

Spring[®] USA

The Evolution of Intelligent Design[™]



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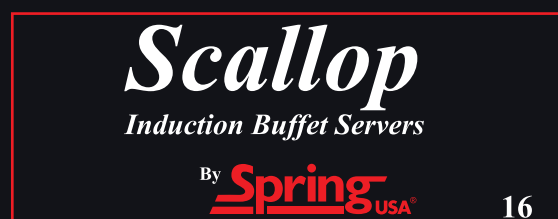
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Items noted with the symbol  reflect **Limited Availability**.
Item will be discontinued once inventory has been depleted.
Item subject to inventory availability at the time of order.
Items shown are representative of product available at the time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

Spring^{USA} *Buffet Systems*



The Evolution of Intelligent Design™

The Champions of Breakfast

Spring_{USA}



Presenting our Enhanced Breakfast Collection

With exclusive design, superior quality, impeccable workmanship and unique detail, the Spring USA Breakfast Collection meets the demands of the world's top professionals



Spring_{USA}[®]

The Breakfast Collection

Beverage Dispensers



2511-6/7
25" 7 Ltr



2511-6/4
22" 4 Ltr



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

Cereal Dispenser 18/10 stainless steel

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



Milk Dispenser 18/10 stainless steel with ice tube

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



Dispense With Half of Your Inventory

2512-6/5.2

- *Space Saving Design*
- *One Container-
2- 5 Liter Capacities*
- *One Handed Dispensing*
- *Total Measurement 12"x14"x26"*



Introducing our New Double Beverage / Juice Dispenser

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

Spring USA®

Renaissance Coffee Urn

18/10 Stainless Steel



2535-6/12
12 qt. / 3 gallon



2535-6/6
6 qt. / 1.5 gallon

Our Renaissance Urns offer the utmost in exclusive design, unique detail and superior quality. Created from mirror polished 18/10 stainless steel. Legs and faucets are solid cast stainless steel, not brass. You can choose from six or twelve quart capacity.

Coffee Urn

18/10 Stainless Steel

Solid cast stainless steel faucet

2505-6/6
6 qt. / 1.5 gallon

2505-6/12A
12 qt. / 3 gallon

2505-6/20
20 qt. / 5 gallon



Optional

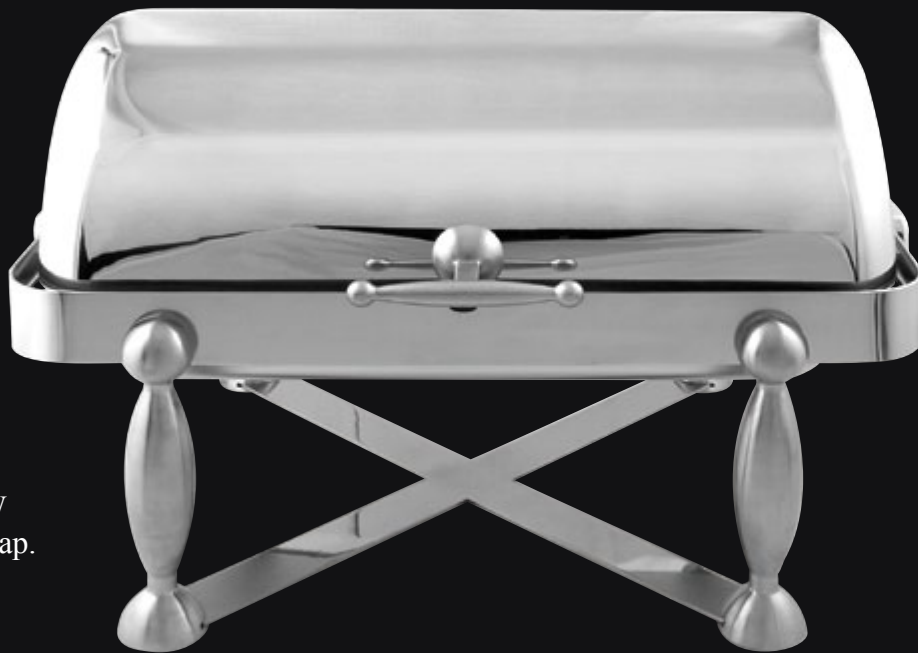
9503 Electric Heating Element
110-120 V AC, 170W

See our Electric Heating Elements on page 12



2505-6/20

Radiance



2595-65
16 1/2" H
26 1/2" L
17" W
9 1/2 qt. Cap.

Radiance
chafing dishes
come with full size
insert and fuel
holder

- *Features our Resistance Axle System*
- *Satin Finish Hardware*
- *Brushed Finish Legs*
- *18/10 Mirror-Polished Stainless Steel Vessel*
- *"Intelligent Design Water Channel"*
-Returns condensation back into water pan
- *Skid & Scratch-Resistant Footing*



2596-65/40
20" H
21 1/2" Diam.
8 qt. Cap.



2596-65/30
16" H
17 1/2" Diam.
4 qt. Cap.

See our Electric Heating Elements on page 12

Rondo Renaissance

Includes rolltop lid, mirror-polished 18/10 stainless steel, support ring, one full size insert and fuel holder, chrome or 14K gold-plated legs, handle and axle covers

Lid Positioning

The cover opening is preset at 90° or 180°

Material

Mirror-polished 18/10 stainless steel

Water Return

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

AA - All Angle Axle System

The rotating lid opens gently

Gold Plated Hardware

Not lacquered brass



Optional soup adapter and tureens available

2555-697A

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

NSF



2556-6/30A

15 3/8" H
11 7/8" Diam.
4 qt. Cap.
Chrome Accents

2556-697/30A

Same as above with Gold Accents

Renaissance chafing dishes come with full size insert and fuel holder



NSF

2555-6

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

NSF



2556-697/35

18 3/8" H
13 3/4" Diam.
8 qt. Cap.
Gold Accents

2556-6/35

Same as above with Chrome Accents

See our Electric Heating Elements on page 12

Rondo Chafing Dishes

- Rolltop Lid
- Support Ring
- Full Size Insert
- Features our AA - All Angle Axle System
- Mirror-Polished 18/10 Stainless Steel
- Chrome-Plated Handle and Axle Covers
- Fuel holder



2509-6A
15 1/4" H
26" L
18 7/8" W
9 7/8 qt. Cap.



Rondo chafing
dishes come with
full size insert
and fuel holder

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

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

Built-In Chafing Dishes

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



Custom Tables Available

2547-6/30A
8" H
11 7/8" Diam.
4 qt. Cap.
Chrome Accents

2547-697/30A
Same with
Gold Accents

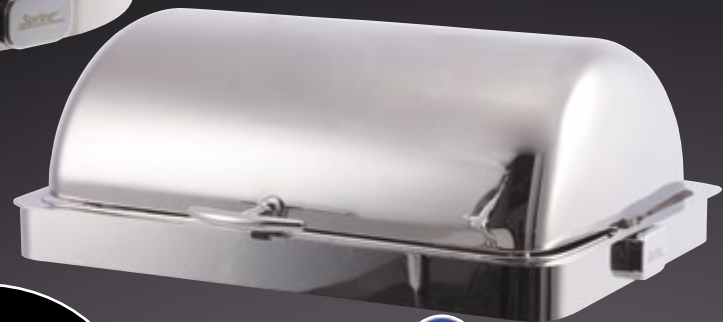


2547-6/35
8 7/8" H
13 3/4" Diam.
8 qt. Cap.
Chrome Accents



2547-697/35
Same with
Gold Accents

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



2546-6A
9" H
26" L
18 7/8" W
9 7/8 qt. Cap.
Chrome Accents



2546-697A
Same with
Gold Accents

375-60/6
Additional tureen



2548-6/6
9" H
11" Diam.
6 qt. Cap.
Chrome Accents

Classic Chafing Dishes

All the unique Rondo design features with a lighter weight, at a lower cost.



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



Classic
chafing dishes
come with full
size insert and
fuel holder

K2510-6/30
15 3/8" H
18 1/8" Diam.
4 3/4 qt. Cap.

K2510-6/40
19 5/8" H
22" Diam.
8 qt. Cap.

Stadium Chafing Dishes

18/10 stainless steel, one insert included.

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



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



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



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



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

519-60
Additional water pan

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

Suite Servers



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



Sauteuse

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



Soup Station

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

Insert pan
and electric
heating element
must be ordered
separately

See our Electric Heating Elements on page 12

Electric Heating Elements



See specification sheets on www.springusa.com for technical data.

