

Spring^{USA}

The Evolution of Intelligent Design[®]



2016 Product Collection

Table of Contents

Page

Buffet Systems

Breakfast

Beverage Dispensers	2-4
Cereal Dispenser	2-3
Coffee Urns	5
Milk Dispenser	3



Chafing Dishes

Built-In (rectangular & rounds)	7
Rondo (rectangular & rounds)	6
Suite Servers	10
Solstice - Heating & Cooling Chafing Dish	12
Classic Chafing Dishes	8
Stadium Chafing Dishes	9



Options

Electric Heating Elements	5,11
Inserts (food pans)	20-22
Soup Service	10,16



Convertible Induction Buffet

Buffet Tables	13, 49
Servers	13-19
Accessories and Inserts	20-21



Tableware

Fondue Forks	34
Beverage Servers	26-29
Accessories	30-39



Utensils

35-39

Heat Lamps and Carving Stations

24-25

Warming Tray

23

Mobile & Stationary Induction Systems

40-49

Induction Cooking Cabinets

48

Induction Buffet Tables

42-44

Custom Induction Buffets

40-45

Mobile Culinary Station

46

Induction

Built-In Ranges

52

Countertop Ranges

53-55

Air Filtration Systems

51



Professional Cookware

Motif

58-60

Blackline SwissSteel

66

Endurance

65

Primo!

61-63

Vulcano

64



Spring^{USA}[®]

Buffet Systems



The Evolution of Intelligent Design[®]

The Champions of Breakfast

Spring USA®



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.



2531 Single Dispenser



2531-3 Triple Dispenser



2531-2 Double Dispenser

Spring USA®
The Evolution of Intelligent Design®

The Breakfast Collection

Beverage Dispensers



2511-6/7
25" 7 Ltr



2511-6/4
22" 4 Ltr



2525-6/7
25" 7 Ltr
18/10 stainless steel
drip tray

**Cereal
Dispenser**
18/10 stainless steel

2530-6/7
27 $\frac{5}{8}$ " 7 $\frac{1}{2}$ qt.



**Milk
Dispenser**
18/10 stainless steel
with ice tube

2528-6/5
18 $\frac{1}{2}$ " 5 $\frac{1}{4}$ qt.



Dispense With Half of Your Inventory

2512-6/5.2

- Space Saving Design
- One Container-
2- 5 Liter Capacities
- One Handed Dispensing
- Total Measurement 12"x14"x26"



• Central Ice Tube

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.

Spring USA[®]
The Evolution of Intelligent Design[®]

Coffee Urn

18/10 Stainless Steel • Solid Cast Stainless Steel Faucet



2505-6/6
6 qt. / 1.5 gallon



2505-6/12A
12 qt. / 3 gallon



2505-6/20
20 qt. / 5 gallon

Our Renaissance Urns 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.

2535-6/12
12 qt. / 3 gallon

Renaissance Coffee Urn

18/10 Stainless Steel

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

2535-6/6
6 qt. / 1.5 gallon



See our Electric Heating Elements on page 11

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.



RONDO chafing
dishes come with
full size insert
and fuel holder

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

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

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

375-60/6

Additional tureen



2548-6/6H

9" H
11" Diam.
6 qt. Cap.
Chrome Accents

Classic Chafing Dishes

**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.

Classic
chafing dishes
come with full
size insert and
fuel holder



K2510-6/30
15 3/8" H
18 1/8" Diam.
4 3/4 qt. Cap.



K2510-6/40
19 5/8" H
22" Diam.
8 qt. Cap.

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

Stadium Chafing Dishes

18/10 Stainless Steel



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

Stadium
chafing dishes
come with full
size insert



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.

Suite Servers



Sautouse

3372-6/36

11 1/4" H
15 1/4" Diam.
1 1/4 qt.
2 1/2 qt. Cap.
4 qt.

Insert pan and electric heating element must be ordered separately

*For Additional Insert Options
See Pages 20-21*

See our Electric Heating Elements on page 11

Soup Station

3375-6/6H

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



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
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Solstice

By Spring USA®

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

Convertible Buffet System



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

Seasons

Induction Buffet Servers



Cover Positioning
Featuring the Spring USA "All Angle" Axle System, Allowing the cover to hold position at virtually any angle.



Soup Tureen - Titanium
2385-8/6 Chrome Accents

Soup Tureen - Bronze
2385-567/6 Chrome Accents

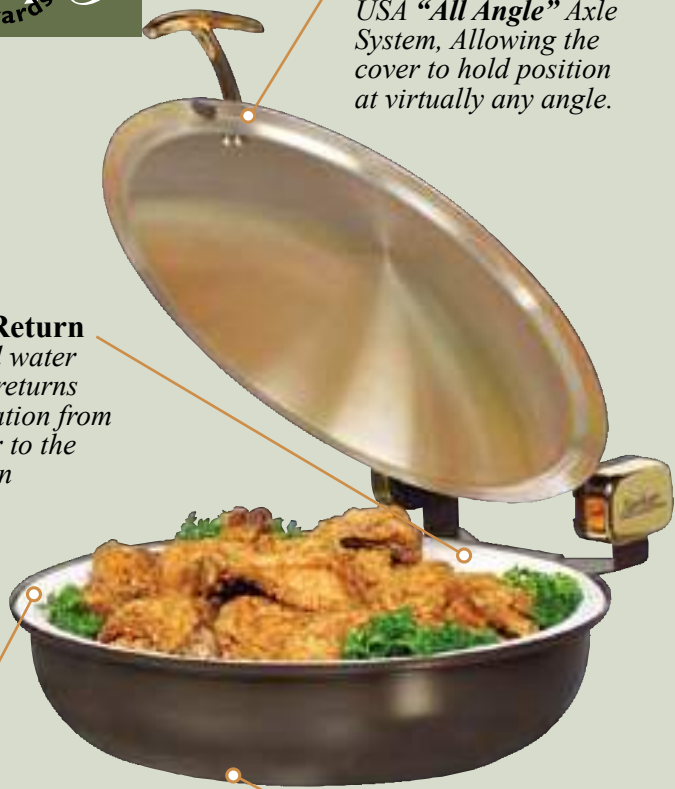


Not Pictured

2385-367/6
Soup Tureen
Merlot, Chrome Accents

2385-467/6
Soup Tureen
Sapphire, Chrome Accents

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



Sauteuse - Titanium

- 2382-8/36** Chrome Accents
- 2382-897/36** Gold Accents
- 2382-88/36** Black Pearl Accents



