

# Spring<sup>USA</sup>

*The Evolution of Intelligent Design™*



*2014-2015 Product Catalog*

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By **Spring** USA®

Items noted with the symbol  reflect *Limited Availability*. Item will be discontinued once inventory has been depleted. Item subject to inventory availability at the time of order. Items shown are representative of product available at the time of printing.

# Spring<sup>USA</sup> 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

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



NSF

2511-6/7  
25" 7 Ltr

NSF



2511-6/4  
22" 4 Ltr

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

NSF



**Cereal  
Dispenser**  
18/10 stainless steel

2530-6/7  
27 5/8" 7 1/2 qt.

NSF



**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"*



## **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<sup>®</sup>  
*The Evolution of Intelligent Design*<sup>™</sup>

# 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

2535-6/6  
6 qt. / 1.5 gallon



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



See our Electric Heating Elements on page 10

# *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.  
8 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.

8 qt. Cap.

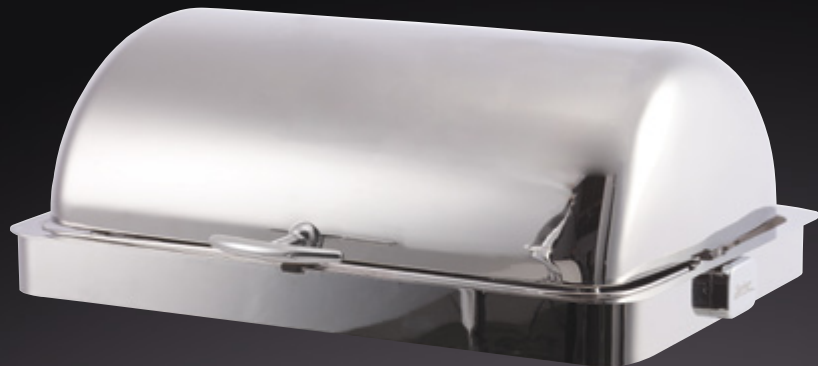
Chrome Accents



2547-697/35

Same with

Gold Accents



2546-6A

9" H

26" L

18 7/8" W

9 7/8 qt. Cap.

Chrome Accents



2546-697A

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.



**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.

Classic chafing dishes come with full size insert and fuel holder

# Stadium Chafing Dishes

18/10 Stainless Steel  
Stadium Chafing Dishes Come With One, Full Size Insert

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



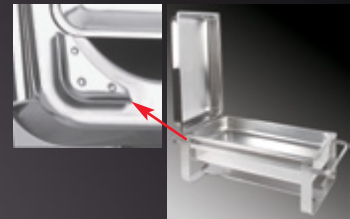
**2501-6/1**  
13 3/8" H  
25 1/8" L  
13 3/4" W  
9 7/8 qt. Cap.



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



NSF

3374-6  
11 1/4" H  
19 7/8" L  
15 3/8" W  
6 qt. Cap.



Sauteuse

NSF

3372-6/36  
11 1/4" H  
15 1/4" Diam.  
1 1/4 qt.  
2 1/2 qt. Cap.  
4 qt.



**Soup Station**

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

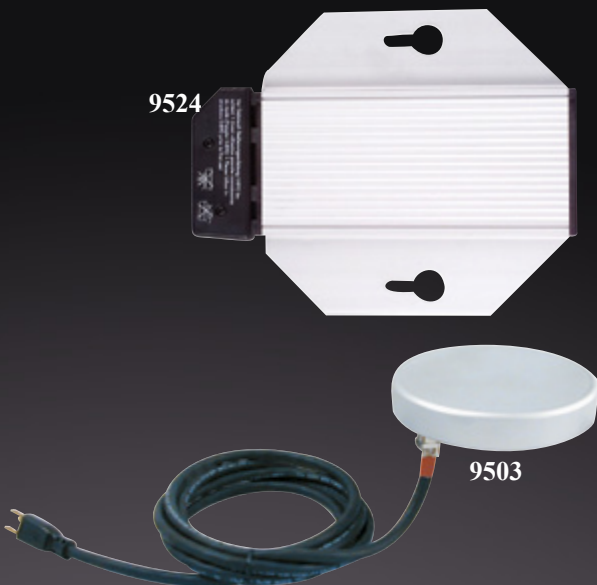


Insert pan and electric heating element must be ordered separately

See our Electric Heating Elements on page 10

# Electric Heating Elements

*Thermostatically Controlled to Prevent Boiling*



## Reflection Server Adapter Frames



See specification sheets on [www.springusa.com](http://www.springusa.com) for technical data.

### For Use With Round Chafing Dishes (11<sup>7</sup>/<sub>8</sub>" & 13<sup>3</sup>/<sub>4</sub>") 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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### Reflection Server Adapter Frames

EA171/174 Electric Heating Element Adapter for the 171-6/11 & 174-6/23 Reflection Frame

EA172 Electric Heating Element Adapter for the 172-6/37 Reflection Frame

# 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<sup>2</sup><sup>®</sup> 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<sup>2</sup><sup>®</sup> Induction Systems is an easy choice. Made from recycled glass and granite, our material is highly efficient with low energy consumption. SmartStone<sup>2</sup><sup>®</sup> 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



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



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



**Soup Tureen - Bronze**  
 2385-567/6 Chrome Accents



**(Optional) Seasons Colored Stands Available:**

**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



**Insert pans  
 must be  
 ordered  
 separately**



*Accent Choice for Handle and Axle Covers :*

*Black Pearl*

*Chrome*

*Gold*



**Cover Positioning**

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

**Water Return**

*A special water channel returns condensation from the cover to the water pan*



**Inserts**

*Porcelain or Stainless Steel insert options available*

**Induction Heating**

*Thermostatically controlled induction ranges ensure that the food is always kept at the desired temperature*



**Rectangular - Titanium**

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



**Optional Covers**

**Titanium**

- 375-61/6TB Black Pearl Accent
- 375-61/6TC Chrome Accent
- 375-61/6TG Gold Accent

**Bronze**

- 375-61/6BB Black Pearl Accent
- 375-61/6BC Chrome Accent
- 375-61/6BG Gold Accent



**Sauteuse - Titanium**

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



**Soup Tureen - Titanium**

- 2385-8/6 Chrome Accents

# 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*
- *Wing-Style Handle*
- *18/10 Stainless Steel*
- *Accents in Chrome*
- *"AA", All-Angle Axle System Allows the Cover To Hold Position At Virtually Any Angle*

Insert pans  
must be  
ordered  
separately



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



# Convertible Buffet Systems



## Sautouse 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

7" H

15 1/4" Diam.

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

Gold Accents



See our Electric Heating Elements on page 10

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

2374-697

Same as above with Gold Handle



# Reflection Buffet Servers

- Easy-View Cover Allows Guests To See Contents Without Lifting the Cover
- Servers Feature Self-Closing Covers With Wing Style Handle
- Servers Are Induction-Ready • Cartridge Axle System & Stabilizer Bar
- Stands Available For Use With Canned Fuel • 18/8 Stainless Steel

## Mini-Reflection Servers

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



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

2173-6/12 Mini-Reflection Buffet Server, Square  
16-3/4" L  
15" W  
5 Quart

Additional Insert Item #522-66/12



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

## Full Size Reflection Servers

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

Accepts Standard Insert Pans!

