

Spring USA



2009-2010 Product Catalog

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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, impeccable workmanship and unique detail, the Spring Breakfast Collection meets the demands of the world's top professionals

Spring USA

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 5/8" 7 1/2 qt.



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

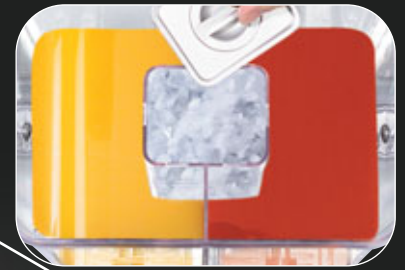
2528-6/5
18 1/2" 5 1/4 qt.



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



Introducing our New Double Beverage / Juice Dispenser

Space saving design with convenient one-handed dispensing takes little more counter area than a single juice dispenser. One container with 2 compartments provides two 5 liter capacities for double serving or double capacity. All at a cost similar to a single unit. Quality 18/10 stainless construction, highly durable poly-carbonate vessel that is reinforced by a central ice tube with easy-to-use dedicated water drain.

Spring_{USA}

Vacuum Insulated Beverage Servers



17601-5
52 oz. /1.5L

- *Elegant & Durable*
- *Brushed Stainless Steel Exterior*
- *Chrome Accents*
- *Insulated Stainless Steel Liner*
- *Holds Beverages at Temperature for 6 Hours*
- *Available in-
52oz., 34oz., 24oz., and 14oz. capacities*



17600-5
34 oz. /1L



17599-5
24 oz. /.7L



17598-5
14 oz. /.4L

Renaissance Coffee Urn

18/10 Stainless Steel



2535-6/12
12 qt/3 gallon



2535-6/6
6 qt/1.5 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.

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



2505-6/20



Optional
9503 Electric Heating Element
110-120 V AC, 170W

See our Electric Heating Elements on page 13

Radiance

Make A Solid Statement



2595-65
26½" L
17" W
16½" H
9 ⅞ qt. Cap.

- *Satin Finish Hardware*
- *18/10 Mirror-Polished Stainless Steel Vessel*
- *Brushed Finish Legs*
- *“Intelligent Design Water Channel”*
-Returns condensation back into water pan
- *Skid & Scratch-Resistant Footing*



2596-65/40
20" H
21.5" Diam.
8 qt. Cap.



2596-65/30
16" H
17½" Diam.
4 qt. Cap.



See our Electric Heating Elements on page 13

Rondo Renaissance

Includes rolltop lid, mirror-polished 18/10 stainless steel, support ring and one food pan, burner holder, chrome or 14K gold-plated legs, handle and axle covers

Lid Positioning
The cover opening is pre-set at 90° or 180°

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

Material
Mirror-polished 18/10 stainless steel

Axle Resistance System
The rotating lid opens gently

Gold Plated Hardware
Not lacquered brass

2555-697A
19" H
26" L
19 1/2" W
9 7/8 qt. Cap.
Gold Accents

Optional soup adapter and tureens available



Renaissance chafing dishes come with food pan and fuel holder



2555-6
19" H
26" L
19 1/2" W
9 7/8 qt. Cap.
Chrome Accents

2556-6/30A
15 3/8" H
11 7/8" Diam.
4 qt. Cap.
Chrome Accents

2556-697/30A
Same as above with Gold Accents



2556-697/35
18 3/8" H
13 3/4" Diam.
8 qt. Cap.
Gold Accents

2556-6/35
Same as above with Chrome Accents

See our Electric Heating Elements on page 13

Rondo Chafing Dishes

Includes rolltop lid, mirror-polished 18/10 stainless steel with chrome-plated handle and axle covers, support ring, food pan and burner holder



2509-6A
15 ³/₄” H
26” L
18 ⁷/₈” W
9 ⁷/₈ qt. Cap.



2510-6/30A
15 ³/₈” H
11 ⁷/₈” Diam.
4 qt. Cap.

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

See our Electric Heating Elements on page 13

Built-In Chafing Dishes

- Roll-Top Lid
- Mirror-Polished 18/10 Stainless Steel
- Gold or Chrome Plated Accents
- Includes One Insert Pan
- Includes Mirror-Polished Trim Ring
- Includes One Heating Element



