

# Spring<sup>USA</sup>



PRODUCT CATALOG

2026

EQUIPEx

ROLLER GRILL

VERSA-GARD

ADVENTYS



A PART OF THE CFS BRANDS PORTFOLIO

Learn more, [springusa.com/CFS](http://springusa.com/CFS)

We are a collection of innovative foodservice brands dedicated to providing quality craftsmanship through our industry-leading products and solutions.

We believe quality products aren't just in the materials we use or the designs we develop, it's about creating solutions that bring our customers' visions to life and the reassurance that our products deliver the same premium performance time after time.



Spring USA, a global leader in food service equipment, provides premium products & innovative solutions for induction cooking, buffetware, and custom banquet furniture. The first to introduce countertop and hidden induction to the U.S., Spring USA is trusted by industry professionals worldwide.



EQUIPEX, established in 1996, delivers high-quality, innovative, and value-driven solutions to the foodservice industry with a commitment to professional, personalized service. Our products lead trends in cooking, holding, and food display, addressing market challenges effectively.



Since 2001, Versa-Gard® is the leader in professional food shields that showcase and merchandise food. With 17 patents for its convertible and modular systems, Versa-Gard® is the industry leader in innovation of NSF-compliant and custom-designed food shields.



Since 1947, ROLLER GRILL INTERNATIONAL has led Europe in small foodservice equipment, offering a wide range of products, including toasters, ovens, fryers, heated and refrigerated displays, grills, griddles, crepe machines, waffle irons, rotisseries, and more.



Through a range of induction solutions, Adventys offers portable, practical and specially designed professional induction for restaurants, caterers and hotels.

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**NEW!** NEW PRODUCT

**PATENTED** PATENTED PRODUCT



**MADE IN THE USA**



**NSF-CERTIFIED**



**ENERGY-STAR CERTIFIED**



**INTERNATIONAL MODEL**

## INDUCTION RANGES

Power. Efficiency. Precision.

"Spring USA's induction units deliver reliable, precise power and durability, making them essential for everything from delicate poaching to high-heat frying in any professional kitchen."

Settings: ■  
GERALD L. FORD | MASTER CHEF | LEGIT CONCEPTS

# BENEFITS OF INDUCTION



**FASTER** Rapid heat delivery with quicker recovery than gas or electric.



**COST EFFECTIVE** 90% less expensive than canned fuel and helps save on air conditioning costs.



**PRECISE** Even heating, no hot spots. Adjusts automatically as food is added or subtracted.



**SAFER** No open flame or hot coils; surface cool to the touch when pan is no present.



**MORE EFFICIENT** 50% more efficient than gas; heats pans directly without losing energy into the air.



**COOLER** Low radiant heat keeps room cool. Heat stops when pan is removed.



**CLEANER** Sealed glass surface wipes easy. No stocking, spilling or disposing of canned fuel.





# SPRING USA INDUCTION

COUNTERTOP | RECONFIGURABLE | DROP-IN | HIDDEN

**ONE-YEAR OVERNIGHT EXCHANGE WARRANTY** on all Spring USA ranges in the continental United States

**PROVEN RELIABILITY** with a less than 1% failure rating

**ENERGY-STAR CERTIFIED\*** models meet rigorous performance criteria to reduce energy use and lower greenhouse gas emissions

**SMARTSCAN® TECHNOLOGY** safety features adjusts electrical output for pan size and construction, adjusts instantly to voltage fluctuations and auto shuts off after two minutes of non-use

**AUTOMATIC PAN RECOVERY** seamlessly adjusts and recognizes pans as you lift or tilt from the surface - similar to a gas range but with no flash point and better cost savings than conventional gas

**GLASS TOP IS 25% THICKER THAN COMPETITION.**

5mm/6mm tempered glass is reinforced for durability

**EASY TO USE AND MAINTAIN.**

Includes easy to read LED controls, self-leveling, slip-proof legs that prevent scratched surfaces, and heavy-duty knurled knobs\*

\*select models



## LoPRO™ SLIMLINE INDUCTION RANGES

- Sleek, low-profile housing less than 2.4" high
- LED touch controls accessible via an easy to clean, tempered glass top
- Exclusive SmartScan® technology and Automatic Pan Recovery
- FCC, ETL listed to: UL 197, CSA C22.2 #109 (cETL), NSF-4



### HOLD-ONLY INDUCTION WARMER SM-300LP

300 W | 110-120 V | 2.5 amps | 60 Hz  
4 Settings | 145-185°F/62-85°C  
NEMA 5-15P



### COOK & HOLD INDUCTION RANGE SM-1800LP

1800 W | 110-120 V | 15 amps | 60 Hz  
Cook Power Levels 1-20  
Temp Mode, Temp 110°F - 400°F  
NEMA 5-15P



### LIGHT COOK & HOLD INDUCTION RANGE SM-1800LP-D

900x2 W | 110-120 V | 15 amps | 60 Hz  
Cook Power Levels 1-20  
Temp Mode, Temp 110°F - 400°F  
NEMA 5-15P



### ADD A POP OF COLOR TO THE LOPRO 300W!

SM-300LP WRAP  
WHITE  
**SMLPW-300-W**

SM-300LP WRAP  
WOODGRAIN  
**SMLPW-300-WG**

SM-300LP WRAP  
GOLD  
**SMLPW-300-G**

SM-300LP WRAP  
SILVER  
**SMLPW-300-S**

## POWERLUXE BATTERY POWER INDUCTION WARMER

**NEW!**

True cordless convenience delivers professional performance anywhere—no outlets required.

- Battery type: LiFE Po4, 4 power levels, up to 2 hour runtime, 2 hour charge time
- ETL-Certified, FCC, RoHS, UN38.3
- Warming tray also available (PG 51)



### SM-500BP

500 W | 240 V | 20 Amps  
15" L x 13.5" W x 4" H



# COUNTERTOP INDUCTION



- Reaches max temperature in just 60 seconds
- Exclusive SmartScan® technology assures correct temperature for optimal performance and energy-efficiency
- No flash points and better cost savings than conventional gas ranges
- 6mm\* glass top, the thickest glass surface in its class
- Automatic Pan Recovery seamlessly adjusts and recognizes pans as you lift or tilt from the surface during cooking, sauteing, or flipping
- Available in stainless steel and titanium for countertop models, as well as reconfigurable, drop-in, and hidden models
- The first ENERGY-STAR certified induction cooktops



 **PLUG-IN TWO IN ONE  
15-AMP CIRCUIT**

**HOLD-ONLY 650 WATT WARMER  
SM-651C-T**

650 W | 110-120 V | 5.4 amps | 60 Hz  
4 Settings | 145-185°F/62-85°C  
NEMA 5-15P  
12 lbs  
12.5"W x 16.0"D x 3.1"H  
FCC, ETL, ETL-Sanitation to NSF-4,  
CETL, UL 197  
7 ft. cord



**COOK & HOLD 1800 WATT RANGE  
SM-181C**

1800 W | 110-120 V | 15 amps | 60 Hz  
20 Settings | 110-400°F/43-204°C  
NEMA 5-15P  
11.8 lbs  
12.5"W x 16.0"D x 3.1"H  
FCC, ETL, ETL-Sanitation to NSF-4,  
CETL, UL 197  
7 ft. cord



**COOK & HOLD 1800 WATT RANGE  
SM-181C-T**

1800 W | 110-120 V | 15 amps | 60 Hz  
20 Settings | 110-400°F/43-204°C  
NEMA 5-15P  
11.8 lbs  
12.5"W x 16.0"D x 3.1"H  
FCC, ETL, ETL-Sanitation to NSF-4,  
CETL, UL 197  
7 ft. cord

\*select models

**COOK & HOLD 2600 WATT RANGE****SM-261C**

2600 W | 208-240 V  
 10.8 amps | 60 Hz  
 20 Settings | 110-400°F/43-204°C  
 NEMA 6-20P  
 11.8 lbs  
 12.9"W x 16.5"D x 4.0"H  
 FCC, ETL, ETL-Sanitation to NSF-4,  
 CETL, UL 197  
 7 ft. cord

**SM-263C** 

2600 W | 220-240 V | 10.8 amp  
 50-60 Hz  
 CEE 7/7 Schuko Plug

**SM-263CU UK**

2600 W | 220-240 V | 10.8 amps  
 50-60 Hz

**COOK & HOLD 3500 WATT RANGE****SM-351C**

3500 W | 208-240 V |  
 14.6 amps | 60 Hz  
 20 Settings | 110-400°F/43-204°C  
 NEMA 6-20P  
 18.0 lbs  
 15.0"W x 20.2"D x 5.8"H  
 FCC, ETL, ETL-Sanitation to NSF-4,  
 CETL, UL 197  
 7 ft. cord

**SM-353C** 

3500 W | 220-240 V | 14.6 amps  
 50-60 Hz  
 CEE 7/7 Schuko Plug

**SM-353CU UK**

3000 W | 220-240 V | 12.5 amp  
 50-60 Hz  
 BS 1363 (13A) U.K. Plug

**COOK & HOLD 3500 WATT RANGE****SM-351C-FT**

3500 W | 208-240 V  
 14.6 amps | 60 Hz  
 4 Time Settings | 110-400°F/43-204°C  
 NEMA 6-20P  
 18.0 lbs  
 15.0"W x 20.2"D x 5.8"H  
 FCC, ETL, ETL-Sanitation to NSF-4,  
 CETL, UL 197  
 30, 45, 70 or 80 sec countdown timer  
 7 ft. cord

## ENERGY-STAR CERTIFIED

Spring USA, along with the U.S. Environmental Protection Agency (EPA) announce the first commercial induction cooktops to earn ENERGY STAR® certification. Spring USA's flagship line of induction ranges, MAX Induction, becomes the nation's first commercial induction cooktops to be certified within the induction category of the ENERGY STAR Commercial Electric Cooktops program.



\*select models

**ENERGY-STAR SAVINGS**

- About 10% more energy efficient than standard electric models, per hob
- An ENERGY STAR certified commercial electric cooktop saves businesses about \$50 annually (per hob) and \$500 on utility bills over the product's lifetime when compared to standard electric models
- An ENERGY STAR certified commercial electric cooktop saves businesses about 465 kWh annually (per hob)



**SCAN TO  
LEARN MORE**



**COOK & HOLD  
INDUCTION RANGE  
GL 1800C**

1800 W | 120 V | 15 amps  
20 Power Levels | 99 Minute Timer  
11"Wx14.25"Dx4.25"H  
NEMA 5-15P  
ETL

**GL 3000C**

3000 W | 208-240 V | 21/24 amps  
NEMA 6-20P  
ETL



**SIDE-BY-SIDE INDUCTION RANGE,  
TWO-ZONE  
GL2-3500S**

3500 W | 208-240 V | 15/17 amps  
20 Power Levels | 99 Minute Timer  
25.5"W x 16"D x 3.75"H  
NEMA L6-30P  
ETL

**GL2-5000S**

5000 W | 208-240 V | 21/24 amps  
NEMA L6-30P

**GL2-6000S**

6000 W | 208-240 V | 25/29 amps  
NEMA 6-50P

**GL2-7000S**

7000 W | 208-240 V | 30/34 amps  
NEMA 6-50P



**FRONT-TO-BACK INDUCTION RANGE,  
TWO-ZONE  
GL2-3500F**

3500 W | 208-240 V | 15/17 amps  
20 Settings | 99 Minute Timer  
14.63"W x 28.75"D x 5.5"H  
NEMA L6-30P  
ETL

**GL2-5000F**

5000 W | 208-240 V | 21/24 amps  
NEMA L6-30P

**GL2-6000F**

6000 W | 208-240 V | 25/29 amps  
NEMA 6-50P

**GL2-7000F**

7000 W | 208-240 V | 30/34 amps  
NEMA 6-50P



**LARGE COIL COOK & HOLD  
INDUCTION RANGE  
BRIC 2500**

2500 W | 208-240 V | 11/12 amps  
25 Power Levels | 99 Minute Timer  
110 Temperature Levels  
15.5"W x 20.75"D x 3.5"H  
NEMA 6-20P  
ETL

**BRIC 3000**

3000 W | 208-240 V | 13/15 amps  
NEMA 6-20P

**BRIC 3600**

3600 W | 208-240 V | 15/18 amps  
NEMA L6-30P



**INDUC-ELEGANCE HOLD ONLY  
INDUCTION WARMER - BLACK  
IE300BB**

120 V | 10 amps  
12 Power Levels | 104° - 203°F  
15.35"W x 15.35"D x 4"H

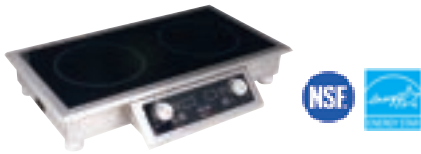


**COOK & HOLD INDUCTION  
WOK COOKER  
GLW3500**

3500 W | 208-240 V | 15/17 amps  
20 Power Levels | 99 Minute Timer  
NEMA L6-30P  
15.38"W x 17"D x 6.13"H  
ETL

# RECONFIGURABLE INDUCTION


**REMOVABLE CONTROLS** for countertop or drop-in application!



## COOK & HOLD 5000 WATT DOUBLE RANGE

### SM-251-2CR

2500x2 W | 208-240 V | 10.4 x 2 amps | 60 Hz  
20 Settings | 110-400°F/43-204°C  
NEMA 6-30P  
28.0"W x 18.1"D x 4.6"H  
FCC, ETL, ETL-Sanitation to NSF-4, CETL, UL 197

SM-253-2CR   
2500x2 W | 220-240 V | 20.8 x 2 amps | 50-60 Hz  
Plug & receptacle to be supplied by the  
customer, based on country code



## MAX INDUCTION COUNTERTOP GRIDDLE OVERLAY

### SMG251-6

Product dimensions: 32.25" W x 15.25" D x 6" H  
Cooking Area: 28.25" W x 15.15" D  
10 mm thick stainless steel cooking surface  
Designed for use with/ retrofits,  
SM-251-2CR & SM-253-2CR

### SM-251GRD

MAX Induction 5000W Range & Griddle  
Overlay Kit



## COOK & HOLD 3500 WATT WOK RANGE

### SM-351WCR

3500 W | 208-240 V | 14.6 amps | 60 Hz  
20 Settings | 110-400°F/43-204°C  
NEMA 6-20P  
14.6"W x 19.1"D x 5.7"H  
FCC, ETL, ETL-Sanitation to NSF-4, CETL, UL 197

### SM-351WCR-8

Includes 8217-60/32  
Vulcano Wok Pan

### SM-351WCR-6

Includes 8216-60/34  
Primo Wok Pan



# SURFACE FLEX ZONE INDUCTION NEW!

Go beyond the traditional serving line with Surface induction ranges that transform your space into the ultimate serving workspace.

