

Spring^{USA}



PRODUCT CATALOG

2026

EQUIPEX

ROLLER GRILL

VERSA-GARD

ADVENTYS



A PART OF THE CFS BRANDS PORTFOLIO

Learn more, 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

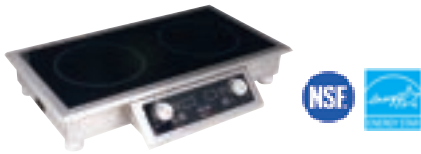


**COOK & HOLD INDUCTION
WOK COOKER
GLW3500**

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

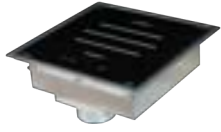
5000 W | 208-240 V | 21/24 amps
 NEMA L-6-30P

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

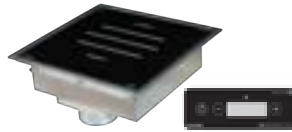
650 W | 120 V | 6 Amps
16.38"W x 16.38"D x 6.75"H

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

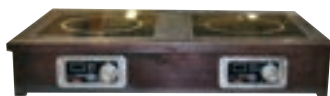


OCTOPUS 3500
3500 W | 208/240V
15/17 Amps
NEMA L6-30P
30 Power Levels
24"W x 16.25"D x 6.875"H

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

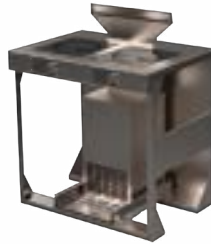
TWO COOK & HOLD 2600 WATT DOUBLE RANGES W/ CUSTOM CASE

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

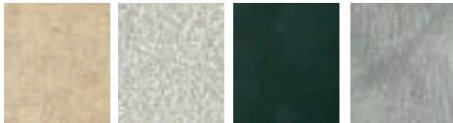
ICB348-26
Built-In (3) 2600 Watt Ranges,
(2) Down Draft Air Filter System

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**

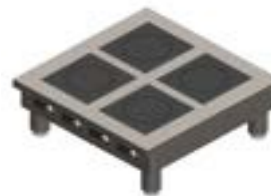


**6-ZONE CARTS
(D = DOORS, C = CASTERS)**

- 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



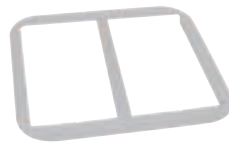
STAINLESS STEEL E374-6
TITANIUM E374-8
BRONZE E374-597
SAPPHIRE E374-4
MERLOT E374-3



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



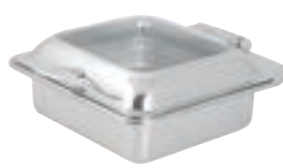
STAINLESS STEEL 6 QT. ROUND REFLECTION
2172-6/37

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



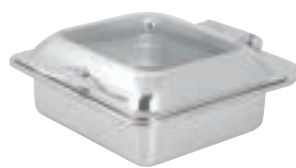
4.5 QT. REFLECTION ROUND BUFFET SERVER
2172-6/30

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



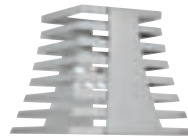
XCESSORIES TOWERS

- 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

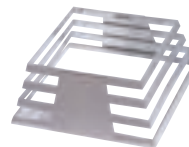


STAINLESS STEEL
XC1123
10.0"W x 10.0"D x 9.0"H

TITANIUM
XC1123-8



STAINLESS STEEL
FUEL HOLDER
XC1124-A
Fits 4.34" Tower



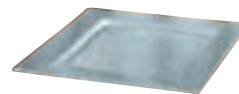
STAINLESS STEEL
XC1124
10.0"W x 10.0"D x 4.34"H



XC4242
16.63"W x 16.63"D

XC6042
23.63"W x 13.75"D

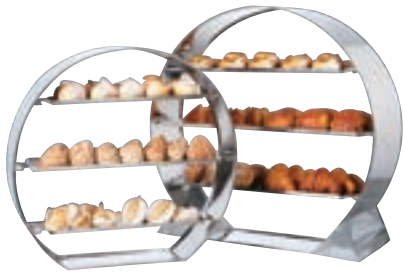
XC8042
31.63"W x 16.5"D



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**

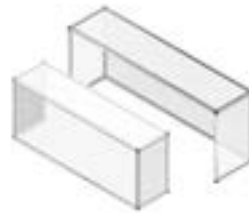
ACRYLIC FOLDABLE & FULL ENCLOSURE

- 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"

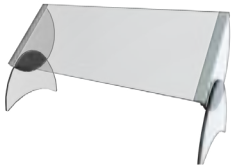


FULL ENCLOSURE
TSSG3630 36" x 18" x 30"
TSSG4830 48" x 18" x 30"
TSSG6030 60" x 18" x 30"

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.