Custom Tables Available

2547-6/30A

8" H
11 7/8" Diam.
4 qt. Cap.
Chrome Accents

2547-697/30A

Same with
Gold Accents

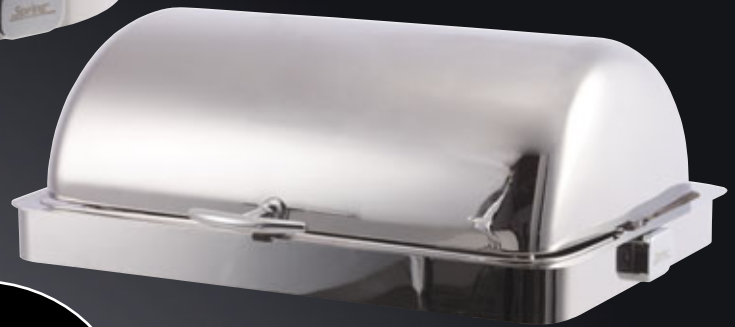


2547-6/35

8 7/8" H
13 3/4" Diam.
8 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

2546-697/A

Same with
Gold Accents

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

2548-6/6

9" H
11 7/8" Diam.
6 qt. Cap.
Chrome Accents

All
Chafing Dishes



Approved!



375-60/6

Additional tureen

Classic Chafing Dishes

All the unique Rondo design features with a lighter weight, at a lower cost. Can be used in drop-in applications.



K2509-6
15 3/4" H
26" L
18 7/8" W
9 7/8 qt. Cap.



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.

Stadium Chafing Dishes

18/10 stainless steel, one insert included.

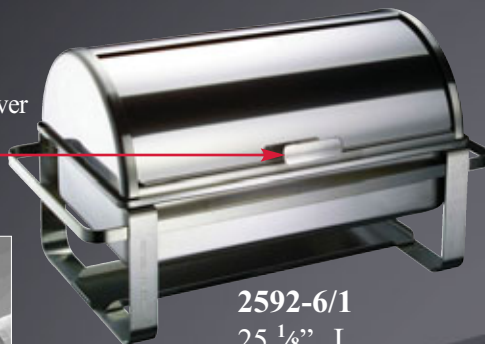
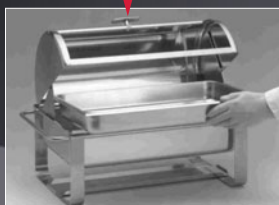
2539-6/30
13" H
11 7/8" Diam.
5 1/4 qt. Cap.



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



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



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



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

519-60
Additional water pan

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

Suite Servers



3374-6
 11 1/4" H
 15 3/8" L
 15 5/8" W
 6 qt. Cap.



Full Size

3371-6
 12 1/4" H
 21 5/8" L
 19 5/8" W
 8 qt. Cap.

Sauteuse



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 are not
 included with
 servers



Soup Station

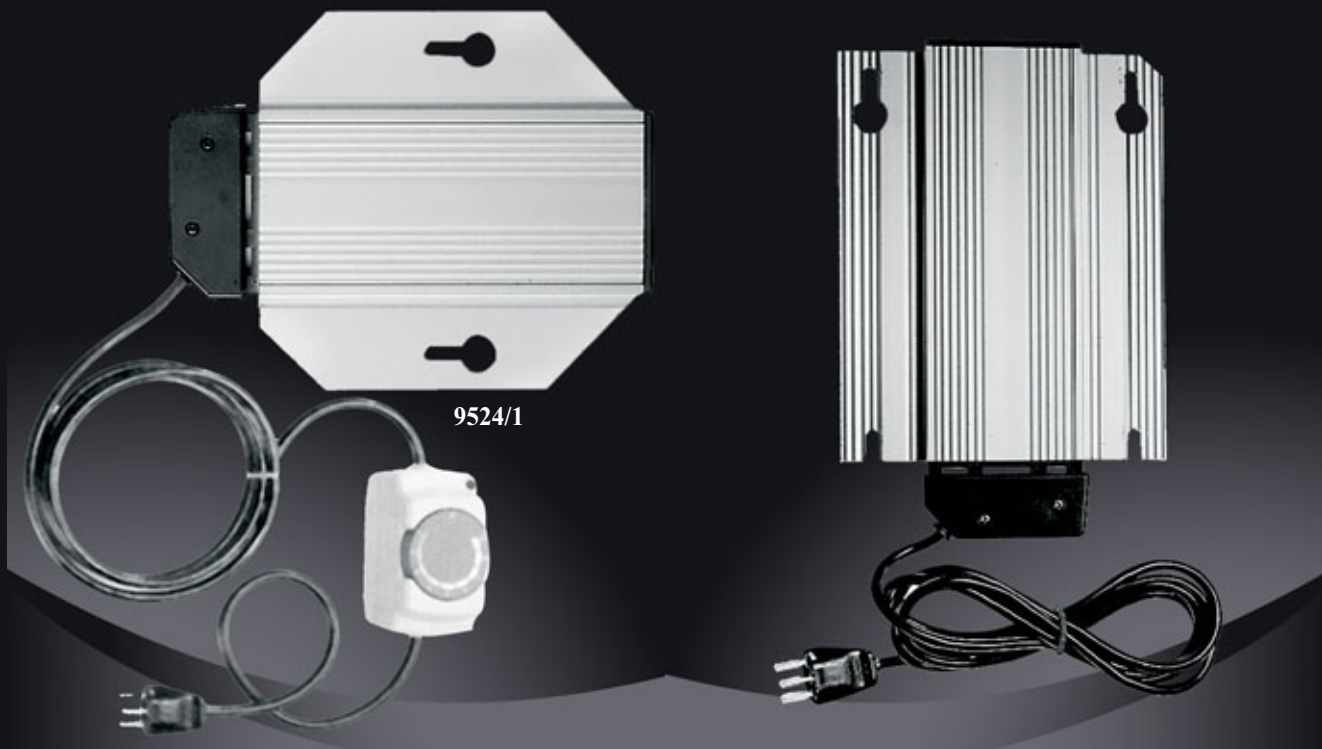
3375-6/6
 16 1/2" H
 11 7/8" Diam.
 6 qt. Cap.



