td>
<td>2 1/2&quot;</td>
<td>14 1/8&quot; Diameter</td>
<td>4 qt.</td>
<td>for round servers</td>
</tr>
<tr>
<td>372-66/36D</td>
<td>Stainless Full Round</td>
<td>2 1/2&quot;</td>
<td>14 1/8&quot; Diameter</td>
<td>4 qt.</td>
<td>channeled bottom</td>
</tr>
<tr>
<td>372-36/12D</td>
<td>Stainless Half Round</td>
<td>2 1/8&quot;</td>
<td>14 1/8&quot; Diameter</td>
<td>2 qt.</td>
<td>channeled bottom</td>
</tr>
<tr>
<td>372-66/36/12</td>
<td>Stainless Half Round</td>
<td>2 1/4&quot;</td>
<td>14 1/8&quot; Diameter</td>
<td>2 qt.</td>
<td>not for use with 2373 server</td>
</tr>
<tr>
<td>374-66/23</td>
<td>Stainless</td>
<td>2 1/8&quot;</td>
<td>15 5/8&quot; x 15 5/8&quot;</td>
<td>6 qt.</td>
<td>for rectangular servers</td>
</tr>
<tr>
<td>374-651/23</td>
<td>Stainless</td>
<td>For 2374 &amp; 3374 to accept standard 2/3 hotel pans</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>374-519/23</td>
<td>Stainless</td>
<td>For 2374 &amp; 3374 to accept 2- standard 1/3 hotel pans</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Convertible Buffet Server / Suite Server Inserts**

- **372-66/36/12**
- **372-36/12D**
- **374-66/23**
- **374-651/23**
- **374-519/23**

**Dim Sum Warming Pieces For Use With All 36 or 37 cm Convertible Buffet Servers**

- **DA172-36/37** Dim Sum Set (Stainless Steel Adapter, Bamboo Basket & Cover)
- **DB172** Dim Sum Bamboo Basket & Cover
# Inserts For Chafing Dishes

## Inserts for Rectangular Chafing Dishes:

<table>
<thead>
<tr>
<th>Reference</th>
<th>Description</th>
<th>Dimensions</th>
<th>Height</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>9541</td>
<td>Rectangular full-size</td>
<td>20 7/8” x 12 7/8”</td>
<td>4”</td>
<td>14 3/4 qt.</td>
</tr>
<tr>
<td>9542</td>
<td>Rectangular half-size</td>
<td>12 7/8” x 10 1/2”</td>
<td>4”</td>
<td>6 7/8 qt.</td>
</tr>
<tr>
<td>9543/1</td>
<td>Rectangular third-size</td>
<td>12 7/8” x 6 1/4”</td>
<td>2 1/2”</td>
<td>2 1/2 qt.</td>
</tr>
<tr>
<td>9543/2</td>
<td>Two-third size</td>
<td>13 7/8” x 12 3/4”</td>
<td>2 1/2”</td>
<td>3 1/4 qt.</td>
</tr>
<tr>
<td>9544/1</td>
<td>Round, full for 30 cm.</td>
<td>11 7/8” diam.</td>
<td>1 3/4”</td>
<td>3 qt.</td>
</tr>
<tr>
<td>9546/1</td>
<td>Round, full for 35 cm.</td>
<td>13 3/4” diam.</td>
<td>1 3/4”</td>
<td>3 qt.</td>
</tr>
</tbody>
</table>

Divided into two equally large food sections.

<table>
<thead>
<tr>
<th>Reference</th>
<th>Description</th>
<th>Dimensions</th>
<th>Depth</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>9544/2</td>
<td>For 30 cm. chafers</td>
<td>11 7/8” diam.</td>
<td>1 3/4”</td>
<td>2 1/3 qt.</td>
</tr>
<tr>
<td>9546/2</td>
<td>For 35 cm. chafers</td>
<td>13 3/4” diam.</td>
<td>2 1/8”</td>
<td>2 1/2 qt.</td>
</tr>
<tr>
<td>9545</td>
<td>For 40 cm. chafers*</td>
<td>16 7/8” diam.</td>
<td>2 1/8”</td>
<td>3 1/4 qt.</td>
</tr>
</tbody>
</table>

* Not for use with “K” Servers

## Inserts for Round Chafing Dishes:

<table>
<thead>
<tr>
<th>Reference</th>
<th>Diameter</th>
<th>Height</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>510-66/30A</td>
<td>11 7/8”</td>
<td>3”</td>
<td>4 qt.</td>
</tr>
<tr>
<td>510-66/35</td>
<td>13 3/4”</td>
<td>3”</td>
<td>4 1/2 qt.</td>
</tr>
</tbody>
</table>

Half pans for 35cm round chafing dishes: (sold separately): 510-66/35/12

Pans for chafing dish K2510-6/40 only: 510-66/40

## White Porcelain Inserts, Oven Proof:

<table>
<thead>
<tr>
<th>Reference</th>
<th>Description</th>
<th>Dimensions</th>
<th>Depth</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>9541</td>
<td>Rectangular full-size</td>
<td>20 7/8” x 12 3/8”</td>
<td>2 1/8”</td>
<td>8 3/8 qt.</td>
</tr>
<tr>
<td>9542</td>
<td>Rectangular half-size</td>
<td>12 7/8” x 10 3/6”</td>
<td>2 1/8”</td>
<td>3 1/8 qt.</td>
</tr>
<tr>
<td>9543/1</td>
<td>Rectangular third-size</td>
<td>12 7/8” x 6 1/4”</td>
<td>2 1/8”</td>
<td>2 qt.</td>
</tr>
<tr>
<td>9543/2</td>
<td>Two-third size</td>
<td>13 7/8” x 12 3/4”</td>
<td>2 1/8”</td>
<td>5 qt.</td>
</tr>
<tr>
<td>9544/1</td>
<td>Round, full for 30 cm.</td>
<td>11 7/8” diam.</td>
<td>1 3/4”</td>
<td>3 qt.</td>
</tr>
<tr>
<td>9546/1</td>
<td>Round, full for 35 cm.</td>
<td>13 3/4” diam.</td>
<td>1 3/4”</td>
<td>3 qt.</td>
</tr>
</tbody>
</table>

Divided into two equally large food sections.