- Exclusive, patented design with precision mounting bracket for exact placement of ranges with minimal gap
- Flex Zone Induction - multiple zones sync and auto-adjust wattage based on vessel size
- SmartScan Technology assures correct temperature with over/under voltage protection and pan size/pan type recognition
- Unique bridging capabilities sync multiple ranges together to create a full-induction surface



PATENT PENDING

**HIDDEN, UNDERSTONE**  
**SM-1400SS**

110-120V | 11.6 Amps  
26.02"L x 15.83"W x 4"H  
NEMA 5-15P  
ETL, ETL-Sanitation to NSF-4, CETL, UL 197



PATENT PENDING

**DROP-IN, FLUSHMOUNT**  
**SM-1400CR**

110-120V | 11.6 Amps  
26.02"L x 15.83"W x 4"H  
NEMA 5-15P  
ETL, ETL-Sanitation to NSF-4, CETL, UL 197





## INDUCTION dot.

- Low profile design, only 9.1" in diameter
- Daisy-chain up to 4 units on a single 15-amp circuit
- NSF-Certified, UL Rated NSF-4
- Compatible with round/square Radiance stands



### HOLD-ONLY ROUND INDUCTION WARMER SM-360R

360 W | 110-120 V | 3 amps | 60 Hz  
4 Settings | 145-185°F/62-85°C  
NEMA 5-15P



### INDUCTION DOT DISPLAY STAND SK-145360R

13.5" Diameter  
Food-safe, nonporous, easy to clean

## UNLIMITED INDUCTION™

- Edge-to-Edge technology can read one or more vessels, regardless of where they are placed
- Daisy chain outlet in back, connects up to five units on 15-amp circuit



### HOLD-ONLY 300 WATT WARMER SM-300CR

300 W | 110-120 V | 2.5 amps | 60 Hz  
4 Settings | 145-185°F/62-85°C  
NEMA 5-15P  
14.0"W x 14.0"D x 3.6"H  
FCC, ETL, ETL-Sanitation to NSF-4,  
CETL, UL 197  
Minimum vessel size 4.7"/12cm

# DROP-IN INDUCTION

**REMOVABLE CONTROLS & FLUSHMOUNT GLASS TOP** for drop-in application

**MAX INDUCTION®**

PATENTED



**HOLD ONLY 650 WATT WARMER**

**SM-651R**

650 W | 110-120 V | 5.4 amps | 60 Hz  
 4 Settings | 145-185°F/62-85°C  
 NEMA 5-15P  
 12.6"W x 13.4"D x 3.3"H  
 FCC, ETL, ETL-Sanitation to NSF-4,  
 CETL, UL 197

**SM-653R** 

650 W | 220-240 V  
 2.7 amps | 50-60 Hz  
 CEE 7/7 16 A Schuko Plug

**SM-653RU UK**

650 W | 220-240 V | 2.7 amps  
 50-60 Hz



**COOK & HOLD 1800 WATT RANGE**

**SM-181R**

1800 W | 110-120 V | 15 amps | 60 Hz  
 20 Settings | 110-400°F/43-204°C  
 NEMA 5-15P  
 12.6"W x 13.4"D x 3.3"H  
 FCC, ETL, ETL-Sanitation to NSF-4,  
 CETL, UL 197



**COOK & HOLD 2600 WATT RANGE**

**SM-261R**

2600 W | 208-240 V | 10.8 amps | 60 Hz  
 20 Settings | 110-400°F/43-204°C  
 NEMA 6-20P  
 12.6"W x 13.4"D x 3.3"H  
 FCC, ETL, ETL-Sanitation to NSF-4, CETL,  
 UL 197

**SM-263R** 

2600 W | 220-240 V  
 10.8 amps | 50-60 Hz  
 CEE 7/7 16 A Schuko Plug

**SM-263RU UK**

2600 W | 220-240 V  
 10.8 amps | 50-60 Hz  
 BS 1363 (13A) U.K. Plug



**COOK & HOLD  
 3500 WATT RANGE**

**SM-350R**

3500 W | 208-240 V  
 14.6/16.8 Amps | 60 Hz  
 20 Settings | 110-450°F/43-232°C  
 NEMA 6-20P  
 12.6"W x 13.4"D x 3.3"H  
 FCC, ETL, ETL-Sanitation to NSF-4,  
 CETL, UL 197



**LARGE COIL COOK & HOLD RANGE**

**DRIC 3000**

3000 W | 208-240V | 13/15 Amps  
 25 power levels  
 110 temperature levels  
 NEMA 6-20P  
 17.5"W x 23"D x 6.75"H  
 ETL

**DRIC 3600**

3600 W | 208-240V | 15/18 Amps  
 25 power levels + 110 temperature levels  
 17.5"W x 23"D x 6.75"H  
 ETL



**COOK & HOLD RANGE - TWO ZONE**

**GL2-3500DIR**

3500 W | 208-240 V | 15/17 amps  
 27.5" x 13.75" x 7.25"  
 NEMA L6-30P  
 ETL

**GL2-5000DIR**

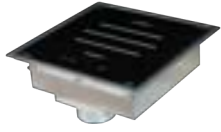
5000 W | 208-240 V | 21/24 amps  
 NEMA L-6-30P

**GL2-6000DIR**

6000 W | 208-240 V | 25/29 amps  
 NEMA 6-50P

**GL2-7000DIR**

7000 W | 208-240 V | 30/34 amps  
 NEMA 6-50P



**DROP-IN INDUCTION RANGES  
INTEGRATED CONTROLS**

**GL 650DI**

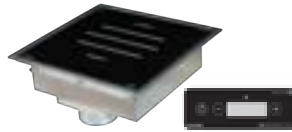
650 W | 120 V | 6 Amps  
16.38"W x 16.38"D x 6.75"H

**GL 1800 DI**

1800 W | 120 V | 15 Amps  
16.38"W x 16.38"D x 6.75"H

**GL 3000 DI**

3000 W | 208/240 V | 13/15 Amps  
16.38"W x 16.38"D x 6.75"H



**DROP-IN INDUCTION RANGES  
DETACHED CONTROL PANEL**

**GL 650DIR**

650 W | 120 V | 6 Amps  
16.38"W x 16.38"D x 6.75"H

**GL 1800DIR**

1800 W | 120 V | 15 Amps  
16.38"W x 16.38"D x 6.75"H

**GL 3000 DIR**

3000 W | 208/240 V | 13/15 Amps  
16.38"W x 16.38"D x 6.75"H

## INDUCTION GRIDDLES



**COUNTERTOP INDUCTION GRIDDLE  
TWO ZONE**

**GLP 6000**

6000 W | 208/240 V | 25/29 Amps  
27.38"W x 18.5"D x 10.5"H  
NEMA 6-50P  
ETL



**DROP-IN INDUCTION GRIDDLE  
SINGLE-ZONE**

**DGIC3000**

3000 W | 208-240V | 12/14 Amps  
NEMA 6-20P  
17.33"W x 22.88"D x 9"H  
ETL

**DGIC3600**

3600 W | 208-240V | 15/17 Amps  
NEMA L6-30P  
17.33"W x 22.88"D x 9"H  
ETL



**DROP-IN INDUCTION GRIDDLE  
SINGLE ZONE**

**BGIC 3000**

3000 W | 208-240V | 12/14 Amps  
NEMA 6-20P  
15.5"W x 20.75"D x 7.9"H  
ETL

**BGIC 3600**

3600 W | 208-240V | 15/17 Amps  
NEMA L6-30P  
15.5"W x 20.75"D x 7.9"H  
ETL



# HIDDEN INDUCTION

Hidden Induction transforms your kitchen or serving area by delivering powerful, reliable induction warming beneath the countertop surface. Installed under SmartStone or other approved materials, it creates a fully concealed solution with no visible burners, or fuel, just a smooth, seamless display with modern performance.

NEW!



**MULTISURFACE  
650 WATT WARMER**

For use with SmartStone & approved surfaces up to 2 cm thick

**SM-651SS**

650 W | 110-120 V | 5.4 amps | 60 Hz  
4 Settings | 145-185°F/62-85°C  
NEMA 5-15P | 10.6 lbs  
12.6"W x 13.4"D x 3.3"H  
FCC, ETL, ETL-Sanitation to NSF-4, CETL, UL 197



**MULTISURFACE PRO  
650 WATT WARMER**

For use with a wide range of approved surfaces up to 3cm thick

**SM-651UC**

650 W | 110-120 V | 5.4 amps | 60 Hz  
4 Settings | 145-185°F/62-85°C  
NEMA 5-15P | 10.6 lbs  
12.6"W x 13.4"D x 3.3"H  
FCC, ETL, ETL-Sanitation to NSF-4, CETL, UL 197

**SURFACEGUARD**

**SES651**

8" Dia. x 1"H



**UNDERCOUNTER INVISIBLE  
INDUCTION WARMER**

For use with a wide range of approved surfaces up to 2cm thick

**GL650UC**

650 W | 120 V | 6 amps  
13.38"W x 13.38"D x 6.63"H

**INDUCMATE**

**TYS-AC00013**

10" x 19.75" x .38"

# KITCHEN-IN-A-BOX

- Countertop installation
- Easy-to-clean capacitive touch controls
- Two (2) zones with precision controls
- Automatic pan detection/power supply monitor/ automatic overheating protection
- Removable washable grease filter cleans air intake & accessory storage

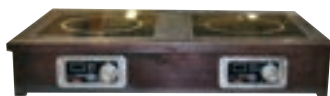


**OCTOPUS 3500**  
3500 W | 208/240V  
15/17 Amps  
NEMA L6-30P  
30 Power Levels  
24"W x 16.25"D x 6.875"H

INDUCTION RANGES

## CUSTOM INDUCTION RANGE CASES

Ranges offer front-of-house warming and cooking with back-of-house power and durability.



### SINGLE RANGE CUSTOM CASES

#### HIDDEN HOLD ONLY 650 WATT RANGE W/CUSTOM CASE

##### **SRC-651SS**

650 W | 110-120 V | 5.4 amps | 60 Hz  
4 Settings | 145-185°F/62-85°C  
NEMA 5-15P  
14.125"W x 20.125"D x 6.0"H  
FCC, ETL, ETL-Sanitation to NSF-4, CETL, UL 197  
7 ft. cord

#### COOK & HOLD 1800 WATT RANGE W/CUSTOM CASE

##### **SRC-181SS**

1800 W | 110-120 V | 15 amps | 60 Hz  
20 Settings | 110-400°F/43-204°C

#### COOK & HOLD 2600 WATT RANGE W/CUSTOM CASE

##### **SRC-261SS**

2600 W | 208-240 V | 10.8 amps | 60 Hz  
NEMA 6-20P

### DOUBLE RANGE CUSTOM CASES

#### TWO HIDDEN HOLD ONLY 650 WATT DOUBLE RANGES W/CUSTOM CASE

##### **SRC-2-651SS**

650x2 W | 110-120 V | 5.4 x 2 amps | 60 Hz  
4 Settings | 145-185°F/62-85°C  
NEMA 5-15P  
33.5"W x 20.125"D x 6.0"H  
FCC, ETL, ETL-Sanitation to NSF-4, CETL, UL 197  
7 ft. cord

#### TWO COOK & HOLD 1800 WATT DOUBLE RANGES W/CUSTOM CASE

##### **SRC-2-181SS**

1800x2 W | 110-120 V | 15 x 2 amps | 60 Hz  
20 Settings | 110-400°F/43-204°C

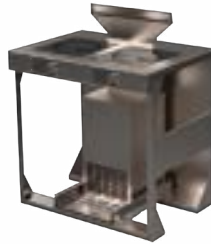
#### TWO COOK & HOLD 2600 WATT DOUBLE RANGES W/ CUSTOM CASE

##### **SRC-2-261SS**

2600x2 W | 208-240 V | 10.8 x 2 amps | 60 Hz  
NEMA 6-20P

# INDUCTION COOKING STATIONS

- Heavy duty stainless steel
- Choose mobile or built-in
- Power management included
- Stainless steel or laminate color for cabinet doors on mobile units
- Efficient air filtering removes grease laden vapor and odors
- Optional drop down leaf and/or handle



**ICB348-18**  
Built-In (3) 1800 Watt Ranges,  
(2) Down Draft Air Filter  
System

**BUILT-IN COOKING STATIONS**  
**ICB234-18**  
Built-In (2) 1800 Watt Ranges,  
(1) Down Draft Air Filter System

**ICB234-26**  
Built-In (2) 2600 Watt Ranges,  
(1) Down Draft Air Filter System

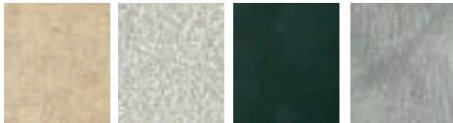
**ICB348-26**  
Built-In (3) 2600 Watt Ranges,  
(2) Down Draft Air Filter System

Optional doors for built-in units available

**CABINET DOOR LAMINATE OPTIONS:**



Cherry    Light Maple    Red Maple    Ebony



Beige Linen    Gray Chromatix    Black    Pewter



**ICS348-18**  
Mobile (3) 1800 Watt Ranges,  
(2) Down Draft Air Filter System

**MOBILE COOKING STATIONS**  
**ICS234-18**  
Mobile (2) 1800 Watt Ranges,  
(1) Down Draft Air Filter System

**ICS234-26**  
Mobile (2) 2600 Watt Ranges,  
(1) Down Draft Air Filter System

**ICS348-26**  
Mobile (3) 2600 Watt Ranges,  
(2) Down Draft Air Filter System,  
Optional Drop-leaf, Optional Cart Handle

# DOWN DRAFT AIR FILTRATION SYSTEM

- For exposed cooking applications
- Captures 96.7% of grease-laden vapor, odor and particulates caused from cooking
- 3-part filtration system runs quiet
- UL 197 Certified and UL-Sanitation to ANSI/NSF No.2



**AF-350**  
350 W | 110-120 V  
2.9 amps | 60 Hz  
NEMA 5-15P

**AF-350-3**  
350 W | 220-240 V  
1.5 amps | 50-60 Hz  
CEE 7/7 Schuko Plug  
OR BS 1363 (13A)  
U.K. Plug

**AF9876**  
Trim Piece

**AF98710**  
High Efficiency  
Primary Cell Filter

**AF9879**  
Galvanized  
Baffle  
Pre-Filter

**AF98711**  
Carbon Absorption  
Final Filter

# MOBILE COOKING STATIONS

- Stainless steel mobile cart with heavy duty casters
- Integrated AF350 downdraft air filtration system removes grease laden vapor & odors
- MAX Induction ranges with LED power/temp display with SmartScan® technology, pan detection
- Cabinet-mounted power management system



**MCS3572**  
2600 Watt x2  
Induction Ranges



**MCS3364**  
2600 Watt x2  
Induction Ranges

## CUSTOM MCS

Specify components and ranges

# FIRE SUPPRESSION MCS

- Integrated UL300 Buckeye fire suppression system
- 208/240V, 60Hz, 38A; 59"L x 35.5"W
- MAX Induction ranges deliver energy-efficient, precise heating with double induction, wok, or griddle options, and allows fast, easy range replacement backed by a overnight warranty
- 4-stage self-contained air filtration with LCD touchscreen and diagnostic reporting
- Versa-Gard™ premium food shields
- Locking, swiveling casters rated for 800 lb
- Double towel bars with removable cutting board
- Compliant with ANSI/UL710B and ANSI/NSF2 standards



## FIRE SUPPRESSION MCS, INDUCTION X2

MCS-59-FPS-SP350-2  
7000W, SM-351R x2  
MCS-59-FPS-SP261-2  
5200W, SM-261R x2



## FIRE SUPPRESSION MCS, 5000W GRIDDLE

MCS-59-FPS-SP251G  
SM-251GRD



## FIRE SUPPRESSION MCS, 7000W WOK

MCS-59-FPS-SP351WCR-2  
SM-351WCR x2



## BOH SERIES CARTS/ CABINETS

Optimize your back-of-house operations with cleaner, safer, and more energy-efficient induction cooking compared to traditional gas or electric solutions.