See our Electric Heating Elements on page 13



Electric Heating Elements



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 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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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 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. Made from recycled glass and granite, 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 cpf Design



Vision Servers

The Clear Choice in Buffet Servers



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

- *Glass Cover*
- *Hydraulic Axle*
- *Auto closes at 45 Degrees*
- *18/10 Stainless Steel*
- *Accents in Chrome*

Insert pans
must be
ordered
separately



2474-6
8" H
20 1/2" L
15 1/2" W
6 qt. Cap.

Convertible Buffet Systems



Wok Buffet Server

2373-6/36

8" H

15 1/4" Diam.

1 1/4, 2 1/2, or 4 qt.

Chrome Accents

2373-697/36A

Same as above with Gold Accents

Rectangular Buffet Server

2374-6

7" H

15 1/4" L

15 1/4" W

1 1/4, 2 1/2, or 4 qt.

Chrome Accents

2374-697

Same as above with Gold Accents



All Servers



Approved!

Sauteuse Buffet Server

2372-697/36A

7" H

15 1/4" Diam.

1 1/4, 2 1/2, or 4 qt.

Gold Accents

2372-6/36

Same as above with Chrome Accents

See our Electric Heating Elements on page 13

Convertible Buffet Systems

Full Size Buffet Server

*Not for use with SmartStone Induction System

2371-6

7 7/8" H
21 5/8" L
19 5/8" W
8 qt. Cap.



Soup Station

2375-6/6

12" H
11 7/8" Diam.
6 qt.
Chrome Accents

2375-697/6

Same Soup Station
Featuring Gold Accents

See our Electric Heating Elements on page 13

Accessories for Convertible Buffet Systems

SBR-175

Storage Box for 2 Induction Ranges



Holds 2 induction ranges!

SBS-175

Storage Box for Servers



E237

CBS Bumper shown with 372-601 Support



E374-6

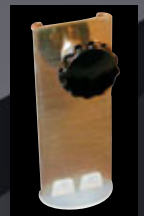


For use with 2374 servers

E372-6



For use with 2372 & 2472 servers



372-601

CBS Support for 2371, 2372, 2373, 2374, 2472 series servers to use on freestanding Mr. Induction Ranges.

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 12

Convertible Buffet System / Suite Server Inserts



9552-59/36



372-66/36



372-66/36/12



374-66/23

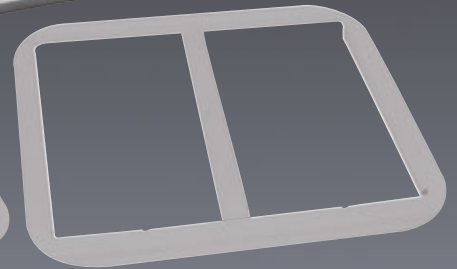


372-36/12/D

NEW Insert with Integrated Drain Pan!



374-651/23



374-519/23

Inserts/Food Pans

MODEL	COLOR	HEIGHT	DIMENSIONS	CAPACITY	
9552-59/36	White	¾"	14⅞" Diameter	1 ¼ qt.	for round servers
9554-59/36	White	1 ½"	14⅞" Diameter	2 ½ qt.	for round servers
372-66/36	Stainless Full Round	2 ½"	14⅞" Diameter	4 qt.	for round servers
372-36/12/D	Stainless Half Round	2 ½"	14⅞" Diameter	2 qt.	channeled bottom
372-66/36/12	Stainless Half Round	1 ½"	14⅞" Diameter	2 qt.	not for use with 2373 server
371-66/11	Stainless Full Rect.	3"	21⅝" x 15"	9qt.	for full size server
371-66/12	Stainless Full Rect.	3"	15" x 11"	4qt.	for full size server 2371-6
374-66/23	Stainless	2 ⅜"	15 ⅜" x 15 ⅝"	6qt.	for rectangular server
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"	8 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 3/8" x 10 3/8"	2 3/8"	3 1/3 qt
9543/1	Rectangular third-size	12 3/8" 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 30cm.	11 7/8" diam.	1 3/4"	5 qt
9546/1	Round, full for 35cm.	13 3/4" diam.	1 3/4"	6 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
9545	For 40 cm. chafers	15 3/4" diam.	2 1/8"	3 1/4 qt
9546/2	For 35 cm. chafers	13 3/4" diam.	2 1/8"	2 1/2 qt