Rectangular - Titanium

- 2384-8** Chrome Accents
- 2384-897** Gold Accents
- 2384-88** Black Pearl Accents



Sauteuse - Bronze

- 2382-567/36** Chrome Accents
- 2382-597/36** Gold Accents
- 2382-587/36** Black Pearl Accents



Insert pans
must be
ordered
separately



Sauteuse - Sapphire

- 2382-467/36** Chrome Accents
- 2382-497/36** Gold Accents
- 2382-487/36** Black Pearl Accents



Rectangular - Bronze

- 2384-567** Chrome Accents
- 2384-597** Gold Accents
- 2384-587** Black Pearl Accents



Rectangular - Merlot

Not Pictured

- 2384-367** Chrome Accents
- 2384-397** Gold Accents
- 2384-387** Black Pearl Accents

Rectangular - Sapphire

Not Pictured

- 2384-467** Chrome Accents
- 2384-497** Gold Accents
- 2384-487** 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



Also Available in Sapphire and Merlot

*Sapphire and Merlot are Special Order Colors
Minimum Order Quantities Apply*

Induction Buffet Servers

Vision Buffet Servers



2472-6/36
7" H
15 1/4" Diam.
1 1/4 qt.
2 1/2 qt. Cap.
4 qt.

Insert pans
must be
ordered
separately

2474-6
7" H
18" L
15 5/8" W
6 qt. Cap.



- 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

Soup Station

2375-6/6H
12" H
11 7/8" Diam.
6 qt. Cap.



See our Electric Heating Elements on page 11

Cover for Soup Tureen 375-61/6

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



Induction Buffet Servers

“Original” Buffet Servers



Sauteuse Buffet Server

2372-6/36

7" H

15 1/4" Diam.

1 1/4, 2 1/2, 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

E374-6



For use with
2374 servers

E372-6



For use with
2372 & 2472 servers

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

Reflection



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



Mini

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



Servers come with one insert pan

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



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



Additional Round Reflection Inserts



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

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



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



Mini

173-6/12
Stand For Mini-
Reflection Square

Servers come
with one
insert pan

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



Additional Insert
522-66/23

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



Accepts Standard
Insert Pans!

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



Additional Insert
522-66/11

Accepts Standard
Insert Pans!



171-6/11
Stand For Full Size Reflection Server

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.



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/Food Pans

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

Inserts For Chafing Dishes



Inserts for Rectangular Chafing Dishes:

Reference	Description	Dimensions	Height	Capacity
521-66/11	Full-size	20 7/8" x 12 7/8"	4"	14 3/4 qt.
522-66/11	Full-size	20 7/8" x 12 7/8"	2 1/2"	9 7/8 qt.
521-66/12	Half-size	12 7/8" x 10 1/2"	4"	6 7/8 qt.
522-66/12	Half-size	12 7/8" x 10 1/2"	2 1/2"	4 1/4 qt.
521-66/13	Third-size	12 7/8" x 7"	4"	4 1/4 qt.
522-66/13	Third-size	12 7/8" x 7"	2 1/2"	2 5/8 qt.
521-66/23	Two third-size	13 7/8" x 12 3/4"	4"	9 3/8 qt.
522-66/23	Two third-size	13 7/8" x 12 3/4"	2 1/2"	5 3/4 qt.

RONDO High Polish Display Pans:

509-66/11A	Full-size	20 7/8" x 12 7/8"		14 3/4 qt.
509-66/12L	Half-size long	20 7/8" x 6 1/4"		6 7/8 qt.
509-66/12	Half-size	12 7/8" x 10 1/2"		6 7/8 qt.
509-66/13	Third-size	12 7/8" x 7"		4 1/4 qt.

Inserts for Round Chafing Dishes:

Reference	Diameter	Height	Capacity
510-66/30A	11 7/8"	3"	4 qt.
510-66/35	13 3/4"	3"	4 1/2 qt.
Half pans for 35cm round chafing dishes: (sold separately):			
510-66/35/12			3 qt.
Pans for chafing dish K2510-6/40 only:			
510-66/40			8 qt.



White Porcelain Inserts, Oven Proof:

Reference	Description	Dimensions	Depth	Capacity
9541	Rectangular full-size	20 7/8" x 12 3/8"	2 3/8"	8 3/8 qt.
9542	Rectangular half-size	12 5/8" x 10 3/8"	2 3/8"	3 1/3 qt.
9543/1	Rectangular third-size	12 5/8" x 6 1/4"	2 3/8"	2 qt.
9543/2	Two-third size	13 7/8" x 12 3/4"	2 3/8"	5 qt.
9544/1	Round, full for 30 cm.	11 7/8" diam.	1 3/4"	3 qt.
9546/1	Round, full for 35 cm.	13 3/4" diam.	1 3/4"	3 qt.
Divided into two equally large food sections.				
9544/2	For 30 cm. chafers	11 7/8" diam.	1 3/4"	2 1/3 qt.
9546/2	For 35 cm. chafers	13 3/4" diam.	2 1/8"	2 1/2 qt.
9545	For 40 cm. chafers*	16 5/8" diam.	2 1/8"	3 1/4 qt.

* Not for use with "K" Servers



9545



9544/ 1



9542



9541

Warming Tray

By **Spring** USA®

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



Heat Lamps

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.



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.