- Expertly welded in the USA with premium stainless steel and fully sealed welds
- Easy range removal, repair, or replacement—no technician required
- Powered by ENERGY STAR Certified MAX Induction
- Custom carts & cooktops available



**4-ZONE CABINETS  
(D = DOORS)**

- BOH-1800** SM-181R x 4
- BOH-1800D** SM-181R x 4
- BOH-2600** SM-261R x 4
- BOH-2600D** SM-261R x 4
- BOH-3500** SM-351R x 4



**6-ZONE CABINETS  
(D = DOORS)**

- BOH-1800-6** SM-181R x 6
- BOH-1800D-6** SM-181R x 6
- BOH-2600-6** SM-261R x 6
- BOH-2600D-6** SM-261R x 6
- BOH-3500-6** SM-351R x 6



**4-ZONE CARTS  
(D = DOORS, C = CASTERS)**

- BOH-1800C** SM-181R x 4
- BOH-1800DC** SM-181R x 4
- BOH-2600C** SM-261R x 4
- BOH-2600DC** SM-261R x 4
- BOH-3500C** SM-351R x 4



**14" STOCK POT STAND  
BOH-3500STP-14 3500W**  
**24" STOCK POT STAND  
BOH-3500STP 3500W**

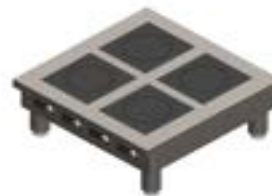


**6-ZONE CARTS  
(D = DOORS, C = CASTERS)**

- BOH-1800C-6** SM-181R x 6
- BOH-1800DC-6** SM-181R x 6
- BOH-2600C-6** SM-261R x 6
- BOH-2600DC-6** SM-261R x 6
- BOH-3500C-6** SM-351R x 6



**6-ZONE  
INDUCTION COOKTOP  
BOH-3500-6CTL**



**4-ZONE  
INDUCTION COOKTOP  
BOH-3500-4CTL**

## PROFESSIONAL COOKWARE

*Back of the House Durable.  
Front of the House Beautiful.*

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



RANDY ZWEIBAN | EXECUTIVE CHEF | CHICAGO

# INDUCTION-READY COOKWARE

**BLACKLINE**

Induction | Gas | Electric | Oven



## PERFORMS LIKE CAST-IRON, BUT IS STRONGER AND LIGHTER

- Easy to season to create a non-stick, non-toxic surface
- Solid carbon steel construction with weld-mounted cast handle
- Designed to withstand the most intense heat; safe for oven or broiler
- Will never develop hot spots and bottom will never warp
- Limited Lifetime Warranty



**8481-40/20**

8.63" Dia. x 4.5"H

**8481-40/24**

10.25" Dia. x 2.0"H



**8481-40/28**

11.25" Dia. x 7"H

**8481-40/32**

13.13" Dia. x 6.25"H

“Spring USA cookware has delivered superior performance, time and time, again. It is only natural to rely on the best, Spring USA.”

FRANCOIS SANCHEZ | EXECUTIVE CHEF | GENEVA, IL



**ENDURANCE**

Induction | Gas | Electric | Oven



**COMMERCIAL ALUMINUM COOKWARE DESIGNED FOR INDUCTION COOKING**

- Designed for fast-pace, high volume commercial use
- Safe to use with induction, gas, electric
- FOREVER CHEMICAL FREE - No PFOS, PFOA, or PTFE (Teflon)
- 3-ply cast aluminum
- Stainless steel handle with coated rivets
- Withstands temperatures up to 550°
- Limited Lifetime Warranty



**FRY PAN**  
**8451-30/20**  
 8.5" Dia. x 3"H



**8451-30/24**  
 9.75" Dia. x 4"H

**8451-30/28**  
 11" Dia. x 3.5"H

**FLAT BOTTOM WOK PAN**

**8452-30/28**  
 11" Dia. x 5.25"H



**ROUND INDUCTION SERVING TRAY**

**8360-30/42**  
 16.5" Dia. (21.25"W with handles)



Induction | Gas | Electric | Oven



**FIRST AND FINEST INDUCTION-READY, NON-STICK COOKWARE**

- Exclusive “Spring USA Edge” 5-ply Construction
- Stay cool handle is stainless steel with coated rivets
- Withstands temperatures up to 500°, oven safe
- FOREVER CHEMICAL FREE - No PFOS, PFOA, or PTFE (Teflon)
- Limited Lifetime Warranty



**FRY PAN**  
**8478-60/16**  
6" Dia. x 1.5"H



**FRY PAN**  
**8478-60/24A**  
10" Dia. x 3"H



**ROUND BOTTOM WOK PAN**  
**8217-60/32**  
4.0 qt./ 3.8 L  
13" Dia. x 4.5"H  
use with wok range on page 10

**FRY PAN**  
**8478-60/20A**  
8.25" Dia. x 2.25"H

**FRY PAN**  
**8478-60/28A**  
11" Dia. x 4"H



**ROUND BOTTOM WOK PAN**  
**8217-60/32**  
4.0 qt./ 3.8 L  
13" Dia. x 4.5"H  
use with wok range on page 13



**FLAT BOTTOM WOK PAN**  
**W/SHORT & LONG HANDLE**  
**8218-60/35**  
4.0 qt./ 3.8 L  
14" Dia. x 4.5"H



**FLAT BOTTOM WOK PAN**  
**W/SHORT HANDLES**  
**8214-60/35**  
5.3 qt./5.0 L  
14" Dia. x 4.25"H



Induction | Gas | Electric | Oven



**IDEAL FOR SERVING, 5-PLY PRIMO SERVE & COOKWARE IS AS BEAUTIFUL AS IT IS FUNCTIONAL**

- Exclusive “Spring USA Edge” 5-ply Construction
- 18/10 stainless steel outer layer & solid aluminum core
- Rivet mounted, stainless steel, stay cool handle
- Withstands temperatures up to 550°, oven safe
- Limited Lifetime Warranty

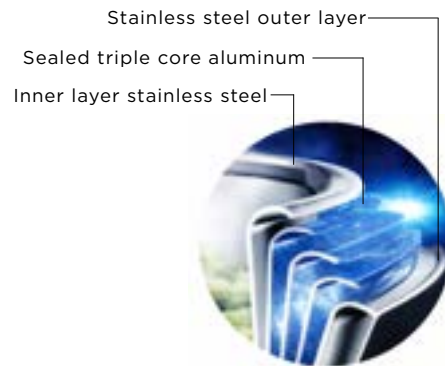
**“SPRING USA EDGE” 5-PLY CONSTRUCTION**

18/10 stainless steel outer layers prevent warping and scratching

3-ply aluminum core provides quick and even heat distribution

Rolled sealed edges protect the core and eliminates harboring of bacteria

Safe for commercial dishwasher





**FRY PAN**  
**8186-60/20**  
 8" Dia. x 1.38"H

**FRY PAN**  
**8186-60/26**  
 9.5" Dia. x 1.63"H

**FRY PAN**  
**8186-60/30**  
 11" Dia. x 2.0"H



**ROASTING PAN 6 QT.**  
**8165-60**  
 6.0 qt./ 5.7 L  
 15.5"W x 12.0"D x 3.0"H  
 (17.25"W x 4.75"H w/ handles)

**ROASTING PAN 3 QT.**  
**8165-63**  
 3.0 qt./ 2.8 L  
 13.0"W x 9.25"D x 2.5"H  
 (14.5"W x 4.25"H w/ handles)



**ROUND SAUTE PAN**  
**8170-60/30**  
 5.0 qt./ 4.7 L  
 12.0" Dia. x 2.75"H

**OVAL SAUTE PAN**  
**1 LONG, 1 SHORT HANDLE**  
**8181-60/38**  
 1.5 qt./ 1.42 L  
 11"W x 10"D x 1.75"H

**9544/1 PORCELAIN INSERT**  
**FOR 8170-60/30**



**OVAL SAUTE PAN**  
**2 SHORT HANDLES**  
**8188-60/38**  
 1.5 qt./ 1.42 L  
 19.0"W x 10.5"D x 1.75"H



**GRIDDLE**  
**W/RIBBED BOTTOM**  
**8168-60/30**  
 2.0 qt./ 1.9 L  
 12.0" Dia. x 1.5"H



**ROUND BOTTOM**  
**WOK PAN**  
**8216-60/34**  
 6.0 qt. / 5.7 L  
 12" Dia. x 4.0"H  
 use with wok range on page 10



**GRATIN PAN-12"**  
**8456-60/30**  
 4.0 qt./ 3.8 L  
 12" Dia. x 1.63"H



**PAELLA PAN**  
**8460-60/40A**  
 10.0 qt./ 9.5 L  
 15.75" Dia. x 3.5"H

**PAELLA PAN COVER**  
**460-61/40**



**motif**

Induction | Gas | Electric | Oven



**BRING A HOMESTYLE FEEL TO ANY TABLETOP WITH LIGHTWEIGHT, INDUCTION-READY MOTIF COOK & SERVE WARE**

- Cook, serve, and display all in one dish
- Stainless steel core with cast aluminum body for quick and even heat distribution
- Durable, reinforced non-stick coating
- Tempered glass, vented covers with reinforced, stainless steel rim included
- Withstands temperatures up to 550°, dishwasher safe
- Limited Lifetime Warranty



**SMALL ROUND CASSEROLE PAN**

2.25 qt./ 2.13 L  
12.38"W x 9.25"D x 4.75"H

**WHITE 8258-2/24**  
**TITANIUM 8258-8/24**  
**REPLACEMENT COVER 356-21/24M**



**DIVIDED CASSEROLE PAN**

3.75 qt./ 3.5 L  
14.75"W x 11.75"D x 4.75"H

**WHITE 8258-2/30/2**  
**TITANIUM 8258-8/30/2**  
**REPLACEMENT COVER 356-21/30M**



**MEDIUM ROUND CASSEROLE PAN**

3.0 qt./ 2.8 L  
13.5"W x 10.5"D x 4.75"H

**WHITE 8258-2/27**  
**BRONZE 8258-7/27**  
**TITANIUM 8258-8/27**  
**REPLACEMENT COVER 356-21/27M**



**LARGE ROUND CASSEROLE PAN**

3.75 qt./ 3.5 L  
14.75"W x 11.75"D x 4.75"H

**WHITE 8258-2/30**  
**TITANIUM 8258-8/30**  
**REPLACEMENT COVER 356-21/30M**



**SQUARE CASSEROLE PAN**

4.0 qt./ 3.8 L  
13.75"W x 10.5"D x 5.75"H

**WHITE 8268-2/28**  
**BRONZE 8268-7/28**  
**TITANIUM 8268-8/28**  
**REPLACEMENT COVER 368-21/28M**



**SHALLOW OVAL ROASTER**

3.0 qt./ 2.8 L  
17.0"W x 10.5"D x 5.0"H (2.5" without cover)  
Nest 2 OVAL pans & fill bottom pan with water for moist heat

**WHITE 8265-2/38**  
**BRONZE 8265-7/38**  
**TITANIUM 8265-8/38**  
**REPLACEMENT COVER 365-21/38M**



**DEEP OVAL ROASTER**

4.5 qt./ 4.3 L  
17.0"W x 10.5"D x 6.0"H (3.5" without cover)  
Nest 2 OVAL pans & fill bottom pan with water for moist heat

**TITANIUM 8270-8/38**  
**REPLACEMENT COVER 365-21/38M**



**TRAY TITANIUM 8260-8/32**

12.5"W x 10.0"D x 1.0"H  
(15.25"W with handles)



# Ambassador COLLECTION

**NEW!**

Induction | Gas | Electric | Oven



## THE FIRST COOKWARE & BUFFETWARE IN ONE!

- Professional servingware with insert capability allows cookware to operate like a traditional chafer
- No PFOS, PFOA, PTFE/Teflon, ceramic interior coating won't chip, crack, or flake
- Matching cover included, glass cover available (sold separately)
- Compatible with inserts on PG 28
- Limited Lifetime Warranty



**4 QT BLACK**  
**8756-8-28**  
15"W x 2.75"H, 11" Dia.



**7.4 QT BLACK**  
**8758-8-28**  
15"W x 4.75"H, 11" Dia



**4 QT IVORY**  
**8756-2-28**  
15"W x 2.75"H, 11" Dia.



**7.4 QT IVORY**  
**8758-2-28**  
15"W x 4.75"H, 11" Dia



*Venice*  
COLLECTION

**NEW!**

Induction | Gas | Electric | Oven



**THE FIRST COOKWARE & BUFFETWARE IN ONE!**

- Professional servingware with insert capability allows cookware to operate like a traditional chafer
- Distinct fluted or diamond pattern finish
- No PFOS, PFOA, PTFE/Teflon, ceramic interior coating won't chip, crack, or flake
- Limited Lifetime Warranty



**4 QT GRAPHITE**  
**8856-9-28**  
15"W x 2.75"H,  
11" Dia.



**7.4 QT GRAPHITE**  
**8858-9-28**  
15"W x 4.75"H,  
11" Dia



**4 QT WHITE**  
**8856-2-28**  
15"W x 2.75"H,  
11" Dia.



**7.4 QT WHITE**  
**8858-2-28**  
15"W x 4.75"H,  
11" Dia



**GOLD ACCENT INSERT**  
**4 Qt\* 370-90-28**  
**2 Qt\*\* 371-90-28**



**GOLD ACCENT GLASS COVER**  
**357-5-28**  
Designed for use with all  
Ambassador & Ironlite vessels



**COVER HOLDER**  
**9100**  
6"H x 6.3"W x 2.75"D



\*Fits 7+ Qt Ambassador, Venice, and Ironlite

\*\*Fits 2/4 Qt Ambassador, Venice, and Ironlite



# IRON*Lite*

Induction | Gas | Electric | Oven



- Lightweight aluminum, 50% lighter than cast-iron
- Non-stick interior, high-temp coated exterior
- No seasoning, chipping or cracking

- No PFOS, PFOA, or PTFE (Teflon), dishwasher safe-1yr warranty: coating & handles
- Compatible with inserts on PG 28
- Limited Lifetime Warranty



**7.2 QT. BLACK**  
**8658-8/28**  
 11" Dia. X 7.13"H  
 7.2 qt. / 4.45 L



**7.2 QT. GRAY**  
**8658-9/28**  
 11" Dia. X 7.13"H  
 7.2 qt. / 4.45 L



**7.2 QT. RED**  
**8658-5/28**  
 11" Dia. X 7.13"H  
 7.2 qt. / 4.45 L

**NEW!**

**NEW!**



**2.7 QT. BLACK**  
**8656-8/28**  
 11" Dia. X 2.4"H  
 2.7 qt. / 2.6 L



**7.2 QT. WHITE**  
**8658-2/28**  
 11" Dia. X 7.13"H  
 7.2 qt. / 4.45 L



**2.7 QT. WHITE**  
**8656-2/28**  
 11" Dia. X 2.4"H  
 2.7 qt. / 2.6 L



# servella

Induction | Gas | Electric | Oven



- Aged-copper or titanium coated finish that won't crack, flake, or chip even with high heat and rigorous use
- Comes with an easy-read water fill line inside vessel and one removable insert
- Safe to use with induction, electric, gas and fuel, and is oven-safe
- Included stainless steel insert is dishwasher safe



**ROUND AGED COPPER**  
**2272-5/27**  
 4 qt. / 3.8 L  
 10.2" Dia. x 4.7"h

ADDITIONAL INSERT  
**272-66/27**



**SQUARE AGED COPPER**  
**2274-5/23**  
 4 qt. / 3.8 L  
 11.4"W x 11.4"D x 4.7"H

ADDITIONAL INSERT  
**274-66/23**



**RECTANGLE AGED COPPER**  
**2271-5**  
 4 qt. / 3.8 L  
 19.9"W x 8.4"D x 5.4"H

ADDITIONAL INSERT  
**271-66/11**



**NEW!**

**ROUND TITANIUM**  
**2272-8/27**

ADDITIONAL INSERT  
**272-66/27**



**NEW!**

**SQUARE TITANIUM**  
**2274-8/23**

ADDITIONAL INSERT  
**274-66/23**



**NEW!**

**RECTANGLE TITANIUM**  
**2271-8**

ADDITIONAL INSERT  
**271-66/11**

# STAINLESS STEEL ACCESSORIES



**COFFEE/CONDIMENT  
MEASURING SPOON 2 TBSP  
M3505-01\*12**



**SPOON 9.75"  
M3505-08**



**SLOTTED SPOON 9.75"  
M3505-09**



**SPREADER KNIFE 8.25"  
M3505-13**



**SLOTTED SPOON 13.5"  
M3505-35**



**SPOON 13"  
M3505-36**



**BENT HANDLE LADLE 1.5 OZ.  
M3505-29B**



**BENT HANDLE SOUP  
TUREEN LADLE 6 OZ.  
M3505-76**



**PIZZA CUTTING WHEEL 4"  
M3505-88**



**PIZZA/PIE SERVER 14"  
M3505-90**



**TONGS 8.5"    TONGS 10.5"  
9082.3\*3    9085.5\*3**



**TONGS W/ CLAWS 10.5"  
9385\*3**



**OVAL UTENSIL REST  
M3557-28  
10"L x 4.5"W x 1.25"H**



**STORAGE CYLINDERS  
M8429/17  
2.0 qt./ 1.9 L  
5" Dia. x 6.75"H**



## BUFFET SYSTEMS

Created to be Exceptional.  
Designed to be Beautiful.