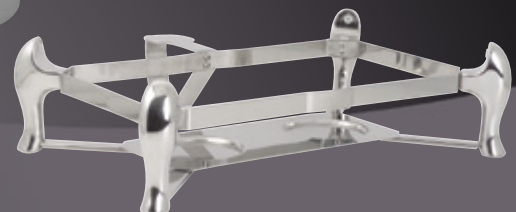


Servers come with one insert pan



Additional Insert Item #522-66/11

171-6/11 Stand For Full Size Reflection Server



Optional Electric Heating Elements On Page 10

# Reflection Buffet Servers

## Full Size Reflection Servers

2172-6/37 Reflection Buffet Server, Round

23-1/4" L  
18-7/8" W  
9 Quart



172-6/37 Stand For Round, 6 Quart, Reflection Square

Servers come with one insert pan

2174-6 Reflection Buffet Server, Square

19" L  
16" W  
6 Quart



Accepts Standard Insert Pans!

Additional Insert Item #522-66/23



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

## Additional Round Reflection Inserts



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

## Optional Dim Sum Warming Pieces for Use With Reflection Full Size Round Server # 2171-6/37

- 172-37DS Dim Sum Set (Stainless Steel Adapter, Bamboo Basket & Cover)
- 172-37DB Dim Sum Basket (Only)
- 172-37DC Dim Sum Cover (Only)



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



Optional Electric Heating Elements On Page 10

# Convertible Buffet Systems



## Soup Station

**2375-6/6H**

12" H

11 7/8" Diam.

6 qt.

Chrome Accents



Patented Hinged Cover!

## Optional Cover Available



**375-61/6**

Mirror Polished Stainless

See our Electric Heating Elements on page 10

## Accessories for Convertible Buffet Systems

### SBR-175

Storage Box for Induction Ranges



Holds 2 Induction Ranges!

### SBS-175

Storage Box for Servers



For Use With Round Servers Only

### 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  
MAX 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 9

# Convertible Buffet System / Suite Server Inserts



9552-59/36



372-66/36



372-36/12D

9557-59/36/12



372-66/36D



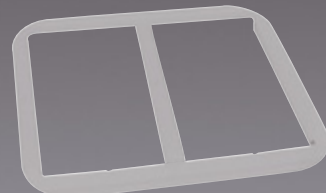
372-66/36/12



374-66/23



374-651/23



374-519/23

## 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 <sup>7</sup> / <sub>8</sub> " x 12 <sup>7</sup> / <sub>8</sub> "	4"	14 <sup>3</sup> / <sub>4</sub> qt.
522-66/11	Full-size	20 <sup>7</sup> / <sub>8</sub> " x 12 <sup>7</sup> / <sub>8</sub> "	2 <sup>1</sup> / <sub>2</sub> "	9 <sup>7</sup> / <sub>8</sub> qt.
521-66/12	Half-size	12 <sup>7</sup> / <sub>8</sub> " x 10 <sup>1</sup> / <sub>2</sub> "	4"	6 <sup>7</sup> / <sub>8</sub> qt.
522-66/12	Half-size	12 <sup>7</sup> / <sub>8</sub> " x 10 <sup>1</sup> / <sub>2</sub> "	2 <sup>1</sup> / <sub>2</sub> "	4 <sup>1</sup> / <sub>4</sub> qt.
521-66/13	Third-size	12 <sup>7</sup> / <sub>8</sub> " x 7"	4"	4 <sup>1</sup> / <sub>4</sub> qt.
522-66/13	Third-size	12 <sup>7</sup> / <sub>8</sub> " x 7"	2 <sup>1</sup> / <sub>2</sub> "	2 <sup>5</sup> / <sub>8</sub> qt.
521-66/23	Two third-size	13 <sup>7</sup> / <sub>8</sub> " x 12 <sup>3</sup> / <sub>4</sub> "	4"	9 <sup>3</sup> / <sub>8</sub> qt.
522-66/23	Two third-size	13 <sup>7</sup> / <sub>8</sub> " x 12 <sup>3</sup> / <sub>4</sub> "	2 <sup>1</sup> / <sub>2</sub> "	5 <sup>3</sup> / <sub>4</sub> qt.

## RONDO High Polish Display Pans:

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

## Inserts for Round Chafing Dishes:

Reference	Diameter	Height	Capacity
510-66/30A	11 <sup>7</sup> / <sub>8</sub> "	3"	4 qt.
510-66/35	13 <sup>3</sup> / <sub>4</sub> "	3"	8 qt.
Half pans for 35cm round chafing dishes: (sold separately):			
510-66/35/12			3 qt.
510-66/35/12D			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 <sup>7</sup> / <sub>8</sub> " x 12 <sup>3</sup> / <sub>8</sub> "	2 <sup>3</sup> / <sub>8</sub> "	8 <sup>3</sup> / <sub>8</sub> qt.
9542	Rectangular half-size	12 <sup>5</sup> / <sub>8</sub> " x 10 <sup>3</sup> / <sub>8</sub> "	2 <sup>3</sup> / <sub>8</sub> "	3 <sup>1</sup> / <sub>3</sub> qt.
9543/1	Rectangular third-size	12 <sup>5</sup> / <sub>8</sub> " x 6 <sup>1</sup> / <sub>4</sub> "	2 <sup>3</sup> / <sub>8</sub> "	2 qt.
9543/2	Two-third size	13 <sup>7</sup> / <sub>8</sub> " x 12 <sup>3</sup> / <sub>4</sub> "	2 <sup>3</sup> / <sub>8</sub> "	5 qt.
9544/1	Round, full for 30 cm.	11 <sup>7</sup> / <sub>8</sub> " diam.	1 <sup>3</sup> / <sub>4</sub> "	5 qt.
9546/1	Round, full for 35 cm.	13 <sup>3</sup> / <sub>4</sub> " diam.	1 <sup>3</sup> / <sub>4</sub> "	6 qt.
Divided into two equally large food sections.				
9544/2	For 30 cm. chafers	11 <sup>7</sup> / <sub>8</sub> " diam.	1 <sup>3</sup> / <sub>4</sub> "	2 <sup>1</sup> / <sub>3</sub> qt.
9545	For 40 cm. chafers	16 <sup>5</sup> / <sub>8</sub> " diam.	2 <sup>1</sup> / <sub>8</sub> "	3 <sup>1</sup> / <sub>4</sub> qt.
9546/2	For 35 cm. chafers	13 <sup>3</sup> / <sub>4</sub> " diam.	2 <sup>1</sup> / <sub>8</sub> "	2 <sup>1</sup> / <sub>2</sub> qt.



9545



9544/ 1



9542



9541

# Soup Service

## Soup Tureen

**375-60/6**

7 1/2" H

10" Diam.

6 qt. Capacity

Stainless

Without Cover



## Covers 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



**E557-60/4.5**

7" H

9 1/2" Diam.