<table>
<thead>
<tr>
<th>Reference</th>
<th>Description</th>
<th>Dimensions</th>
<th>Depth</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>9544/2</td>
<td>For 30 cm. chafers</td>
<td>11 7/8” diam.</td>
<td>1 3/4”</td>
<td>2 1/3 qt.</td>
</tr>
<tr>
<td>9546/2</td>
<td>For 35 cm. chafers</td>
<td>13 3/4” diam.</td>
<td>2 1/8”</td>
<td>2 1/2 qt.</td>
</tr>
<tr>
<td>9545</td>
<td>For 40 cm. chafers*</td>
<td>16 7/8” diam.</td>
<td>2 1/8”</td>
<td>3 1/4 qt.</td>
</tr>
</tbody>
</table>

* Not for use with “K” Servers

[www.springusa.com](http://www.springusa.com) 1-630-527-8600
Features:

- Ideal For Use With Heat Lamps
- Power Switch & Temperature Adjustment Knob Located on Operator’s Side
- Only 1.91 Amps!
- 200° Surface Temperature
- Satin, Stainless Steel Body
- Low-Profile Design  Only 1 3/4” tall
- Perfect For Buffet Or Suite Service ~ Almost Any Venue!

ST-1220

ST-1220-T

International Version
ST-1223, 220-230 Volt

Only 1.91 Amps!
Adjustable Arm Heat Lamp Design

Single and Double Heat Lamp with Adjustable Arm feature a polished, stainless steel design with heavy-weighted base and adjustable arm for perfect positioning. Lamp features a handy receptacle for use with our Warming Trays or Heat Lamps. Bulbs ship with lamp for fast, easy set up! Stainless steel construction.

2791-6E 2792-6E

27” Height

25 3/8” Height

Additional power receptacle at base of post

Solid Positioning, Pivoting Head Design

Our solid positioning, pivoting head heat lamps are available with single or double lamps in satin finish. The solid arm heat lamps are constructed from 18/10 stainless steel, not chromed brass, like others.

2791-5
Satin Finish

2791-6
Mirror Finish
Special Order

2792-5
Satin Finish

2792-6
Mirror Finish
Special Order

18/10 Stainless Steel

18/10 Stainless Steel
Heated Serving / Carving Station

Mocha Granite Carving Board
2794-6M

Heated Carving Station with Mocha Granite Carving Board
Includes # 9517 Electric Heating Element
110 volt, 450 Watts

- Perfect for Serving Hot Hors D’oeuvres
- Maintains 150° to 160° Holding Temperature
- 18/10 Mirror-Polished Stainless Steel Carving Station Base
- Carving Station Can Be Used Independently, or With Heat Lamps

Carving Station

Complete your buffet with our stunning Carving Station & Heat Lamps. Our solid positioning, pivoting head heat lamps are available with double lamps in satin finish. The solid arm heat lamps are constructed from 18/10 stainless steel, not chromed brass, like others. The carving station base can be used separately from the heat lamps for cheese, hors d’oeuvres or dessert presentation.
(On Carving Station Models: Heat Lamp fastens to carving board frame).

Please indicate carving board color when ordering: 2793-5O (Onyx Granite) or 2793-5M (Mocha Granite)

2793-5
Carving Station With Satin Finish, Dual Head Heat Lamp.

www.springusa.com 1-630-527-8600
Alpha Beverage Servers
With Self-Opening Cover

- Seamless, One Piece Design
- Double Walled, Insulated
- 18/8 Mirror-Polished Stainless Steel
- Stainless Steel Lined, Not Glass Lined
- Impeccable Finish
- Available In 3 Sizes

17577-6  16 oz. / .5L
17578-6  27 oz. / .8L
17579-6  40 oz. / 1.2L
Delta Beverage Servers
With Self-Opening Cover

• Elegant & Durable
• Satin Stainless Steel Exterior
• Chrome Accents
• Insulated Stainless Steel Liner
• Holds Beverages at Temperature for 6 Hours
• Opens When Tilted for Pouring
• Available in-52oz., 34oz., 24oz., and 14oz., Capacities

17601-5
52 oz. /1.5L

17600-5
34 oz. /1L

17598-5
14 oz. /4L

17599-5
24 oz. /7L

www.springusa.com 1-630-527-8600
Sigma
Beverage Servers

With Push-Button Release

• Push-Button Tabs Won’t Leak, Even if Tipped
• Available in Satin or Polished Stainless Steel
• Multi-Colored Tops to Identify Contents
• New Square Design
• Vacuum Insulated Stainless Steel Liner

18598-5  Sigma Beverage Server, Insulated, Stainless Steel Liner, Satin Finish, 14 oz./.4L
18598-6  Sigma Beverage Server, Insulated, Stainless Steel Liner, Mirror Finish, 14 oz./.4L
18599-5  Sigma Beverage Server, Insulated, Stainless Steel Liner, Satin Finish, 24 oz./.7L
18599-6  Sigma Beverage Server, Insulated, Stainless Steel Liner, Mirror Finish, 24 oz./.7L
18600-5  Sigma Beverage Server, Insulated, Stainless Steel Liner, Satin Finish, 34 oz./1L
18600-6  Sigma Beverage Server, Insulated, Stainless Steel Liner, Mirror Finish, 34 oz./1L
18601-5  Sigma Beverage Server, Insulated, Stainless Steel Liner, Satin Finish, 52 oz./1.5L
18601-6  Sigma Beverage Server, Insulated, Stainless Steel Liner, Mirror Finish, 52 oz./1.5L

To Order Additional Covers;
E598.6*6  Chrome Covers for Sigma Beverage Server, Set of 6
E598.7*6  Red Covers for Sigma Beverage Server, Set of 6
E598.8*6  Blue Covers for Sigma Beverage Server, Set of 6
E598.9*6  Orange Covers for Sigma Beverage Server, Set of 6