# INDUCTION BUFFET SERVERS

**PIONEERING IN INDUCTION, SPRING USA CREATED THE FIRST INDUCTION BUFFET SERVER AND NOW HAS ONE OF THE LARGEST BUFFET SYSTEM OFFERINGS IN THE INDUSTRY**

- 18/10 highly polished stainless steel
- Axles glide smoothly and hold cover open at any angle
- Water pan has an easy to read fill line
- Stabilizing arm with rubber foot keeps servers from sliding on countertops
- The first-ever water channel system diverts condensation away from food and back into the water bath
- Special design prevents induction conductivity issues caused by warping
- Limited Lifetime Warranty



## EASY VIEW WINDOW



### SAUTEUSE SERVER

1.25-4 qt./ 1.2-3.8 L  
15.4"W x 18.7"D x 6.3"H  
With open cover: 22.0"H

**CHROME ACCENTS 2372-6/36**  
**GOLD ACCENTS 2372-697/36A**



### VISION SERVER

1.25-4 qt./ 1.2-3.8 L  
15.4"W x 18.7"D x 6.3"H  
With open cover: 22.0"H

**CHROME ACCENTS 2472-6/36**  
**GOLD ACCENTS 2472-697/36**



### SERVER/STAND COMBO 3372-6/36

1.25-4 qt./ 1.2-3.8 L  
15.4"W x 18.7"D x 11.3"H  
With open cover: 28"H



### SAUTEUSE SERVER STANDS E372-6

Adds 7.2" to server



# SEASONS, ROUND



**SEASONS SERVERS** are fingerprint and scratch resistant

- Premium, high-temp powder coating is durable fingerprint-resistant, scratch-resistant, chip-resistant, and food-safe
- All-angle axles glide smoothly and hold cover open at any angle
- Lifetime warranty covering welds, non-maintenance items, or manufacturer defects



**TITANIUM**

1.25-4 qt./ 1.2-3.8 L  
15.4"W x 18.7"D x 6.3"H  
With open cover: 22.0"H

- CHROME ACCENTS 2382-8/36**
- GOLD ACCENTS 2382-897/36**
- BLACK PEARL ACCENTS 2382-88/36**



**BRONZE**

1.25-4 qt./ 1.2-3.8 L  
15.4"W x 18.7"D x 6.3"H  
With open cover: 22.0"H

- CHROME ACCENTS 2382-567/36**
- GOLD ACCENTS 2382-597/36**
- BLACK PEARL ACCENTS 2382-587/36**



**MERLOT**

1.25-4 qt./ 1.2-3.8 L  
15.4"W x 18.7"D x 6.3"H  
With open cover: 22.0"H

- CHROME ACCENTS 2382-367/36**
- GOLD ACCENTS 2382-397/36**
- BLACK PEARL ACCENTS 2382-387/36**



**SAPPHIRE (SPECIAL ORDER)**

1.25-4 qt./ 1.2-3.8 L  
15.4"W x 18.7"D x 6.3"H  
With open cover: 22.0"H

- CHROME ACCENTS 2382-467/36**
- GOLD ACCENTS 2382-497/36**
- BLACK PEARL ACCENTS 2382-487/36**

# ROUND SERVER INSERTS AND STANDS

- Most insert options in the industry
- Oven and dishwasher safe
- Most have a channel system to redirect condensation to the water pan instead of the food
- White coated inserts offer the look of porcelain with the lightweight durability of stainless steel
- Stands use heating elements & canned fuel found on PG 53



**STAINLESS STEEL**  
**372-66/36**  
4.0 qt/ 3.8 L  
14.125" Dia. x 2.25"H



**HALF PAN STAINLESS STEEL**  
**372-66/36/12**  
2 qt./ 1.9 L  
14.13"W x 7.06"D x 2.5"H



**CHANNELED BOTTOM STAINLESS STEEL**  
**372-66/36D**  
4.0 qt./ 3.8 L  
14.125" Dia. x 2.25"H



**HALF PAN CHANNELED BOTTOM STAINLESS STEEL**  
**372-36/12D**  
2 qt./ 1.9 L  
14.13"W x 7.06"D x 2.5"H



**DIVIDED PORCELAIN**  
**9557-59/36/12**  
2 qt./ 1.9 L  
14.125" Dia. x 2.25"H



**PORCELAIN**  
**9554-59/36**  
2 qt./1.9 L  
14.125" Dia. x 2.5"H



**WHITE STAINLESS STEEL**  
**372-62/36**  
4.0 q.t/ 3.8 L  
14.125" Dia. X 2.25"H



**HALF PAN WHITE STAINLESS STEEL**  
**372-62/36/12**  
2 qt./ 1.9L  
14.13"W x 7.06"D x 2.5"H



**DIM SUM INSERT SET**  
**DB172-36/37**  
Includes stainless steel adapter, bamboo basket & cover  
12.0" Dia. x 10.0" H  
(Adds 9" to server)



**ADDITIONAL BASKET & COVER**  
**DA172**  
12.0" Dia. x 4.0" H



**SAUTEUSE SERVER STANDS**  
7.2" to server  
**TITANIUM E382-8**  
**BRONZE E382-597**  
**SAPPHIRE E382-4**  
**MERLOT E382-3**

# SQUARE INDUCTION SERVERS



## EASY VIEW WINDOW



### VISION

4-9.4 qt./ 3.8-8.9 L  
15.4"W x 19.0"D x 7.0"H  
With open cover: 23.5"H  
**CHROME ACCENTS 2474-6**



### STAINLESS STEEL

4-9.4 qt./ 3.8-8.9 L  
15.4"W x 19.0"D x 7.0"H  
With open cover: 23.5"H  
**CHROME ACCENTS 2374-6**  
**GOLD ACCENTS 2374-697**

# SEASONS, SQUARE



### TITANIUM

4-9.4 qt./ 3.8-8.9 L  
15.4"W x 19.0"D x 7.0"H  
With open cover: 23.5"H

**CHROME ACCENTS 2384-8**  
**GOLD ACCENTS 2384-897**  
**BLACK PEARL ACCENTS 2384-88**



### BRONZE

4-9.4 qt./ 3.8-8.9 L  
15.4"W x 19.0"D x 7.0"H  
With open cover: 23.5"H

**CHROME ACCENTS 2384-567**  
**GOLD ACCENTS 2384-597**  
**BLACK PEARL ACCENTS 2384-587**



### SAPPHIRE (SPEC. ORDER)

4-9.4 qt./ 3.8-8.9 L  
15.4"W x 19.0"D x 7.0"H  
With open cover: 23.5"H

**CHROME ACCENTS 2384-467**  
**GOLD ACCENTS 2384-497**  
**BLACK PEARL ACCENTS 2384-487**



### MERLOT

4-9.4 qt./ 3.8-8.9 L  
15.4"W x 19.0"D x 7.0"H  
With open cover: 23.5"H

**CHROME ACCENTS 2384-367**  
**GOLD ACCENTS 2384-397**  
**BLACK PEARL ACCENTS 2384-387**

# SQUARE SERVER STANDS

- Use with canned fuel or heating elements found on PG 53
- Adds 6" to server



**SERVER/STAND COMBO**  
**3374-6**  
 4-9.4 qt./ 3.8-8.9 L  
 15.4"W x 19.0"D x 11.3"H  
 With open cover: 28"H



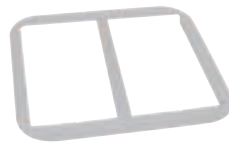
**STAINLESS STEEL E374-6**  
**TITANIUM E374-8**  
**BRONZE E374-597**  
**SAPPHIRE E374-4**  
**MERLOT E374-3**



**SQUARE SERVER INSERT**  
**374-66/23**  
 6 qt./ 5.7 L  
 15.4"W x 15.6"D x 3.4"H  
 Channel system redirects condensation to water pan instead of food



**ADAPTER FOR 2/3 SIZED HOTEL PANS**  
**374-651/23**  
 See 2/3 Sized Hotel Pan Inserts on PG 40



**ADAPTER FOR 2- 1/3 SIZED HOTEL PANS**  
**374-519/23**  
 See 1/3 Sized Hotel Pan Inserts on PG 40

# SERVER ACCESSORIES



**STORAGE TOTE**  
**SBS-175**  
 Fits 1 Sauteuse Server  
 23.75"W x 19.5"D x 12"H



**SAUTEUSE REPLACEMENT AXLES**  
**AA-644**

**VISION REPLACEMENT AXLES**  
**AG-644**



**CBS BUMPER REPLACEMENTS**  
**E237**

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

# OATMEAL/SOUP SERVICE

- Features patented hinged cover
- 18/10 stainless steel
- Use with Spring USA Induction Ranges or pair with stands for use with fuel
- Colored servers are fingerprint and scratch resistant
- Use with tureen ladle on PG 31
- Includes cover, tureen, water pan, and ring
- Limited Lifetime Warranty



**STAINLESS STEEL**

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

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



**SEASONS TITANIUM**

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

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



**SEASONS BRONZE**

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

**CHROME ACCENTS 2385-567/6**  
**GOLD ACCENTS 2385-597/6**  
**BLACK PEARL ACCENTS 2385-587/6**



**SEASONS SAPPHIRE**  
**(SPECIAL ORDER)**

**2385-467/6**  
Chrome Accents  
6 qt./ 5.7 L  
13.8" Dia. x 9.3"H  
With open cover: 15.0"H



**SEASONS MERLOT**  
**2385-367/6**

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



**SOUP STATION STAND**  
**STAINLESS STEEL**

**E375-6/6**  
Adds 7.2" to server

**TITANIUM E375-8/6**  
**BRONZE E375-597/6**  
**MERLOT E375-397/6**  
**SAPPHIRE E375-497/6**

- Includes tureen, cover, ring, and stand
- Use with canned fuel or heating element found on PG 53
- Bent handle ladle sold separately on PG 31

PATENTED



**SERVER/STAND COMBO**  
**3375-6/6**  
 6 qt./ 5.7 L  
 13.6"W x 11.9"D x 16.5"H  
 With open cover: 20.0"H



**HINGED COVER FOR SOUP TUREEN**  
**STAINLESS STEEL**  
**444-61/24H**



**RING FOR SOUP STATION**  
**STAINLESS STEEL**  
**375-651/6**  
 11.9" Dia.



**SOUP TUREEN**  
**375-60/6**  
 6 qt./ 5.7 L  
 13.6"W x 10.0"D x 7.5"H



**SAUCE/SYRUP SERVER WITH LADLE**  
**2565-6**  
 1.58 qt. / 1.5 L  
 7.9"W x 7.3"D x 9.8"H

## NOTCHED TUREEN COVERS



Item#	Cover Color	Accent Color	Item#	Cover Color	Accent Color
375-61/6	Stainless Steel	Chrome	375-61/6BB	Bronze	Black Pearl
375-697/6	Stainless Steel	Gold	375-61/6SC	Sapphire	Chrome
375-61/6TC	Titanium	Chrome	375-61/6SG	Sapphire	Gold
375-61/6TG	Titanium	Gold	375-61/6SB	Sapphire	Black Pearl
375-61/6TB	Titanium	Black Pearl	375-61/6MC	Merlot	Chrome
375-61/6BC	Bronze	Chrome	375-61/6MG	Merlot	Gold
375-61/6BG	Bronze	Gold	375-61/6MB	Merlot	Black Pearl

# REFLECTION SERVERS

- Use with Spring USA Induction Ranges or pair with stands for use with canned fuel or electric heating elements on PG 53
- All servers come with one insert pan
- 18/8 stainless steel
- Cartridge axle system glides smoothly and allows covers to hold open at virtually any angle
- Self-closing axles available upon request
- Limited Lifetime Warranty



**TITANIUM 6 QT. ROUND REFLECTION**  
**2172-8/37**

6 qt./ 5.7 L  
16.7"W x 20.5"D x 7.9"H  
With open cover: 24.5"H



**ROSE GOLD 6 QT. ROUND REFLECTION**  
**2172-5/37**

6 qt./ 5.7 L  
16.7"W x 20.5"D x 7.9"H  
With open cover: 24.5"H



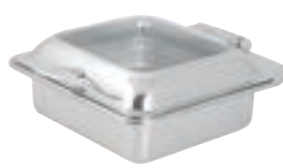
**STAINLESS STEEL 6 QT. ROUND REFLECTION**  
**2172-6/37**

6 qt./ 5.7 L  
16.7"W x 20.5"D x 7.9"H  
With open cover: 24.5"H



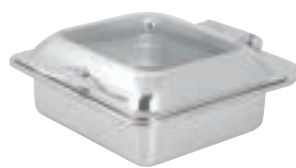
**4.5 QT. REFLECTION ROUND BUFFET SERVER**  
**2172-6/30**

4.5 qt./ 4.3 L  
15.0"W x 18.8"D x 7.9"H  
With open cover: 22.5"H



**6.9 QT. SQUARE BUFFET SERVER**  
**2173-6/12**

2-6.9 qt./ 1.9-6.5 L  
16.75"W x 15"D x 7.5"H  
With open cover: 19.5"H  
Accepts 1/2 sized Hotel Pan



**9.4 QT. SQUARE BUFFET SERVER**  
**2174-6**

5-9.4 qt./ 4.7-8.9 L  
15.9"W x 18.3"D x 7.5"H  
With open cover: 22.5"H  
Accepts 1/3 and 2/3 sized Hotel Pan



**FULL SIZE BUFFET SERVER**  
**2171-6**

8.4-14.8 qt./ 7.9-14.0 L  
23.1"W x 18.6"D x 7.8"H  
With open cover: 22.5"H



Self Closing Replacement Axles  
**K101**

Extendable Support Arm for Servers  
**372-601**

CBS Bumper Replacements  
**E237**

**REFLECTION INSERTS & STANDS**

- Oven and dishwasher safe
- White coated inserts offer the look of porcelain with the lightweight durability of stainless steel



**ROUND PORCELAIN INSERT**  
**9544/1**  
 4.5 qt./ 4.3 L  
 11.9" Dia. x 1.8"H



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



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



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



**DIM SUM INSERT SET**  
**DA172-36/37**  
 Includes stainless steel adapter, bamboo basket & cover  
 12.0" Dia. x 10.0"H  
 Adds 10" to server