9545



9544/1



9542



9541



Soup Service

Soup Tureen

375-60/6

7 1/2" H
10" Diam.
6 qt. Capacity
Stainless
Without Lid



Lids for Soup Tureens

375-61/6

Mirror Polished Stainless
For 6 qt. Tureen
Notch for Ladle



375-697/6

Mirror Polished Stainless
Gold Knob
For 6 qt. Tureen
Notch for Ladle



557-6/4.5

7" H
9 1/2" Diam.
4 3/4 qt. Capacity
18/10 Stainless
Includes Lid, No Ladle Notch

E557-6/4.5

4 3/4 qt. Capacity
18/10 Stainless
Lid not Included



Ring for Round Chafer

375-651/6

For 6 qt. Capacity Tureens
18/10 Stainless
11 7/8 Diam.
Use with 30cm Chafing Dishes except 2539



E557-61/4.5

Lid Only for
E557-6/4.5 Tureen
18/10 Stainless



Soup Adapting Lids

509-61A

Adapts 2- 6 qt. Capacity Tureens
18/10 Stainless
Use with 2509/2546/2555 Chafers

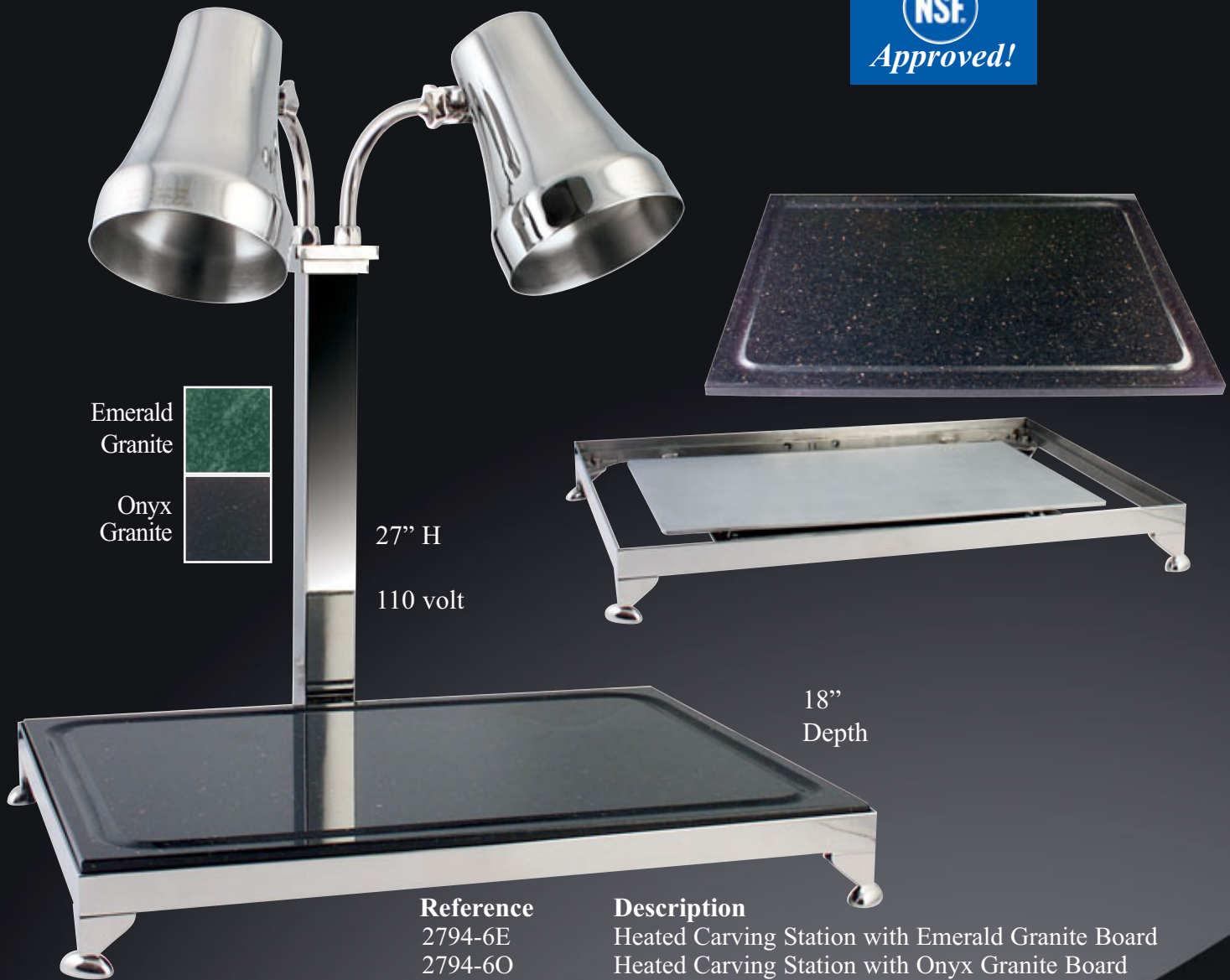


559-61

Adapts 2- 4 3/4 qt. Capacity Tureens
18/10 Stainless
Use with K2509/2501/2595 Chafers

Heated Serving / Carving Station

**Heat Lamps Sold Separately*



Complete your Carving Station with Heat Lamps in brushed or mirror-polished finish. Constructed from 18/10 stainless steel, not chromed brass like others. Heat lamps feature solid positioning, pivoting heads that maintain adjustments without falling. Heat lamps are NSF approved!

The beautiful carving station base can be used independently from the heat lamps for cheese, hors d'oeuvres, or dessert stations. Carving base is available in emerald or onyx granite. Attractively styled, durable, and easy to clean, this is an impressive addition to any venue.

Heat Lamps & Carving Stations



Heat Lamps
NSF
Approved!

Emerald
Granite



Onyx
Granite



The carving station's base can be used separately from the heat lamps for cheese, hors d'oeuvres or dessert presentation.