For Use With Round Chafing Dishes (11⁷/₈" & 13³/₄") and Suite Servers:

9520	100-120 V AC	2.0	240 W
9524	100-120 V AC	4.2	500 W
9524/1	100-120 V AC	4.2	500 W with adjustable temperature control

For Use With Rectangular Full-Size and 22" Chafing Dishes:

9506/1	100-120 V AC	5.8	700 W with adjustable temperature control
9509	100-120 V AC	5.0	600 W
9517	100-120 V AC	3.75	450 W

For Use With Coffee Urns & 3375 Soup Station:

9503	100-120 V AC	1.5	170 W
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Convertible Buffet System



The Convertible Induction Buffet System enhances any décor, utilizing space with maximum efficiency. Spring USA can offer you a variety of wood colors and SmartStone™ countertop finishes.

Our Induction Buffet Systems are customizable to fit your needs. You choose the function of the induction ranges (Cook or Hold Only ranges). You decide the length you need for the area you are working with, and you choose the wood color to best compliment your décor. Other options available consist of heated cabinets, plate lowerators, shelving, refrigeration and exhaust systems.

With focus on environmentally friendly products, our SmartStone™ Induction Systems is an easy choice. Made from recycled glass and granite, our material is highly efficient with low energy consumption. SmartStone™ Induction Systems offer you the flexibility to use the space as you need it...use it for hot buffets, or clear the chafing dishes and use the space however you want to!

Ask a Spring USA Sales Representative today for additional details.

- No Fumes
- No Burns to Guests, Employees or Carpets
- Accurate Food Temperatures
- Fast, Easy & Efficient
- Units are Completely Custom
- Mobile or Stationary
- ~ You choose the Function and Design



Seasons

Induction Buffet Servers



Rectangular - Bronze

2384-567 Chrome Accents

2384-597 Gold Accents

2384-587 Black Pearl Accents

Insert pans
must be
ordered
separately



Soup Tureen - Bronze

2385-567/6 Chrome Accents

2385-597/6 Gold Accents

2385-587/6 Black Pearl Accents

Sauteuse - Bronze

2382-567/36 Chrome Accents

2382-597/36 Gold Accents

2382-587/36 Black Pearl Accents





Cover Positioning

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

Water Return

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



Inserts

Porcelain or Stainless Steel insert options available

Induction Heating

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



Rectangular - Titanium

2384-8 Chrome Accents

2384-897 Gold Accents

2384-88 Black Pearl Accents



Sauteuse - Titanium

2382-8/36 Chrome Accents

2382-897/36 Gold Accents

2382-88/36 Black Pearl Accents



Soup Tureen - Titanium

2385-8/6 Chrome Accents

2385-897/6 Gold Accents

2385-88/6 Black Pearl Accents

Scallop By Spring USA®

New Induction Shape



Large Scallop, 4 Quart

20" Width x 19" Depth

2377-6 Chrome Accents

2377-697 Gold Accents

2377-8 Black Pearl Accents

Small Scallop, 3 Quart

17 3/4" Width x 16 1/4" Depth

2376-6 Chrome Accents

2376-697 Gold Accents

2376-8 Black Pearl Accents

**Insert pans
must be
ordered
separately**



Full Size, Stainless Steel Insert for Large Scallop - 377-6/45

Full Size, Stainless Steel Insert for Small Scallop - 376-6/41

Full Size, White Porcelain Insert (Not Shown) for Large Scallop - 9577

Full Size, White Porcelain Insert (Not Shown) for Small Scallop - 9576



Full Size, Stainless Steel Insert with Integrated Drain Pan Bottom for Small Scallop - 376-6/41D

*Integrated Drain Pan Bottom Not Yet Available for the Large Scallop Server

Accent Choice for Handle and Axle Covers :

Black Pearl

Chrome

Gold



Vision Servers

The Clear Choice in Buffet Servers



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

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

Insert pans
must be
ordered
separately



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

Convertible Buffet Systems



Sautouse Buffet Server

2372-6/36

7" H

15 1/4" Diam.

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

Chrome Accents

Insert pans
must be
ordered
separately



2372-697/36A

7" H

15 1/4" Diam.

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

Gold Accents

See our Electric Heating Elements on page 12

Rectangular Buffet Server

2374-6

7" H

19 7/8" L

15 5/8" W

6 qt. Cap

Chrome Accents

2374-697

Same as above with Gold Handle



Reflection By Spring USA

Full Size Convertible Buffet Server

2171-6

23 1/2" H (With Cover Fully Open)
23 1/4" L
18 7/8" W
9 qt. Capacity



To Order Additional Insert Pans,
See Our 522 Series on Page 22

Servers come
with one
insert pan

- Self-Closing, Clear-View Cover With Wing Style Handle & Cartridge Axle System
- Full Size & Square Server (only) Take Standard, Full Sized Insert Pan
- Works On Induction



Square Convertible Buffet Server 2174-6

22 3/8" H (With Cover Fully Open)
15 7/8" L
18 7/8" W
6 qt. Capacity

Square Server Takes Insert 522-66/23

Round Convertible Buffet Server 2172-6/37

23 1/2" H (With Cover Fully Open)
23 1/4" L
18 7/8" W
6 qt. Cap

Round Server Takes Insert 572-66



Convertible Buffet Systems



New, Hinged Cover!

Soup Station

2375-6/6H

12" H

11 7/8" Diam.

6 qt.

Chrome Accents

2375-697/6H

Same Soup Station

Featuring Gold Accents

See our Electric Heating Elements on page 12

Accessories for Convertible Buffet Systems

SBR-175

Storage Box for Induction Ranges



Holds 2 induction ranges!

SBS-175

Storage Box for Servers



E237

CBS Bumper shown with
372-601 Support



E374-6



For use with
2374 servers

E372-6



For use with
2372 & 2472
servers



372-601

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

NOTE: These optional bases require the use of canned fuel as a heat source
If electric heating is desired, other than induction, Suite Servers are shown on Page 11

Convertible Buffet System / Suite Server Inserts



9552-59/36



372-66/36



372-36/12D

9557-59/36/12



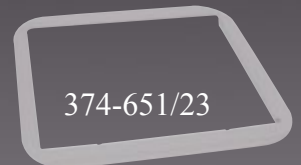
372-66/36D



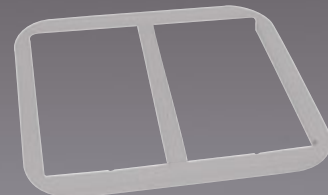
372-66/36/12



374-66/23



374-651/23



374-519/23

Inserts/Food Pans

MODEL	COLOR	HEIGHT	DIMENSIONS	CAPACITY	
9552-59/36	White	3/4"	14 1/8" Diameter	1 1/4 qt.	for round servers
9554-59/36	White	1 1/2"	14 1/8" Diameter	2 1/2 qt.	for round servers
9557-59/36/12	White	2 1/4"	14 1/8" Diameter	2 qt.	for round servers
372-66/36	Stainless Full Round	2 1/2"	14 1/8" Diameter	4 qt.	for round servers
372-66/36D	Stainless Full Round	2 1/2"	14 1/8" Diameter	4 qt.	channeled bottom
372-36/12D	Stainless Half Round	2 1/8"	14 1/8" Diameter	2 qt.	channeled bottom
372-66/36/12	Stainless Half Round	2 1/4"	14 1/8" Diameter	2 qt.	not for use with 2373 server
374-66/23	Stainless	2 3/8"	15 3/8" x 15 5/8"	6 qt.	for rectangular servers
374-651/23	Stainless	For 2374 & 3374 to accept standard 2/3 hotel pans			
374-519/23	Stainless	For 2374 & 3374 to accept 2- standard 1/3 hotel pans			

Inserts For Chafing Dishes



Inserts for Rectangular Chafing Dishes:

Reference	Description	Dimensions	Height	Capacity
521-66/11	Full-size	20 ⁷ / ₈ " x 12 ⁷ / ₈ "	4"	14 ³ / ₄ qt.
522-66/11	Full-size	20 ⁷ / ₈ " x 12 ⁷ / ₈ "	2 ¹ / ₂ "	9 ⁷ / ₈ qt.
521-66/12	Half-size	12 ⁷ / ₈ " x 10 ¹ / ₂ "	4"	6 ⁷ / ₈ qt.
522-66/12	Half-size	12 ⁷ / ₈ " x 10 ¹ / ₂ "	2 ¹ / ₂ "	4 ¹ / ₄ qt.
521-66/13	Third-size	12 ⁷ / ₈ " x 7"	4"	4 ¹ / ₄ qt.
522-66/13	Third-size	12 ⁷ / ₈ " x 7"	2 ¹ / ₂ "	2 ⁵ / ₈ qt.
521-66/23	Two third-size	13 ⁷ / ₈ " x 12 ³ / ₄ "	4"	9 ³ / ₈ qt.
522-66/23	Two third-size	13 ⁷ / ₈ " x 12 ³ / ₄ "	2 ¹ / ₂ "	5 ³ / ₄ qt.

