

The logo for Spring USA features the word "Spring" in a large, bold, red sans-serif font. The letters "S", "p", and "r" have horizontal lines extending from their base. To the right of "Spring" is "TM" in a smaller font, and below it is "USA" in a bold, red sans-serif font. The background of the entire page is a photograph of three stainless steel chafers on a white countertop. The chafers are filled with food: the top one has a pasta-like dish with vegetables, the middle one has zucchini and chicken, and the bottom one has asparagus and carrots. A pair of silver tongs is visible in the foreground.

SpringTM USA

The text "PRODUCT CATALOG" is centered within a white rectangular box with a thin border. The background is the same photograph of chafers as seen in the top section.

PRODUCT CATALOG

2024

A Cornerstone Foodservice Company

TABLE OF CONTENTS

3 Induction Ranges

- 5 **NEW!** LoPRO
- 6 Countertop Ranges
- 10 **NEW!** Induction DOT
- 10 Reconfigurable Ranges
- 11 Unlimited Induction
- 14 Drop-in Ranges
- 15 **NEW!** Hidden MultiSurface

17 Professional Cookware

- 18 Blackline
- 19 Endurance
- 20 Vulcano
- 22 Primo
- 25 Ironlite
- 26 Motif
- 28 Accessories/ Utensils

30 Buffet Systems

- 31 Sauteuse Servers
- 32 Seasons Servers
- 35 Square Servers
- 37 Oatmeal/ Soup Tureens
- 39 Mini Servers
- 40 Reflection Servers
- 43 **NEW!** Radiance Servers
- 44 Servella
- 45 Wynwood by Skyra
- 46 Rondo Chafing Dishes
- 47 Hotel Pans

48 Warming & Cooling

- 49 **NEW!** iLUME
- 50 Heat Lamps
- 52 Warming Trays
- 53 Integra
- 54 Solstice
- 55 Heating Elements

56 Tabletop

- 57 Risers
- 58 Beverage Dispensers
- 59 Coffee Urns
- 60 Beverage Servers
- 62 Xcessories Towers

64 Furniture & Equipment

- 65 **NEW!** Mobile Serving Carts
- 67 Quick Ship Tables & Credenzas
- 68 **NEW!** BOH Series
- 69 **NEW!** Fire Suppression MCS
- 70 Mobile Cooking Stations
- 72 Frost Tops
- 72 Air Filtration System
- 73 Portable Power
- 73 Handwashing Sink
- 74 Versa-Gard Food Protection
- 76 Sneeze Guards & Shields

77 Custom Solutions

- 78 Custom Ordering
- 80 Tables & Credenzas
- 82 SmartStone System

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**

*select models, certification pending
**select models



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



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.

INDUCTION RANGES

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.





Induction | Gas | Electric | Oven | Frost Tops



motif

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

GOLD ACCENTS
2382-897/36

BLACK PEARL ACCENTS
2382-88/36

CHROME ACCENTS
2382-8/36



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

GOLD ACCENTS
2382-597/36

BLACK PEARL ACCENTS
2382-587/36

CHROME ACCENTS
2382-567/36



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

GOLD ACCENTS
2382-397/36

BLACK PEARL ACCENTS
2382-387/36

CHROME ACCENTS
2382-367/36



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

GOLD ACCENTS
2382-497/36

BLACK PEARL ACCENTS
2382-487/36

CHROME ACCENTS
2382-467/36



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

- Includes server & stand
- Use with canned fuel or heating elements found on page 55

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

- 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)

**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



**CBS BUMPER REPLACEMENTS
E237**

**EXTENDABLE SUPPORT
ARM FOR SERVERS
372-601**



**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

CHROME ACCENTS
2375-6/6H
GOLD ACCENTS
2375-697/6H



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

CHROME ACCENTS
2385-8/6
GOLD ACCENTS
2385-897/6
BLACK PEARL ACCENTS
2385-88/6



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

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 **MERLOT**
E375-8/6 **E375-397/6**
BRONZE **SAPPHIRE**
E375-597/6 **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

