

Spring^{USA}[®]

PROFESSIONAL COOKWARE

PRIMO!



BRIGADE
COMPLETE



VULCANO



Motif



ENDURANCE

**BLACKLINE
BLACKLINE**



Motif

By **Spring** USA®



Available in Titanium or Bronze

- 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
- Features a Stainless Steel Induction Base
- Perfect for Induction, But Designed to Work On All Heat Sources
- Non-Stick, Platinum Pro® Interior Finish for Easy Clean Up
- Cookware Will Not Rust
- Natural Color Tones Blend Seamlessly With Existing Décor



- 8258-#/24** Motif, Round Casserole Pan with Glass Cover, 9-1/2" x 3-1/4", 2-1/4 Quart Capacity
- 8258-#/27** Motif, Round Casserole Pan with Glass Cover, 10-3/4" x 3-1/4", 3 Quart Capacity
- 8258-#/30** Motif, Round Casserole Pan with Glass Cover, 12" x 3-1/4", 3-3/4 Quart Capacity
- 8260-#/32** Motif, Square, Induction-Ready Tray, 12-3/4 x 10-3/4"
- 8265-#/38** Motif, Oval Roaster with Glass Cover, 15" L x 10" W x 2-1/4" W, 3 Quart Capacity
- 8268-#/28** Motif, Bronze Square Casserole with Glass Cover, 11" x 11" x 3", 4 Quart Capacity
- 8270-#/38** Motif, Deep Oval Roaster with Glass Cover, 15" x 10" x 5", 8 Quart Capacity



Product Code: Titanium = 8 Bronze = 7

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

Glass Cover for Round Casserole, 20 cm	356-21-20
Glass Cover for Round Gratin, 24 cm	356-21-24
Glass Cover for Round Gratin, 28 cm	356-21-28
Glass Cover for Round Gratin, 32 cm	356-21-32
Glass Cover for Oval Roaster, 38 cm	365-21-38
Glass Cover for Square Casserole, 28 x 7.5 cm	368-21-28





Display Cookware & Buffetware

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
- Rolled & Sealed Rims
- For Gas, Electric Or Induction Cooking



8165-60



8168-60/30

8170-60/24



8188-60/38

8181-60/38

481-61/38
Cover



8170-60/30

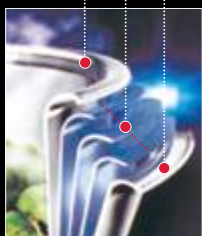


486-61/30A
Cover

- **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 pro-
tect the aluminum core



8456-60/30



8456-60/16





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

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)



COVERS

481-61/38 Stainless Steel Oval Cover, 15"
Use with 8181-60/38 & 8188-60/38

486-61/30A Stainless Steel Cover for Sauté Round, 12"
Use with 8170-60/30

All Covers Sold Separately





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

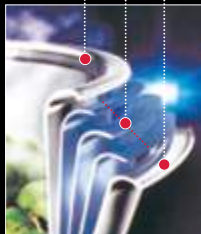
8186-60/20	Frying Pan, 8" (1 Quart)
8186-60/26	Frying Pan, 10" (1.5 Quart)
8186-60/30	Frying Pan, 12" (2.5 Quart)



- **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

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tect 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.

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.

- Recoatable non-stick finish.
- 18/10 stainless steel exterior surface
- One-year warranty on non-stick coating.
- Non-stick coating can withstand temperatures up to 550°F.
- Outstanding performance on all types of heating sources
- Durable riveted handle

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.
8478-60/30A	2"	12"	2 1/2 qt.

NEW!



Cook & Serve Wok

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



Flat Bottom
Multi-Ply

Wok

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



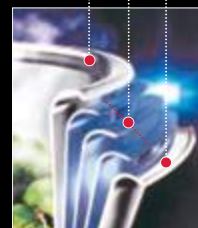
Wok

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

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tect 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



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.



Round, Induction-Ready Serving Tray

8360-30/42, 16 1/2" Diam.