Cutting board, available in onyx granite or emerald granite, is also reversible. Spring USA heat lamps and carving stations offer attractively styled, durable, and easy to clean 18/10 stainless steel construction and pivoting lamp heads.

Reference

2791-5
 2791-6
 2792-5
 2792-6
 2793-5
 2793-6

Description

Single Heat Lamp Brushed Finish
 Single Heat Lamp Polished Finish
 Double Heat Lamp Brushed Finish
 Double Heat Lamp Polished Finish
 Carving Station Brushed Finish, Dual Heat Lamp
 Carving Station Polished Finish, Dual Heat Lamp

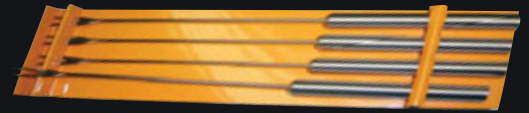
* Please indicate carving board color when ordering
 ie. 2793-6O (Onyx Granite) or 2793-6E (Emerald Granite)



Accessories



Sauce Warmer
358-6
 Mirror Polished Stainless
 ½ qt. Cap.



Fondue Forks
M2653
 Set of 4



Sauce/Syrup Server
2565-6
 Mirror Polished Stainless
 1½ qt. with ladle

Set for Fondue Bourguignonne & Chinoise

2140-6
 Mirror Polished Stainless
 2 ⅛ qt. Cap.

140-6
 Pan only, Induction Ready



Wine Buckets/Stands

- 376-6 Single Bottle Wine Stand 24"
- 377-6 Single Bottle Wine Bucket 8.4" x 8"
- 378-6 Double Bottle Wine Stand 24" *Not Shown*
- 379-6 Double Bottle Wine Bucket 9.6" x 9.2"

376-6



377-6



379-6



Mirror-polished
 18/10 stainless steel
 in single or
 double bottle sizes.

Stainless Steel Accessories

Mirror polished tools, Suited for dishwashers

Display/Fish Poachers

Ideal for Salad Service



M4018
Fish Poacher
4" deep, 18" long



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

Condiment Cylinders

18/10 Stainless Steel



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

M8429/13
5" W
5 1/2" H
1 1/2 L Cap.

M8429/10
5" W
4" H
1 L Cap.

M8429/07
5" W
3" H
3/4 L Cap.

Canisters

18/10 Stainless Steel- Clear Acrylic Locking Lid



M8469-16
6 1/4" H
44oz Cap.



M8469-12
4 1/2" H
32oz Cap.

M8469-09
3 3/4" H
22oz Cap.