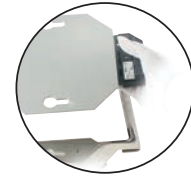
- Oven and dishwasher safe
- White Coated Inserts offer the look of porcelain with the lightweight durability of stainless steel
- Non-stick, high temp polymer coating is stain and scratch resistant



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



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



STAINLESS STEEL DIVIDED INSERT
572-66/12
 6 qt./ 5.7 L
 15.25" Dia. x 2.5"H

ADDITIONAL BASKET & COVER
DB172
 12.0" Dia. x 4.0"H



WHITE STAINLESS STEEL INSERT
572-62
 6 qt./ 5.7 L
 15.25" Dia. x 2.5"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

**SMALL SQUARE
BUFFET SERVER
STAND**

173-6/12
Adds 4.0" 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



**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 pages 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 wont 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

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
- Solid positioning, pivoting head design
- Easy to use on/off toggle switch
- 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



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)

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



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

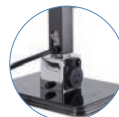
250 W | 110-120 V | 2.1 amps | 60 Hz
 NEMA 5-15P
 14.6 lbs
 8.0"W x 17.0"D x 22- 26.0"H
 ETL. UL | 5.5 ft. cord
 Daisy Chain 6 units on a 15-amp circuit



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



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



9506/1

700 W | 110-120 V
 5.8 amps | 50-60 Hz
 410°F/210°C
 PVC cable
 UL, CE | 8 ft. cord with energy regulator 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

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



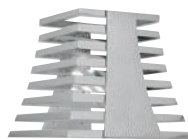
XCESSORIES TOWERS

- 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

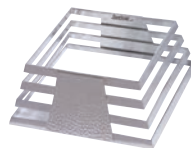


STAINLESS STEEL
XC1123
10.0"W x 10.0"D x 9.0"H

TITANIUM
XC1123-8



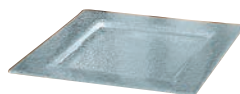
STAINLESS STEEL
FUEL HOLDER
XC1124-A
Fits 4.34" Tower



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



XC4242
16.63"W x 16.63"D



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



XC6042
23.63"W x 13.75"D



XC8042
31.63"W x 16.5"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 CREENZA

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.

FURNITURE & EQUIPMENT



**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



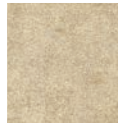
Light Maple



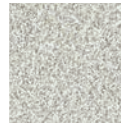
Red Maple



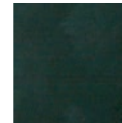
Ebony



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
- Flush-mounted induction ranges with LED power/temp display
- Integrated power source powers the entire unit



MCS3572
2600 Watt x2
Induction Ranges

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



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**



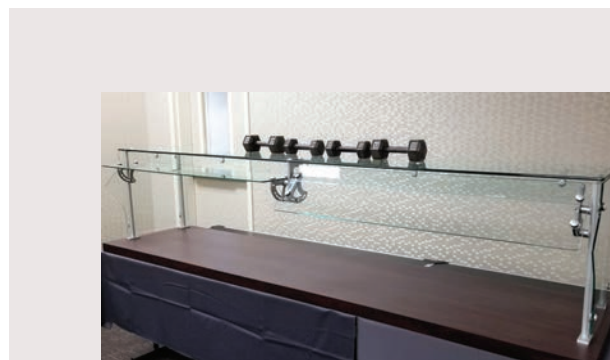


VERSA-GARD FOOD PROTECTION SYSTEMS



A first-class provider of Food Protection Systems™ 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

FURNITURE & EQUIPMENT

EUROPA



GARDIAN



EXO^{G2}



VG



SlimLine



CAPTUR



freestyle



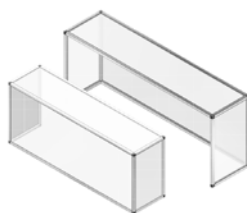
FOLDABLE & FULL ENCLOSURE FOOD GUARDS

- 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 191/2"
MSG4819 48" x 25" x 191/2"
MSG6019 60" x 25" x 191/2"