4 3/4 qt. Capacity

18/10 Stainless

Cover must be ordered separately

## Hinged Cover for Soup Tureen

**444-61/24H**

Mirror Polished Stainless

For 6 qt. Tureen

Notch for Ladle

Patented Design



## Ring for Soup Tureen and 30 cm. Chafing Dishes

**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**

Cover Only for  
E557-60/4.5 Tureen  
18/10 Stainless

## Soup Adapting Overlays

**509-61A**

Adapts two 6 quart capacity tureens

18/10 stainless steel

Use with 2509/2546/2555 Chafing Dishes



**559-61**

Adapts two 4 3/4 quart capacity tureens

18/10 stainless steel

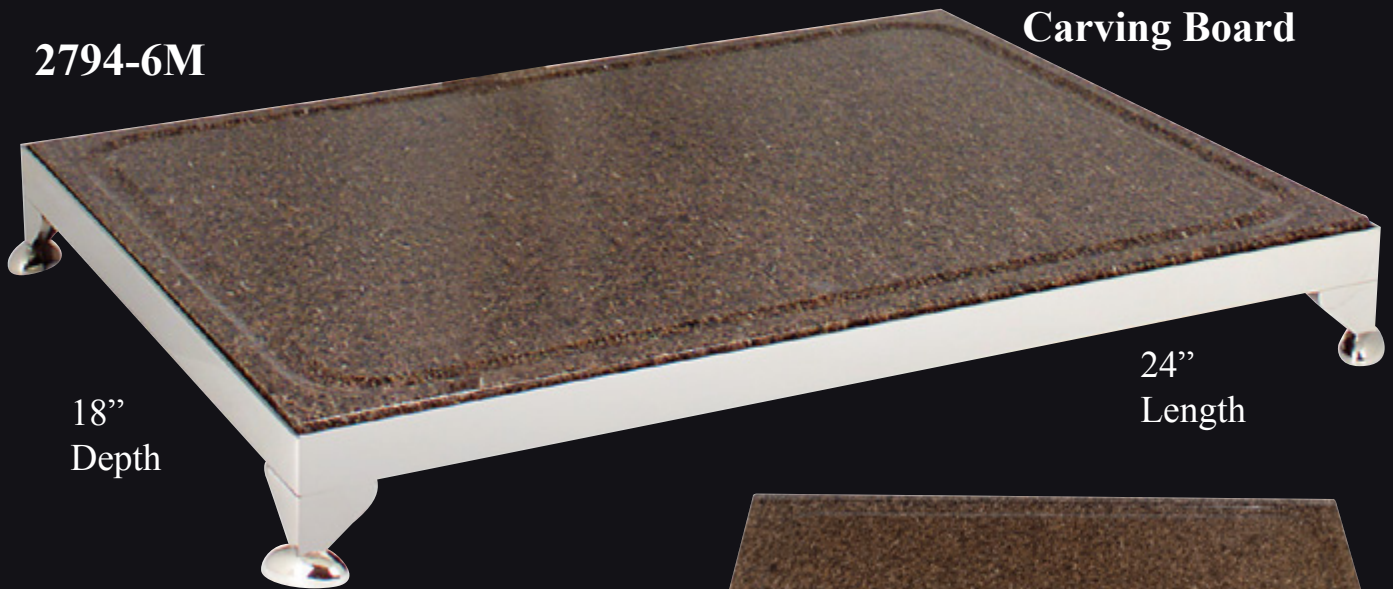
Use with 2592 & 2501 Chafing Dishes



# Heated Serving / Carving Station

Mocha Granite  
Carving Board

2794-6M



18"  
Depth

24"  
Length

Heated Carving Station with  
Mocha Granite Carving Board  
Includes # 9517 Electric Heating  
Element

110 volt, 450 Watts

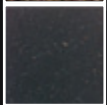


- Maintains 150° to 160° Holding Temperature
- Perfect for Serving Hot Hors D'oeuvres
- 18/10 Mirror-Polished Stainless Steel Carving Station Base
- Carving Station Can Be Used Independently, or With Heat Lamps
- Carving Board Is Reversible



# Heat Lamps & Carving Stations



Mocha Granite   
 Onyx Granite 

18"  
Depth

24" Length



27"  
Height

Complete your buffet with our stunning Carving Station & Heat Lamps. Heat lamps, single or double, are available in satin or mirror-polished finish. Our Heat Lamps are constructed from 18/10 stainless steel, not chromed brass, like others. Heat Lamps feature solid positioning, pivoting heads that maintain adjustment without falling. This beautiful carving station can be used independently for cheese, hors d'oeuvres or desserts. Spring USA Heat Lamps and Carving Stations are attractively styled, durable, and easy to clean.

Reference	Description
2791-5	Single Heat Lamp Satin Finish
2791-6	Single Heat Lamp Mirror-Polished Finish
2792-5	Double Heat Lamp Satin Finish
2792-6	Double Heat Lamp Mirror-Polished Finish
2793-5	Carving Station Satin Finish, Dual Heat Lamp
2793-6	Carving Station Mirror-Polished Finish, Dual Heat Lamp

\* Please indicate carving board color when ordering  
 ie. 2793-6O (Onyx Granite) or 2793-6M (Mocha Granite)

# Warming Tray

By **Spring** USA®

ST-1220

## Features:

- *Power Switch & Temperature Adjustment Knob Located on Operator's Side*
- *Only 2.1 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!*



13-3/4"

20-3/4" (24" Including Handles)

Only 2.1 Amps!