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



**WHITE STAINLESS STEEL DIVIDED INSERT**  
**572-62/12**  
 6 qt./ 5.7 L  
 15.25" Dia. x 2.5"H



**STAND FOR 4.5 QT. REFLECTION ROUND**  
**172-6/30**  
 Adds 4.1" to server



**STAND FOR 6 QT. REFLECTION ROUND SERVER**  
**172-6/37**  
 Adds 4.6" to server



**HEATING ELEMENT ADAPTER FOR STAND**  
**EA172**



Add electric heating element - See page 55



**SQUARE BUFFET SERVER STAND**  
**174-6/23**  
 Adds 4.5" to server



**SMALL SQUARE BUFFET SERVER STAND**  
**173-6/12**  
 Adds 4.0" to server



**FULL SIZE BUFFET SERVER STAND**  
**171-6/11**  
 Adds 4.7" to server



**HEATING ELEMENT ADAPTERS**  
**EA171/174**  
 For a Full or 9.4 qt. Square Stand  
 Add electric heating element on PG 53



# RADIANCE

## COLLECTION

**NEW!**

- One of the largest glass viewing areas on an induction buffet chafer
- 18/8 high-quality stainless steel in mirror-polished or titanium finish
- Industry's only waterfall condensation return system
- Includes standard insert, additional inserts available
- Cartridge axle holds lid open at virtually any angle
- Stands are compatible with canned fuel & electric heating elements
- Round / square compatible with Induction DOT on PG 11
- Limited Lifetime Warranty



**ROUND SERVER**

**2572-6/38**

6 qt./ 5.7 L  
17"W x 21.25"D x 6.5"H

**STAND S572-6/38**



**SQUARE SERVER**

**2574-6/23**

6 qt./ 5.7 L  
17.75"W x 18.75"D x 6.69"H

**STAND S574-6/23**



**FULL SIZE SERVER**

**2571-6/11**

9.9 qt./ 9.4 L  
22.25"W x 17.75"D x 6.9"H

**STAND S571-6/11**



**ROUND SERVER, TITANIUM**

**2572-8/38**

6 qt./ 5.7 L  
17"W x 21.25"D x 6.5"H

**STAND S572-8/38**



**SQUARE SERVER, TITANIUM**

**2574-8/23**

6 qt./ 5.7 L  
17.75"W x 18.75"D x 6.69"H

**STAND S574-8/23**



**FULL SIZE SERVER, TITANIUM**

**2571-8/11**

9.9 qt./ 9.4 L  
22.25"W x 17.75"D x 6.9"H

**STAND S571-8/11**

# MINI SERVERS



EASY VIEW WINDOW

BUFFET SYSTEMS



**MINI VISION ROUND**

**2472-6/28**

1.9 qt. / 1.8 L  
10.5"W x 13.0"D x 5.75"H



**MINI VISION RECTANGLE**

**2474-6/13**

1.7 qt. / 1.6 L  
8.5"W x 12.0"D x 5.75"H



**ROUND STAND**

**E372-28**

1.9 qt. / 1.8 L  
Adds 4.5" to server



**RECTANGLE STAND**

**E372-13**

Adds 4.5" to server



**ROUND INSERT**

**372-66/28**

1.9 qt. / 1.8 L  
11.0" Dia. x 2.25"H



**RECTANGLE INSERT**

**374-66/13**

1.7 qt. / 1.6 L  
8.8"W x 10.8"D x 2.2"H



**CHANNELED INSERT**

**372-66/28D**

1.9 qt. / 1.8 L  
11.0" Dia. x 2.25"H

# ROUND CHAFING DISHES



**BUILT-IN ROUND CHAFER**

**2547-6/35**

3-8 qt./ 2.8-7.6 L  
13.75" Dia. x 8.9"H  
Includes Heating Element 9524/1



**ROUND CHAFER**

**2510-6/35**

3-8 qt./ 2.8-7.6 L  
13.75" Dia. x 18.4"H



**STAINLESS STEEL**

**510-66/35**

8 qt./ 7.6 L



**STAINLESS STEEL**

**510-66/35/12D**

3 qt./ 2.8 L

**GOLD ACCENTS**

**2547-697/35**

**STAINLESS STEEL**

**510-66/35/12**

3 qt./ 2.8 L



## ROCKWOOD COLLECTION NEW!

- Compatible with induction and canned fuel
- Stainless steel insert included, dishwasher safe
- Food-safe, non-porous, and easy to clean
- Hydro-dip woodgrain coated handles
- Hand wash only
- Withstand temperatures up to 150° F (65° C)



**ROCKWOOD SERVER**  
**WT-14581180**  
2.5 qt | 5.5" H x 10" Dia.  
Insert SK-14501141FP

**WT-14508180**  
5 qt | 7.5" H x 12.75" Dia.  
Insert SK-14502141FP

**WT-14583180**  
9 qt | 9" H x 15" Dia.  
Insert SK-14503141FP



**FUEL HOLDER**  
**WT-14508141FH** 2.5 qt  
**WT-14508141FH** 5 qt  
**WT-14582141FH** 9 qt



**STAND**  
**WT-14581141** 2.5 qt  
**WT-14508141** 5 qt  
**WT-14583141** 9 qt

# WYNWOOD BUFFET SYSTEM

EXCLUSIVE DISTRIBUTOR,  
NORTH AMERICA  
**SKYRA**  
Professional Tableware

BUFFET SYSTEMS

- Beautiful brushed stainless steel induction servers with natural wood-like elements
- Food-safe, nonporous, easy to clean
- Custom hydro dip woodgrain coating withstands extreme temperatures
- Insert included



**STAINLESS STEEL BUFFET SERVER W/ INSERT**  
**SK-14501180** 2.5 QT  
 5.5"H X 10" DIA.  
**SK-14502180** 5 QT  
 7.5"H X 12.75" DIA.  
**SK-14503180** 9 QT  
 9"H X 15" DIA.



**BRUSHED STAINLESS STEEL FUEL HOLDER**  
**SK-14501141FH**  
 6.25" Dia. (2.5 qt, 5 qt)  
**SK-14502141FH**  
 7.25" Dia. (9 qt)



**ROUND STAINLESS STEEL STAND**  
**SK-14501141** FITS 2.5 QT,  
 5.5" H X 8.75" DIA.  
**SK-14502141** FITS 5 QT,  
 6.25" H X 10.5" DIA.  
**SK-14503141** FITS 9 QT,  
 7.25"H X 12.5" DIA.

## RONDO CHAFING DISHES



**CLASSIC FULL SIZE CHAFER**  
**K2509-6**  
 8.4-14.8 qt./ 7.9-14.0 L  
 26.0"W x 18.9"D x 15.8"H  
 See inserts next page  
 \*18/8 Stainless Steel

**K2509-6A**  
 Includes Heating Element 9517



**FULL SIZE CHAFER**  
**2509-6A**  
 8.4-14.8 qt./ 7.9-14.0 L  
 26.0"W x 18.9"D x 9.0"H  
 See inserts next page



**BUILT-IN FULL SIZE CHAFER**  
**2546-6A**  
 8.4-14.8 qt./ 7.9-14.0 L  
 26.0"W x 18.9"D x 15.3"H  
 Includes Heating Element 9506/1  
 See details on PG 53

**GOLD ACCENTS**  
**2546-697A**

# HOTEL PANS

- Oven and dishwasher safe
- White Coated Inserts offer the look of porcelain with the lightweight durability of stainless steel

## FULL-SIZE PANS



**521-66/11**  
14.8 qt./ 14 L  
20.9"W x 12.9"D x 4.0"H



**522-66/11**  
9.9 qt./ 9.4 L  
20.9"W x 12.9"D x 2.5"H



**522-62/11**  
9.9 qt./ 9.4 L  
20.9"W x 12.9"D x 2.5"H

## HALF-SIZE PANS



**521-66/12**  
6.9 qt./ 6.5 L  
12.9"W x 10.5"D x 4.0"H



**522-66/12**  
4.3 qt./ 4.1 L  
12.9"W x 10.5"D x 2.5"H



**522-62/12**  
4.3 qt./ 4.1 L  
12.9"W x 10.5"D x 2.5"H

## TWO-THIRD SIZE PANS



**521-66/23**  
9.4 qt./ 8.9 L  
13.9"W x 12.8"D x 4.0"H



**522-66/23**  
5.8 qt./ 5.5 L  
13.9"W x 12.8"D x 2.5"H



**522-62/23**  
5.8 qt./ 5.5 L  
12.9"W x 12.8"D x 2.5"H

## ONE-THIRD SIZE PANS



**521-66/13**  
4.3 qt./ 4.1 L  
12.9"W x 7.0"D x 4.0"H



**522-66/13**  
2.7 qt./ 2.6 L  
12.9"W x 7.0"D x 2.5"H



**522-62/13**  
4.5 qt./ 4.3 L  
12.9"W x 7.0"D x 2.5"H



**WARMING & COOLING  
SYSTEMS**

Low Power Solutions.  
High-End Quality.

# ADJUSTABLE NECK HEAT LAMPS

- Weighted base provides stability from tipping
- 18/8 stainless steel with mirror polish or matte black finish
- Included shatterproof bulb
- 360 degree adjustable neck
- Integrated outlet in stem
- Daisy-chain additional heat lamps or connect a warming tray in a single 15 amp outlet

## SINGLE MIRROR POLISH

### 2791-6E

250 W | 110-120 V | 2.1 amps | 60 Hz  
 NEMA 5-15P  
 12.0 lbs  
 10.5"W x 7.1"D base, (15.1"D from back of base to farthest edge of shade) x 24.9"H (with shade parallel to base)  
 ETL. UL  
 Daisy chain 6 units on a 15-amp circuit  
 5.5 ft. cord



### 2791-6E-220

250 W | 220-240 V | 1.0 amps | 50-60 Hz  
 CEE-7/7 16A Schuko Plug  
 (BS 1363 (13A) U.K. Plug also available)

## DOUBLE MIRROR POLISH

### 2792-6E

500 W | 110-120 V | 4.2 amps | 60 Hz  
 NEMA 5-15P  
 16.4 lbs  
 10.5"W x 7.1"D base, (15.1"D from back of base to farthest edge of shade) x 24.9"H (with shade parallel to base)  
 ETL. UL  
 Daisy chain 3 units on a 15-amp circuit  
 5.5 ft. cord



### 2792-6E-220

250 W | 220-240 V | 1.0 amps | 50-60 Hz  
 CEE-7/7 16A Schuko Plug  
 (BS 1363 (13A) U.K. Plug also available)

## SINGLE TITANIUM

### 2791-6EB

250 W | 110-120 V | 2.1 amps | 60 Hz  
 NEMA 5-15P  
 12.0 lbs  
 10.5"W x 7.1"D base, (15.1"D from back of base to farthest edge of shade) x 24.9"H (with shade parallel to base)  
 ETL. UL  
 Daisy chain 6 units on a 15-amp circuit  
 5.5 ft. cord



## DOUBLE TITANIUM

### 2792-6EB

500 W | 110-120 V | 4.2 amps | 60 Hz  
 NEMA 5-15P  
 16.4 lbs  
 10.5"W x 7.1"D base, (15.1"D from back of base to farthest edge of shade) x 24.9"H (with shade parallel to base)  
 ETL. UL  
 Daisy chain 3 units on a 15-amp circuit



### 2792-6EB-220

500 W | 220-240 V | 1.0 amps | 50-60 Hz  
 CEE-7/7 16A Schuko Plug  
 (BS 1363 (13A) U.K. Plug also available)



**FINGERPRINT RESISTANT**

# PIVOT HEAD HEAT LAMPS

- Premium 18/10 brushed stainless steel
- Easy to use on/off toggle switch
- Solid positioning, pivoting head design
- Included shatterproof bulbs

## SINGLE

### 2791-5

250 W | 110-120 V | 2.1 amps | 60 Hz  
 NEMA 5-15P  
 14.6 lbs  
 8.0"W x 10.5"D base, (16.7"D from back of base to farthest edge of shade) x 25.6"H (with shade parallel to base)  
 ETL. UL | 5.5 ft. cord



### 2791-5-220

250 W | 220-240 V | 1.0 amps | 50-60 Hz  
 CEE-7/7 16A Schuko Plug  
 (BS 1363 (13A) U.K. Plug also available)

## DOUBLE

### 2792-5

500 W | 110-120 V | 4.2 amps  
 60 Hz  
 NEMA 5-15P  
 22.8 lbs  
 8.0"W x 10.5"D base, (15.7"D from back of base to farthest edge of shade) x 25.6"H (with shade parallel to base)  
 ETL. UL | 5.5 ft. cord



### 2792-5-220

500 W | 220-240 V | 2.1 amps | 50-60 Hz  
 CEE-7/7 16A Schuko Plug  
 (BS 1363 (13A) U.K. Plug also available)

# ADJUSTABLE HEIGHT PIVOT HEAD

- Knurled knob smoothly, but firmly adjusts height (22-26")
- Integrated outlet in stem
- Daisy Chain 6 units on a 15-amp circuit

## COPPER (SPECIAL ORDER)

### 2791-6C

250 W | 110-120 V | 2.1 amps | 60 Hz  
 NEMA 5-15P  
 14.6 lbs  
 8.0"W x 17.0"D x 22- 26.0"H  
 ETL. UL | 5.5 ft. cord



## ONYX (SPECIAL ORDER)

### 2791-6B

250 W | 110-120 V | 2.1 amps | 60 Hz  
 NEMA 5-15P  
 14.6 lbs  
 8.0"W x 17.0"D x 22- 26.0"H  
 ETL. UL | 5.5 ft. cord





# iLUME

PATENT - PENDING




Powered by medium heat wave technology, the iLume offers more even heat distribution with greater energy efficiency than your standard heat lamp by penetrating heat energy into the food instead of simply warming the foods surface.

- Dual articulating joints, 170° swivel
- 12" Carbon fiber medium-wave IR heating element
- 2 LED illuminate food at 4000k color temperature
- Energy efficient, only 400 watts provides warming at 60% energy consumption
- Daisy-chain feature can connect 5 iLumes to a single 120V, 15-amp outlet (US only)
- 400W, 110V - 120V, Phase 1, 60Hz power rating
- ETL listed, UL 197, cETL, NSF certified



**TITANIUM INFRARED HEAT LAMP**  
**2791-ILT400**

400 W | 110-120 V  
NEMA 5-15P  
12.8 lbs

2791-ILT-220   
220V, UK/Type G Plug



**WHITE INFRARED HEAT LAMP**  
**2791-ILW400**

400 W | 110-120 V  
NEMA 5-15P  
12.8 lbs

# WARMING TRAYS

- Economical buffet solution
- Low profile pairs well with lamps
- Energy saving - only 1.91 amps

- Plug up to 6 trays into one 15-amp circuit
- Surface temp range: 80-200°F / 27-93°C
- Tempered glass top is easy to clean



## STEALTH WARMING TRAY

### ST-1220-T

230 W | 110-120 V | 1.9 amps | 60 Hz  
 NEMA 5-15P | 11.4 lbs  
 23.8"W x 13.0"D x 2.0"H



## STAINLESS STEEL WARMING TRAY

### ST-1220

230 W | 110-120 V | 1.9 amps | 60 Hz  
 NEMA 5-15P | 11.4 lbs  
 24.2"W x 13.8"D x 1.9"H



## LARGE STEALTH WARMING TRAY

### ST-3915-T

450 W | 110-120 V | 3.8 amps | 60 Hz  
 NEMA 5-15P | 21.2 lbs  
 38.5"W x 13.8"D x 2.0"H



## RISER FOR WARMING TRAYS

Stainless Steel Riser for ST-1220: **STS-1220**

Stainless Steel Riser for ST-1220-T: **STS-1220-SS**

Titanium Riser for ST-1220: **STS-1220-ST**

Titanium Riser for ST-1220-T: **STS-1220-T**

# POWERLUXE BATTERY WARMING TRAY NEW!

True cordless convenience delivers professional performance anywhere—no outlets required.