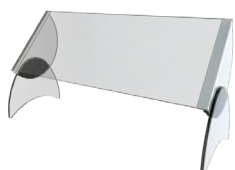


FULL ENCLOSURE SNEEZE GUARD
TSSG3630 36" x 18" x 30"
TSSG4830 48" x 18" x 30"
TSSG6030 60" x 18" x 30"

PIVOTING/PORTABLE FOOD GUARDS

- Easy to clean acrylic shield can be positioned at multiple angles
- Convenient folding for storage

- Heavy-duty acrylic is easy to wipe clean
- Available in black or clear



PIVOTING, PORTABLE SNEEZE GUARD CLEAR
PSG36C 36" x 18" x 173/10"
PSG48C 48" x 18" x 173/10"
PSG60C 60" x 18" x 173/10"



PIVOTING, PORTABLE SNEEZE GUARD
PSG36B 36" x 18" x 173/10"
PSG48B 48" x 18" x 173/10"
PSG60B 60" x 18" x 173/10"

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



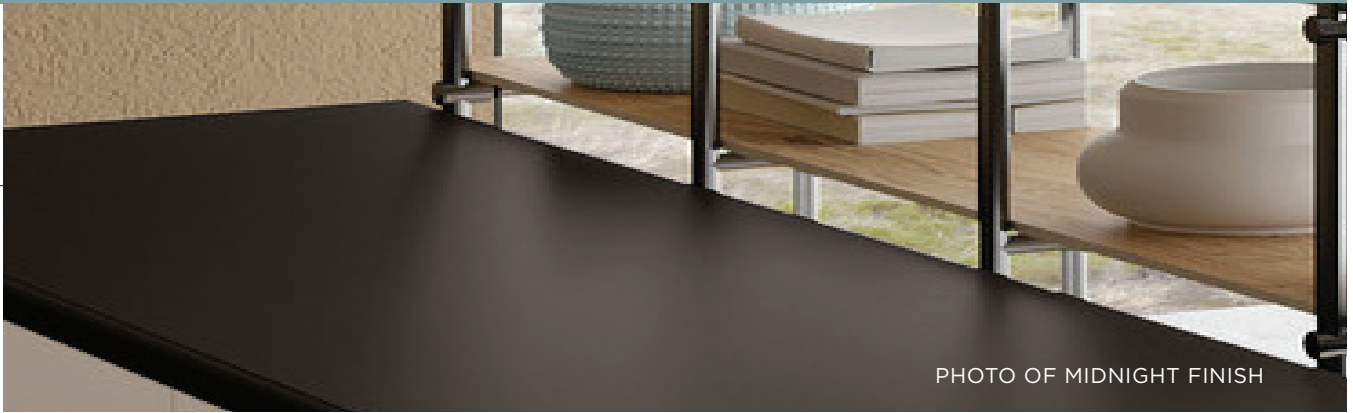


PHOTO OF MIDNIGHT FINISH

FURNITURE

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



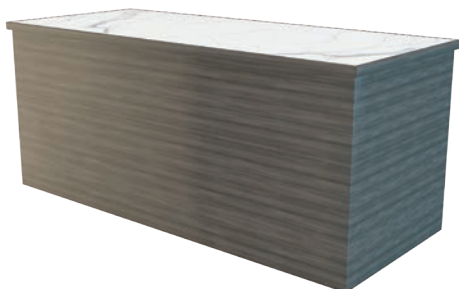
NAPER



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

| | | | | | |
|-------------------|--------------------|--------------------------|-----------------------|--------------------|------------------|
| FINE WHITE | ARTEFACT | CAVERN | FROST | TIDE | FAWN |
| SNOW | ANTIQUE | BISQUE | CLOUDY | SLATE | DRIFTWOOD |
| SEA SALT | HEIRLOOM | COTTAGE | HORIZON | MIDNIGHT | |
| SEASHELL | MONUMENT | | | | |
| MARBLE COLLECTION | ALLEGRO COLLECTION | URBAN NEUTRAL COLLECTION | INDUSTRIAL COLLECTION | INTENSE COLLECTION | TERRE COLLECTION |

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.