International Version  
ST-1223, 220-230 Volt

# 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

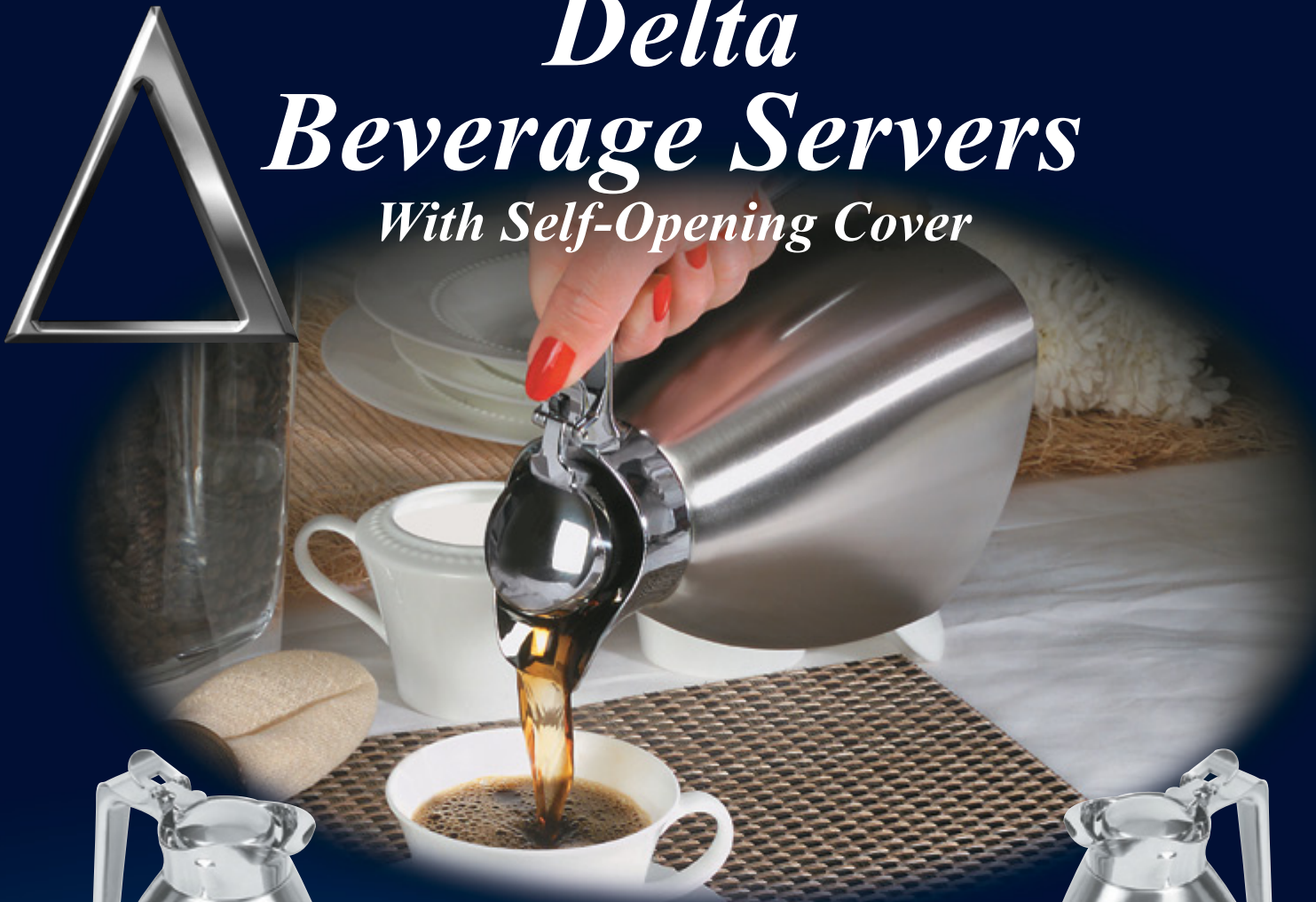
27 oz. / .8L

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<sup>®</sup>



- *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





**CESSories**<sup>®</sup>

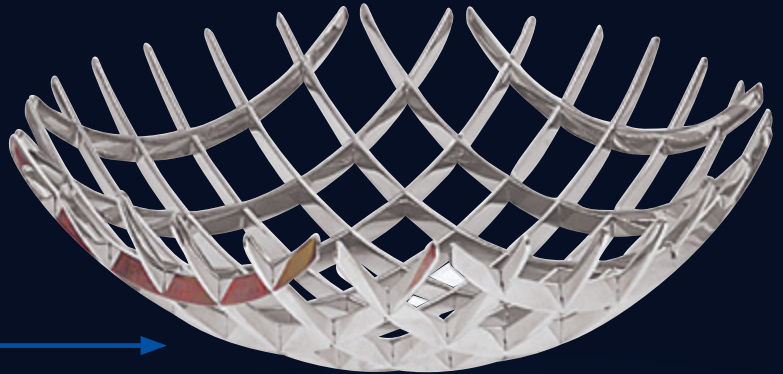
By **Spring** USA<sup>®</sup>



9-5/8"

*Web Basket*

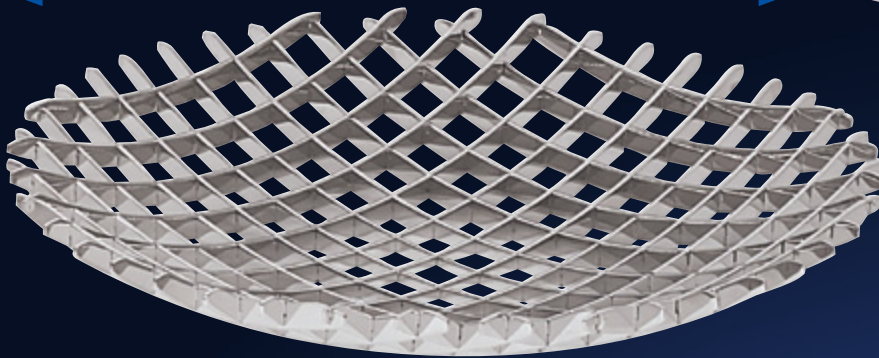
XC6732/25



11-3/4"

*Lattice Platter*

XC6737/30



Pieces Are Perfect for Tabletop Or Buffet Service  
18/8, Mirror-Polished Stainless Steel  
Contemporary Design With Elegant Appearance  
Durable for Every Day Use

12-1/2"

21-1/2"



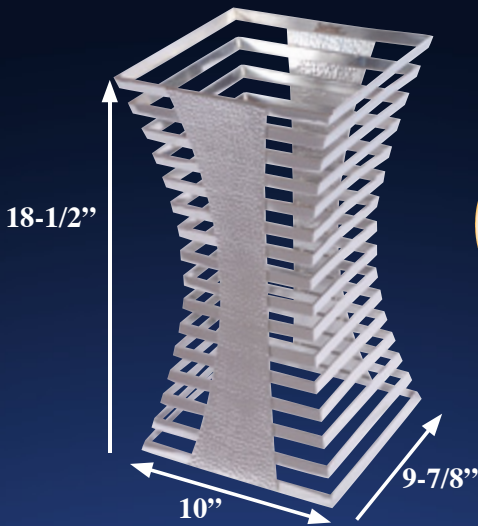


**X**  
**CES**Sories®  
 By **Spring** USA®

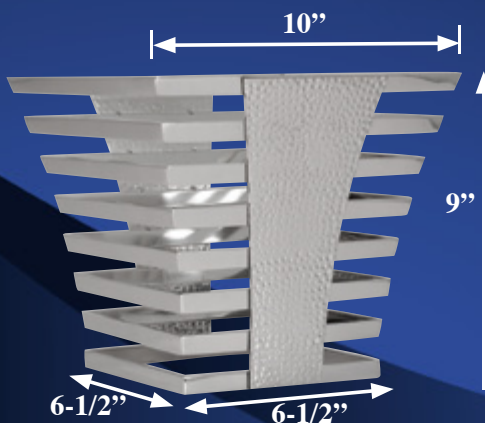
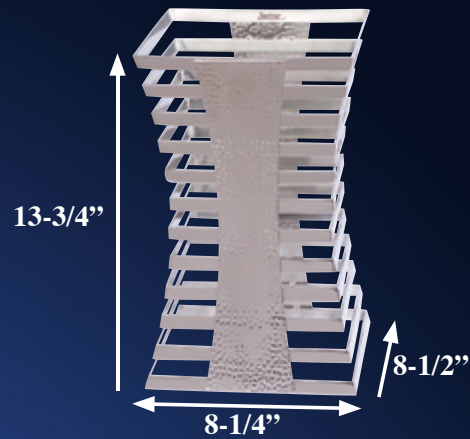
# Towers

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

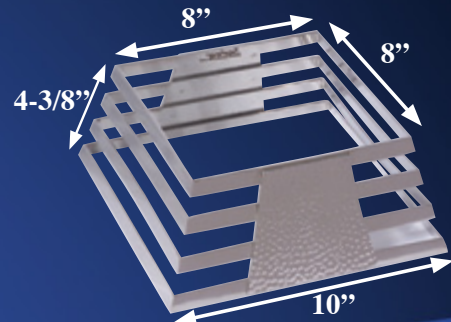
- Interchangeable Glass Shelves, Plates & Platters Create Height & Dimension
- Setup Allows for Myriad Display Options
- High-Polished Stainless Steel Towers Create an Airy, Sexy Look