RONDO High Polish Display Pans:

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

Inserts for Round Chafing Dishes:

Reference	Diameter	Height	Capacity
510-66/30A	11 ⁷ / ₈ "	3"	4 qt.
510-66/35	13 ³ / ₄ "	3"	8 qt.
Half pans for 35cm round chafing dishes: (sold separately):			
510-66/35/12			3 qt.
510-66/35/12D			3 qt.
Pans for chafing dish K2510-6/40 only:			
510-66/40			8 qt.



White Porcelain Inserts, Oven Proof:

Reference	Description	Dimensions	Depth	Capacity
9541	Rectangular full-size	20 ⁷ / ₈ " x 12 ³ / ₈ "	2 ³ / ₈ "	8 ³ / ₈ qt.
9542	Rectangular half-size	12 ⁵ / ₈ " x 10 ³ / ₈ "	2 ³ / ₈ "	3 ¹ / ₃ qt.
9543/1	Rectangular third-size	12 ⁵ / ₈ " x 6 ¹ / ₄ "	2 ³ / ₈ "	2 qt.
9543/2	Two-third size	13 ⁷ / ₈ " x 12 ³ / ₄ "	2 ³ / ₈ "	5 qt.
9544/1	Round, full for 30 cm.	11 ⁷ / ₈ " diam.	1 ³ / ₄ "	5 qt.
9546/1	Round, full for 35 cm.	13 ³ / ₄ " diam.	1 ³ / ₄ "	6 qt.
Divided into two equally large food sections.				
9544/2	For 30 cm. chafers	11 ⁷ / ₈ " diam.	1 ³ / ₄ "	2 ¹ / ₃ qt.
9545	For 40 cm. chafers	15 ³ / ₄ " diam.	2 ¹ / ₈ "	3 ¹ / ₄ qt.
9546/2	For 35 cm. chafers	13 ³ / ₄ " diam.	2 ¹ / ₈ "	2 ¹ / ₂ qt.



9542



9541



9544/ 1

Soup Service

Soup Tureen

375-60/6

7 1/2" H

10" Diam.

6 qt. Capacity

Stainless

Without Cover



Lids for Soup Tureens

375-61/6

Mirror Polished Stainless

For 6 qt. Tureen

Notch for Ladle



375-697/6

Mirror Polished Stainless

Gold Knob

For 6 qt. Tureen

Notch for Ladle



E557-60/4.5

7" H

9 1/2" Diam.

4 3/4 qt. Capacity

18/10 Stainless

Cover must be ordered separately

Hinged Lid for Soup Tureen

444-61/24H

Mirror Polished Stainless

For 6 qt. Tureen

Notch for Ladle



Ring for Soup Tureen and 30 cm. Chafing Dishes

375-651/6



For 6 qt. Capacity Tureens

18/10 Stainless

11 7/8 Diam.

Use with 30cm Chafing Dishes except 2539



E557-61/4.5

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



Soup Adapting Lids

509-61A

Adapts 2- 6 qt. Capacity Tureens

18/10 Stainless

Use with 2509/2546/2555 Chafers



559-61

Adapts 2- 4 3/4 qt. Capacity Tureens

18/10 Stainless

Use with 2592/2501/2595 Chafers

Heated Serving / Carving Station

**Heat Lamps Sold Separately*



Reference
2794-6M

Description
Heated Carving Station with Mocha Granite Board
Includes 9577 Electric Heating Element
110 volt, 450 Watts

Complete your Carving Station with Heat Lamps in satin or mirror-polished finish. Constructed from 18/10 stainless steel, not chromed brass like others.

Heat lamps feature solid positioning, pivoting heads that maintain adjustments without falling.

The beautiful carving station base can be used independently from the heat lamps for cheese, hors d'oeuvres, or dessert stations. Carving base is available in mocha granite.

Attractively styled, durable, and easy to clean, this is an impressive addition to any venue.

Heat Lamps & Carving Stations



Mocha
Granite

Onyx
Granite

18"
Depth

24" Length



27" H
110 volt



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

Cutting board, available in onyx granite or mocha granite, is also reversible.

Spring USA heat lamps and carving stations offer attractively styled, durable, and easy to clean 18/10 stainless steel construction and pivoting lamp heads.

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

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

Warming Tray

By **Spring** USA®

ST-1220

Features:

- 110 Volt; 60 Hz; 240 Watts
- Power Switch & Temperature Adjustment Knob Located on Operator's Side
- Satin, Stainless Steel Body
- 220° Surface Temperature
- Low-Profile Design
- Perfect For Buffet Or Suite Service ~ Almost Any Venue!



Delta Beverage Servers

With Self-Opening Cover



- *Elegant & Durable*
- *Satin Stainless Steel Exterior*
- *Chrome Accents*
- *Insulated Stainless Steel Liner*
- *Holds Beverages at Temperature for 6 Hours*
- *Opens When Tilted for Pouring*
- *Available in-
52oz., 34oz., 24oz., and 14oz., Capacities*



17601-5
52 oz. /1.5L



17600-5
34 oz. /1L



17598-5
14 oz. /.4L



17599-5
24 oz. /.7L



Sigma Beverage Servers

With Push-Button Release



- *Push-Button Tabs Won't Leak, Even if Tipped*
- *Available in Satin or Polished Stainless Steel*
- *Multi-Colored Tops to Identify Contents*
- *New Square Design*
- *Vacuum Insulated Stainless Steel Liner*

18598-5	Sigma Beverage Server, Insulated, Stainless Steel Liner, Satin Finish, 14 oz./ .4L
18598-6	Sigma Beverage Server, Insulated, Stainless Steel Liner, Mirror Finish, 14 oz./ .4L
18599-5	Sigma Beverage Server, Insulated, Stainless Steel Liner, Satin Finish, 24 oz./ .7L
18599-6	Sigma Beverage Server, Insulated, Stainless Steel Liner, Mirror Finish, 24 oz./ .7L
18600-5	Sigma Beverage Server, Insulated, Stainless Steel Liner, Satin Finish, 34 oz./ 1L
18600-6	Sigma Beverage Server, Insulated, Stainless Steel Liner, Mirror Finish, 34 oz./ 1L
18601-5	Sigma Beverage Server, Insulated, Stainless Steel Liner, Satin Finish, 52 oz./ 1.5L
18601-6	Sigma Beverage Server, Insulated, Stainless Steel Liner, Mirror Finish, 52 oz./ 1.5L

To Order Additional Covers;

E598.6*6	Chrome Covers for Sigma Beverage Server, Set of 6
E598.7*6	Red Covers for Sigma Beverage Server, Set of 6
E598.8*6	Blue Covers for Sigma Beverage Server, Set of 6
E598.9*6	Orange Covers for Sigma Beverage Server, Set of 6

(Use With Sigma Series of Servers Only)





Omega
By **Spring** USA®



- *Available in Four Sizes
(68, 52, 34 & 20 Ounce Capacities)*
- *Featuring Satin Finish Body*
- *Stainless Steel Interior & Exterior*
- *Double Walled, Insulated*
- *Available With Easy-ID Orange Thumb Tab
(Item #E600-9*6)*
- *Durable & Elegant For Buffet, Tabletop or
Room Service*
- *Push-Button Tab Won't Leak, Even if Tipped*

19599-5	Omega Beverage Server, Insulated, Stainless Steel Liner, Satin Finish, 20 oz./ .6 L
19600-5	Omega Beverage Server, Insulated, Stainless Steel Liner, Satin Finish, 34 oz./ 1 L
19601-5	Omega Beverage Server, Insulated, Stainless Steel Liner, Satin Finish, 52 oz./ 1.5 L
19602-5	Omega Beverage Server, Insulated, Stainless Steel Liner, Satin Finish, 68 oz./ 2 L