Menu Holders



321-6*12
Polished stainless steel
Set of 12

322-6*12
Brushed stainless steel
Set of 12



Item #	Key	Description
M3505-01*12	A	Condiment / Coffee Measure Spoon, 7.5" 2 Tablespoon capacity, set of 12
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"
M3505-31	H	Skimmer, Stainless Steel, 13.5"
M3505-32	I	Fork, Stainless Steel, 13.5"
M3505-33	J	Slotted Turner, Stainless Steel, 13.5"
M3505-35	K	Slotted Spoon, Stainless Steel, 13"

Item #	Key	Description
M3505-36	L	Solid Spoon, Stainless Steel, 13"
M3505-37	M	Pasta Spoon, Stainless Steel, 12.5"
M3505-38	N	Deep Turner, Stainless Steel, 13.5"
M3505-39	O	Solid Turner, Stainless Steel, 13.5"
M3505-40	P	Rice Ladle, Stainless Steel, 10"
M3505-41	Q	Medium Ladle, Stainless Steel, 3 oz., 12.5"
M3505-42	R	Salad Fork, Stainless Steel, 12.5"
M3505-43	S	Salad Spoon, Stainless Steel, 12.5"
M3505-68	T	Pie Server with cutting edge, Stainless Steel
M3505-69	U	Cake Server with cutting edge, Stainless Steel
M3505-76	V	Tureen Ladle, 6 ounce, 11" Bent Handle, S/S
M3505-88	W	Pizza Wheel 4", S/S

Multi Purpose Tongs

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

* Holds it's shape!

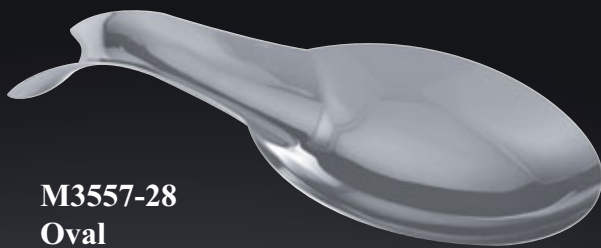


9082.3*3
8 3/4" L
Set of 3



9085.5*3
10 1/2" L
Set of 3

Spoon/Utensil Rests



M3557-28
Oval
9 1/2" L



M3557-30
Round
10 3/4" L

Spadles



M8482

2 ounce

M8483

3 ounce

M8484-P

4 ounce
with
Perforations

M8484

4 ounce

M8486

6 ounce

Spring USA

Induction Systems



The Evolution of Intelligent Design™

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
- **Mr. Induction™** is the exclusive Induction Range of the World Pastry Competition



Built-In Mr. Induction™ Ranges

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



SR-181R

1800 Watts 110-120 Volts
15 Amps 60 Hz
5-15 NEMA Plug 6' 3 prong cord

FCC, ETL, ETL to NSF4, CETL Approval
12.625"W x 13.375"D x 4.375"H

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



SR-650M Induction Warmer

650 Watts 110-120 Volts 5.4 Amps
12.625"W x 13.375"D x 4.375"H

HOLD ONLY

Preset temps:
150 F 160 F
170 F 180 F

International Model SR-650M-3



SR-261R

2600 Watts 208-220 Volts
11.8 Amps
6-20 NEMA Plug 6' 3 prong cord

FCC, ETL, ETL to NSF4, CETL Approval
12.625"W x 13.375"D x 4.375"H

International Model SR-263R 220-240V Standard EC Schuko plug



Mr. Induction™ Countertop Ranges

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

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



SR-181C

1800 Watts 110-120 Volts
15 Amps 50-60 Hz
5-15 NEMA Plug 6' 3 prong cord
FCC, ETL, ETL to NSF4 Approval
15.95"W x 12.60"D x 2.80"H



SR-650C Induction Warmer

650 Watts 110-120 Volts
5.4 Amps 50-60 Hz
5-15 NEMA Plug 6' 3 prong cord
FCC, ETL, ETL to NSF4 Approval
15.95"W x 11.60"D x 2.80"H

- The first low wattage, HOLD ONLY induction range
- Temperature settings at 150°, 160°, 170° & 180°
- Three units can plug into one 20A circuit



SR-261C

2600 Watts 208-220 Volts
6-20 NEMA Plug 6' 3 prong cord
FCC, ETL, ETL to NSF4, CETL Approval
15.95"W x 12.60"D x 2.80"H

International Model SR-263C 220-240V Standard EC Schuko plug

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.

IBT 181-60 60" w/3 110V-1800W ranges
 IBT 181-76 76" w/4 110V-1800W ranges
 IBT 181-96 96" w/4 110V-1800W ranges
 IBT 261-60 60" w/3 208V-2600W ranges
 IBT 261-76 76" w/4 208V-2600W ranges
 IBT 261-96 96" w/4 208V-2600W ranges



Available Options

- Padded Vinyl Protective Covers
- 3 Power Management Choices

Power Management

All Models Equipped with NEMA 14-50 Plug & Receptacle 6" H x 11"W

PM2221



2- 110v 3- 220v

PM2231



2- 110v 3- 220v

PM2251



5- 110v

Induction Buffet Servers

Servers are designed for optimum performance on Spring USA SmartScan induction ranges. Servers are not recommended for use with any other heat source.