**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



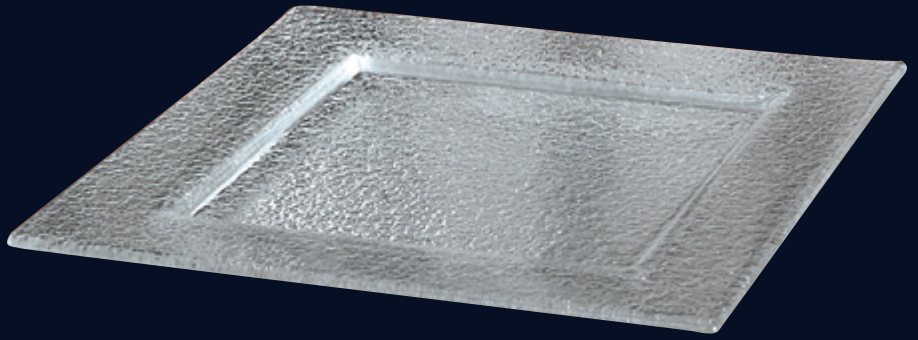
**XC1124** XCESSories™ Towers,  
 18/8 Stainless Steel, 4-3/8" H x 8" W





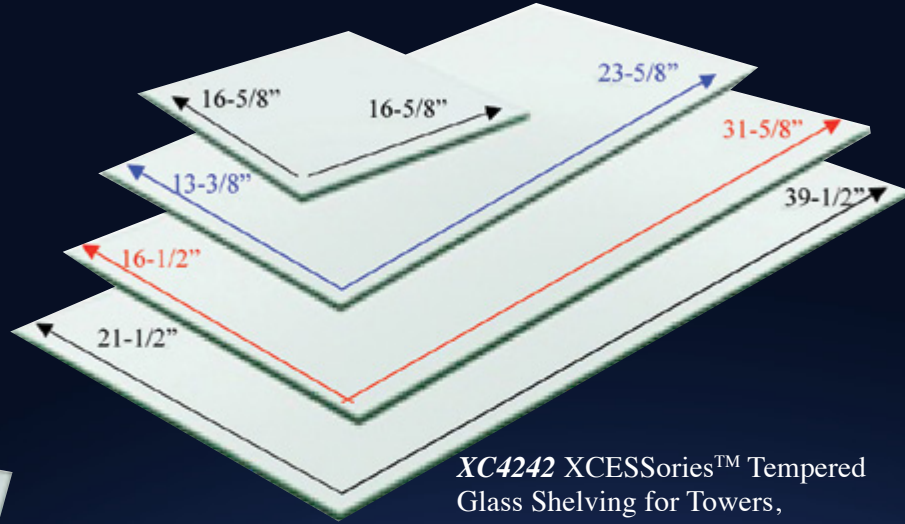
# Towers

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



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

## Tempered Glass Display Trays:



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

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

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

**XC1054** XCESSories™ Tempered Glass Shelving for Towers, 39-1/2" L x 21-1/2" W



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





**CESSories**<sup>®</sup>

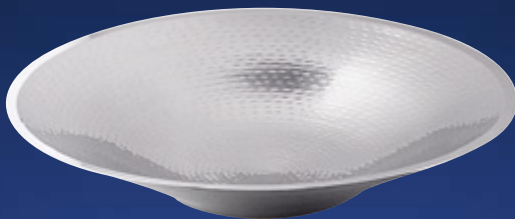
By **Spring** USA<sup>®</sup>



## *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**

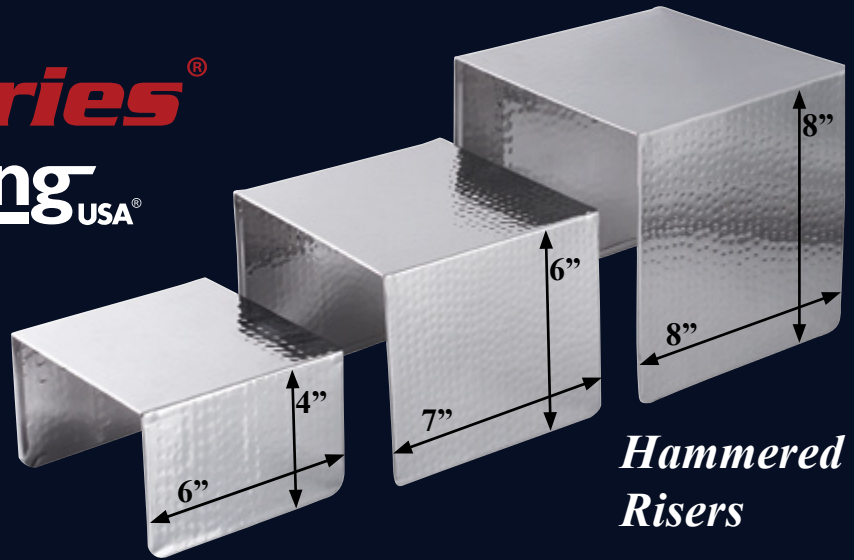


**14" (36cm)**  
**XC2261/36**



**CESSories**<sup>®</sup>

By **Spring** USA<sup>®</sup>



*Hammered  
Risers*  
XC3198\*3

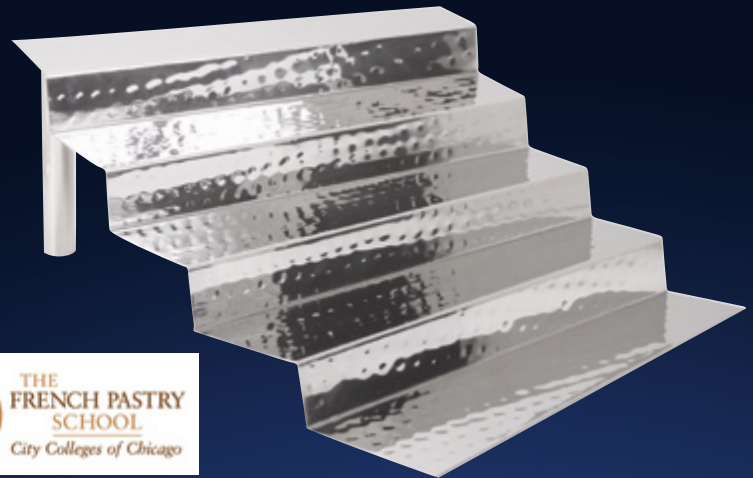
Pieces Are Perfect for Tabletop Or Buffet Service

18/8 Mirror-Polished, Hammered Stainless Steel

Three-Piece Set



**XC3322C**  
Curved  
Staircase  
Riser



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.