E600-9*6 Easy-ID Orange Thumb Tab. Set of Six





CESSories

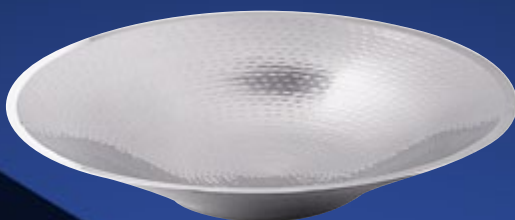
By **Spring** USA®



Hammered Fruit Tray/Bowl

- Beautiful, Hammered Design, Both Inside & Out
- Double Walled for Superior Insulation
- 14/1, Mirror-Polished, Stainless Steel
- Varied Sizes Allow Extreme Serving Versatility

*Available in
Three Sizes*



18" (46cm)

XC2261/46



16" (40cm)

XC2261/40



14" (36cm)

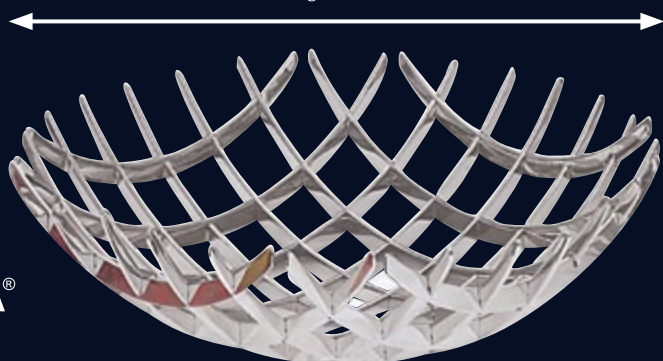
XC2261/36



CESSories

By **Spring** USA®

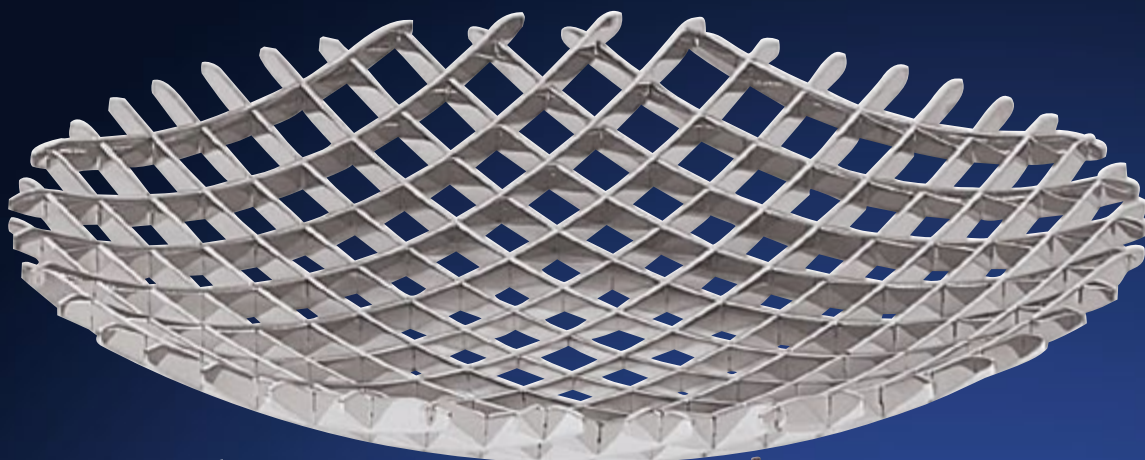
9-5/8" Wide



Web Basket

Item # XC6732/25

- Beautiful, Interwoven Web Pattern
- Perfect for Tabletop or Buffet Presentation
- 18/8, Mirror-Polished, Stainless Steel



Lattice Platter

Item # XC6737/30

- Sleek, Contemporary Design
- 1" Weave Pattern
- 18/8, Mirror-Polished, Stainless Steel



11-3/4" Wide



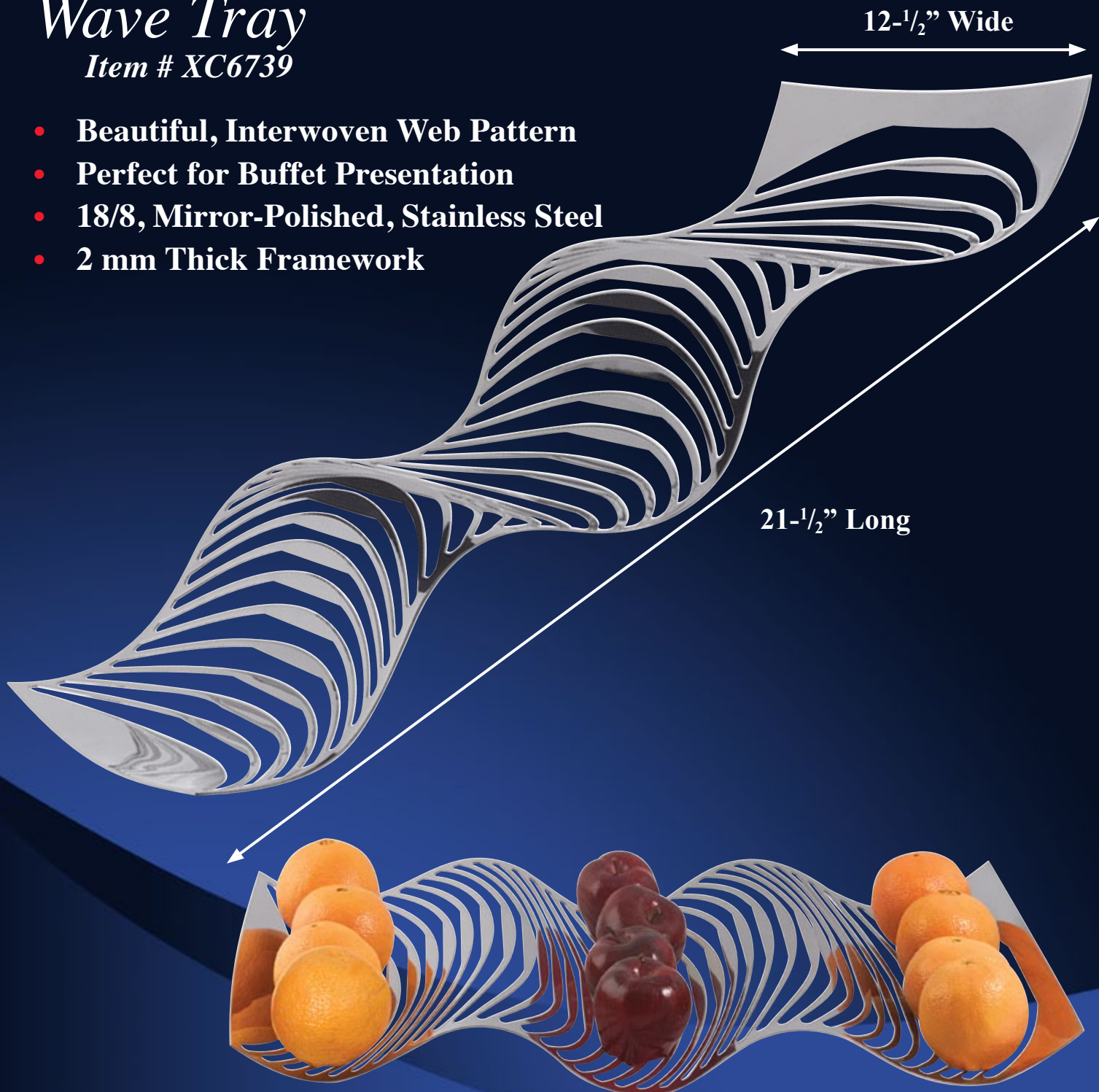
CESSories

By **Spring** USA®

Wave Tray

Item # XC6739

- Beautiful, Interwoven Web Pattern
- Perfect for Buffet Presentation
- 18/8, Mirror-Polished, Stainless Steel
- 2 mm Thick Framework