Carving Stations

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
ie. 2793-5O (Onyx Granite) or 2793-5M (Mocha Granite)



2793-5

Carving Station
With Satin Finish,
Dual Head Heat Lamp.

A

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

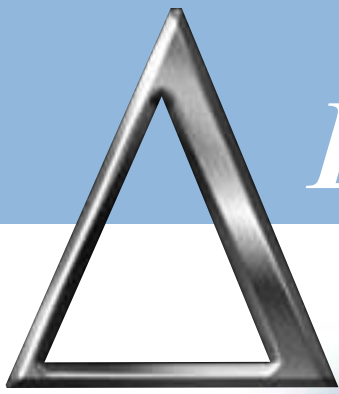
17578-6

27 oz. / .8L

17579-6

40 oz. / 1.2L





Delta Beverage Servers

With Self-Opening Cover



17601-5
52 oz. /1.5L



17600-5
34 oz. /1L

- 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



17598-5
14 oz. /.4L



17599-5
24 oz. /.7L



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)



Omega

By **Spring** USA[®]



- 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

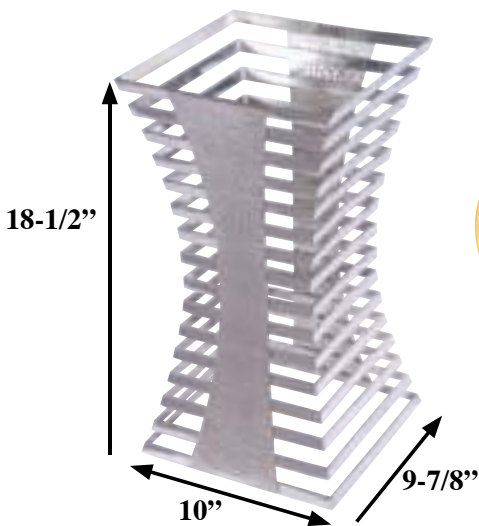




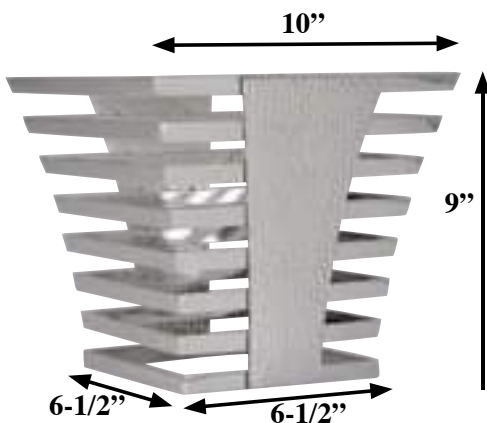
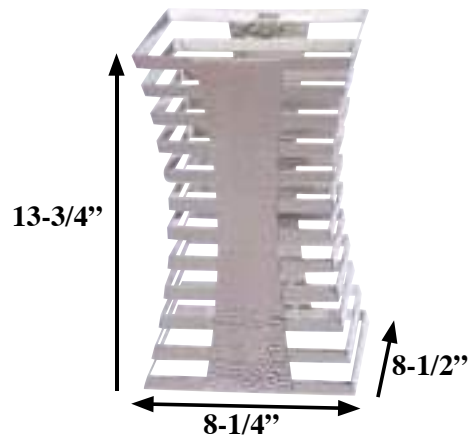
Towers

XC1121 XCESSories® Towers,
18/8 Stainless Steel, 18-1/2" H x 10" W

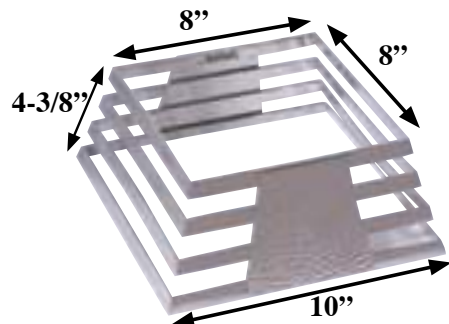
- Interchangeable Glass Shelves, Plates & Platters Create Height & Dimension
- Setup Allows for Myriad Display Options
- High-Polished Stainless Steel Towers Create an Airy, Sexy Look