**XC3322S**  
Straight Staircase Riser



# Hammered Display Wheels



**CESSories**<sup>®</sup>  
By **Spring** USA<sup>®</sup>

**Chef Dimitri Fayard**



 **THE FRENCH PASTRY SCHOOL**  
City Colleges of Chicago

Medium- XC3254- 24" Tall x 25" Wide x 6 5/8" Deep  
Large- XC3255- 29 1/8" Tall x 30 1/4" Wide x 7 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 Three:**

Medium Item # XC3254T\*3

Large Item # XC3255T\*3



## Accessories



**Fondue Forks**  
**M2653** Set of 4

**Sauce/Syrup Server**  
**2565-6**  
Mirror Polished Stainless  
1 1/2 qt. with ladle

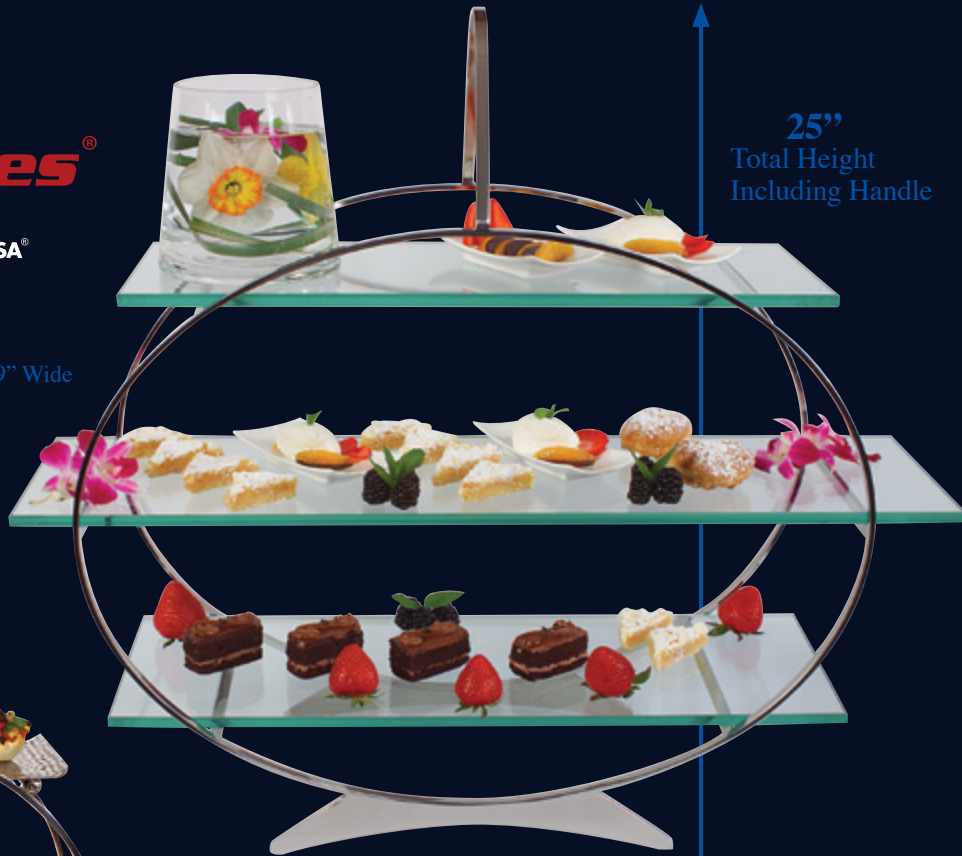




**CESSories**<sup>®</sup>  
By **Spring** USA<sup>®</sup>

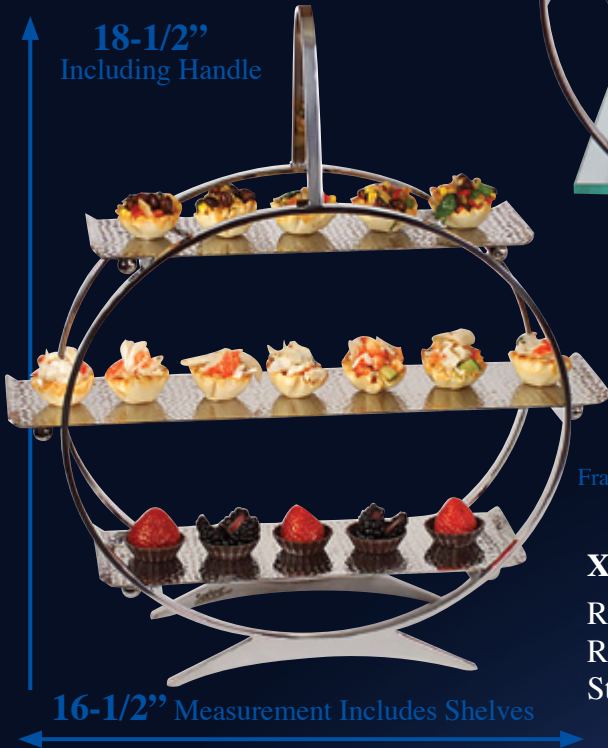
Frame Is 9" Wide

25"  
Total Height  
Including Handle



**XC1102**

Oval Display Stand with Three, Removable, Tempered Glass Trays



18-1/2"  
Including Handle

Frame Is 5" Wide

**XC1101**

Round Display Stand with Three, Removable, Hammered 18/8 Stainless Steel Trays

16-1/2" Measurement Includes Shelves

## Menu Holders



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

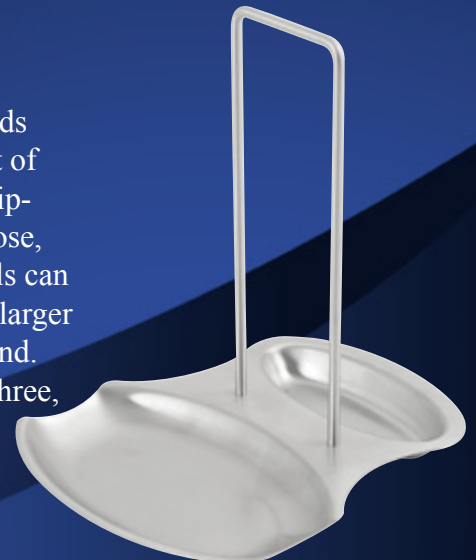


**322-6\*12**  
Brushed Stainless Steel  
Set of 12

## 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 larger section of the stand. 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



<b>M8429/17</b>	<b>M8429/13</b>	<b>M8429/10</b>	<b>M8429/07</b>
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.

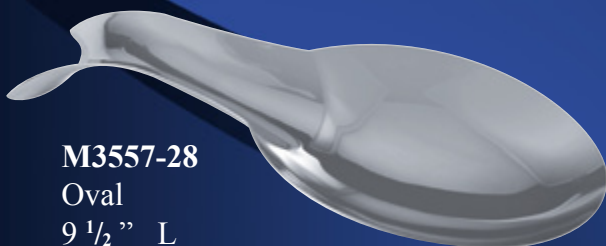
## Canisters

18/10 Stainless Steel- Clear Acrylic Locking Lid



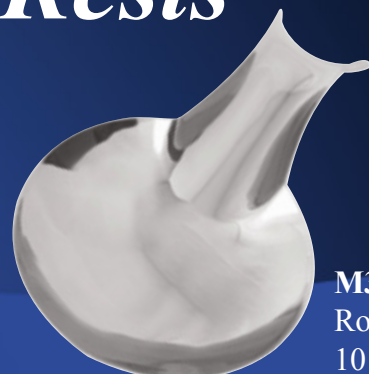
<b>M8469/09</b>	<b>M8469/12</b>	<b>M8469/16</b>	<b>M8469/20</b>
3 3/4" H	4 1/2" H	6 1/4" H	9 3/4" H
22oz Cap.	32oz Cap.	44oz Cap.	54oz Cap.