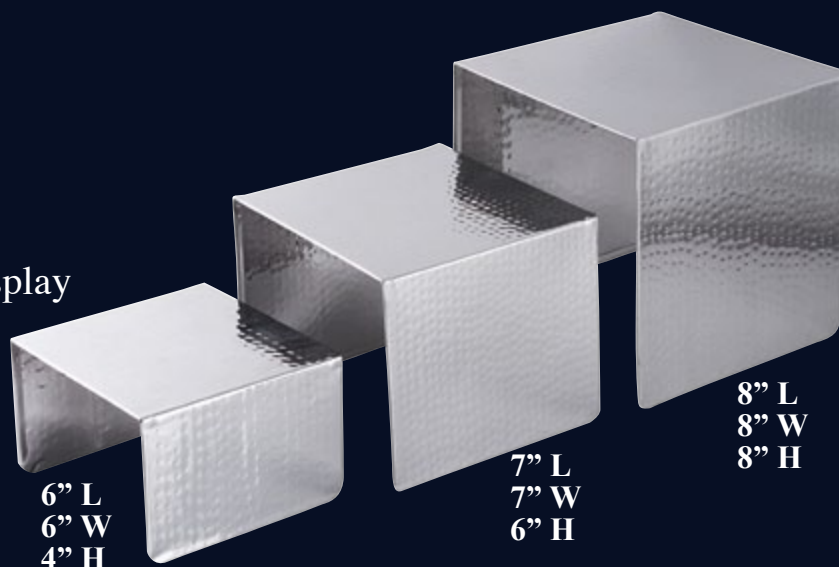


CESSories

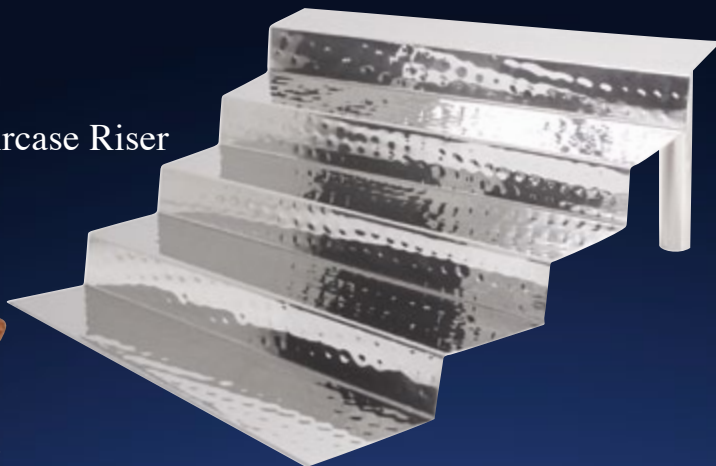
By **Spring** USA®

XC3198*3 Hammered Risers

- Perfect for Table Top or Buffet Display
- Three-Piece Set
- Hammered Stainless Steel
- Simple & Elegant



XC3322C Curved Staircase Riser



Create a striking, graceful, rising buffet ~ with the elegant elevation of the staircase, both the Straight Staircase Riser and the Curved Staircase Riser create a stunning display.

With its high-polished, stainless steel design, they create a very sexy look, while adding height and dimension to your buffet. The reflectiveness of the stainless steel lends a very airy appeal to the structures.

Pair these off around a tall centerpiece display, and create a breathtaking view.



XC3322S Straight Staircase Riser



Hammered Display Wheels

CESSories
By **Spring** USA®



Medium- XC3254- 24" Tall x 25" Wide x 6 5/8" Deep

Large- XC3255- 29 1/8" Tall x 30 1/4" Wide x 7 5/8" Deep

- Three, Stainless Steel, Hook-On Trays/Shelves
- Frames are Hammered, Stainless Steel
- Perfect For Two Sided Serving
- Available in Two Sizes (Medium & Large)



Additional Trays Sold in Sets of Three:

Medium Item # XC3254T*3

Large Item # XC3255T*3



Chef Dimitri Fayard



Accessories

Sauce Warmer 356-6/10

Mirror Polished Stainless
1/2 qt. Cap.



Fondue Forks M2653 Set of 4



Sauce/Syrup Server 2565-6

Mirror Polished Stainless
1 1/2 qt. with ladle



Carving Set

K1004

Two Piece set includes Chef's Knife & Meat Fork



Menu Holders



321-6*12

Polished Stainless Steel
Set of 12

322-6*12

Brushed Stainless Steel
Set of 12

Stainless Steel Accessories

Mirror polished tools, Suited for dishwashers

Display/Fish Poachers

Ideal for Salad Service

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



M4018
Fish Poacher
4" deep, 18" long



Condiment Cylinders

18/10 Stainless Steel



M8429/17	M8429/13	M8429/10	M8429/07
5" W	5" W	5" W	5" W
6 3/4" H	5 1/2" H	4" H	3" H
1 7/8 L Cap.	1 1/2 L Cap.	1 L Cap.	3/4 L Cap.

Canisters

18/10 Stainless Steel- Clear Acrylic Locking Lid

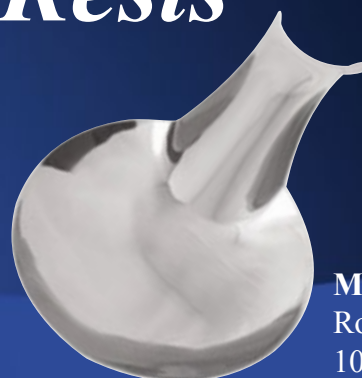


M8469/09	M8469/12	M8469/16	M8469/20
3 3/4" H	4 1/2" H	6 1/4" H	9 3/4" H
22oz Cap.	32oz Cap.	44oz Cap.	54oz Cap.

Spoon/Utensil Rests



M3557-28
Oval
9 1/2" L



M3557-30
Round
10 3/4" L



Item #	Key	Description
M3505-01*12	A	Condiment / Coffee Measure Spoon, 7.5" <i>2 Tablespoon capacity, set of 12</i>
M3505-08	B	Small Solid Spoon, 9.75"
M3505-09	C	Small Slotted Spoon, 9.75"
M3505-13	D	Spreader/Knife, 8.25", SS
M3505-29	E	Small Ladle, Stainless Steel, 1.5 oz., 12"
M3505-29B	F	Salad Dressing Ladle, 1.5 oz.
M3505-30	G	Large Ladle, Stainless Steel, 4 oz., 12.5"
M3505-31	H	Skimmer, Stainless Steel, 13.5" 
M3505-32	I	Fork, Stainless Steel, 13.5" 
M3505-33	J	Slotted Turner, Stainless Steel, 13.5"
M3505-35	K	Slotted Spoon, Stainless Steel, 13"
M3505-36	L	Solid Spoon, Stainless Steel, 13"

Item #	Key	Description
M3505-37	M	Pasta Spoon, Stainless Steel, 12.5"
M3505-38	N	Deep Turner, Stainless Steel, 13.5"
M3505-39	O	Solid Turner, Stainless Steel, 13.5"
M3505-40	P	Rice Ladle, Stainless Steel, 10"
M3505-41	Q	Medium Ladle, Stainless Steel, 3 oz., 12.5"
M3505-42	R	Salad Fork, Stainless Steel, 12.5"
M3505-43	S	Salad Spoon, Stainless Steel, 12.5"
M3505-68	T	Cake & Pie Server with cutting edge, S/S 10.625"
M3505-69	U	Pastry Server with cutting edge, Stainless Steel, 11"
M3505-76	V	Tureen Ladle, 6 ounce, 11" Bent Handle, S/S
M3505-88	W	Pizza Wheel 4" Diameter, Stainless Steel
M3505-90	X	Pizza Server, Stainless Steel, 14"

Multi Purpose Tongs

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

9082.3*3
8 1/2" L
Set of 3



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



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



Pasta Tongs

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

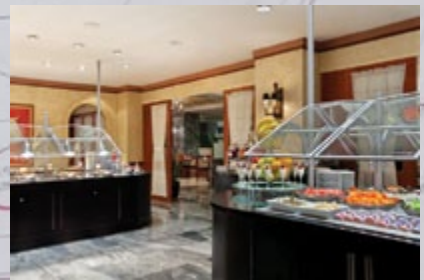


Spadles



- *Perfect for Portion Control Serving*
- *Designed Specifically to Fit into Pan Corners*
- *Constructed of 18/8 Stainless Steel*
- *Front of the House Appearance*
- *Durable, Reinforced Construction*
- *Seamless Piece - No Welds*

The Evolution of Intelligent Design™



Spring USA has a reputation for adding value and quality to all of our products. Spring USA embraces that same passion and dedication when it comes to our custom, built-in, and mobile SmartStone™ Induction applications. Some of the best plans are drawn from just an idea ~ a wish, a desire, a drawing on a napkin. An idea on how to elevate buffets and food service to the next level; doing away with open flames, antiquated equipment, steam wells and the ever popular, camp stove.