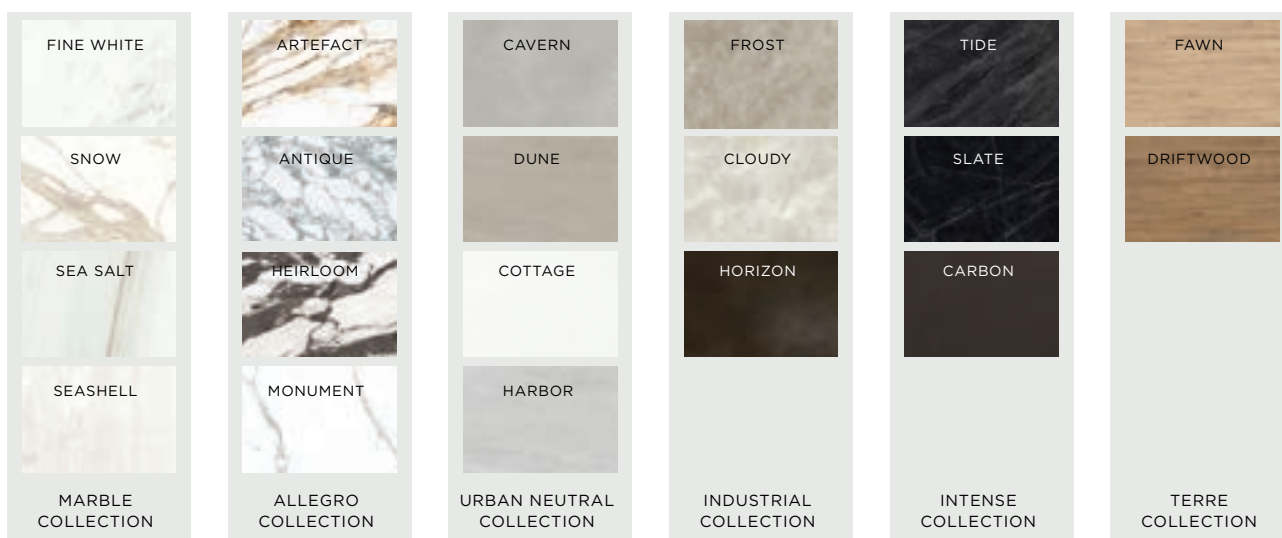
All SmartStone induction countertops are resistant to high temperatures (ISO10545.9) and atmospheric stress, as well as being scratch resistant, impact resistant, totally hygienic and designed to meet the changing demands of contemporary foodservice.



SCAN TO VIEW
SMARTSTONE
SELECTIONS BROCHURE

CUSTOM SOLUTIONS

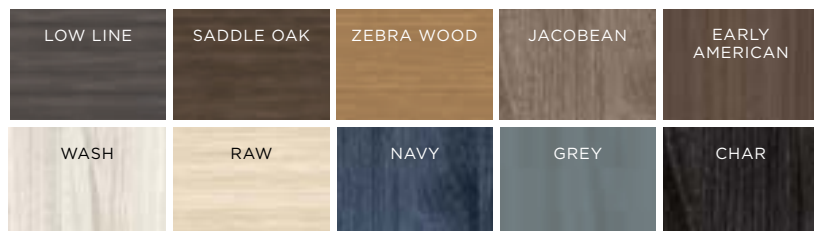
SMARTSTONE™ COLLECTIONS



REQUEST A SAMPLE FOR A TRUE REPRESENTATION OF COLOR.

LAMINATES & STAINS

STANDARD LAMINATE:



STANDARD STAINS:

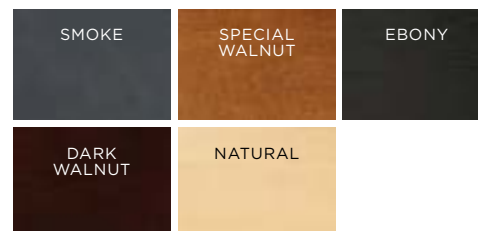


TABLE EDGE STYLES:



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



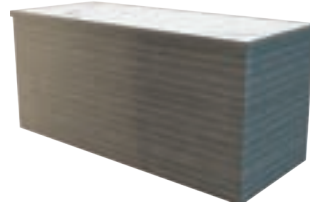
SMARTSTONE + HIDDEN INDUCTION



COMMUNAL



CONTEMPORARY



CONTINENTAL



CREDENZA



GATHER



GATSBY



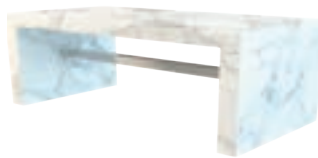
HERITAGE



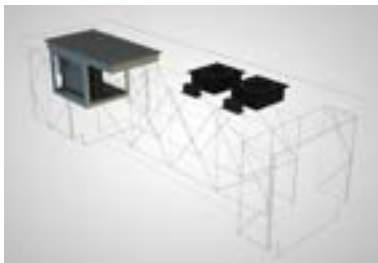
HERMOSA



SEABREEZE



WATERFALL



SMARTSTONE + HIDDEN FROST TOP