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

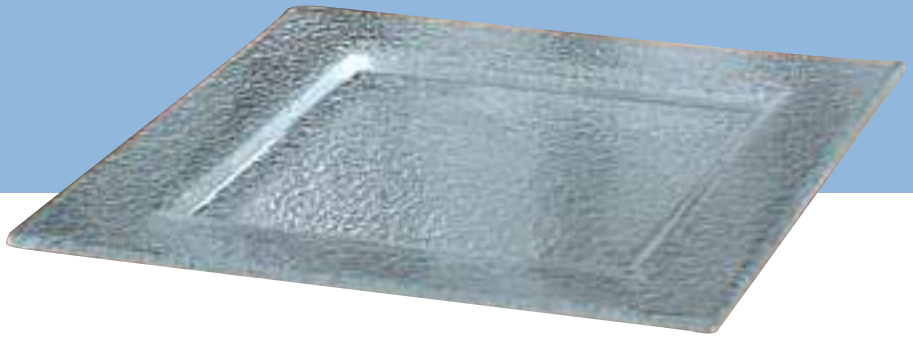


XC1123 XCESSories® Towers,
18/8 Stainless Steel, 9" H x 6-1/2" W



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

Towers

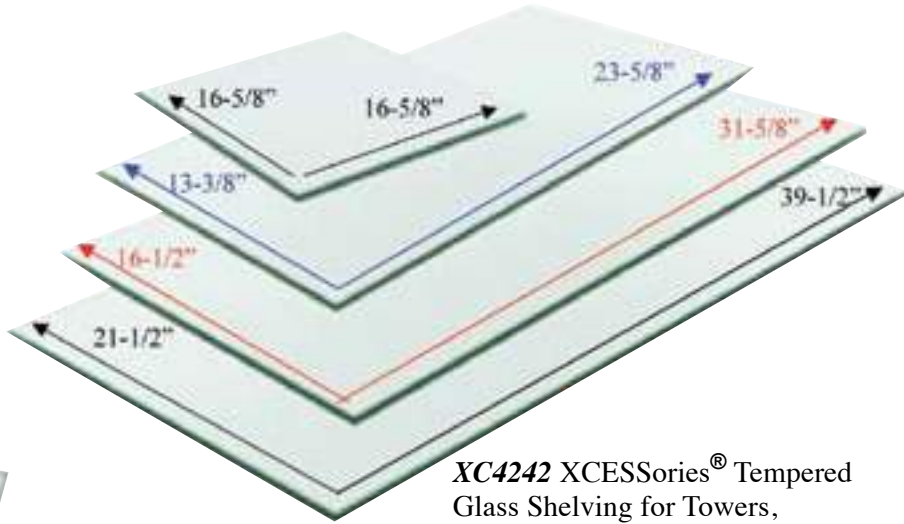


XC137-2*3 XCESSories® Square, Tempered Glass Plate for Towers, (*Sold In Sets of Three*)
13.8" L x 13.8" W

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



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



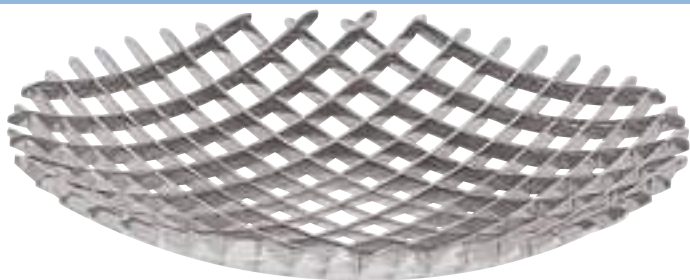


CESSories® By **Spring** USA®



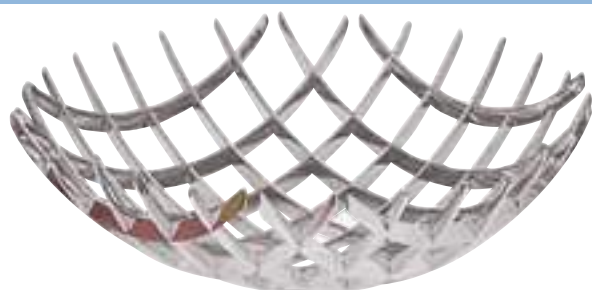
- Pieces Are Perfect for Tabletop Or Buffet Service
- Contemporary Design With Elegant Appearance

- Durable for Every Day Use
- 18/8, Mirror-Polished Stainless Steel



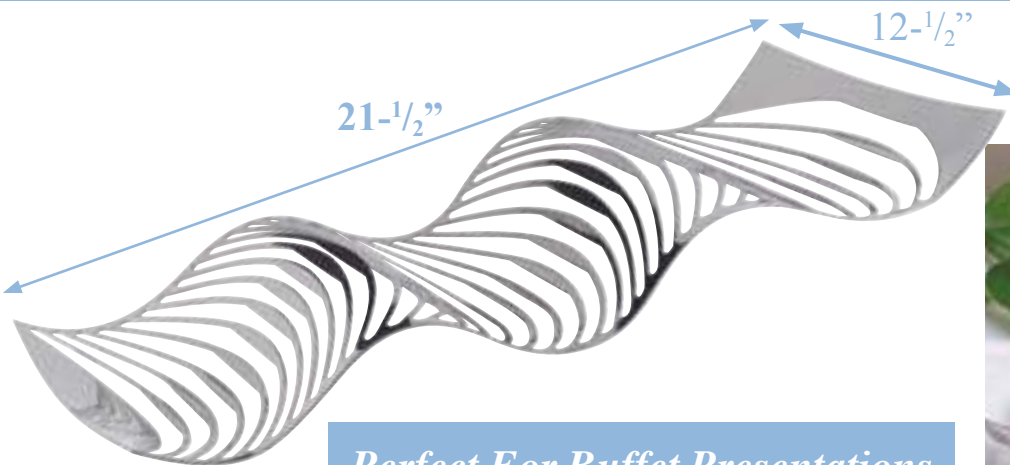
11-³/₄"

Lattice Platter XC6737/30



9-⁵/₈"

Web Basket XC6732/25



Perfect For Buffet Presentations

Wave Tray
XC6739



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



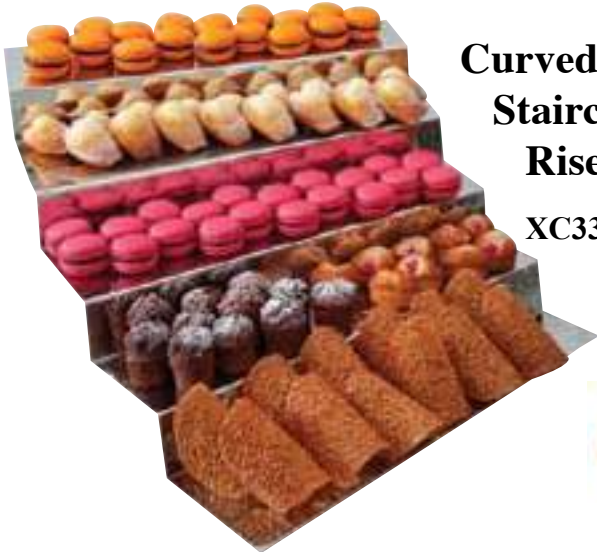
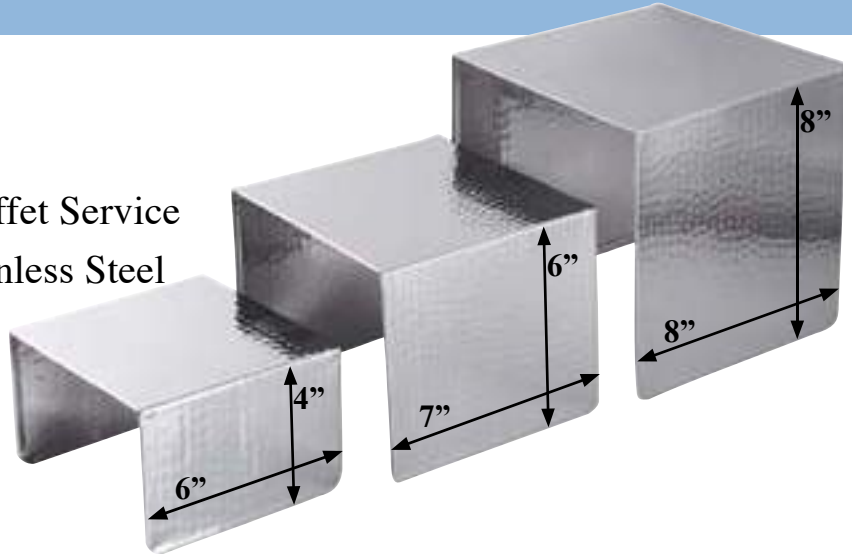
CESSories[®]