With SmartStone™ Induction facilities are no longer locked into the rigidity of an old style buffet. Our systems, both mobile and stationary, are built custom to your design. Provide us with a drawing. Tell us your idea, and our professional staff will work with you to design the service area of your dreams. The wonderful thing about SmartStone™ Induction is that it is hidden ~ allowing you to use the counter space in a number of different ways.

Experience



Quality



Detail



Service



Design



You choose the look, the length, the colors and the wood species. Then add in your components, such as lowerators, cold stations, refrigerators, shelving, locking cabinets, etc.

Our countertop material is made of recycled glass and granite, allowing a stunning look that is both durable and easy to care for. It is truly a green product. Simply remove the servers from the buffet, and you're left with a beautiful, clean, streamlined area that can now be used for other

functions ~ giving you complete flexibility in how to utilize your space. Spring USA places significant emphasis on staying abreast of new technology, as well as new designs and trends, in order to offer you the best in buffet layout, placement and product selection.

Spring USA®
The Evolution of Intelligent Design™

1-800-535-8974

SmartStone™

Induction Buffet System

Use the Induction Warmers For a Hot Buffet:



Use the Counter as a Regular Serving Station

How Does it Work?

Below the counter is an induction warming system designed to hold food at temperatures ranging from 150-180 degrees fahrenheit. Magnetic technology heats the metal serving pieces, not the counter tops. Since the induction is discreet, you can use the counter however you want to: *No trivets or rail systems needed.*



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

Spring USA®

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

Induction Buffets Offer You Versatility



Would you guess this had induction in it?



Store in Plain Sight When Not in Use!





Whether you are doing a complete renovation, or adding to an existing space, Spring USA can assist you in the design of a custom induction unit.



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



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

Mobile Induction Kiosks

Design Your Custom Unit...

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



Accessories

Featuring MAX INDUCTION™	5' Kiosk	6' Kiosk	7' Kiosk	8' Kiosk
Number of Induction Ranges				
AF-350 Air Filter System (Exclusive to Spring USA)				
Pull Out Drawer - 8" Width				
Refrigerator - UC 20 Handle, Right Side				
Refrigerator - UC 20 Handle, Left Side				
Heated Lowerator - HL 10				
Fixed Interior Shelf				
Sneeze Guard				
Power Management (to 208 Volts)				
Frost Top				
Mechanically Cooled Pan				
Ice Pan				

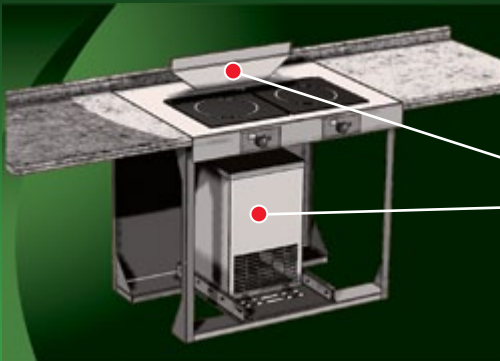
Mobile And Built-In Induction Cooking Stations



Choose either a portable or built-in induction cooking station. These systems provide high-speed heating with quiet, efficient air filtering to remove grease laden vapor and odors.



Built-In



Mobile



Built-in and Mobile integrated Induction Cooking Stations incorporate our unique AF350 Down-Draft Air Filter System to remove grease-laden vapor and odor caused by cooking.

ICB234-18

(2) 110-120 V ranges, (1) AF350 Induction Air Filter
34"W x 24"D x 30.43"H Countertop, 36.48"H Overall

ICB234-26

(2) 208-220 V ranges, (1) AF350 Induction Air Filter
34"W x 24"D x 30.43"H Countertop, 36.48"H Overall

ICB348-18

(3) 110-120 V ranges, (2) AF350 Induction Air Filter
47.78"W x 24"D x 30.43"H Countertop, 36.48"H Overall

ICB348-26

(3) 208-220 V ranges, (2) AF350 Induction Air Filter
47.78"W x 24"D x 30.43"H Countertop, 36.48"H Overall

ICS234-18

(2) 110-120 V ranges, (1) AF350 Induction Air Filter
34"W x 24"D x 36.00"H Countertop, 42.00"H Overall

ICS234-26

(2) 208-220 V ranges, (1) AF350 Induction Air Filter
34"W x 24"D x 36.00"H Countertop, 42.00"H Overall

ICS348-18

(3) 110-120 V ranges, (2) AF350 Induction Air Filter
48"W x 24"D x 36.00"H Countertop, 42.00"H Overall

ICS348-26

(3) 208-220 V ranges, (2) AF350 Induction Air Filter
48"W x 24"D x 36.00"H Countertop, 42.00"H Overall

All Units Have Power Management to a Single 208 Volt with 14-50 NEMA Plug & Receptacle

Induction Cooking Stations



SRC-181

Custom Cabinets Built - In MAX Induction™ Range

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



SRC-651SS



SRS-2-181



SRC-2-181SS

Range	Watts	Volts	Amps	Hz	Dimensions (W x D x H)	Wt.	NEMA Plug	Approvals	Cord
SRC-181	1800	110-120	15.0	—	14.125" x 20.125" x 6"	20#	5-15	FCC, ETL, ETL to NSF4	6', 3 prong
SRC-651	650	110-120	5.4	—	14.125" x 20.125" x 6"	20#	5-15	FCC, ETL, ETL to NSF4	6', 3 prong
SRC-261	2600	208-220	11.8	50-60	14.125" x 20.125" x 6"	20#	6-20	FCC, ETL, ETL to NSF4 *	6', 3 prong
SRC-2-181	1800	110-120	2x15.0	—	33.50" x 20.125" x 6"	41#	5-15	FCC, ETL, ETL to NSF4	2x 6', 3 prong
SRC-2-651	650	110-120	2x 5.4	—	33.50" x 20.125" x 6"	41#	5-15	FCC, ETL, ETL to NSF4	2x 6', 3 prong
SRC-2-261	2600	208-220	2x11.8	50-60	33.50" x 20.125" x 6"	41#	6-20	FCC, ETL, ETL to NSF4 *	2x 6', 3 prong
SRS-2-181	1800	110-120	2x15.0	—	33.50" x 20.125" x 6"	41#	5-15	FCC, ETL, ETL to NSF4	2x 6', 3 prong
SRS-2-651	650	110-120	2x 5.4	—	33.50" x 20.125" x 6"	41#	5-15	FCC, ETL, ETL to NSF4	2x 6', 3 prong
SRS-2-261	2600	208-220	2x11.8	50-60	33.50" x 20.125" x 6"	41#	6-20	FCC, ETL, ETL to NSF4 *	2x 6', 3 prong

Specifications are subject to change without notice.

* Also CETL Approved

Induction Buffet Tables

Induction Buffet Tables

The Convertible Buffet System enhances any décor, utilizing space for maximum efficiency. We offer table sizes in 5-foot lengths with three ranges, 6 or 8-foot lengths with four ranges, or if you prefer, just the table with no ranges for added workspace.

Matching Buffet Tables

Without ranges also available.

Available Options

- Padded Vinyl Protective Covers
- 3 Power Management Choices

Power Management- Equipped with NEMA 14-50 Plug & Receptacle 6" H x 11" W

PM2221



2-110v 3-220v



PM2231



3-110v 2-220v



PM2251



5-110v



Induction Buffet Servers

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



Sauteuse



Rectangular



Soup Station

The Communal Table



Is a beautiful, functional work space to host a meeting, work on your laptop, or grab a quick cup of coffee...

What You Don't See...