- Battery type: LiFE Po4
- 4 power levels, up to 5 hour runtime
- 2 hour charge time
- 350W, 21"L x 13.5W x 4H, 29 lbs
- ETL-Certified, FCC, RoHS, UN38.3
- Induction range also available on PG 5



### ST-350BP

240V | 6 Amps  
 21" L x 13.5" W x 4" H

\*except ST-3915-T

# CARVING STATIONS



**CARVING STATION WITH UNHEATED MOCHA BOARD**

**2793-5M**

500 W | 110-120 V  
 4.2 amps | 60 Hz  
 NEMA 5-15P | 58.2 lbs  
 Lamp (8.0"W x 10.5"D base, 15.7"D (from back of base to farthest edge of shade) x 25.6" H (with shade parallel to base)+ board (24.5"W x 18.3"D x 2.9"H)  
 ETL. UL | 5.5 ft. cord

**MOCHA BOARD UNHEATED**

**2793-5M-220** 

500 W | 220-240 V  
 2.1 amps | 50-60 Hz  
 CEE 7/7 Schuko Plug,  
 (BS 1363 (13A) U.K. Plug also available)

**CARVING STATION WITH UNHEATED ONYX BOARD**

**2793-5O**

# Solstice COOLING & WARMING SYSTEM



**EASY VIEW WINDOW**

**SOLSTICE HC380-CT**

230 W | 110-120 V | 1.9 amps | 60 Hz  
 23-50°F/-5-10°C &  
 120-185°F/49-85°C  
 NEMA 5-15P  
 61.8 lbs  
 24.0"W x 18.9"D x 11.4"H  
 With open cover: 27.0"H  
 ETL. UL



**SOLSTICE FULL SIZE INSERT**

**580-8/11**

20.9"W x 13.0"D x 2.6"H



**SOLSTICE DIVIDED INSERT**

**580-8/12**

20.9"W x 13.0"D x 2.6"H

Solstice non-stick coated inserts are made from die-cast aluminum for maximum temperature distribution

# ELECTRICAL HEATING ELEMENTS

- Integrated safety thermostat prevents overheating
- One year warranty
- Choose self-regulating or adjustable controls options



## COFFEE URN & SOUP STATION

### 9503

170 W | 110-120 V | 1.4 amps | 50-60 Hz  
185°F/85°C  
PVC cable  
UL, CE  
8 ft. cord w/NEMA 5-15P Plug  
Holds coffee at perfect

temperature without burning

## ROUND CHAFER & SERVERS

### 9520

240 W | 110-120 V  
2.0 amps | 50-60 Hz  
210°F/99°C  
PVC cable  
UL, CE  
8 ft. cord w/NEMA 5-15P Plug



### 9524

500 W | 110-120 V  
4.2 amps | 50-60 Hz  
410°F/210°C  
PVC cable  
UL, CE  
8 ft. cord and NEMA 5-15P Plug



### 9524/1

500 W | 110-120 V  
4.2 amps | 50-60 Hz  
410°F/210°C  
PVC cable  
UL, CE  
8 ft. cord with energy regulator  
and NEMA 5-15P Plug



## RECTANGLE OR FULL-SIZE CHAFERS & SERVERS

### 9517

450 W | 110-120 V  
3.8 amps | 50-60 Hz  
410°F/210°C  
PVC cable  
UL, CE  
8 ft. cord w/NEMA 5-15P Plug



### 9506/1

700 W | 110-120 V  
5.8 amps | 50-60 Hz  
410°F/210°C  
PVC cable  
UL, CE | 8 ft. cord with energy  
regulator and NEMA 5-15P Plug

### 9509

600 W | 110-120 V | 5.0 amps | 50-60 Hz  
410°F/210°C  
PVC cable  
UL, CE | 8 ft. cord w/NEMA 5-15P Plug

### 9508

600 W 220-240 V | 5.8 amps | 50-60 Hz  
410°F/210°C  
PVC cable  
UL, CE  
8 ft. cord | w/Schuko Plug

**TABLETOP**

Height. Flexibility. Drama.



## RISERS (SET OF THREE)



### HAMMERED STAINLESS STEEL

**XC3198\*3**

6"W x 6"D x 4"H

7"W x 7"D x 6"H

8"W x 8"D x 8"H



### TITANIUM

**XC3200\*3**

6"W x 6"D x 4"H

7"W x 7"D x 6"H

8"W x 8"D x 8"H

Smooth, matte, non-stick finish. Fingerprint & scratch resistant.

## INDUSTRIAL RISERS



### INDUSTRIAL RISER W/ FOLDABLE LEGS

**SK-9431**

9.5"W x 4"H x 9.5"D in



### INDUSTRIAL RISER W/ FOLDABLE LEGS

**SK-9432**

12.5"W x 4"H x 12.5"D in



### INDUSTRIAL RISER W/ FOLDABLE LEGS

**SK-9433**

12.5"W x 6"H x 12.5"D in



### INDUSTRIAL RISER W/ FOLDABLE LEGS

**SK-9434**

15.5 W x 6 H x 15.5 D in

**SK-9435**

15.5 W x 4 H x 15.5 D in

# BEVERAGE DISPENSERS

- 18/10 stainless steel
- Stain resistant acrylic canisters
- Hands-free spigot adapter reduces germ transmission and cross contamination
- Stainless steel faucet with removable, easy clean-out valve
- Separate ice core does not dilute beverage
- BPA free; NSF certified
- Skid and scratch proof footing



**4.2 QT BEVERAGE DISPENSER**  
**2511-6/4**  
 4.2 qt./ 4.0 L  
 6.5"W x 10.5"D x 22.0"H



**7.4 QT BEVERAGE DISPENSER**  
**2511-6/7**  
 7.4 qt./ 7.0 L  
 8.0"W x 11.5"D x 25.0"H



**7.4 QT BEVERAGE DISPENSER WITH DRIP TRAY**  
**2525-6/7**  
 7.4 qt./ 7.0 L  
 8.9"W x 13.8"D x 25.0"H

## HANDS-FREE ADAPTERS



**HANDS FREE SPIGOT ADAPTER, JUICE DISPENSER**  
**FA-511**



**HANDS FREE SPIGOT ADAPTER, COFFEE URN**  
**FA-505**

# COFFEE URNS

- 18/10 mirror polished stainless steel
- Solid cast stainless steel faucets
- Hands-free spigot adapter reduces germ transmission and cross contamination
- Stay cool handles
- Skid and scratch proof footing
- Optional electric heating element maintains ideal coffee temperature



**6 QT. COFFEE URN**  
**2505-6/6**  
 6 qt./ 5.7 L  
 11.0"W x 10.9"D x 17.1"H



**12 QT. COFFEE URN**  
**2505-6/12A**  
 12 qt./ 11.4 L  
 13.2"W x 12.5"D x 19.7"H



**20 QT. COFFEE URN**  
**2505-6/20**  
 5.25 qt./ 5.0 L  
 15.4"W x 15.9"D x 22.4"H

# MILK DISPENSER

- 18/10 mirror polished stainless steel
- Solid cast stainless steel faucets
- Separate ice core does not dilute beverage



**5 QT. MILK DISPENSER**  
**2528-6/5**  
 5.3 qt. / 5.0 L  
 8.9"W x 13.8"D x 18.5"H

## SIGMA BEVERAGE SERVERS

- Vacuum-insulated double wall keeps beverages hot or cold for up to 6 hours
- Stainless steel liner, no glass
- Remains sealed until tab is pushed for pouring
- Available in brushed or polished finish
- Additional colored tabbed lids available



**BRUSHED**  
**18599-5**  
24 oz./ 0.7 L



**BRUSHED**  
**18600-5**  
34 oz./ 1.0 L



**BRUSHED**  
**18601-5**  
52 oz./ 1.5 L



**POLISHED**  
**18600-6**  
34 oz./ 1.0 L

## ADDITIONAL COVERS FOR SIGMA



**E598.6\*6**  
Set of six



**E598.7\*6**  
Set of six



**E598.8\*6**  
Set of six



**E598.9\*6**  
Set of six

## ADDITIONAL COVERS FOR OMEGA



**E600-9\*6**  
Set of six



**E601-9\*6**  
Set of six

## DELTA BEVERAGE SERVERS

- Vacuum-insulated double wall keeps beverages hot or cold for up to 6 hours
- Brushed stainless steel exterior
- Stainless steel liner, no glass
- Easy pour lid opens when tilted
- Elegant and durable
- Optional etching available



**17598-5**  
14oz./ 0.4 L



**17599-5**  
24 oz./ 0.7 L



**17600-5**  
34 oz./ 1.0 L



**17601-5**  
52 oz./ 1.5 L

## OMEGA BEVERAGE SERVERS

- Vacuum insulated, double-wall holds hot and cold beverages at temperature for 6 hours
- Durable brushed stainless steel liner, no glass
- Remains sealed until tab is pushed for pouring



**19599-5**  
20 oz./ 0.6 L



**19600-5**  
34 oz./ 1.0 L



**19601-5**  
52 oz./ 1.5 L



**19602-5**  
68 oz./ 2.0 L



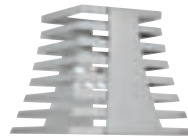
## XCESSORIES TOWERS

- 18/8 stainless steel
- Bring your buffet to the next level  
Interchangeable display pieces add height and drama to any presentation
- 10-year warranty on welds
- Mix and match glass shelves and accessories with various tower heights for countless display options



**STAINLESS STEEL**  
**XC1122**  
8.25"W x 8.25"D x 13.75"H

**TITANIUM**  
**XC1122-8**

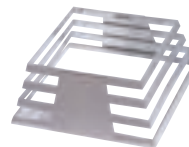


**STAINLESS STEEL**  
**XC1123**  
10.0"W x 10.0"D x 9.0"H

**TITANIUM**  
**XC1123-8**



**STAINLESS STEEL**  
**FUEL HOLDER**  
**XC1124-A**  
Fits 4.34" Tower



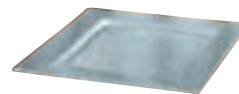
**STAINLESS STEEL**  
**XC1124**  
10.0"W x 10.0"D x 4.34"H



**XC4242**  
16.63"W x 16.63"D

**XC6042**  
23.63"W x 13.75"D

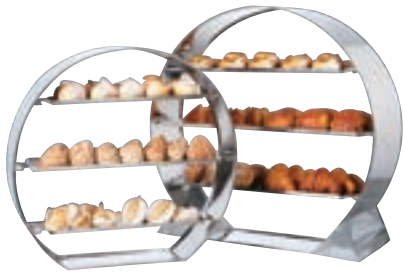
**XC8042**  
31.63"W x 16.5"D



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

## ACCESSORIES DISPLAY WHEELS

- Add additional interest and dimension to your buffet
- 10-year warranty on welds
- Hammered finished pieces are made with 18/8 stainless steel



### MEDIUM WHEEL

**XC3254**

25.0"W x 6.63"D x 24.0"H

### LARGE WHEEL

**XC3255**

30.25"W x 7.63"D x 29.13"H

## HAMMERED BOWL

- Double wall insulation keeps food hot and cold longer
- Made with mirror-polished 18/8 stainless steel



### HAMMERED STAINLESS STEEL

**XC2261/36**

14" Dia.

## SERVING BOWLS/ PLATTERS BY SKYRA



### DOBBELT SERVING BOWL

**SK-5401141**, 1.7 Liter

**SK-5402141**, 3 Liter

**SK-5403141**, 7 Liter



### ANGLED DOBBELT SERVING BOWL

**SK-5301141**, 1 Liter

**SK-5302141**, 2 Liter



### BURNT COPPER FINISH

**MARRAKECH PLATTER**

**SK-10964**, 10.5 L x 2 H x 8 W in

**SK-10965**, 16 L x 13 H x 12.5 W in



**COOKING EQUIPMENT**

Durable, Electric Equipment  
for Commercial Kitchens

# VENTLESS COOKING

PATENTED



COOKING EQUIPMENT

The SA Vent is a countertop ventilation system for small cooking equipment located outside the range of a kitchen ventilation hood.

- Use anywhere with access to standard 120V power
- 3-stage internal air filtration removes grease-laden vapors, smoke, and odors to improve air quality
- Cleansed air recirculates through air intake at top and exhaust in base
- Patented design, UL/CSA/NSF/ EPA 202 Certified
- Optional fire suppression pre-piping (except standard on Mistral-X)



## MISTRAL COUNTERTOP HOOD SYSTEM

### SAV-O MISTRAL

120 V | 15.5 Amps  
26"W x 29.75"D x 29"H  
UL/ EPA 202/ NSF



## PALI COUNTERTOP HOOD SYSTEM

### SAV-G PALI

120 V | 5.5 Amps  
26"W x 29.75"D x 31"H  
UL/ EPA 202/ NSF



## KONA COUNTERTOP HOOD SYSTEM

### SAV-U KONA

120 V | 5.5 Amps  
26"W x 29.75"D x 30.5"H  
UL/ NSF



## COUNTERTOP HOOD SYSTEM WITH FIRE SUPPRESSION PRE-PIPING

**NEW!**

### MISTRAL-X

120 V | 5.5 Amps  
31"W x 31"D x 34"H  
UL710B



## CONVECTION OVENS

- High capacity, consistent quality baking in a small footprint
- Thermostatic temperature control up to 450°F or 570°F depending on model
- TURBOQUARTZ® models feature infrared overhead broiling elements
- 120 minutes timer
- UL/NSF Certified



### QUARTER-SIZE VERTICAL CONVECTION OVEN

**FC-280V/1 | FC-280V**

120 V, 15 Amps  
208/240 V 7/9 Amps  
14.5"W x 21.125"D x 19.5"H



### QUARTER-SIZE CONVECTION OVEN

**FC-34/1 | FC-34**

120 V, 15 Amps  
208/240 V, 13/15 Amps



### QUARTER-SIZE CONVECTION OVEN W/ TURBOQUARTZ BROILER

**FC-33/1 | FC-33**

120 V, 15 Amps



### QUARTER-SIZE CONVECTION OVEN

**FC-280/1 | FC-280**

120 V, 15 Amps  
208/240 V, 7/9 Amps  
18.5"W x 22"D x 14"H



### HALF SIZE CONVECTION OVEN

**FC-60/1 | FC-60**

120 V, 14 Amps  
208/240 V, 13/15 Amps  
24"W x 24"D x 24"H  
\* add 4"H for legs



### HALF SIZE CONVECTION OVEN W/ TURBOQUARTZ BROILER

**FC-60G/1 | FC-60G**

120 V, 14 Amps  
208/240 V, 13/15 Amps  
24"W x 24"D x 24"H  
\*add 4"H for legs



**FULL SIZE  
CONVECTION OVEN**

**FC-100 | FC-103**

208/240 V | 6kW  
25/29 Amps, 1-PH | 15/18 Amps, 3-PH  
32.5"W x 30"D x 22.5"H  
\*add 4"H for legs



**FULL SIZE  
CONVECTION OVEN  
W/ TURBOQUARTZ BROILER**

**FC-100G | FC-103G**

208/240 V | 6kW  
25/29 Amps, 1-PH | 15/18 Amps, 3-PH  
32.5"W x 30"D x 22.5"H  
\*add 4"H for legs



**COUNTERTOP BREAD PROOFER  
EP-800**

208/240 V | 6/7 Amps  
31.5"W x 25.25"D x 36"H

## FINISHING OVENS/SALAMANDERS

- Quartz (Q) or Vitroceramic (VC, VCE and VCH) heating elements
- Models with adjustable movable top (Precision) or fixed top and adjustable shelf (Imperial)
- Instant-on and infinite power setting features (VC, VCE and VCH models)
- Digital controls with 30% standby power on VCE models
- Free-standing or wall-mounted (kit optional)
- UL/NSF Certified