By **Spring** USA[®]

Hammered Risers

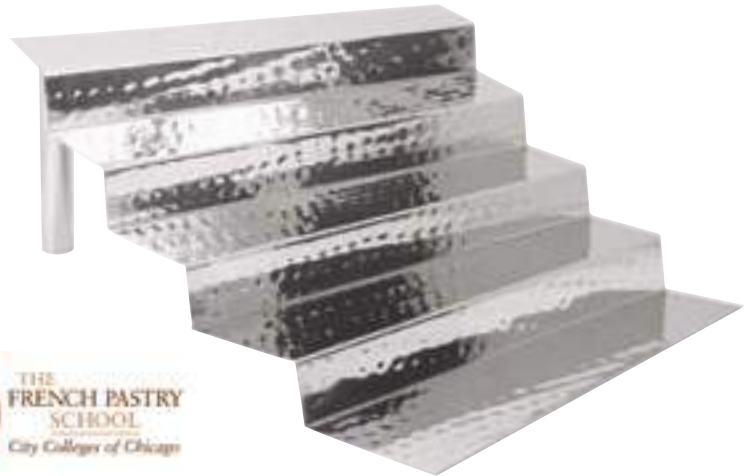
XC3198*3

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



**Curved
Staircase
Riser**

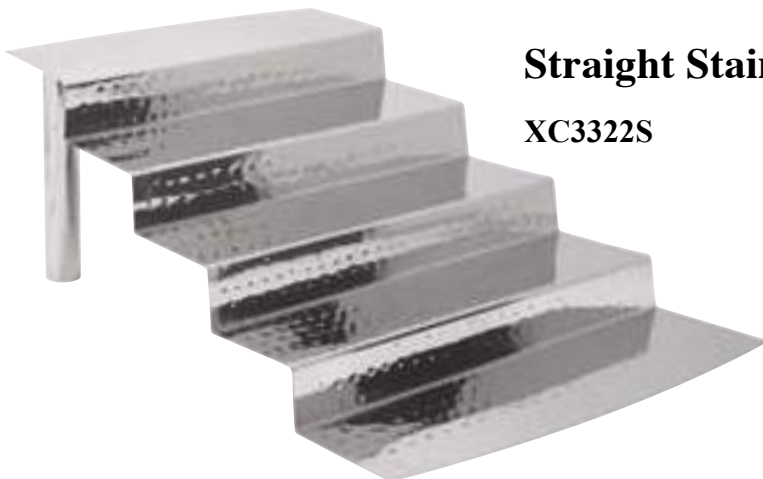
XC3322C



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.

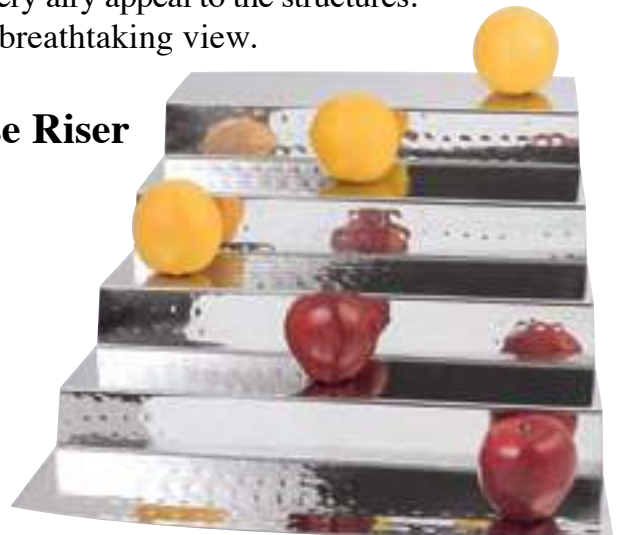
With its high-polished, stainless steel design, they create a very sexy look, while adding height and dimension to your buffet. The reflectiveness of the stainless steel lends a very airy appeal to the structures.

Pair these off around a tall centerpiece display, and create a breathtaking view.