(Use With Sigma Series of Servers Only)
• Available in Four Sizes
  (68, 52, 34 & 20 Ounce Capacities)
• Featuring Satin Finish Body
• Stainless Steel Interior & Exterior
• Double Walled, Insulated
• Available With Easy-ID Orange Thumb Tab
  (Item #E600-9*6)
• Durable & Elegant For Buffet, Tabletop or
  Room Service
• Push-Button Tab Won’t Leak, Even if Tipped

19599-5  Omega Beverage Server, Insulated, Stainless Steel Liner, Satin Finish, 20 oz./.6 L
19600-5  Omega Beverage Server, Insulated, Stainless Steel Liner, Satin Finish, 34 oz./ 1 L
19601-5  Omega Beverage Server, Insulated, Stainless Steel Liner, Satin Finish, 52 oz./ 1.5 L
19602-5  Omega Beverage Server, Insulated, Stainless Steel Liner, Satin Finish, 68 oz./ 2 L

E600-9*6  Easy-ID Orange Thumb Tab. Set of Six
E601-9*6  Replacement Black Covers. Set of Six
**Towers**

**XC1121** XCESSories® Towers, 18/8 Stainless Steel, 18-1/2” H x 10” W
- Interchangeable Glass Shelves, Plates & Platters Create Height & Dimension
- Setup Allows for Myriad Display Options
- High-Polished Stainless Steel Towers Create an Airy, Sexy Look

**XC1123** XCESSories® Towers, 18/8 Stainless Steel, 9” H x 6-1/2” W

**XC1122** XCESSories® Towers, 18/8 Stainless Steel, 13-3/4” H x 8-1/2” W

**XC1124** XCESSories® Towers, 18/8 Stainless Steel, 4-3/8” H x 8” W

www.springusa.com 1-630-527-8600
Towers

**XC1130** XCESSories® Cascading Waters, Tempered Glass Stepped Tray for Towers, 12” L x 13-5/8” W

**XC6536** XCESSories® Curved, Tempered Glass Shelving for Towers, 25.6” L x 14.4” W

**XC137-2*3** XCESSories® Square, Tempered Glass Plate for Towers, *(Sold In Sets of Three)* 13.8” L x 13.8” W

**Tempered Glass Display Trays:**

**XC4242** XCESSories® Tempered Glass Shelving for Towers, 16-5/8” L x 16-5/8” W

**XC6042** XCESSories® Tempered Glass Shelving for Towers, 23-5/8” L x 13-3/8” W

**XC8042** XCESSories® Tempered Glass Shelving for Towers, 31-5/8” L x 16-1/2” W

**XC1054** XCESSories® Tempered Glass Shelving for Towers, 39-1/2” L x 21-1/2” W
Hammered Fruit Tray/Bowl
• Beautiful, Hammered Design, Both Inside & Out
• Double Walled for Superior Insulation
• 18/8, Mirror-Polished, Stainless Steel
• Varied Sizes Allow Extreme Serving Versatility

Available in Three Sizes

18” (46cm)  XC2261/46
16” (40cm)  XC2261/40
14” (36cm)  XC2261/36

Pieces Are Perfect for Tabletop Or Buffet Service
• Durable for Every Day Use
• Contemporary Design With Elegant Appearance

Available in Three Sizes

Lattice Platter  XC2261/36
14” (36cm)

Web Basket  XC2261/40
16” (40cm)

Wave Tray  XC2261/46
18” (46cm)

Perfect For Buffet Presentations

www.springusa.com
Hammered Risers
XC3198*3

Pieces Are Perfect for Tabletop Or Buffet Service
18/8 Mirror-Polished, Hammered Stainless Steel
Three-Piece Set

Curved Staircase Riser
XC3322C

Create a striking, graceful, rising buffet ~ with the elegant elevation of the staircase, both the Straight Staircase Riser and the Curved Staircase Riser create a stunning display.
With its high-polished, stainless steel design, they create a very sexy look, while adding height and dimension to your buffet. The reflectiveness of the stainless steel lends a very airy appeal to the structures.
Pair these off around a tall centerpiece display, and create a breathtaking view.
Hammered Display Wheels

XC3255

XC3254

Chef Dimitri Fayard

Three, Stainless Steel, Hook-On Trays/Shelves
Frames are Hammered, Stainless Steel
Perfect For Two Sided Serving
Available in Two Sizes (Medium & Large)

29 1/8” Tall x 30 1/4” Wide x 7 5/8” Deep

24” Tall x 25” Wide x 6 5/8” Deep

Additional Trays Sold in Sets of 3:
XC3254T*3 Medium Tray
XC3255T*3 Large Tray

Accessories

Fondue Forks
M2653 Set of 4

Sauce/Syrup Server
2565-6
Mirror Polished Stainless
1 1/2 qt. with ladle
Cover Holder/Utensil Rest

**9080*3**

Cover holder holds even the heaviest of covers without tipping. Dual purpose, as serving utensils can be placed on the stands larger section.

Sold in Sets of Three, Stainless Steel

---

### Menu Holders

**321-6*12**
Polished Stainless Steel
Set of 12

**322-6*12**
Brushed Stainless Steel
Set of 12
Stainless Steel Accessories
Mirror polished tools, suited for dishwashers

Display/Fish Poachers
Ideal for Salad Service

M2518
Display/Fish Poacher
2.5” deep, 18” long

M4018
Fish Poacher
4” deep, 18” long

Condiment Cylinders
18/10 Stainless Steel

Canisters
18/10 Stainless Steel - Clear Acrylic Locking Lid

M8429/17
5” W
6 3/4” H
1 7/8 L Cap.

M8429/13
5” W
5 1/2” H
1 1/2 L Cap.

M8429/10
5” W
4” H
1 L Cap.

M8429/07
5” W
3” H
3/4 L Cap.

M8469/09
3 3/4” H
22oz Cap.

M8469/12
4 1/2” H
32oz Cap.

M8469/16
6 1/4” H
44oz Cap.

M8469/20
9 3/4” H
54oz Cap.

M8429/17
5” W
6 3/4” H
1 7/8 L Cap.