Sauteuse



Wok



Rectangular



Soup Station

Induction Cooking Stations

Custom Cabinets Built-In Mr. Induction™ Range

Portable unit you customize to complement your décor.
Specially crafted with our built-in Mr. Induction range.
Custom color schemes are available.



SRC-181



SRS-2-181



SRC-2-181

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-650	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	—	29.50" x 20.125" x 6"	41#	5-15	FCC, ETL, ETL to NSF4	2x 6', 3 prong
SRC-2-650	650	110-120	2x 5.4	—	29.50" 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	29.50" 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	—	29.50" x 20.125" x 6"	41#	5-15	FCC, ETL, ETL to NSF4	2x 6', 3 prong
SRS-2-650	650	110-120	2x 5.4	—	29.50" 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	29.50" 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



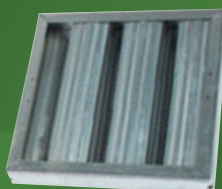
AF350 Air Filter

Self-contained downdraft air filter designed specifically for use with Mr. Induction ranges and Mobile Induction Kiosks. Includes stainless steel drawer slide for ease of service.

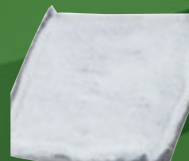
Three stage filtering ensures that the baffle, media and charcoal remove over 98% of 5 micron particles. Patent pending. For induction cooking.



AF98710



AF9879
WASHABLE!



AF98711

Replacement Filters Available

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

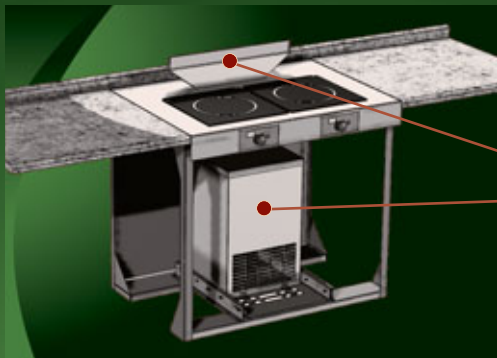
Mobile And Built-In Induction Cooking Stations



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



Built-in and Mobile integrated Induction Cooking Stations incorporate our unique

AF350 Down-Draft Air Filter System

to remove grease-laden vapor and odor caused by cooking.

Mobile



ICB234-18

(2) 110-120 V ranges, (1) AF350 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) AF350 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) AF350 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) AF350 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) AF350 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) AF350 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) AF350 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) AF350 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

SmartStone™ Induction Buffet Systems



Use the Counter as a Regular Serving Station

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 trivet needed.*



- Made from Recycled Glass & Granite
- High Efficiency
- Choose Stationary *OR* Mobile Units
- Environmentally Friendly & *Green*
- Flexible & Functional
- Easy to Clean
- Low Energy Consumption
- Custom Lengths Available

Spring
USA

Now You See It ~ *Now You Don't* ...

Induction Buffets Offer You Versatility



Would you guess this had induction in it?





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.



Induction Ranges can be exposed or hidden depending on your needs!

Mobile Induction Kiosks

Design Your Custom Unit...

- You Choose the Function (Cook or Hold Only Ranges)
- You Choose the SmartStone™ Countertop Color
- You Decide the Length & Width
- You Pick the Options You Want Added



<i>Accessories</i>					
Featuring <i>Mr. Induction</i> ™	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					

Spring USA

BRIGADE+



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VULCANO



ENDURANCE



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BLACKLINE



**BRIGADE
COMPLETE**



BRIGADE[®]+

5-Ply Stainless Cookware

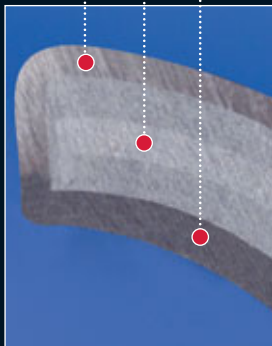
GAS • ELECTRIC • INDUCTION

Features GLI super heat conductive multi-layer construction that distributes heat quickly and evenly from pan bottom to upper rim

- 18/10 stainless steel interior and exterior surfaces
- New cast, ergonomic, proportioned, stainless steel handle resists heat transfer
- Outstanding performance on all types of heating sources, including induction
- Durable riveted handle
- Lifetime pan body warranty
- **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



Sauté Pan
8432



Frying Pan
8486

Sauteuse Pan
8566





RANDY ZWEIBAN
Executive Chef
Chicago, IL

BRIGADE[®] +

5-Ply Stainless Cookware

GAS • ELECTRIC • INDUCTION

*"When you buy quality, you buy only once. Spring USA cookware can last a lifetime!
Spring USA offers great quality at reasonable prices."*

Frying Pan

8486-60/20	7 7/8" Diam.	1 1/4" H	1 qt	Cap.
8486-60/24	9 1/2" Diam.	2" H	1 1/2 qt	Cap.
8486-60/28	11" Diam.	2" H	2 1/2 qt	Cap.
8486-60/30	12" Diam.	2 1/2" H	3 1/2 qt	Cap.