Straight Staircase Riser

XC3322S



Hammered Display Wheels



CESSories[®]
By **Spring** USA[®]

XC3255



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

XC3254



24" Tall x 25" Wide x 6 5/8" Deep



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

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



micro



XCESSories[®]
By **Spring** USA[®]



Item #	Key	Description
6456-60/11*4	A	Micro XCESSories® Round, Loop-Handle Server, Stainless Steel
6410-60/9*4	B	Micro XCESSories® Elevated Dish, Stainless Steel (Set of 4)
478-2/8*12	B1	Micro XCESSories® Glass Cloche (only), (Set of 12)
6468-60/9.3*12	C	Micro XCESSories® Square Tray, Stainless Steel (Set of 12)
6460-70/5*4	D	Micro XCESSories® AuJus Pan, Copper Finish (Set of 4)
6480-70/7*4	E	Micro XCESSories® Straight Fry Pan, Copper Finish (Set of 4)
6490-70/9*4	F	Micro XCESSories® Angled Fry Pan, Copper Finish (Set of 4)
6478-70/10*4	G	Micro XCESSories® Curved Fry Pan, Copper Finish (Set of 4)
6478-60/10*4	H	Micro XCESSories® Curved Fry Pan, Stainless Steel (Set of 4)
6490-60/9*4	I	Micro XCESSories® Angled Fry Pan, Stainless Steel (Set of 4)
6480-60/7*4	J	Micro XCESSories® Straight Fry Pan, Stainless Steel (Set of 4)
6460-60/5*4	K	Micro XCESSories® AuJus Pan, Stainless Steel (Set of 4)

XC1101-6

Display Trays
(Set of Three)



Menu Holders



321-6*12
Polished Stainless Steel
Set of 12



322-6*12
Brushed Stainless Steel
Set of 12

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

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



M8429/17	M8429/13	M8429/10	M8429/07
5" W	5" W	5" W	5" W
6 3/4" H	5 1/2" H	4" H	3" H
1 7/8 L Cap.	1 1/2 L Cap.	1 L Cap.	3/4 L Cap.

Canisters

18/10 Stainless Steel- Clear Acrylic Locking Lid



M8469/09	M8469/12	M8469/16	M8469/20
3 3/4" H	4 1/2" H	6 1/4" H	9 3/4" H
22oz Cap.	32oz Cap.	44oz Cap.	54oz Cap.

Spoon/Utensil Rests



M3557-28
Oval
9 1/2" L

18/8 Stainless Steel

M3557-30
Round
10 3/4" L



Stainless Steel Accessories



18/8
Stainless
Steel



Item #	Key	Description
M3505-01*12	A	Condiment / Coffee Measure Spoon, 7.5"
M3505-08	B	Small Solid Spoon, 9.75"
M3505-09	C	Small Slotted Spoon, 9.75"
M3505-13	D	Spreader/Knife, 8.25", SS
M3505-29	E	Small Ladle, Stainless Steel, 1.5 oz., 12"
M3505-29B	F	Salad Dressing Ladle, 1.5 oz.
M3505-30	G	Large Ladle, Stainless Steel, 4 oz., 12.5"
M3505-32	H	Fork, Stainless Steel, 13.5"
M3505-33	I	Slotted Turner, Stainless Steel, 13.5"
M3505-35	J	Slotted Spoon, Stainless Steel, 13"
M3505-36	K	Solid Spoon, Stainless Steel, 13"

Item #	Key	Description
M3505-37	L	Pasta Spoon, Stainless Steel, 12.5"
M3505-39	M	Solid Turner, Stainless Steel, 13.5"
M3505-40	N	Rice Ladle, Stainless Steel, 10"
M3505-41	O	Medium Ladle, Stainless Steel, 3 oz., 12.5"
M3505-42	P	Salad Fork, Stainless Steel, 12.5"
M3505-43	Q	Salad Spoon, Stainless Steel, 12.5"
M3505-68	R	Cake & Pie Server with cutting edge, S/S 10.625"
M3505-69	S	Pastry Server with cutting edge, Stainless Steel, 11"
M3505-76	T	Tureen Ladle, 6 ounce, 11" Bent Handle, S/S
M3505-88	U	Pizza Wheel 4" Diameter, Stainless Steel
M3505-90	V	Pizza Server, Stainless Steel, 14"

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

The Evolution of Intelligent Design®



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.

Experience



Quality



Detail



Service



Design



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.

Spring USA®
The Evolution of Intelligent Design®

1-630-527-8600

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

Spring USA[®]

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



<i>Accessories</i>					
Featuring MAX INDUCTION [®]	5' Kiosk	6' Kiosk	7' Kiosk	8' Kiosk	
Number of Induction Ranges					
AF-350 Air Filter System (Exclusive to Spring USA)					
Pull Out Drawer - 8" Width					
Refrigerator - UC 20 Handle, Right Side					
Refrigerator - UC 20 Handle, Left Side					
Heated Lowerator - HL 10					
Fixed Interior Shelf					
Sneeze Guard					
Power Management (to 208 Volts)					
Frost Top					
Mechanically Cooled Pan					
Ice Pan					

Mobile Culinary Station

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

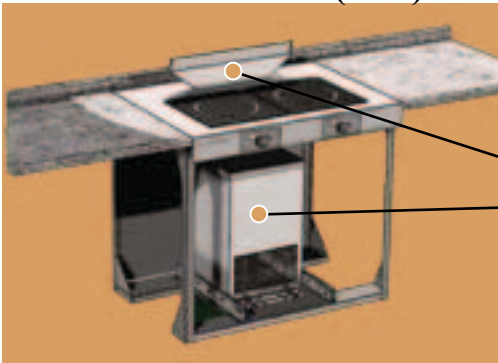
Mobile And Built-In Induction Cooking Stations



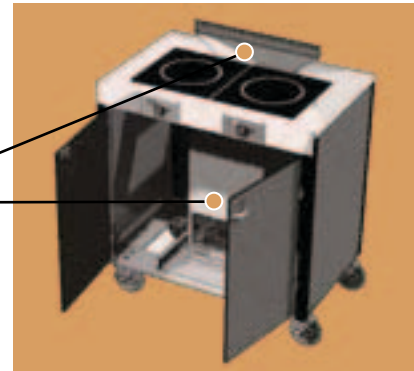
Choose either a portable or built-in induction cooking station. These systems provide high-speed heating with quiet, efficient air filtering to remove grease laden vapor and odors.



Built-In (ICB)



Mobile



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.