18/8 Stainless Steel

Spoon/Utensil Rests

M3557-28
Oval
9 1/2” L

M3557-30
Round
10 3/4” L

www.springusa.com 1-630-527-8600
## Stainless Steel Accessories

<table>
<thead>
<tr>
<th>Item #</th>
<th>Key</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>M3505-01</td>
<td>A</td>
<td>Condiment / Coffee Measure Spoon, 7.5”</td>
</tr>
<tr>
<td>M3505-08</td>
<td>B</td>
<td>Small Solid Spoon, 9.75”</td>
</tr>
<tr>
<td>M3505-09</td>
<td>C</td>
<td>Small Slotted Spoon, 9.75”</td>
</tr>
<tr>
<td>M3505-13</td>
<td>D</td>
<td>Spreader/Knife, 8.25”, SS</td>
</tr>
<tr>
<td>M3505-29</td>
<td>E</td>
<td>Small Ladle, Stainless Steel, 1.5 oz., 12”</td>
</tr>
<tr>
<td>M3505-29B</td>
<td>F</td>
<td>Salad Dressing Ladle, 1.5 oz.</td>
</tr>
<tr>
<td>M3505-30</td>
<td>G</td>
<td>Large Ladle, Stainless Steel, 4 oz., 12.5”</td>
</tr>
<tr>
<td>M3505-32</td>
<td>H</td>
<td>Fork, Stainless Steel, 13.5”</td>
</tr>
<tr>
<td>M3505-33</td>
<td>I</td>
<td>Slotted Turner, Stainless Steel, 13.5”</td>
</tr>
<tr>
<td>M3505-35</td>
<td>J</td>
<td>Slotted Spoon, Stainless Steel, 13”</td>
</tr>
<tr>
<td>M3505-36</td>
<td>K</td>
<td>Solid Spoon, Stainless Steel, 13”</td>
</tr>
<tr>
<td>M3505-37</td>
<td>L</td>
<td>Pasta Spoon, Stainless Steel, 12.5”</td>
</tr>
<tr>
<td>M3505-39</td>
<td>M</td>
<td>Solid Turner, Stainless Steel, 13.5”</td>
</tr>
<tr>
<td>M3505-40</td>
<td>N</td>
<td>Rice Ladle, Stainless Steel, 10”</td>
</tr>
<tr>
<td>M3505-41</td>
<td>O</td>
<td>Medium Ladle, Stainless Steel, 3 oz., 12.5”</td>
</tr>
<tr>
<td>M3505-42</td>
<td>P</td>
<td>Salad Fork, Stainless Steel, 12.5”</td>
</tr>
<tr>
<td>M3505-43</td>
<td>Q</td>
<td>Salad Spoon, Stainless Steel, 12.5”</td>
</tr>
<tr>
<td>M3505-68</td>
<td>R</td>
<td>Cake &amp; Pie Server with cutting edge, S/S 10.625”</td>
</tr>
<tr>
<td>M3505-69</td>
<td>S</td>
<td>Pastry Server with cutting edge, Stainless Steel, 11”</td>
</tr>
<tr>
<td>M3505-76</td>
<td>T</td>
<td>Tureen Ladle, 6 ounce, 11” Bent Handle, S/S</td>
</tr>
<tr>
<td>M3505-88</td>
<td>U</td>
<td>Pizza Wheel 4” Diameter, Stainless Steel</td>
</tr>
<tr>
<td>M3505-90</td>
<td>V</td>
<td>Pizza Server, Stainless Steel, 14”</td>
</tr>
</tbody>
</table>

2 Tablespoon capacity, set of 12

18/8 Stainless Steel
Multi Purpose Tongs

* Easy to maintain and clean- one piece material: no rivets or hinges to collect food!
* Holds its shape!

9082.3*3
8 1/2” L
Set of 3

9085.5*3
10 1/2” L
Set of 3

9087.7*3
13 1/2” L
Set of 3

Pasta Tongs

9385*3
10 1/2” L
Set of 3
Spadles

- Perfect for Portion Control Serving
- Designed Specifically to Fit into Pan Corners
- Constructed of 18/8 Stainless Steel
- Front of the House Appearance
- Durable, Reinforced Construction
- Seamless Piece - No Welds
Spring USA has a reputation for adding value and quality to all of our products. Spring USA embraces that same passion and dedication when it comes to our custom, built-in, and mobile SmartStone® Induction applications. Some of the best plans are drawn from just an idea – a wish, a desire or a drawing on a napkin. An idea on how to elevate buffets and food service to the next level; doing away with open flames, antiquated equipment, steam wells and the ever popular, camp stove.

With SmartStone® Induction, facilities are no longer locked into the rigidity of an old style buffet. Our systems, both mobile and stationary, are built custom to your design. Provide us with a drawing. Tell us your idea, and our professional staff will work with you to design the service area of your dreams. The wonderful thing about SmartStone® Induction is that it is hidden ~ allowing you to use the counter space in a number of different ways.
You choose the look, the length, the colors and the wood species. Then add in your components, such as lowerators, cold stations, refrigerators, shelving, locking cabinets, etc. Our countertops are an engineered material made from granite and quartz, allowing a stunning look that is both durable and easy to care for. It is truly a green product. Simply remove the servers from the buffet, and you’re left with a beautiful, clean, streamlined area that can now be used for other functions ~ giving you complete flexibility in how to utilize your space. Spring USA places significant emphasis on staying abreast of new technology, as well as new designs and trends, in order to offer you the best in buffet layout, placement and product selection.
SmartStone®
Induction Buffet System

Use the Induction Warmers For a Hot Buffet:

How Does it Work?

Below the counter is an induction warming system designed to hold food at temperatures ranging from 150-180 degrees fahrenheit. Magnetic technology heats the metal serving pieces, not the counter tops. Since the induction is discreet, you can use the counter however you want to:

No trivets or rail systems needed.

Use the Counter as a Regular Serving Station

• Engineered Material Made From Granite & Quartz
• Flexible & Functional
• Choose Stationary OR Mobile Units
• Environmentally Friendly & Green

• High Efficiency
• Low Energy Consumption
• Custom Lengths Available
Now You See It ~ Now You Don’t ...