**IMPERIAL SERIES**

**SEF-80Q**

208/240 V  
13/15 Amps  
32"W x 22"D x 27"H



**PRECISION 60 SERIES**

**SEM-60Q**

208/240 V | 12/14 Amps  
24"W x 22"D x 27"H

**SEM-60VC**

208/240 V | 13/15 Amps  
24"W x 22"D x 27"H

**SEM-60VCE**

208/240 V | 13/15 Amps  
24"W x 22"D x 27"H



**PRECISION 80 SERIES**

**SEM-80Q-1 PH**

208/240 V | 17/19 Amps  
32"W x 22"D x 27"H

**SEM-80Q-3 PH**

208/240 V | 16/18 Amps  
32"W x 22"D x 27"H

**SEM-80VC-1 PH**

208/240 V | 19/22 Amps  
32"W x 22"D x 27"H

**SEM-80VC-3 PH**

208/240 V | 18/20 Amps  
32"W x 22"D x 27"H

**SEM-80VCH-1 PH**

208/240 V | 28/32 Amps  
32"W x 22"D x 27"H

**SEM-80VCH-3 PH**

208/240 V | 18/20 Amps  
32"W x 22"D x 27"H



## PIZZA OVENS

- 16" fresh/frozen pizza in just 3-6 minutes
- Fire brick stone for authentic taste
- Quartz heating elements heat up to 660°F
- 15 minute timer with continuous cooking
- Stackable up to three high w/stacking kit
- UL/NSF Certified



**PZ 430S**  
120 V | 15 Amps  
26.5"W x 23"D x 10.75"H

**PZ 431S**  
208/240 V | 13/15 Amps  
26.5"W x 23"D x 10.75"H



**PZ 430D**  
208/240 V | 26/30 Amps  
26.5"W x 23"D x 19.75"H



**PZ 4302D**  
208/240 V | 21/24 Amps  
35.25"W x 23"D x 10.75"H

# TOASTER OVENS

- Ideal for melting, warming and toasting
- One or two shelf snack toasters feature top and bottom infrared heat
- 15-minute timer for controlled operation with a continuous mode
- UL/NSF Certified



### BAR 100/1

120 V | 14 Amps  
18"W x 11.5"D x 12.5"H

### BAR 100

208/240 V | 7/9 Amps  
18"W x 11.5"D x 12.5"H



### BAR 106/1

120 V | 14 Amps  
18"W x 11.5"D x 12.5"H



### BAR 200/1

120 V | 14 Amps  
18"W x 11.5"D x 17"H

### BAR 200

208/240 V | 11/13 Amps  
18"W x 11.5"D x 17"H



### BAR 206/1

120 V | 14 Amps  
18"W x 11.5"D x 17"H



### TS-127

208/240 V | 15/17 Amps  
25.5"W x 14"D x 13.5"H



### TS-327

208/240 V | 20/22 Amps  
25.5"W x 14"D x 19"H

# CONVEYOR OVENS / TOASTERS

- Quartz infrared heating ensures optimal temperature and precise control
- Full or partial power for perfect toasting
- 12" wide conveyor belt, adjustable speed
- Compact, free-standing with adjustable feet
- UL/NSF Certified



### CT540

208/240 V | 13/15 Amps  
18"W x 21"D x 14"H  
Belt: 12"W x 3.25"H  
Front feed or pass through operation



### CT3000

208/240 V | 15/17 Amps  
28.5"W x 19.5"D x 15.25"H  
Belt: 12"W x 1.26"D x 3.5"H  
Reversible controls  
Adjustable baffles



## PANINI PRESSES

- Fine grain cast iron with grooved, smooth, or mixed plates
- Thermostatically controlled up to 570°
- Even heat distribution through top and bottom plates
- Rapid grilling of sandwiches, meat, fish and vegetables
- UL/NSF Certified



**SAVOY**  
120 V | 14 Amps  
11.5"W x 18"D x 22.5"H



**PANINI/1 | PANINI**  
120 V | 15 Amps  
208/240 V | 12/14 Amps  
16"W x 18"D x 22.5"H



**MAJESTIC**  
208/240 V | 16/18 Amps  
23"W x 18"D x 22.5"H



**DIABLO**  
208/240 V | 24/27 Amps  
31.5"W x 18"D x 22.5"H



**PANINI XL/1 | PANINI XL**  
120 V | 15 Amps  
208/240 V | 13/15 Amps  
15.5"W x 22.25"D x 32"H

## PREMIUM PANINI PRESSES

- Enameled grooved or smooth plates for ease of cleaning
- Thermostatically controlled up to 570°
- Special built-in heating system provides fast consistence temperature for rapid and even cooking
- UL/NSF Certified



**PANINI PREMIUM**  
120 V | 15 Amps  
208/240 V | 12/14 Amps  
16"W x 19.5"D x 21.75"H



**DIABLO PREMIUM**  
208/240 V | 24/27 Amps  
31.5"W x 19.5"D x 21.75"H

## VITRO SPEED PRESSES

- All smooth or mixed plates for easy cleaning
- Combined infrared radiant and contact heat for rapid cooking
- Thermostatically controlled up to 570°
- UL/NSF Certified



**PANINI VG/1 | PANINI VG**  
120 V | 14 Amps  
208/240 V | 12/14 Amps  
15.5"W x 22.5"D x 25.75"H



**DIABLO VG**  
208/240 V | 22/25 Amps  
31"W x 22.5"D x 25.75"H

# ROTISSERIE ROASTERS

- Great for roasting chicken, chops, ribs, fish and vegetables
- Water bath/drip pan ensures smokeless operation and easy cleaning
- Infrared Quartz elements for crisp roasting
- Tinted safety glass and interior light
- 2, 3 spit and 5 basket models
- Optional roasting baskets available
- UL/NSF Certified



**RBE 8-1 (6-8 BIRDS)**

208/240 V | 18/21 Amps | 1-PH  
37"W x 18"D x 37"H

**RBE 8**

208/240 V | 11/13 Amps | 3-PH  
37"W x 18"D x 37"H



**RBE 12-1 (9-12 BIRDS)**

208/240 V | 28/32 Amps | 1-PH  
37"W x 18"D x 37"H

**RBE 12**

208/240 V | 18/20 Amps | 3-PH  
37"W x 18"D x 37"H



**RBE 25 (16-25 BIRDS)**

208/240 V | 25/29 Amps | 3-PH  
34"W x 24"D x 33"H

\*add 6"H for legs

**RE 2 (WARM ONLY - 40 BIRDS)**

208/240 V | 10/12 Amps | 1-PH  
34"W x 24"D x 42"H

\*Including 6" casters

# GYRO GRILLS

- Capacity ranging from 33 lbs. to 88 lbs.
- Independently controlled heating zones
- Ceramic stones & movable heater housing ensures controlled roasting
- Stationary spit mechanism with adjustable meat support platform for convenience
- UL/NSF Certified



**GR 40E**

208/240 V | 15/18 Amps  
23"W x 26"D x 28"H

\*add 4"H for legs



**GR 60E**

208/240 V | 20/23 Amps  
23"W x 26"D x 35"H

\*add 4"H for legs



**GR 80E**

208/240 V | 26/30 Amps  
23"W x 26"D x 42"H

\*add 4"H for legs

# HOT DOG MACHINES

- European-style hot dog machine
- Pyrex glass steamer holds up to 40 hot dogs
- Two (CS2E) or four (CS4E) toasting spikes
- Thermostatically controlled heating element
- UL/NSF Certified



**CS4E**  
120 V | 6 Amps  
18"W x 11"D x 16"H



**CS2E**  
120 V | 6 Amps  
9"W x 15"D x 16"H



**CS0E**  
120 V | 6 Amps  
9"W x 15"D x 16"H

# FRYERS

- Fast heat rise
- Easy to disassemble for cleaning
- Built-in safety thermostat
- UL/NSF Certified



**RF5S**  
120 V | 15 Amps  
7"W x 15.5"D x 11"H  
10 lbs oil capacity



**RF8SP**  
208/240 V | 22/24 Amps  
10"W x 15.5"D x 11"H  
15 lbs oil capacity



**RF12SP**  
208/240 V | 28/31 Amps  
13.5"W x 15.5"D x 11"H  
25 lbs oil capacity



## SMOKERS

- Portable, easy to operate
- Ideal for fish, meats, poultry and cheeses
- Cold smoking creates tasty results
- Includes cover and oak sawdust
- Electrical heating element with timer to ignite oak sawdust for unique flavor



**FM2**  
120 V | 4 Amps  
16"W x 28"D x 8"H



**FM3**  
120 V | 4 Amps  
16"W x 40"D x 8"H



**FM4**  
120 V | 4 Amps  
16"W x 28"D x 12"H

## EGG COOKER

- Ideal for breakfast buffets
- Furnished with removable cover and (6) baskets
- Thermostat, on/off switch, pilot light



**CO-6**  
120 V | 10 Amps  
8.5"W x 17"D x 10"H



## CREPE MAKERS

- Enameled cast iron plates for easy cleaning
- Thermostatically controlled up to 570°
- Integral on/off switch
- UL/NSF Certified



### 350FE

120 V | 14 Amps

### 400FE

208/240 V | 13/15 Amps  
17"D x 6.25"H



### 350E | 400E

208/240 V  
12/14 Amps | 15/17 Amps  
18"W x 19"D x 9.5"H



### 400 ED

208/240 V | 29/33 Amps  
34"W x 19"D x 9.5"H



### BATTER HOLDER ACCESSORY

#### CI-1

15.5"W x 8"D x 10"H



### CREPE KIT ACCESSORY

#### CK-3

Water Vat, Batter Spreader,  
Spatula, Oil Spreader, Scraper  
15.5"W x 6.25"D x 3.5"H

# WAFFLE BAKERS

- Fine grain cast iron plates for baking to perfection
- Heavy duty top plate assures even rising without clips, floating hinges or turning
- Thermostatically controlled up to 570°F
- Special design of top and bottom plate outer rims minimizes batter overflow
- Plate patterns available: Brussels, Liege, Round, Cone, Silo, Cypress
- UL/NSF Certified



**GES/1**  
1.75 KW | 120 V | 14 Amps  
12"W x 20.5"D x 21"H



**GES**  
208/240 V | 7/8 Amps  
12"W x 20.5"D x 21"H



**GED**  
208/240 V | 12/16 Amps  
23"W x 20.5"D x 21"H

# TOPPING WARMERS



**WI-1**  
120 V | 1.5 Amps  
8.5"W x 17"D x 10"H  
UL Certified



**WI-2**  
120 V | 1.5 Amps  
8.5"W x 17"D x 10"H  
UL Certified



**WI-1DI**  
120 V | 1.5 Amps  
8.75"W x 6.8"D x 8.625"H  
UL Certified

# ELECTRIC GRIDDLES & PLANCHAS

- Compact, heavy-duty griddles for controlled cooking with high energy efficiency
- Thermostatically controlled up to 570°F
- Integral on/off switch, pilot and temperature indicator lights
- Stainless steel base for easy cleaning
- One piece griddle plate with integral back and side splashes
- UL/NSF Certified



**COLD-ROLLED STEEL  
ONE-ZONE GRIDDLE**

**PSS-400/1**

120 V | 15 Amps  
16"W x 19"D x 9"H

**PSS-400**

208/240 V | 12/13 Amps



**COLD-ROLLED STEEL  
TWO-ZONE GRIDDLE**

**PSS-600/1**

120 V | 15 Amps  
24"W x 19"D x 9"H

**PSS-600**

208/240V | 15/17 Amps  
24"W x 19"D x 9"



**COLD-ROLLED STEEL  
THREE-ZONE GRIDDLE**

**PSS-900-1-PH**

208/240 V | 21/24 Amps  
36"W x 19"D x 9"H

**PSS-900-3-PH**

208/240 V | 13/15 Amps



**ENAMELED STEEL  
TWO-ZONE GRIDDLE**

**PSSE-600/1**

120 V | 15 Amps  
24"W x 19"D x 9"H

**PSSE-600**

208/240 V | 15/17 Amps  
24"W x 19"D x 9"H



**CAST-IRON  
TWO-ZONE GRIDDLE**

**PSE-600/1**

120 V | 15 Amps  
24"W x 19"D x 9"H

**PSE-600**

208/240 V | 15/17 Amps  
24"W x 19"D x 9"H



**STAINLESS STEEL  
TWO-ZONE GRIDDLE**

**PSI-600/1**

120 V | 15 Amps  
24"W x 18"D x 9"H

**PSI-600**

208/240 V | 15/17 Amps  
24"W x 18"D x 9"H



**FOOD PROTECTION**

Elevated. Structural. Customizable.



## PREMIUM FOOD PROTECTION SYSTEMS™

# VERSA-GARD®

With 17 patents for convertible and modular systems, our products are trusted worldwide to elevate food displays while providing protection for both operators and guests in a variety of foodservice environments.

- NSF/ANSI 2 Listed
- 100% CNC machined components from Solid 6061-T6 Aluminum or 303-SS Stainless Steel
- Glass manufactured in strict conformance with ASTM C1048-04 and tested to ANSI Z97.1 Standards
- Unique, glass-supported system allows for longer spans of clear glass without obtrusive frames or clamps
- Proudly machined, finished, and assembled in the USA
- Modular design makes it easy to install, clean, and disassemble for replacement of parts or add-on components without removal of mounted framework



### STRONGER & SLEEKER

Our unique glass support system is engineered to accomplish up to 96" clear spans without center support structures. Designed for a greater span of clear glass, there is no obstruction from clunky frames and brackets while still being strong enough to hold added weight (50 lb. of weights shown).



# WE MAKE FOOD LOOK BETTER.

Large selection of adjustable, self-service, full-service, and vertical styles with multiple mounting options, and freestanding/ portable shields, available with 1/4", 3/8" and 1/2" tempered glass

- **Europa** Modern, European-style support structure, up to 96" span
- **Gardian** Designed to mount to most major hot and cold well flanges, reducing installation time and cost
- **VG** Versatile & customizable, sleek, clean profile 1" diameter solid rod supports, up to 108" span
- **Captur** Streamlined, cutting edge design with virtually invisible hardware connectors and supports up to 96" spans
- **FreeStyle** Freestanding, portable guard, no mounting required, sleek, clean profile 1" diameter solid rod supports, up to 65.75" span

EUROPA



GARDIAN



VG



CAPTUR



freestyle





## VERTICAL SHIELDS



**Vertical Protector w/  
Straight Glass Panel**



**Vertical Protector w/  
Slanted Glass Panel**



**Vertical Protector w/  
Pass-Over Shelf**



**Vertical Protector w/  
Convertible Front**

## SELF-SERVICE SHIELDS



**Single Tier Portable  
Self-Service Protector**



**Double Tier Self-  
Service Protector**



**Curved Double-Sided  
Self-Service Food Protector**

## CONVERTIBLE SHIELDS



**4-Position Convertible  
Food Protector w/  
Shelf**



**Convertible Food  
Protector w/ Shelf**



**6-Position Convertible  
Food Protector**



## VERTICAL FLIP ADJUSTABLE FOOD SHIELD

Designed for adaptability and efficiency with a rotation of 220 degrees, easily converts from a protective hygiene barrier to a self-service station in seconds.