Is that it's really an Induction Buffet Table

- Completely Customizable
~ You choose the length, width, height, wood tone & tabletop color
- Low Energy Consumption, Highly Efficient
- A Completely Green Product~ Made from recycled glass & granite



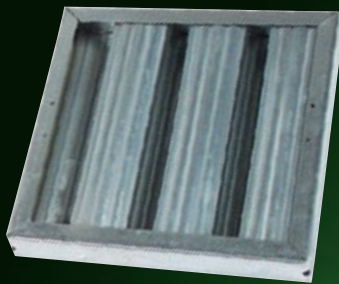
Air Filtration Systems



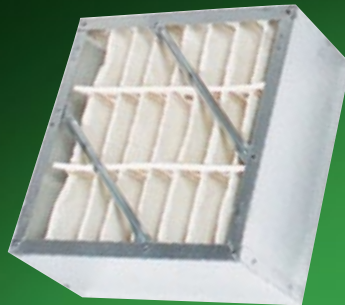
AF350 Air Filter
Self-contained downdraft air filter designed specifically for use with Spring USA MAX Induction™ & Mr. Induction™ ranges. Includes stainless steel drawer slide for ease of service.

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

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



AF9879
WASHABLE!

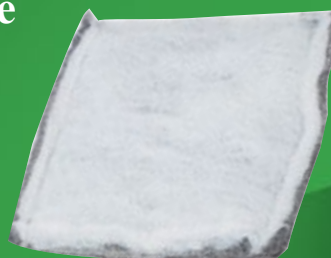


AF98710



Replacement Filters Available

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



AF98711

Spring USA®

Induction Systems



The Evolution of Intelligent Design™

Induction Systems

Featuring SmartScan™

Customize your foodservice facility and revolutionize your food preparation with the most advanced commercial induction equipment available. Perfect for demonstration cooking and suite service.

- LED display shows power levels 1–20 on cook mode, and temperatures 90° F – 440° F on temp mode
- Computer “chip” printed circuit incorporates state-of-the-art software
- Adjusts output for voltage, pan size and pan construction
- Over/Under current voltage protection. Low voltage power is more circuit friendly
- “Chip” is our built-in service technician. Adjusts instantly to voltage fluctuations



MAX INDUCTION™

Built-In Ranges

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



SM-181R

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

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

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



Hold Only Range

SM-651R Induction Warmer

- Temperature settings from 150° F to 185° F
- Three units can plug into one 20A circuit

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



SM-261R

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

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

MAX INDUCTION™

Countertop Ranges

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



SM-181C

1800 Watts
15 Amps
5-15 NEMA Plug
FCC, ETL, ETL to NSF4, Approval
16" W x 13" D x 3.5" H

110-120 Volts
50-60 Hz
6' - 3 prong cord

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



SM-261C (Int'l Version SM-263C)

2600 Watts
11.8 Amps
6-20P NEMA Plug
FCC, ETL, ETL to NSF4, Approval
17" W x 13" D x 4" H

208-220 Volts
50 Hz
6' 3 prong cord



SM-351C (Int'l Version SM-353C)

3500 Watts
16 Amps
6-20P NEMA Plug
FCC, ETL, ETL to NSF4, CETL Approval
20.2" W x 15" D x 6" H

208-220 Volts
60 Hz
6' 3 prong cord

MAX INDUCTION™

Reconfigurable Double Induction Range



SM-251-2CR
(Int'l Version SM-253-2CR)

2500 Watts x2 208-240 Volts
21.7 Amps 50-60 Hz
28"W x 15"D x 4.5"H
6-30P NEMA Plug 6' cord
FCC, ETL, ETL to NSF4, CETL Approval



- One Range ~ Four Functions.
 - Countertop Range
 - Side-To-Side
 - Front-To-Back
 - Flush-Mount
 - Horizontally or Vertically
- Two 2500-Watt Induction Ranges
- Operates in "Cook" or "Temp" Mode
- Easy to Read, LCD, Dual Control Panels
- Reinforced, Tempered Glass Surface
- Adjustable Legs
 - Won't Skid or Scratch Surfaces
- Elegant, Tempered, Black Smoke Glass Faceplate
- Heavy-Duty, Knurled On-Off Knobs



SMG251-6
Griddle



Multi-ply Stainless Steel Griddle.
Fits directly over Double Induction Range.

Mr. InductionTM

Countertop Range

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

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



SR-650C Induction Warmer

650 Watts 110-120 Volts
5.4 Amps 50-60 Hz
5-15 NEMA Plug 6' - 3 prong cord
FCC, ETL, ETL to NSF4, Approval
15.95"D x 11.6" W x 2.8" H

Podiums & Host Stations

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

Includes:

- Two Casters
- Black, Laminate Interior
- Task Light



Additional Podium Options:

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

You Design It!



Mobile Bars

Designed to match Spring USA Custom Mobile Buffet Systems OR can be Custom Designed to match existing décor ~

- Custom Mobile Bar Featuring SmartStone Top and Wood Bar Rail
- Includes Stainless Steel Lower Work Top and Backsplash
- Recessed Stained Panels with Trim on Both Front and Sides
- Power Strip
- Black, Laminate Interior



Additional Bar Options:

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

VULCANO®



PRÍMO!



BRIGADE+®



ENDURANCE



BLACKLINE



Spring^{USA}[®]

PROFESSIONAL COOKWARE

PRIMO!



Bella
Cook & Serve Ware



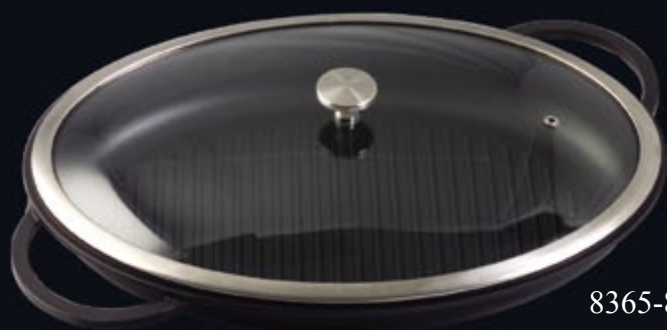
BRIGADE
COMPLETE



Bella

Cook & Serve Ware

By **Spring** USA®



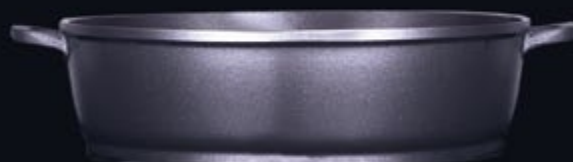
8365-8/38



8360-30/42



8356-8/24



8356-8/28

Available in Titanium, Bronze or Sandstone

- Cookware is Constructed of Die-Cast, Heat Conducting Aluminum
- Pieces are a Lower Weight Per Vessel for Easier Handling
- Exclusive, Tempered Glass, Vented Covers Reinforced with a Satin Finish, Stainless Steel Rim
- Cookware Has a Two-Ply Exterior, Ceramic Reinforced Finish for Strength & Durability
- Use for Cooking & Serving
- Features an Impact-Bonded, Stainless Steel Induction Base
- Perfect for Induction, But Designed to Work On All Heat Sources
- Non-Stick, Platinum Pro® Interior Finish for Easy Clean Up
- Cookware Will Not Rust
- Natural Color Tones Blend Seamlessly With Existing Décor



8356-7/32



8358-8/20





Oval Roaster, 15" L x 10" W x 2-1/4" H, with Glass Cover, 3 Quart

8365-#/38

Square Casserole, 11" x 11" x 3" with Glass Cover, 4 Quart

8368-#/28

Round Gratin, 9-1/2" x 3-1/8" with Glass Cover, 2-1/2 Quart

8356-#/24

Round Gratin, 11" x 3-1/8" with Glass Cover, 3-1/2 Quart

8356-#/28

Round Gratin, 12-1/2" x 3-1/8" with Glass Cover, 4-1/2 Quart

8356-#/32

Round Casserole, 8" x 3-1/2" with Glass Cover, 2 Quart

8358-#/20

Round Casserole, 9-1/2" x 4-3/8" with Glass Cover, 4 Quart

8358-#/24

Round Induction-Ready Serving Tray, 16-1/2" - *Titanium only*

8360-30/42

Product Code: *Titanium* = 8 *Bronze* = 7 *Sandstone* = 2

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

Glass Cover for Round Casserole, 20 cm

356-21-20

Glass Cover for Round Gratin, 24 cm

356-21-24

Glass Cover for Round Gratin, 28 cm

356-21-28

Glass Cover for Round Gratin, 32 cm

356-21-32

Glass Cover for Oval Roaster, 38 cm

365-21-38

Glass Cover for Square Casserole, 28 x 7.5 cm

368-21-28

8358-2/24



8368-7/28





Display Cookware & Buffetware

By **Spring** USA®



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



8165-60



8168-60/30



8170-60/24



8170-60/30

486-61/30A
Cover



8181-60/38

481-61/38
Cover



8186-60/20



8186-60/30



8186-60/26



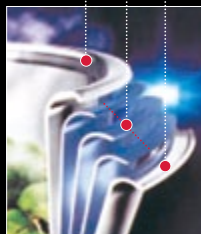
8188-60/38

365-21/38
Cover

- **EXCLUSIVE!** Spring USA "Edge"- Multi-ply rim is sealed with stainless steel to protect the aluminum core