Induction Buffets Offer You Versatility

Would you guess these had induction in them?

Store in Plain Sight When Not in Use!
Whether you are doing a complete renovation, or adding to an existing space...

Spring USA can assist you in the design of a custom induction unit.
Mobile Induction Kiosks

Design Your Custom Unit...

• You Choose the Function (Cook or Hold Only Ranges)

• You Decide the Length & Width

• You Choose the SmartStone® Countertop Color

• You Pick the Options You Want Added

<table>
<thead>
<tr>
<th>Accessories</th>
<th>5' Kiosk</th>
<th>6' Kiosk</th>
<th>7' Kiosk</th>
<th>8' Kiosk</th>
</tr>
</thead>
<tbody>
<tr>
<td>Featuring</td>
<td></td>
<td></td>
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<tr>
<td>Number of Induction Ranges</td>
<td></td>
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<tr>
<td>AF-350 Air Filter System (Exclusive to Spring USA)</td>
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<tr>
<td>Pull Out Drawer - 8&quot; Width</td>
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<tr>
<td>Refrigerator - UC 20 Handle, Right Side</td>
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<tr>
<td>Refrigerator - UC 20 Handle, Left Side</td>
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<tr>
<td>Heated Lowerator - HL 10</td>
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<tr>
<td>Fixed Interior Shelf</td>
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<tr>
<td>Sneeze Guard</td>
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<tr>
<td>Power Management (to 208 Volts)</td>
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<tr>
<td>Frost Top</td>
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<tr>
<td>Mechanically Cooled Pan</td>
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<tr>
<td>Ice Pan</td>
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</tbody>
</table>
Spring USA proudly introduces the newly designed Mobile Culinary Station! Created with convenience and air quality in mind, this unit serves as a self-contained, mobile induction cooking station, with refrigerated drawers for easy replenishment.

- Unit features stainless steel surfaces and durable, jet black, exterior treatment
- Unit features two, 1800 watt, SM-181R MAX Induction® Ranges
- Contains an integrated AF-350 Air Filtration System uniquely designed to remove odor and grease laden vapors during food preparation
- Refrigerated drawers consist of a hermetically sealed compressor, finned evaporator and condenser. Drawers accept standard food pans
Choose either a portable or built-in induction cooking station. These systems provide high-speed heating with quiet, efficient air filtering to remove grease laden vapor and odors.

Built-in and Mobile integrated Induction Cooking Stations incorporate our unique AF-350 Down-Draft Air Filter System to remove grease-laden vapor and odor caused by cooking.

ICB234-18
(2) 110-120 V ranges, (1) AF-350 Induction Air Filter
34”W x 24”D x 30.43”H Countertop, 36.48”H Overall

ICB234-26
(2) 208-220 V ranges, (1) AF-350 Induction Air Filter
34”W x 24”D x 30.43”H Countertop, 36.48”H Overall

ICB348-18
(3) 110-120 V ranges, (2) AF-350 Induction Air Filter
47.78”W x 24”D x 30.43”H Countertop, 36.48”H Overall

ICB348-26
(3) 208-220 V ranges, (2) AF-350 Induction Air Filter
47.78”W x 24”D x 30.43”H Countertop, 36.48”H Overall

ICS234-18
(2) 110-120 V ranges, (1) AF-350 Induction Air Filter
34”W x 24”D x 36.00”H Countertop, 42.00”H Overall

ICS234-26
(2) 208-220 V ranges, (1) AF-350 Induction Air Filter
34”W x 24”D x 36.00”H Countertop, 42.00”H Overall

ICS348-18
(3) 110-120 V ranges, (2) AF-350 Induction Air Filter
48”W x 24”D x 36.00”H Countertop, 42.00”H Overall

ICS348-26
(3) 208-220 V ranges, (2) AF-350 Induction Air Filter
48”W x 24”D x 36.00”H Countertop, 42.00”H Overall

All Units Have Power Management to a Single 208 Volt with 14-50 NEMA Plug & Receptacle
## Induction Cooking Stations

### Custom Cabinets
**Built - In MAX Induction® Range**
Portable unit you customize to complement your décor. Specially crafted with our built-in MAX Induction® range.

<table>
<thead>
<tr>
<th>Range</th>
<th>Watts</th>
<th>Volts</th>
<th>Amps</th>
<th>Hz</th>
<th>Dimensions (W x D x H)</th>
<th>Wt.</th>
<th>NEMA Plug</th>
<th>Approvals</th>
<th>Cord</th>
</tr>
</thead>
<tbody>
<tr>
<td>SRC-181</td>
<td>1800</td>
<td>110-120</td>
<td>15.0</td>
<td>–</td>
<td>14.125” x 20.125” x 6”</td>
<td>20#</td>
<td>5-15</td>
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<td>6’, 3 prong</td>
</tr>
</tbody>
</table>

*Specifications are subject to change without notice.*

* Also CETL Approved
Induction Buffet Tables

The Convertible Buffet System enhances any décor, utilizing space for maximum efficiency. We offer table sizes in 5-foot lengths with three ranges, 6 or 8-foot lengths with four ranges, or if you prefer, just the table with no ranges for added workspace.

Matching Buffet Tables
Without ranges also available.

Available Options
• Padded Vinyl Protective Covers
• 3 Power Management Choices

Power Management - Equipped with NEMA 14-50 Plug & Receptacle

PM-2221
PM-2231
PM-2251

2-110v 3-220v
3-110v 2-220v
5-110v

Induction Buffet Servers
Spring USA induction-ready buffet servers are designed for optimum performance on MAX Induction® Ranges. Servers are not recommended for use with any other heat source.

Sauteuse
Soup Station
Rectangular

www.springusa.com 1-630-527-8600
The Communal Table

Is a beautiful, functional work space to host a meeting, work on your laptop, or grab a quick cup of coffee...

What You Don’t See...
Is that it’s really an Induction-Ready Buffet Table

- Engineered Material Made From Granite & Quartz
- High Efficiency
- Low Energy Consumption
- Flexible & Functional
- Easy to Clean
- Custom Lengths Available
Three stage filtering* ensures that the baffle, media and charcoal remove over 98% of 5 micron particles. Specifically for induction cooking.