## Spoon/Utensil Rests



**M3557-28**  
Oval  
9 1/2" L

18/8 Stainless Steel



**M3557-30**  
Round  
10 3/4" L



**18/8  
Stainless  
Steel**

Item #	Key	Description
M3505-01*12	<b>A</b>	Condiment / Coffee Measure Spoon, 7.5" 2 Tablespoon capacity, set of 12
M3505-08	<b>B</b>	Small Solid Spoon, 9.75"
M3505-09	<b>C</b>	Small Slotted Spoon, 9.75"
M3505-13	<b>D</b>	Spreader/Knife, 8.25", SS
M3505-29	<b>E</b>	Small Ladle, Stainless Steel, 1.5 oz., 12"
M3505-29B	<b>F</b>	Salad Dressing Ladle, 1.5 oz.
M3505-30	<b>G</b>	Large Ladle, Stainless Steel, 4 oz., 12.5"
M3505-33	<b>H</b>	Slotted Turner, Stainless Steel, 13.5"
M3505-35	<b>I</b>	Slotted Spoon, Stainless Steel, 13"
M3505-36	<b>J</b>	Solid Spoon, Stainless Steel, 13"

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

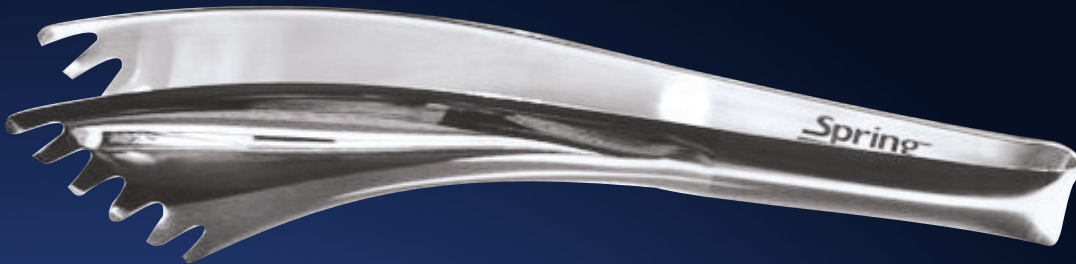


9087.7\*3  
13 1/2" L  
Set of 3



## Pasta Tongs

9385\*3  
10 1/2" L  
Set of 3



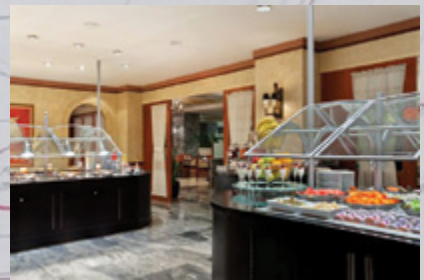


# Spadles



- *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<sub>2</sub>**® Induction applications. Some of the best plans are drawn from just an idea ~ a wish, a desire, 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<sub>2</sub>**® 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<sub>2</sub>**® 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<sup>®</sup>  
The Evolution of Intelligent Design<sup>™</sup>

1-630-527-8600

# SmartStone<sub>2</sub><sup>®</sup>

## Induction Buffet System

Use the Induction Warmers For a Hot Buffet:



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 trivets or rail systems needed.*

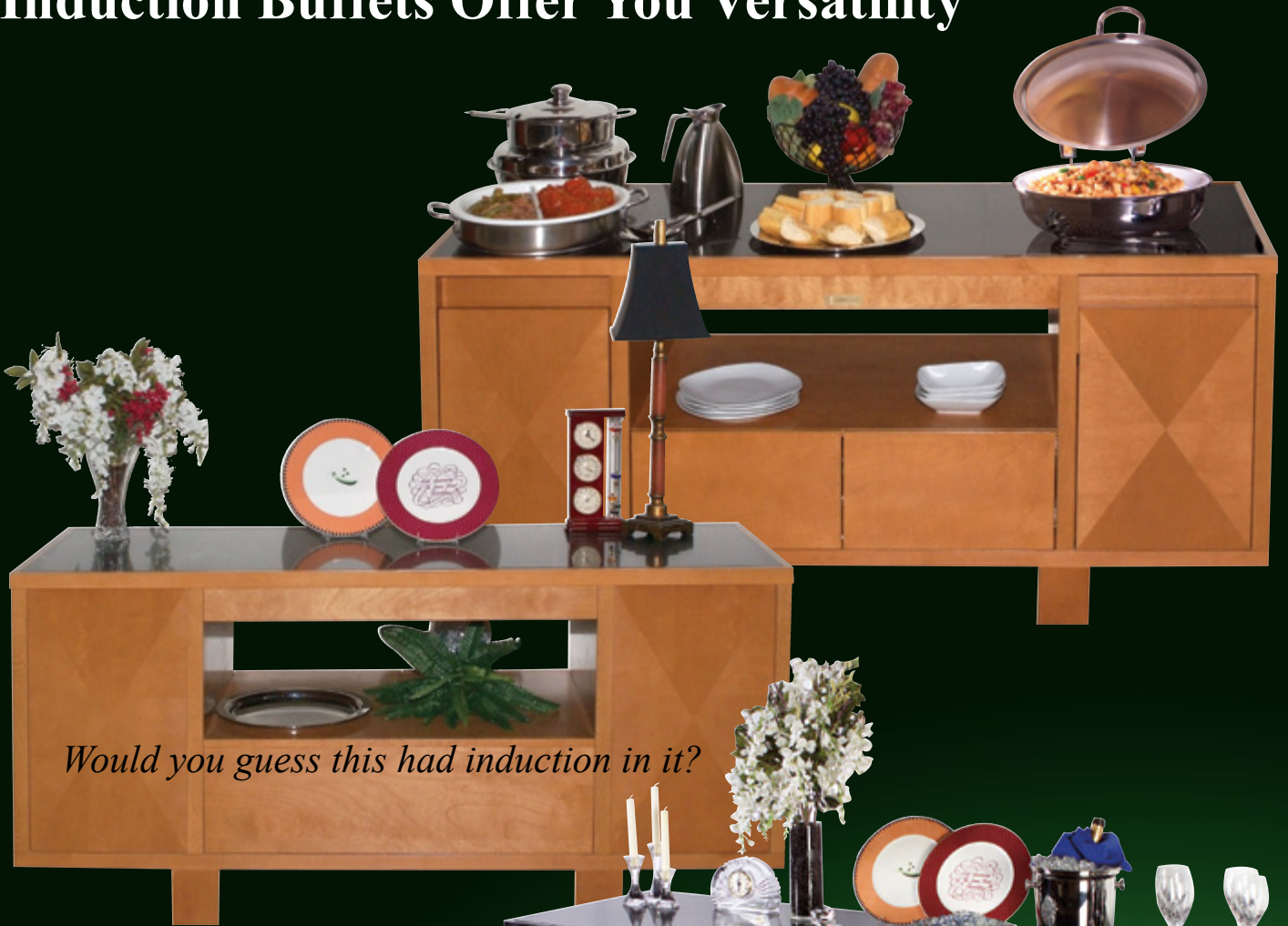


- Engineered Material Made From Granite & Quartz
- Flexible & Functional
- Choose Stationary OR Mobile Units
- Environmentally Friendly & Green
- High Efficiency
- Low Energy Consumption
- Custom Lengths Available

**Spring**<sub>USA</sub><sup>®</sup>

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

# Induction Buffets Offer You Versatility



*Would you guess this had induction in it?*



*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.



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



Range can be mounted side to side or in a front to back configuration.