SRC-181



SRC-651SS



SRS-2-651



SRC-2-181SS

Range	Watts	Volts	Amps	Hz	Dimensions (W x D x H)	Wt.	NEMA Plug	Approvals	Cord
SRC-181	1800	110-120	15.0	—	14.125" x 20.125" x 6"	20#	5-15	FCC, ETL, ETL to NSF4	6', 3 prong
SRC-651	650	110-120	5.4	—	14.125" x 20.125" x 6"	20#	5-15	FCC, ETL, ETL to NSF4	6', 3 prong
SRC-261	2600	208-220	11.8	50-60	14.125" x 20.125" x 6"	20#	6-20	FCC, ETL, ETL to NSF4 *	6', 3 prong
SRC-2-181	1800	110-120	2x15.0	—	33.50" x 20.125" x 6"	41#	5-15	FCC, ETL, ETL to NSF4	2x 6', 3 prong
SRC-2-651	650	110-120	2x 5.4	—	33.50" x 20.125" x 6"	41#	5-15	FCC, ETL, ETL to NSF4	2x 6', 3 prong
SRC-2-261	2600	208-220	2x11.8	50-60	33.50" x 20.125" x 6"	41#	6-20	FCC, ETL, ETL to NSF4 *	2x 6', 3 prong
SRS-2-181	1800	110-120	2x15.0	—	33.50" x 20.125" x 6"	41#	5-15	FCC, ETL, ETL to NSF4	2x 6', 3 prong
SRS-2-651	650	110-120	2x 5.4	—	33.50" x 20.125" x 6"	41#	5-15	FCC, ETL, ETL to NSF4	2x 6', 3 prong
SRS-2-261	2600	208-220	2x11.8	50-60	33.50" x 20.125" x 6"	41#	6-20	FCC, ETL, ETL to NSF4 *	2x 6', 3 prong

Specifications are subject to change without notice.

* Also CETL Approved

Induction Buffet Tables

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



2-110v 3-220v

PM-2231



3-110v 2-220v

PM-2251



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

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**

Air Filtration Systems

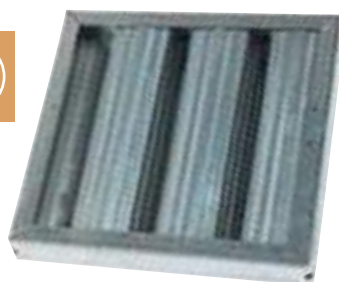


Three stage filtering* ensures that the baffle, media and charcoal remove over 98% of 5 micron particles. Specifically for induction cooking.

Agency Listings:

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

* 1



AF9879 WASHABLE!

* 2



AF98710

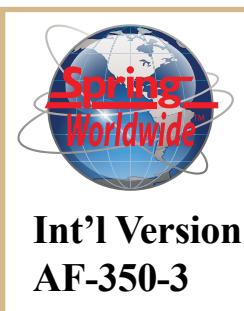
* 3



AF98711

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.



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



MAX INDUCTION®

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

Hold- Only Range



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



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-653R & SM-653RU

www.springusa.com



Int'l Versions

SM-263R & SM-263RU

1-630-527-8600

MAX INDUCTION®

Countertop Ranges

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

NEW DESIGN!



SM-181C

1800 Watts
15 Amps
5-15 NEMA Plug
FCC, ETL, ETL to NSF4, UL197 Approval

110-120 Volts
50-60 Hz
6' 3 prong cord

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



SM-181C-T

Same as SM-181C with "Stealth" Body



SM-261C

2600 Watts
11.8 Amps
6-20P NEMA Plug
FCC, ETL, ETL to NSF4, UL197 Approval

208-220 Volts
50 Hz
6' 3 prong cord



Int'l Versions **SM-263C,**
SM-263CU



SM-351C

3500 Watts
16 Amps
6-20P NEMA Plug
FCC, ETL, ETL to NSF4, CETL, UL197 Approval

208-220 Volts
60 Hz
6' 3 prong cord



Int'l Version **SM-353C**

MAX INDUCTION[®]

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



Stealth

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



Sizzle

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

MAX INDUCTION[®]

Reconfigurable Double Induction Range



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



- 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



SMG251-6
Griddle



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



Motif



ENDURANCE

BLACKLINE



Spring^{USA}[®]

PROFESSIONAL COOKWARE



PRIMO!

*Display Cookware
& Buffetware*



VULCANO



Spring USA[®] motif



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.



K2335



K2332



K2331



K2330

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*

Glass Cover for Round Gratin, 24 cm

356-21/24M

Glass Cover for Round Gratin, 28 cm

356-21/27M

Glass Cover for Round Gratin, 32 cm

356-21/30M

Glass Cover for Oval Roaster, 38 cm

365-21/38M

Glass Cover for Square Casserole, 28 x 7.5 cm

368-21/28M



PRIMO!

Display Cookware & Buffetware

Spring USA®

- 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

8165-60



8168-60/30



8170-60/24



486-61/30A
Cover

8170-60/30



8181-60/38



8188-60/38

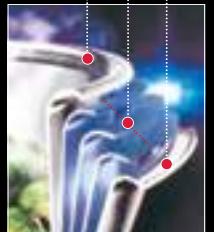
8456-60/30



- **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



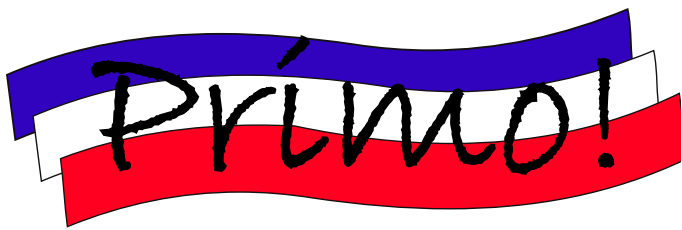
Mini's

8456-60/16



8165-63





By **Spring** USA®

- 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



"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

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)



• **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



Sauteuse Pan

- 8166-60/16 6" Diam. 3" H 1 qt. Cap.
- 8166-60/18 7" Diam. 3 3/8" H 2 qt. Cap.
- 8166-60/20 7 7/8" Diam. 3 3/4" H 3 qt. Cap.
- 8166-60/24 9 1/2" Diam. 4 3/8" H 4 3/4 qt. Cap.