Agency Listings:
UL-Sanitation to NSF-4
ANSI/NSF No. 2
CETL Approved

Replacement Filters Available
AF9876 Trim Piece, SS
AF9879 Galvanized Baffle Pre - Filter
AF98710 High Efficiency Primary Cell Filter
AF98711 Carbon Absorption Final Filter

AF-350 Air Filter
Self-contained downdraft air filter designed specifically for use with Spring USA MAX Induction® ranges. Includes stainless steel drawer slide for ease of service.

Only 3 Amps
Induction Systems

Featuring SmartScan™

Customize your foodservice facility and revolutionize your food preparation with the most advanced commercial induction equipment available. Perfect for demonstration cooking and suite service.

- LED display shows power levels 1–20 on cook mode, and temperatures 90° F – 440° F on temp mode
- Computer “chip” printed circuit incorporates state-of-the-art software
- Adjusts output for voltage, pan size and pan construction
- Over/Under current voltage protection. Low voltage power is more circuit friendly
- “Chip” is our built-in service technician. Adjusts instantly to voltage fluctuations

Built-In Ranges

Custom-designed cook and hold buffets and kiosks. Includes separate controls that allow for remote mounting. One-year warranty.

SM-181R
1800 Watts 110-120 Volts
15 Amps 60 Hz
5-15 NEMA Plug 6’ 3 prong cord
12.625”W x 13.375”D x 4.375”H
FCC, ETL, ETL to NSF4, CETL, UL197 Approval

- The industry’s highest wattage, 110-volt induction range
- Fast accurate heating for finishing and holding
- Installs easily in all countertop surfaces

SM-651R Induction Warmer
• Temperature settings from 150° F to 185° F
• Three units can plug into one 20A circuit
650 Watts 110-120 Volts 5.4 Amps
12.625”W x 13.375”D x 4.375”H

Int’l Versions
SM-653R & SM-653RU

SM-261R
2600 Watts 208-220 Volts
11.8 Amps
6-20 NEMA Plug 6’ 3 prong cord
12.625”W x 13.375”D x 4.375”H

Approvals
FCC, ETL, ETL to NSF4, CETL, UL197

Int’l Versions
SM-263R & SM-263RU
Countertop Ranges

Commercially designed units available in 3 different power levels featuring one-year warranty.

SM-181C
- 1800 Watts
- 110-120 Volts
- 15 Amps
- 50-60 Hz
- 5-15 NEMA Plug
- 6' - 3 prong cord
- FCC, ETL, ETL to NSF4, UL197 Approval

SM-261C
- 2600 Watts
- 208-220 Volts
- 11.8 Amps
- 50 Hz
- 6-20P NEMA Plug
- 6' 3 prong cord
- FCC, ETL, ETL to NSF4, UL197 Approval

SM-351C
- 3500 Watts
- 208-220 Volts
- 16 Amps
- 60 Hz
- 6-20P NEMA Plug
- 6' 3 prong cord
- FCC, ETL, ETL to NSF4, CETL, UL197 Approval

Int’l Version SM-353C

Int’l Versions SM-263C, SM-263CU

• The industry’s highest wattage, 110-volt induction range
• Custom-designed for cook and hold buffets and kiosks
• Thermostatic controls for ideal temperature settings
Countertop Ranges

Our MAX Induction®, Portable, Hold-Only, “Stealth” Induction Warmer has been designed to blend seamlessly with your tabletop or buffet. Designed as a HOLD-ONLY range, it is the perfect warmer for any venue. Titanium coated body will not show fingerprints, and works perfectly for a portable tabletop buffet, appetizers at the check-in counter, or for use in Suites/Lounges. Unit is an energy-saving, 650 Watts of power.

SM-651C-T  MAX Induction® Range, Portable, Hold-Only
Induction Warmer With Titanium
Colored Stainless Steel Body “Stealth”
• Temperature settings from 145° to 185°F
• Plug up to three units into one 20A circuit (U.S. Models)
• Durable, stick-resistant coating won’t show fingerprints
650 Watts  110-120 Volts
5.4 Amps  50-60 Hz
NEMA 5-15P Plug  6’ Power Cord
FCC, ETL, ETL to NSF4, UL197 Approval

SM-351C-FT  MAX Induction® Range
Portable, “Sizzle” Induction Range
• Four pre-set timer countdowns
• One-touch time selections
• Perfect for fajita preparation for the ‘sizzle’ effect
3500 Watts  208-240 Volts
15 Amps  50-60 Hz
NEMA 5-20P Plug  6’ Power Cord
FCC, ETL, ETL to NSF4, UL197 Approval

SM-351WCR  MAX Induction® Wok Range
• Perfect for Stir-Fry
3500 Watts  208-240 Volts
15 Amps  50-60 Hz
NEMA 5-20P Plug  6’ Power Cord
FCC, ETL, ETL to NSF4, UL197 Approval

Components recommended for use with the MAX Induction® Wok Range

8216-60/34
Primo! 7.3 Qt. Wok Pan

8217-60/32
Vulcano 4 Qt. Wok Pan
Reconfigurable Double Induction Range

• One Range ~ Four Functions
  - Countertop Range
  - Side-To-Side
  - Front-To-Back
  - Flush-Mount
    - Horizontally or Vertically

• Two 2500-Watt Induction Ranges

• Operates in “Cook” or “Temp” Mode

• Easy to Read, LCD, Dual Control Panels

• Reinforced, Tempered Glass Surface

• Adjustable Legs
  - Won’t Skid or Scratch Surfaces

• Elegant, Tempered, Black Smoke Glass Faceplate

• Heavy-Duty, Knurled On-Off Knobs

SM-251-2CR
2500 Watts x2  208-240 Volts
21.7 Amps  50-60 Hz
28”W x 15”D x 4.5”H
6-30P NEMA Plug  6’ cord
FCC, ETL, ETL to NSF4, CETL, UL197 Approval