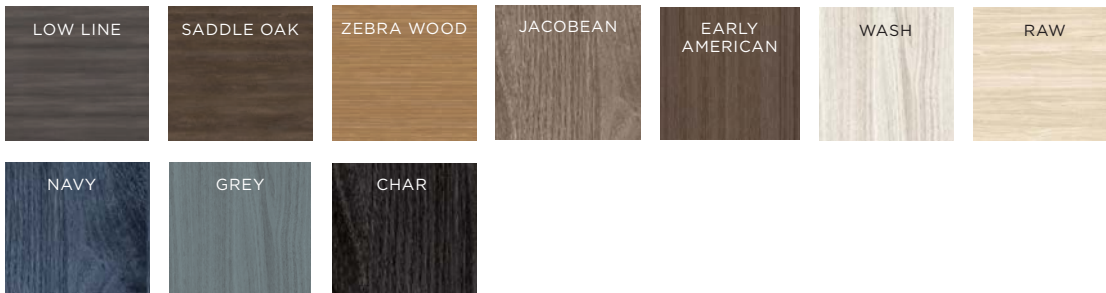
SUPERIOR QUALITY Resistant to scratches, stains, chemicals, UV, and corrosion to retain original beauty, lightweight with better durability.



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

LAMINATES & STAINS

STANDARD LAMINATE:



STANDARD STAINS:

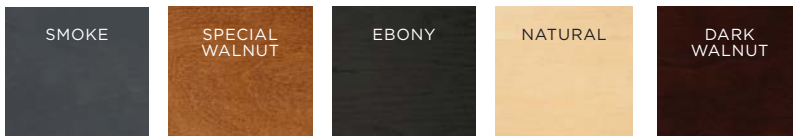
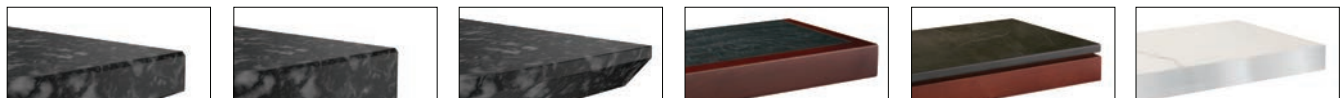


TABLE EDGE STYLES:



Straight

L-Style

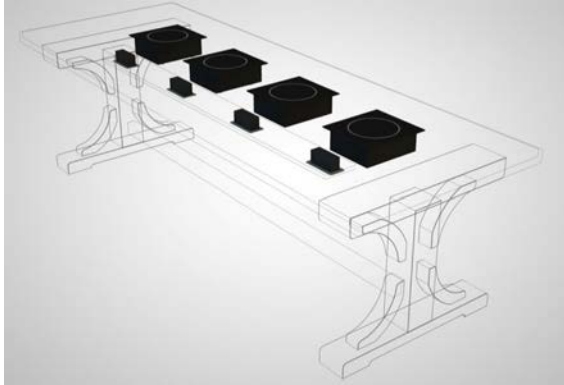
45-Degree

Wood Apron

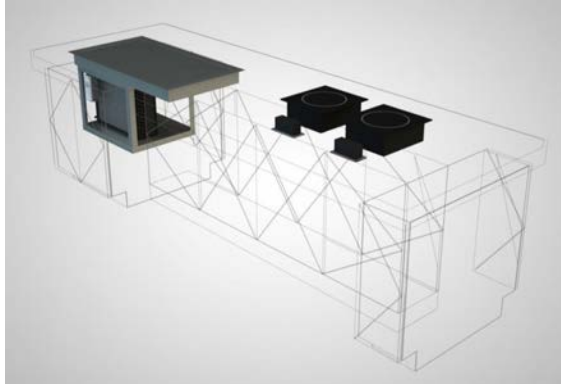
Floating

Metal

SMARTSTONE™ + HIDDEN INDUCTION



SMARTSTONE™ + HIDDEN FROST TOP



CUSTOM SOLUTIONS



corner stone

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 Engineered for both design .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.