8165-60 Buffet Roaster, Rectangular, 11"x15"x 3" (6 Quart)

8165-63 **Mini-Bufferet 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*



VULCANO®

5-Ply Stainless Cookware GAS • ELECTRIC • INDUCTION

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

	Ht.	Diam.	Cap.
8478-60/16	1 1/8"	6"	1/2 pt.
8478-60/20A	1 1/2"	7 7/8"	1/2 qt.
8478-60/24A	2"	9 1/2"	1 1/2 qt.
8478-60/28A	2"	11"	2 qt.
8478-60/32	2 1/4"	12 5/8"	2 3/4 qt.

Mini!



Cook & Serve Wok

8214-60/35
3 1/8" Ht.
13 3/4" Diam.
5 1/4 qt. Cap.



Wok

8218-60/30A
3" H
12" Diam.
4 qt. Cap.

Flat Bottom
Multi-Ply



Wok

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

- 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



ENDURANCE

Aluminum Induction Cookware

GAS • ELECTRIC • INDUCTION

- 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 1/2" Diam.



Fry Wok
8452-30/28 11" Diam. 3 1/2" H 3 1/2 qt Cap.



Frying Pan
8451-30/20 7 7/8" Diam. 1 1/2" H 1 qt Cap.
8451-30/24 9 1/2" Diam. 2" H 1 1/2 qt Cap.
8451-30/28 11" Diam. 2" H 2 1/2 qt Cap.

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.



K2330 K2331 K2332 K2335



"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

BLACKLINE

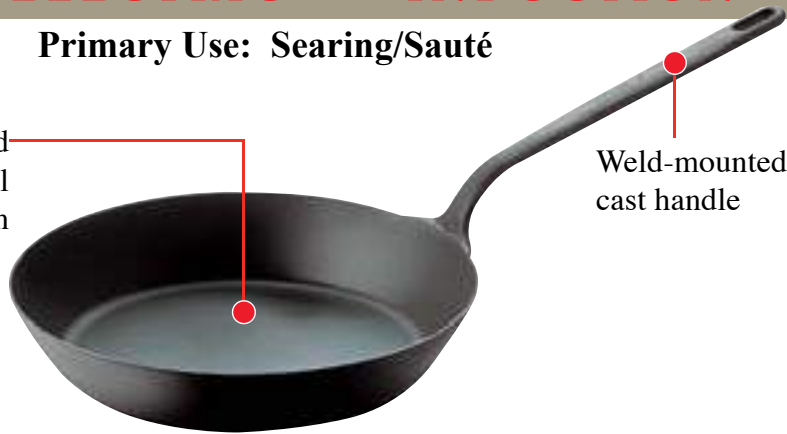
SwissSteel Cookware

GAS • ELECTRIC • INDUCTION



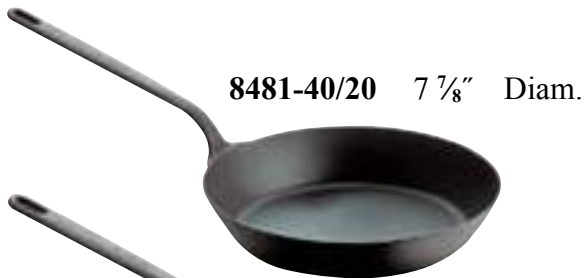
Primary Use: Searing/Sauté

Solid carbon steel construction



Weld-mounted cast handle

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



8481-40/20 7 7/8" Diam.



8481-40/24 9 1/2" Diam.



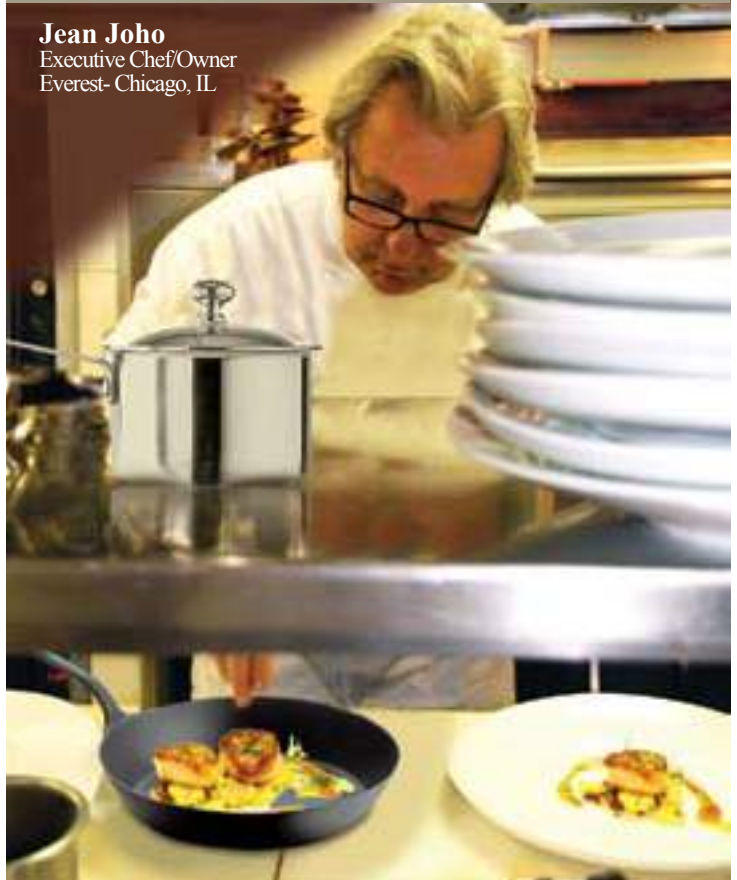
8481-40/28 11" Diam.



8481-40/32 12 5/8" 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



micro

CESSories[®]

By **Spring**^{USA}[®]



See the Entire Line on Page 35



www.springusa.com



Buffet

Induction

Cookware

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