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

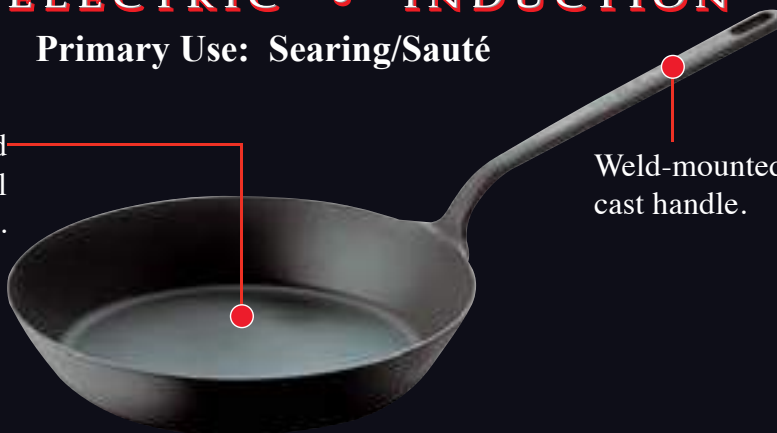
GAS • ELECTRIC • INDUCTION

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



"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



Primary Use: Traditional Back-of-House for Induction, Gas or Electric Cooking

- 18/10 stainless steel construction with tri-ply aluminum base for even heat distribution.
- Welded one piece handle construction.
- Extensive selection of sizes.
- Lifetime pan body warranty.

Deep Casserole

Item #	Diam.	Ht.	Cap.
8441-60/20	8 ½"	5"	4 ¼ qt.
8441-60/24	10"	5 ¾"	6 ⅔ qt.
8441-60/28	11 ½"	7"	10 ¾ qt.
8441-60/32	13"	7 ¾"	13 ½ qt.
8441-60/35	14 ½"	8 ½"	16 qt.
8441-60/40	16"	10"	21 ⅜ qt.



Stock Pot

Item #	Diam.	Ht.	Cap.
8442-60/18	7 ½"	7 ½"	4 ¾ qt.
8442-60/20	8 ½"	8"	6 ½ qt.
8442-60/24	10"	9 ½"	10 ½ qt.
8442-60/28	11 ¾"	11"	17 ½ qt.
8442-60/32	13 ½"	12 ⅝"	25 ⅜ qt.
8442-60/35	15 ½"	13 ¾"	35 ½ qt.
8442-60/40	16 ½"	15 ¾"	52 ⅔ qt.



Cover
444

Shallow Casserole

Item #	Diam.	Ht.	Cap.
8443-60/20	8 ½"	3 ⅛"	2 ⅔ qt.
8443-60/24	10"	4"	4 ½ qt.
8443-60/28	11 ½"	4 ⅜"	7 qt.
8443-60/32	13"	4 ⅞"	10 ½ qt.
8443-60/35	14 ½"	5 ½"	14 ⅜ qt.
8443-60/40	16 ½"	6 ½"	20 ⅔ qt.



BRIGADE

COMPLETE

Sauce Pan

Item #	Diam.	Ht.	Cap.
8458-60/16	6"	3"	1 $\frac{5}{8}$ qt.
8458-60/18	7"	3 $\frac{1}{8}$ "	2 $\frac{1}{8}$ qt.
8458-60/20	7 $\frac{7}{8}$ "	3 $\frac{1}{8}$ "	2 $\frac{3}{4}$ qt.
8458-60/24	9 $\frac{1}{2}$ "	3 $\frac{1}{4}$ "	4 $\frac{1}{2}$ qt.
8458-60/28	11"	4 $\frac{3}{8}$ "	7 qt.
8458-60/32	12 $\frac{5}{8}$ "	4 $\frac{7}{8}$ "	10 $\frac{1}{2}$ qt.



Deep Sauce Pan

Item #	Diam.	Ht.	Cap.
8459-60/16	6"	4 $\frac{1}{2}$ "	2 $\frac{1}{4}$ qt.
8459-60/18	7"	5"	3 $\frac{1}{8}$ qt.
8459-60/20	7 $\frac{7}{8}$ "	5 $\frac{1}{8}$ "	4 $\frac{1}{4}$ qt.
8459-60/24	9 $\frac{1}{2}$ "	7 $\frac{7}{8}$ "	6 $\frac{3}{4}$ qt.
8459-60/28	11"	6 $\frac{5}{8}$ "	10 $\frac{3}{4}$ qt.
8459-60/32	12 $\frac{5}{8}$ "	7 $\frac{1}{2}$ "	16 qt.



Paella Pan

Item #	Diam.	Ht.	Cap.
8460-60/40	15 $\frac{3}{4}$ "	3 $\frac{1}{2}$ "	10 qt.



Covers

Item #	Diam.
444-61/18	7"
444-61/20	7 $\frac{7}{8}$ "
444-61/24	9 $\frac{1}{2}$ "
444-61/24H	9 $\frac{1}{2}$ " *Patented*
444-61/28	11"
444-61/32	12 $\frac{5}{8}$ "
444-61/35	13 $\frac{3}{4}$ "
444-61/40	15 $\frac{3}{4}$ "





Buffet Induction Cookware

The Evolution of Intelligent Design™

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