# 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<sub>2</sub>*<sup>™</sup> Countertop Color
- You Pick the Options You Want Added



## Accessories

Featuring <b>MAX INDUCTION</b> <sup>™</sup>	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				

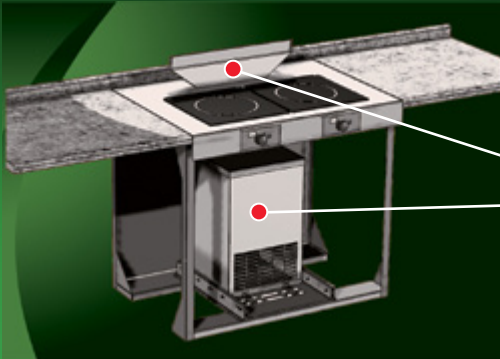
# Mobile And Built-In Induction Cooking Stations



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



## Mobile



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.

#### 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



# Induction Cooking Stations



SRC-181

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



SRC-651SS



SRS-2-181



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

PM2221



2-110v 3-220v



PM2231



3-110v 2-220v



PM2251



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.

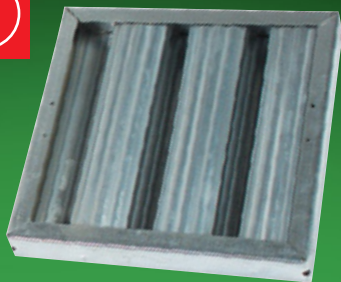
**AF350 Air Filter**  
Self-contained downdraft air filter designed specifically for use with Spring USA MAX Induction® ranges. Includes stainless steel drawer slide for ease of service.



#### Agency Listings:

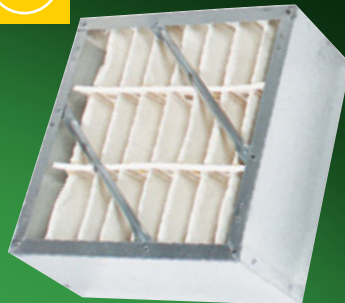
UL-Sanitation to NSF-4  
ANSI/NSF No. 2  
CETL Approved

\* 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

**Spring** USA<sup>®</sup>

*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



## 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

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.



#### 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

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

Int'l Versions

SM-653R & SM-653RU



Int'l Versions

SM-263R & SM-263RU

# MAX INDUCTION<sup>®</sup>

## Countertop Ranges

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



### SM-181C

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



### Int'l Version SM-263C

### SM-261C

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

208-220 Volts  
50 Hz  
6' 3 prong cord



### Int'l Version SM-353C

### SM-351C

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

208-220 Volts  
60 Hz  
6' 3 prong cord

# MAX INDUCTION<sup>®</sup>

## Countertop Ranges

Our MAX Induction<sup>®</sup>, 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<sup>®</sup> 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 Approval



*Stealth*

### *Sizzle*



### SM-351C-F MAX Induction<sup>®</sup> 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 Approval



# MAX INDUCTION<sup>®</sup>

## 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 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.

# 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*

# Podiums & Host Stations

Units designed to match Spring USA Custom Mobile Buffet Systems  
OR can be Custom Designed to match existing décor.

**Includes:** • Two Casters • Black, Laminate Interior • Task Light

## Additional Podium Options:

• Pull-Out Step with Locking Slides • Drawer with Self-Closing Slides • Locking Doors



*You Design It!*

# Mobile Bars

Designed To Match Spring USA Custom  
Mobile Buffet Systems OR Can Be Custom  
Designed To Match Existing Décor ~

- Custom Mobile Bar Featuring *SmartStone<sub>2</sub>*<sup>®</sup> Top and Wood Bar Rail
- Includes Stainless Steel Lower Work Top and Backsplash
- Recessed Stained Panels with Trim on Both Front and Sides
- Power Strip
- Black, Laminate Interior



## Additional Bar Options:

- Ice Pan • Refrigerator • 22" Removable Speed Rail • Stainless Steel Rack Slides
- Task Light • Hinged or Sliding Doors • 'X' Pattern Veneer Panels • Cabinet Doors

**VULCANO**



**Motif**



**ENDURANCE**

**BLACKLINE**  
**BLACKLINE**



# Spring<sup>USA</sup><sup>®</sup>

## PROFESSIONAL COOKWARE

PRIMO!



**BRIGADE**  
COMPLETE



# 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



# PRÍMO!

## 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



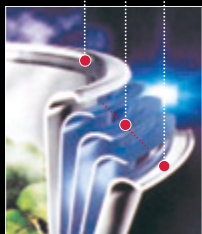
8170-60/30

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*



# PRÍMO!

By **Spring** USA®



*"When you buy quality, you buy only once. Spring USA cookware can last a lifetime! Spring USA offers great quality at reasonable prices."*  
**Randy Zweiban** Executive Chef / Owner Provence Chicago, IL

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

## Frying Pan

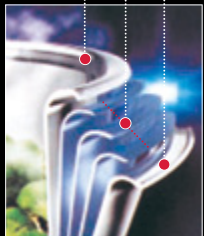
- 8186-60/20 Frying Pan, 8" (1 Quart)
- 8186-60/26 Frying Pan, 10" (1.5 Quart)
- 8186-60/30 Frying Pan, 12" (2.5 Quart)



• **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.

# 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!**



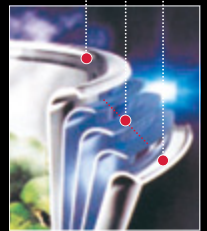
#### Cook & Serve Wok

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

- **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



#### 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.

# 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 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 1/2"	5"	4 1/4 qt.
8441-60/24	10"	5 3/4"	6 2/3 qt.
8441-60/28	11 1/2"	7"	10 3/4 qt.
8441-60/32	13"	7 3/4"	13 1/2 qt.
8441-60/35	14 1/2"	8 1/2"	16 qt.
8441-60/40	16"	10"	21 3/8 qt.



## Stock Pot

Item #	Diam.	Ht.	Cap.
8442-60/18	7 1/2"	7 1/2"	4 3/4 qt.
8442-60/20	8 1/2"	8"	6 1/2 qt.
8442-60/24	10"	9 1/2"	10 1/2 qt.
8442-60/28	11 3/4"	11"	17 1/2 qt.
8442-60/32	13 1/2"	12 5/8"	25 3/8 qt.
8442-60/35	15 1/2"	13 3/4"	35 1/2 qt.
8442-60/40	16 1/2"	15 3/4"	52 2/3 qt.



Cover  
444

## Shallow Casserole

Item #	Diam.	Ht.	Cap.
8443-60/20	8 1/2"	3 1/8"	2 2/3 qt.
8443-60/24	10"	4"	4 1/2 qt.
8443-60/28	11 1/2"	4 3/8"	7 qt.
8443-60/32	13"	4 7/8"	10 1/2 qt.
8443-60/35	14 1/2"	5 1/2"	14 3/8 qt.
8443-60/40	16 1/2"	6 1/2"	20 2/3 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 $\frac{1}{2}$ "	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 $\frac{3}{8}$ 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.



## 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™*

*127 Ambassador Drive, Suite 147  
Naperville, IL 60540-4079*

*Tel. 1-630-527-8600 Fax 1-630-527-8677*

*[www.springusa.com](http://www.springusa.com) e-mail:[springusa@springusa.com](mailto:springusa@springusa.com)*