Sauté Pan

8432-60/24	9 1/2" Diam.	2 5/16" H	2 1/4 qt	Cap.
8432-60/26	10 1/4" Diam.	2 3/4" H	3 qt	Cap.

Sauteuse Pan

8566-60/16	6" Diam.	3" H	1 1/2 qt	Cap.
8566-60/18	7" Diam.	3 3/8" H	2 qt	Cap.
8566-60/20	7 7/8" Diam.	3 3/4" H	3 qt	Cap.
8566-60/24	9 1/2" Diam.	4 3/8" H	4 3/4 qt	Cap.



Lid

486-61/26 10 1/4" Diam.



Gratin Pan

8456-60/30 12" Diam 3 1/8" H 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 and DuPont's stick resistant finish. Vulcano shares the same pan body, including the "*Spring Edge*", and other extraordinary features as Brigade +, combined with the convenience of a Teflon® Platinum Pro non-stick finish.

- Non-stick coating can withstand temperatures up to 550° F.
- One-year warranty on non-stick coating.
- Recoatable non-stick finish.

Frying Pan

	Ht.	Diam.	Cap.
8478-60/20	1 1/2"	7 7/8"	1 qt
8478-60/24	2"	9 1/2"	1 1/2 qt
8478-60/28	2"	11"	2 qt
8478-60/30	2"	12"	2 1/2 qt



Deep Frying Pan

8488-60/28
2 3/4" Ht.
11" Diam.
3 qt Cap.



Cook & Serve Wok

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



Wok

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

ENDURANCE

Aluminum Induction Cookware

GAS • ELECTRIC • INDUCTION

- The only commercial aluminum cookware designed for induction cooking.
- Contoured, hollow riveted stainless steel handle reduces heat transfer.
- Ten-year pan body warranty. One-year warranty on non-stick coating.
- DuPont's exterior finish easily wipes clean.
- Teflon® Platinum non-stick interior surface.
- Cast aluminum construction for durable heat transfer.



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

Special tools made of heat-resistant nylon with stainless steel handles 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 BLACKLINE

Primary Use: Searing/Sauté for Induction, Gas or Electric Cooking.

Lifetime pan body warranty.

Solid
carbon steel
construction.

Weld-mounted
cast handle.



Designed to withstand the most intensive heat.
Pan bottom will remain flat, never developing hot spots.



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.

*"The even heating of Spring USA cookware avoids scorching.
It is truly great cookware."*

YVES ROUBAUD
Executive Chef/Partner
Shaw's Crab House
- Chicago, IL



BRIGADE

COMPLETE

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.
8441-60/16	7"	4 ½"	2 ¼ qt
8441-60/18	8"	5"	3 ½ qt
8441-60/20	8 ½"	5"	4 ¼ qt
8441-60/24	10"	5 ¾"	6 ¾ 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 ¾ 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 ⅓ qt



Lid
444

Shallow Casserole

Item #	Diam.	Ht.	Cap.
8443-60/18	7 ½"	3 ½"	2 ⅞ qt
8443-60/20	8 ½"	3 ⅞"	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 ⅓ 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 $\frac{3}{8}$ 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 $\frac{1}{8}$ "	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 $\frac{3}{8}$ 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
8460-60/45	17 $\frac{3}{4}$ "	3 $\frac{1}{2}$ "	12 qt



Lid

Item #	Diam.
444-61/16	6"
444-61/18	7"
444-61/20	7 $\frac{7}{8}$ "
444-61/24	9 $\frac{1}{2}$ "
444-61/28	11"
444-61/32	12 $\frac{5}{8}$ "
444-61/35	13 $\frac{3}{4}$ "
444-61/40	15 $\frac{3}{4}$ "



Work of Art...



Weekly Cost of Running 11 Induction Ranges ~ \$15.23

Additional Benefits

- No Fumes
- No Burns to Guests, Employees, or Carpets
- Accurate Food Temperatures
- Fast, Easy & Efficient
- Simple Set Up ~ Roll SmartStone Mobile Buffet into Place & You're Ready!
- Units are Completely Custom, Mobile or Stationary ~ You Choose the Function & Design

www.springusa.com

Spring USA
Very Smart ~ Very Spring



800-535-8974

Spring_{USA}

*Buffet
Induction
Cookware*

The Evolution of Intelligent Design™

*127 Ambassador Drive, Suite 147
Naperville, IL 60540-4097*

Tel. 1-800-535-8974 Fax 1-630-527-8677

www.springusa.com e-mail:springusa@springusa.com