- Easy cleaning access
- Up to 42" centerline span between Front Supports
- Up to 120" Centerline span between Rear Supports

**NEW!**



## FULL SERVICE / DISPLAY CASES



**Single Tier Display Case  
Full Service w/ Top Shelf**



**Single Tier Display Case  
Full Service w/ Top Shelf  
& Sloped Front**



**Double Tier Display Case  
Full Service w/ Top Shelf**



**Single Tier Display Case  
Full Service w/ Top Shelf**



**Double Tier Display Case  
w/ Intermediate Shelf**

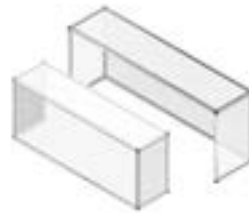
## ACRYLIC FOLDABLE & FULL ENCLOSURE

- Quick & easy set-up for added protection to any buffet, countertop, or wherever food is served

- Heavy-duty acrylic with brushed satin finish is easy to wipe clean
- Glass and custom order available



**FOLDABLE/PORTABLE**  
**MSG3619** 36" x 25" x 19 1/2"  
**MSG4819** 48" x 25" x 19 1/2"  
**MSG6019** 60" x 25" x 19 1/2"

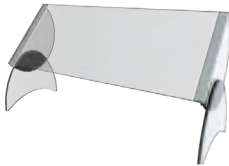


**FULL ENCLOSURE**  
**TSSG3630** 36" x 18" x 30"  
**TSSG4830** 48" x 18" x 30"  
**TSSG6030** 60" x 18" x 30"

## ACRYLIC PIVOTING/PORTABLE

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

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



**PSG36C** 36" x 18" x 173/10"  
**PSG48C** 48" x 18" x 173/10"  
**PSG60C** 60" x 18" x 173/10"



**PSG36B** 36" x 18" x 173/10"  
**PSG48B** 48" x 18" x 173/10"  
**PSG60B** 60" x 18" x 173/10"

## ACRYLIC VERTICAL SAFETY SHIELDS

- Perfect for any food service, customer service, or retail applications

- Lightweight, portable protection
- High-quality, easy-clean acrylic



**SELF STANDING**  
**SFTS2436, 36" W**  
**SFTS2448, 48" W**  
**SFTS2472, 72" W**



**SELF STANDING WITH PASS-THRU WINDOW**  
**SFPT2436, 36" W**  
**SFPT2448, 48" W**  
**SFPT2472, 72" W**



# COUNTERTOP WARMING DISPLAYS



**WD780B-2/1**  
1.75 KW | 120 V | 15 amps  
(2) Shelves  
NEMA 5-15P  
Black  
30.5"W x 19.38"D x 18.75"H



**WD780B-2/1-SS/SL**  
1.75 KW | 120 V | 15 amps  
(2) Shelves  
NEMA 5-15P  
Black  
Dual Service  
30.5"W x 19.38"D x 18.75"H



**WD780S-3/1**  
1.75 KW | 208-240 V | 15 amps  
(3) Shelves  
NEMA 5-15P  
Stainless Steel  
30.5"W x 19.38"D x 25.25"H



**BW-30**  
500 W | 120 V | 4 amps | 50-60 Hz  
xP | 22 lbs  
21.75"W x 16.25"D x 17.5"H

**WD780S-2/1**  
Stainless Steel

**WD780B-3/1**  
Black



**WD-100**  
750 W | 120 V | 7 amps  
(1) Shelf  
NEMA 5-15P  
Dual Service  
24"W x 14"D x 9.5"H



**WDL-100**  
750 W | 120 V | 7 amps  
(1) Shelf  
NEMA 5-15P  
Dual Service  
24"W x 14"D x 12"H



**WD-200**  
750 W | 120 V | 7 amps  
(2) Shelves  
NEMA 5-15P  
Dual Service  
24"W x 14"D x 14"H



**WDL-200**  
750 W | 120 V | 7 amps  
(2) Shelves  
NEMA 5-15P  
Dual Service  
24"W x 14"D x 16"H

# COUNTERTOP AMBIENT DISPLAYS



**TP-353**  
(2) Glass Shelves &  
MDF Laminated Base  
14"W x 14"D x 20.75"H



**TN-583**  
(2) Glass Shelves &  
MDF Laminated Base  
23.13"W x 14"D x 20.75"H

# COUNTERTOP CHILLED DISPLAYS



**TE-58C**  
(1) Chill Plate  
23.13"W x 14"D x 7.88"H

## FUNCTIONAL FURNITURE

Flexible. Functional. Durable.

## QUICK SHIP TABLES

Ships quickly to easily transform any space into a buffet area with hidden induction ranges and NSF-certified SmartStone™ top.

- Ships in two business days
- Includes 3 hidden 650 Watt induction warmers
- Accessible controls
- Finishes: Snow SmartStone®, dark walnut wood edge



**QUICK SHIP TABLE  
QS7230**  
72.0"W x 30.0"D x 37.5"H  
250 lbs.



**QUICK SHIP CREDENZA  
QSC6827**  
72.0"W x 30.0"D x 37.5"H  
350 lbs.

## PORTABLE POWER

- Bring power to your mobile station or cart with our environmentally-friendly, LiFePo4 battery
- Fast-charging battery with built-in power adapter and AC power cord powers equipment 1000W or less
- Tested to ensure performance with Spring USA equipment



**SPBB-1440**  
1000 W | 110-120 V | 60 Hz  
NEMA 5-15P | 33 lbs  
7.6"W x 17.6"D x 10.2"H  
FCC, RoHS, UN38.3

## MINI SERVING CART NEW!

- All-in-one serving solution with a compact footprint and low price point
- Steel frame with durable, scratch resistant black powder coating
- Laminate, wood-looking finish

**SC4026**  
52" x 40" x 55"  
400 lbs



## AIRESERVE CARTS **NEW!**

- Choose hidden MAX Induction or Frost Top Serving Carts
- Butcher-block style, 12mm SmartStone® countertop in Fawn woodgrain honed finish
- Premium, food-grade WilsonArt laminate in Char Walnut finish
- Internal power management system
- Heavy-duty 5" locking & swiveling casters
- Fits through a standard width doorway
- Customization available



### ASFT6028

SS-FT-4822 Hidden 48" frost top  
60" L x 28" W x 36" H



### AS6028

2 x SM-651SS 650W MAX Induction Range  
60" L x 28" W x 36" H

## MOBILE F&B CART

- WilsonArt high pressure laminate finish in low Line
- Includes drop-in induction range, ice well, and condiment bar
- Interior storage space & pull-out leaves for additional display
- Can be powered by one SpringVolt battery (sold separately)
- Fits through a standard width doorway
- Customization available



### TRC4834

1 x SM-300CR 300W  
Unlimited Induction  
60"W x 30.0"D x 37.5"H  
250 lbs.

## GATSBY CABINETS **NEW!**

- Modern, copper finish drawers and pulls
- NSF-certified, 12mm SmartStone® countertop in Midnight honed finish
- Premium, food-grade WilsonArt laminate in Antique Bourbon Pine
- Hidden controls, retractable toe kick and 4" heavy duty locking casters



### CDC3651

3 x SM-651SS 650W MAX Induction Range  
72"W x 32"D x 34"H

### CDC7332

2 x SM-651SS 650W MAX Induction Range  
1 x SS-FT Hidden Frost Top  
72"W x 32"D x 34"H



## HIDDEN & EXPOSED FROST TOPS

- Chill items without the mess of ice
- Request a remote compressor to minimize noise
- Works with a variety of stone or porcelain materials
- Custom sizes available
- Surface temperature of hidden: 0 to 30°F (-18 to -1°C)
- Exposed: 0 to 20°F (-18 to -7°C)



### HIDDEN FROST TOPS

**SS-FT-2422**

24.0"W x 22.0"D  
115 V | 3 amps

**SS-FT-3622**

36.0"W x 22.0"D  
115 V | 10.3 amps

**SS-FT-4822**

48.0"W x 22.0"D  
115 V | 14 amps

**SS-FT-6022**

60.0"W x 22.0"D  
115 V | 14.8 amps

**SS-FT-7222**

72.0"W x 22.0"D  
208 V | 7.2 amps

### EXPOSED FROST TOPS

**RT-FT-2026**

19.5"W x 25.25"D  
120 V | 3.5 amps

**RT-FT-2040**

19.5"W x 39"D  
120 V | 6.2 amps

**RT-FT-2053**

19.5"W x 53.13"D  
120 V | 6.4 amps

**RT-FT-2066**

19.5"W x 66.5"D  
120 V | 6.4 amps

**RT-FT-2080**

19.5"W x 80.25"D  
120 V | 7 amps



# CUSTOM SOLUTIONS

Your Vision. Finely Crafted.

## BRING US YOUR VISION. WE BRING IT TO LIFE.

Spring USA® has been a foodservice industry leader since 1992. The first to introduce countertop induction and hidden induction furniture to the United States, Spring USA has worked with leading brands across the globe on delivering premium and custom products for any style, budget, and space.

- SmartStone™
- Induction Ranges
- Frost Tops
- Food Protection
- Air Filtration
- LED Lighting
- Smallwares
- Turnkey installations available



# THE SMARTSTONE™ SYSTEM

The Spring USA SmartStone™ System offers a highly customizable solution for durable and sophisticated foodservice countertops. Beautifully designed to house hidden or built-in induction or frost tops, these exclusive surfaces are capable of being integrated with any style or configuration.

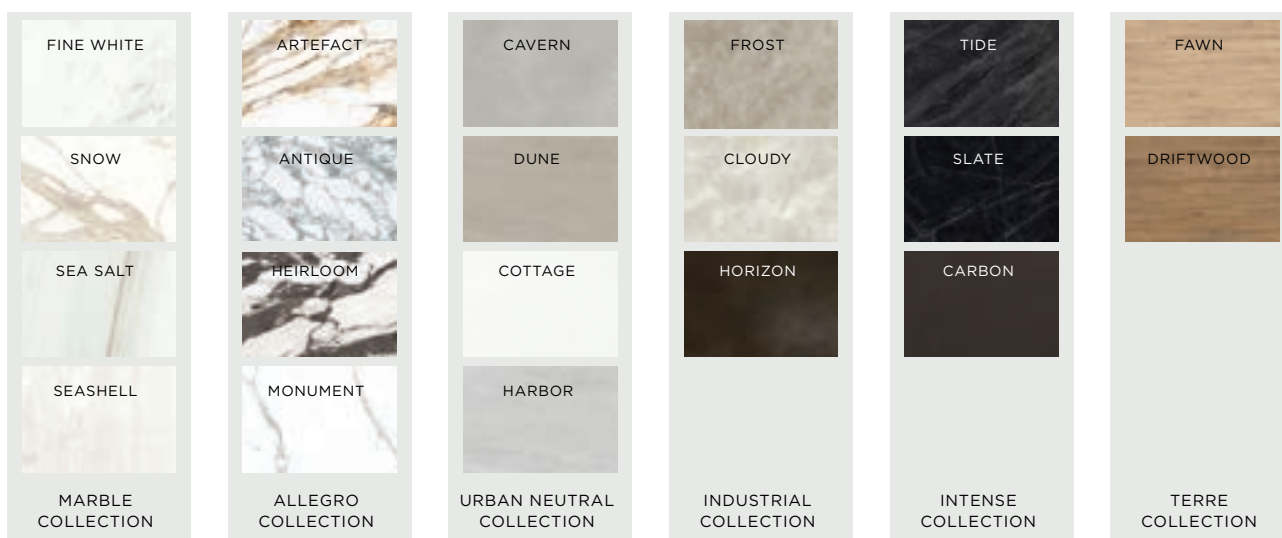
All SmartStone induction countertops are resistant to high temperatures (ISO10545.9) and atmospheric stress, as well as being scratch resistant, impact resistant, totally hygienic and designed to meet the changing demands of contemporary foodservice.



SCAN TO VIEW  
SMARTSTONE  
SELECTIONS BROCHURE

CUSTOM SOLUTIONS

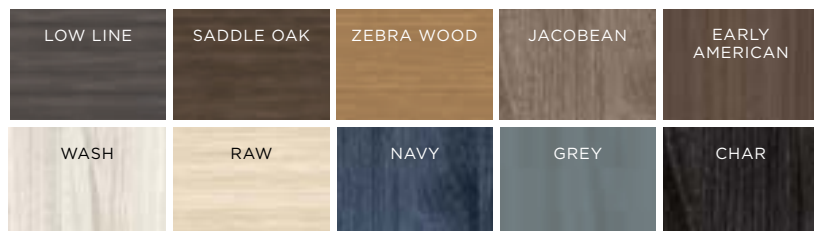
## SMARTSTONE™ COLLECTIONS



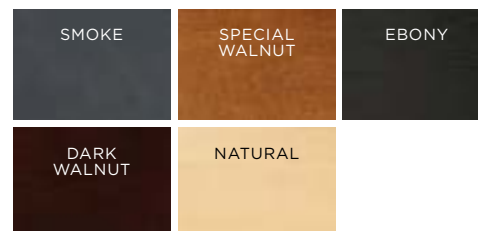
REQUEST A SAMPLE FOR A TRUE REPRESENTATION OF COLOR.

## LAMINATES & STAINS

### STANDARD LAMINATE:



### STANDARD STAINS:



### TABLE EDGE STYLES:



Straight

L-Style

45-Degree

Wood Apron

Floating

Metal

# TABLES DESIGNED IN THE USA



AIRESERVE - FROST



AIRESERVE - HEAT



BEAU



CLASSIC



ELEMENT



FARMHOUSE



FLUTED



F&B



MOSER



NAPER



NESTING



REDFORD



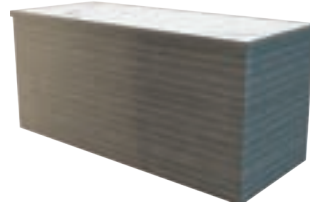
SMARTSTONE + HIDDEN INDUCTION



**COMMUNAL**



**CONTEMPORARY**



**CONTINENTAL**



**CREDENZA**



**GATHER**



**GATSBY**



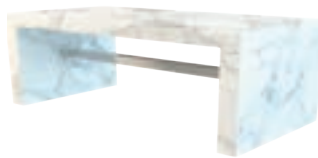
**HERITAGE**



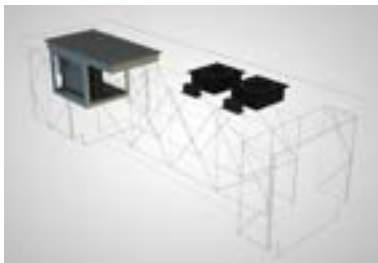
**HERMOSA**



**SEABREEZE**



**WATERFALL**



**SMARTSTONE + HIDDEN FROST TOP**





## HOW DO I ORDER MY CUSTOM TABLE?

- 1 **DIMENSIONS** Specify the size required for your space.
- 2 **TYPE** Select from one of our options of mobile table, stationary or built-in.
- 3 **STYLE** Select one of our styles or build a custom design.
- 4 **EQUIPMENT** Add hidden or exposed induction ranges, frost tops, air filtration, or power management.
- 5 **FINISHES** Choose from our wood stains, SmartStone™ colors, and edge styles.
- 6 **GET A QUOTE** Our expert team will provide you with a quote after a one-on-one consultation.

### TABLE FEATURES OFFERED:

- Choice of SmartStone top and laminate or wood stain
- Hidden or exposed controls
- Power/ Cord Management
- Heavy-duty, hidden casters
- Hidden/ drop-in induction
- Hidden/ exposed frost tops
- Shelving/ storage options
- Food protection & air filtration
- LED Lighting



**SCAN WITH YOUR PHONE TO  
START YOUR CUSTOM ORDER**



Spring USA, a global leader in food service equipment, provides premium products & innovative solutions from front-of-house to back-of-house, including industry-leading induction, buffetware, cooking equipment, and premium food protection systems. The first to introduce countertop and hidden induction to the U.S., Spring USA is trusted by industry professionals worldwide.

Spring USA includes Equipex and Versa-Gard and is the exclusive distributor of Roller-Grill and Adventys in North America. We are proud to be a part of CFS Brands, along with Astra Manufacturing and LloydPans.

**LEARN MORE, VISIT US: [WWW.SPRINGUSA.COM](http://WWW.SPRINGUSA.COM)**



[www.springusa.com](http://www.springusa.com)

Founded in the USA. Trusted Worldwide.