SMG251-6
Griddle
Multi-ply Stainless Steel Griddle
Fits directly over Double Induction Range

www.springusa.com 1-630-527-8600
Available in Titanium, Bronze & White

- Cookware is Constructed of Cast, Heat Conducting Aluminum
- Induction Plate is Cast into pan body
- Pieces are a Light Weight Per Vessel for Easier Handling
- Exclusive, Tempered Glass, Vented Covers Reinforced with a Satin Finish, Stainless Steel Rim
- Cookware Has a Two-Ply Exterior, Ceramic Reinforced Finish for Strength & Durability
- Use for Cooking & Serving
- Perfect for Induction, But Designed to Work On All Heat Sources
- Non-Stick, Quantanium Interior Surface for Easy Clean Up
- Cookware Will Not Rust
- Natural Color Tones Blend Seamlessly With Existing Décor

Cover Holder/Utensil Rest
9080*3
Cover holder holds even the heaviest of covers without tipping. Dual purpose, as serving utensils can be placed on the stands larger section. Sold in Sets of Three, Stainless Steel

TOOLS & ACCESSORIES
Heat-resistant to cooking temperatures of up to 410°F, these special tools, made of nylon with stainless steel handles are ideal for use with non-stick coated pans. Suited for dishwashers.

Cover Holder/Utensil Rest
9080*3
Cover holder holds even the heaviest of covers without tipping. Dual purpose, as serving utensils can be placed on the stands larger section. Sold in Sets of Three, Stainless Steel

TOOLS & ACCESSORIES
Heat-resistant to cooking temperatures of up to 410°F, these special tools, made of nylon with stainless steel handles are ideal for use with non-stick coated pans. Suited for dishwashers.
8258-2/24 Motif, White Round Casserole Pan with Glass Cover, 9-1/2” x 3-1/4”, 2-1/4 Quart Capacity

8258-7/24 Motif, Bronze Round Casserole Pan with Glass Cover, 9-1/2” x 3-1/4”, 2-1/4 Quart Capacity

8258-8/24 Motif, Titanium Round Casserole Pan with Glass Cover, 9-1/2” x 3-1/4”, 2-1/4 Quart Capacity

8258-2/27 Motif, White Round Casserole Pan with Glass Cover, 10-3/4” x 3-1/4”, 3 Quart Capacity

8258-7/27 Motif, Bronze Round Casserole Pan with Glass Cover, 10-3/4” x 3-1/4”, 3 Quart Capacity

8258-8/27 Motif, Titanium Round Casserole Pan with Glass Cover, 10-3/4” x 3-1/4”, 3 Quart Capacity

8258-2/30 Motif, White Round Casserole Pan with Glass Cover, 12” x 3-1/4”, 3-3/4 Quart Capacity

8258-7/30 Motif, Bronze Round Casserole Pan with Glass Cover, 12” x 3-1/4”, 3-3/4 Quart Capacity

8258-8/30 Motif, Titanium Round Casserole Pan with Glass Cover, 12” x 3-1/4”, 3-3/4 Quart Capacity
8258-2/30/2  Motif, White Divided Round Casserole Pan, with Glass Cover, 12” x 3-1/4”, Overall 3-3/4 Quart Capacity

8258-7/30/2  Motif, Bronze Divided Round Casserole Pan, with Glass Cover, 12” x 3-1/4”, Overall 3-3/4 Quart Capacity Not Pictured

8258-8/30/2  Motif, Titanium Divided Round Casserole Pan, with Glass Cover, 12” x 3-1/4”, Overall 3-3/4 Quart Capacity Not Pictured

Motif, Square, Induction-Ready Tray Not Available in White

8260-7/32  Motif, Bronze Square, Induction-Ready Tray, 12-3/4 x 10-3/4”

8260-8/32  Motif, Titanium Square, Induction-Ready Tray, 12-3/4 x 10-3/4”

8265-2/38  Motif, White Shallow Oval Roaster with Glass Cover, 15” L x 10” W x 2-1/4” W, 3 Quart Capacity Not Pictured

8265-7/38  Motif, Bronze Shallow Oval Roaster with Glass Cover, 15” L x 10” W x 2-1/4” W, 3 Quart Capacity Not Pictured

8265-8/38  Motif, Titanium Shallow Oval Roaster with Glass Cover, 15” L x 10” W x 2-1/4” W, 3 Quart Capacity

8268-2/28  Motif, White Square Casserole with Glass Cover, 11” x 11” x 3”, 4 Quart Capacity Not Pictured

8268-7/28  Motif, Bronze Square Casserole with Glass Cover, 11” x 11” x 3”, 4 Quart Capacity

8268-8/28  Motif, Titanium Square Casserole with Glass Cover, 11” x 11” x 3”, 4 Quart Capacity

Motif, Deep Oval Roaster Not Available in White

8270-7/38  Motif, Bronze Deep Oval Roaster with Glass Cover, 15” x 10” x 5”, 6 Quart Capacity

8270-8/38  Motif, Titanium Deep Oval Roaster with Glass Cover, 15” x 10” x 5”, 6 Quart Capacity

COVERS  Tempered Glass Covers Reinforced With A Satin Finish, Stainless Steel Rim

<table>
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<th>Glass Cover</th>
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<td>Glass Cover for Round Gratin, 28 cm</td>
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<td>Glass Cover for Round Gratin, 32 cm</td>
<td>356-21/30M</td>
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<td>Glass Cover for Oval Roaster, 38 cm</td>
<td>365-21/38M</td>
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<tr>
<td>Glass Cover for Square Casserole, 28 x 7.5 cm</td>
<td>368-21/28M</td>
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Primo!

Display Cookware & Buffetware

- From Cooking to Serving
- Ideal for Induction Buffets
- 5-Ply Bonded Stainless Steel for Maximum Durability
- Aluminum Core for Fast, Even Heat Distribution
- Rolled & Sealed Rims
- For Gas, Electric Or Induction Cooking

Mini's

- EXCLUSIVE! Spring USA “Edge” - Multi-ply rim is sealed with stainless steel to protect the aluminum core

Outer layer stainless steel
Sealed triple core aluminum
Inner layer stainless steel

8456-60/16
8165-60/16
8165-60
8168-60/30
8170-60/24
8170-60/30
8181-60/38
8188-60/38
8456-60/30
486-61/30A Cover
8165-60
8181-60/30
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 / Owner 
Provence 
Chicago, IL

- From Cooking to Serving
- Ideal for Induction Buffets
- 5-Ply Bonded Stainless Steel for Maximum Durability
- Aluminum Core for Fast, Even Heat Distribution
- For Gas, Electric Or Induction Cooking
- Rolled & Sealed Rims

Frying Pan
8186-60/20  Frying Pan, 8” (1 Quart)
8186-60/26  Frying Pan, 10” (1.5 Quart)
8186-60/30  Frying Pan, 12” (2.5 Quart)

Sauteuse Pan
8166-60/16  6” Diam.  3” H  1 qt.  Cap.
8166-60/18  7” Diam.  3 ⅜” H  2 qt.  Cap.
8166-60/20  7 ¾” Diam.  3 ⅜” H  3 qt.  Cap.
8166-60/24  9 ½” Diam.  4 ¼” H  4 ¼ qt.  Cap.

“EXCLUSIVE! Spring USA "Edge" - Multi-ply rim is sealed with stainless steel to protect the aluminum core”
8165-60  Buffet Roaster, Rectangular, 11”x15”x 3” (6 Quart)
8165-63  Mini-Buffet Roaster, Rectangular, 13”x8”x 2.5” (3 Quart) NEW!
8168-60/30 Buffet Griddle, Round, 12” x 1.5” (2 Quart)
8170-60/24 Buffet Sauté, Round, 9” x 2.5625” (2.25 Quart)
8170-60/30 Buffet Sauté, Round, 12” x 2.75” (5 Quart)
8181-60/38 Buffet Sauté, Oval, 11” x 10” x 1.75”, 1 long and 1 short handle (1.5 Quart)
8188-60/38 Buffet Sauté, Oval, 11” x 10” x 1.75”, 2 side short handles (1.5 Quart)
8456-60/16 Mini-Gratin Pan, 16 cm. (.5 Pint)
8456-60/30 Gratin Pan, 12” (4 Quart)

COVER
486-61/30A Stainless Steel Cover for Sauté Round, 12”. Use with 8170-60/30 Sold Separately
First And Finest Induction Non-Stick Cookware

Vulcano combines the best of Spring USA design, along with a Whitford Quantanium stick resistant finish. Vulcano 5-Ply Cookware has a durable, 3-ply, scratch-resistant, ceramic reinforced, non-stick interior cooking surface.

- Durable riveted handle
- 18/10 stainless steel exterior surface
- Non-stick coating can withstand temperatures up to 500°F.
- Outstanding performance on all types of heating sources
- One-year warranty on non-stick coating.

Frying Pan

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<tr>
<td>8478-60/16</td>
<td>1 ⅝”</td>
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<tr>
<td>8478-60/20A</td>
<td>1 ⅞”</td>
<td>7 ⅞”</td>
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<tr>
<td>8478-60/24A</td>
<td>2”</td>
<td>9 ½”</td>
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<tr>
<td>8478-60/28A</td>
<td>2”</td>
<td>11”</td>
</tr>
<tr>
<td>8478-60/32</td>
<td>2 ¼”</td>
<td>12 ¾”</td>
</tr>
</tbody>
</table>

Cook & Serve Wok

8214-60/35
3 ¾” Ht.
13 ¾” Diam.
5 ¼ qt. Cap.

Wok

8218-60/30A
3” H
12” Diam.
4 qt. Cap.

8218-60/35
3” H
13 ½” Diam.
4 qt. Cap.

Flat Bottom Multi-Ply

• EXCLUSIVE! Spring USA “Edge” - Multi-ply rim is sealed with stainless steel to protect the aluminum core

Outer layer stainless steel
Sealed triple core aluminum
Inner layer stainless steel

EXCLUSIVE! “Spring USA Edge” - Multi-ply rim is sealed with stainless steel to protect the aluminum core

Mini!
ENDURANCE
Aluminum Induction Cookware

- The only commercial aluminum cookware designed for induction cooking
- Durable, 3-ply, scratch-resistant, ceramic reinforced, non-stick interior cooking surface
- Ten-year pan body warranty. One-year warranty on non-stick coating
- Cast aluminum construction for durable heat transfer
- Rivet-mounted, contoured, stainless steel airflow handle resists heat build up

Round, Induction-Ready Serving Tray
8360-30/42, 16 ½”Diam.

Fry Wok
8452-30/28
11” Diam. 3 ½” H  3 ½ qt Cap.

Frying Pan
8451-30/20
7 ¼” Diam. 1 ½” H  1 qt Cap.
8451-30/24
9 ½” Diam. 2” H  1 ½ qt Cap.
8451-30/28
11” Diam. 2” H  2 ½ qt Cap.

TOOLS & ACCESSORIES
Heat-resistant to cooking temperatures of up to 410º F, these special tools, made of nylon with stainless steel handles are ideal for use with non-stick coated pans. Suited for dishwashers.

"When you’re ‘in the weeds’, every second is critical. Faulty equipment is not an option!"
"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

www.springusa.com
1-630-527-8600
Primary Use: Searing/Sauté

- Designed to withstand the most intensive heat
- Pan bottom will remain flat, never developing hot spots
- Lifetime pan body warranty
- Retains heat longer than a blue steel pan
- Less Brittle than cast iron—Won’t fracture like cast iron

8481-40/20  7 ⅛” Diam.
8481-40/24  9 ½” Diam.
8481-40/28  11” Diam.
8481-40/32  12 ⅜” Diam.

“I use Spring USA, Blackline SwissSteel carbon steel pans for not only their durability, but for their superb heat conductivity. This makes them exceptional for induction cooking at Everest, which is located 40 floors up in the Chicago Stock Exchange.”

Jean Joho
Executive Chef/Owner
Everest- Chicago, IL
Buffet

Induction

Cookware

127 Ambassador Drive, Suite 147
Naperville, IL 60540-4079
Tel. 1-630-527-8600   Fax 1-630-527-8677
www.springusa.com   e-mail: springusa@springusa.com