Outer layer stainless steel
Sealed triple core aluminum
Inner layer stainless steel

EXCLUSIVE!
"Spring USA Edge"-
Multi-ply rim is sealed
with stainless steel to pro-
tect the aluminum core





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

8168-60/30 Buffet Griddle, Round, 12" x 1.5" (2 Quart)

8170-60/24 Sauté, Round, 9.5" x 2.5625" (2.25 Quart)

8170-60/30 Buffet Sauté, Round, 12" x 2.75" (5 Quart)

8181-60/38 Buffet Sauté, Oval, 11" x 10" x 1.75",
1 long and 1 short handle (1.5 Quart)

8186-60/20 Frying Pan, 8" (1 Quart)

8186-60/26 Frying Pan, 10" (1.5 Quart)

8186-60/30 Frying Pan, 12" (2.5 Quart)

8188-60/38 Buffet Sauté, Oval, 11" x 10" x 1.75",
2 side short handles (1.5 Quart)

8456-60/30 Gratin Pan, 12" (4.0 Quart)

8456-60/30



COVERS

365-21/38 Glass Oval Cover, 15" for 8181-60/38

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

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

All Covers Sold Separately



BRIGADE[®] +

5-Ply Stainless Cookware

GAS • ELECTRIC • INDUCTION

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

Randy Zweiban Executive Chef / Owner Provence Chicago, IL

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



Sauteuse Pan

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

VULCANO®

5-Ply Stainless Cookware GAS • ELECTRIC • INDUCTION

First And Finest Induction Non-Stick Cookware

Vulcano combines the best of Spring USA and DuPont's stick resistant finish. Vulcano shares the same pan body, including the "Spring Edge", and other extraordinary features as Brigade +, combined with the convenience of a Teflon® Platinum Pro non-stick finish.

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

Frying Pan

	Ht.	Diam.	Cap.
8478-60/20A	1 ½"	7 ⅞"	½ qt.
8478-60/24A	2"	9 ½"	1½ qt.
8478-60/28A	2"	11"	2 qt.
8478-60/30A	2"	12"	2½ qt.



Cook & Serve Wok

8214-60/35
3 ⅞" Ht.
13 ¾" Diam.
5 ¼ qt. Cap.

Wok

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

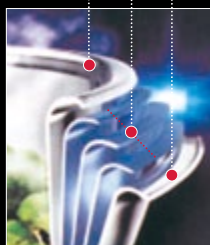
Wok

8218-60/35
3" H
13 ¾" Diam.
4 qt. Cap.

- **EXCLUSIVE!** Spring USA "Edge"- Multi-ply rim is sealed with stainless steel to protect the aluminum core

Outer layer stainless steel
Sealed triple core aluminum
Inner layer stainless steel

EXCLUSIVE!
"Spring USA Edge" -
Multi-ply rim is sealed
with stainless steel to pro-
tect the aluminum core



Multi-Ply
Flat Bottom

ENDURANCE

Aluminum Induction Cookware

GAS • ELECTRIC • INDUCTION

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



Fry Wok

8452-30/28 11" Diam. 3 1/2" H 3 1/2 qt Cap.



Frying Pan

8451-30/20	7 7/8" Diam.	1 1/2" H	1 qt	Cap.
8451-30/24	9 1/2" Diam.	2" H	1 1/2 qt	Cap.
8451-30/28	11" Diam.	2" H	2 1/2 qt	Cap.

TOOLS & ACCESSORIES

Heat-resistant to cooking temperatures of up to 410° F, these special tools, made of nylon with stainless steel handles are ideal for use with non-stick coated pans. Suited for dishwashers.



K2330

K2331

K2332

K2335

"When you're 'in the weeds', every second is critical. Faulty equipment is not an option!"

"Spring USA cookware has delivered superior performance, time and time, again!"

"It is only natural to rely on the best, Spring USA!"



-FRANCOIS SANCHEZ
Executive Chef

BLACKLINE BLACKLINE

SwissSteel Cookware

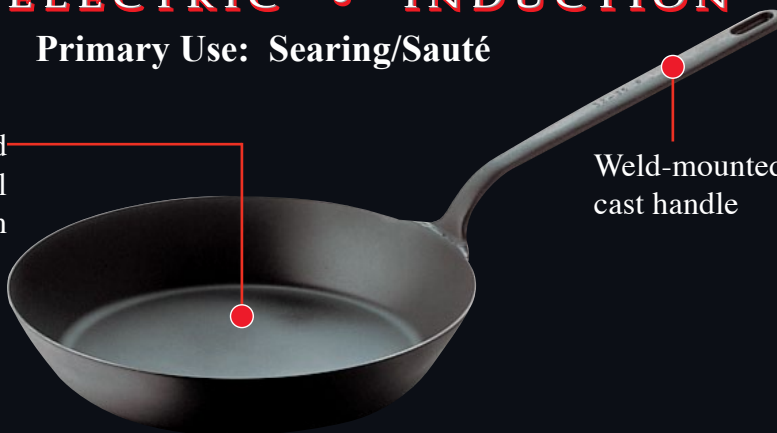
GAS • ELECTRIC • INDUCTION

Primary Use: Searing/Sauté



Solid
carbon steel
construction

Weld-mounted
cast handle



- Designed to withstand the most intensive heat
- Pan bottom will remain flat, never developing hot spots
- Less Brittle than cast iron-Won't fracture like cast iron
- Lifetime pan body warranty
- Retains heat longer than a blue steel pan

8481-40/20 7 7/8" Diam.



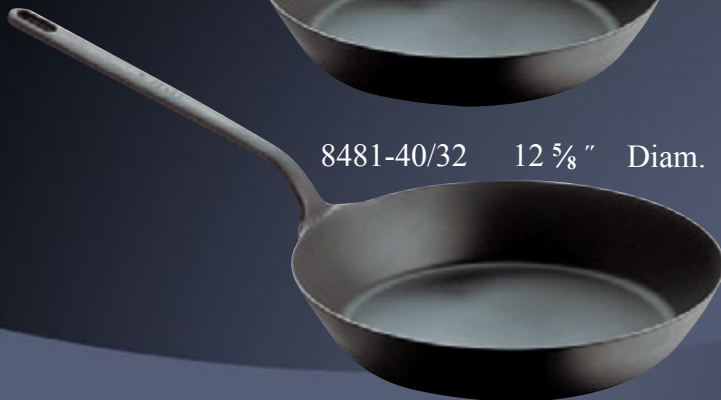
8481-40/24 9 1/2" Diam.



8481-40/28 11" Diam.



8481-40/32 12 5/8" Diam.



"I use Spring USA, Blackline SwissSteel carbon steel pans for not only their durability, but for their superb heat conductivity. This makes them exceptional for induction cooking at Everest, which is located 40 floors up in the Chicago Stock Exchange."

Jean Joho
Executive Chef/Owner
Everest- Chicago, IL



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

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

Deep Casserole

Item #	Diam.	Ht.	Cap.
8441-60/16	7"	4 ½"	2 ¼ qt.
8441-60/20	8 ½"	5"	4 ¼ qt.
8441-60/24	10"	5 ¾"	6 ⅔ qt.
8441-60/28	11 ½"	7"	10 ¾ qt.
8441-60/32	13"	7 ¾"	13 ½ qt.
8441-60/35	14 ½"	8 ½"	16 qt.
8441-60/40	16"	10"	21 ⅜ qt.



Stock Pot

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



Cover
444

Shallow Casserole

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



BRIGADE

COMPLETE

Sauce Pan

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



Deep Sauce Pan

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



Paella Pan

Item #	Diam.	Ht.	Cap.
8460-60/40	15 $\frac{3}{4}$ "	3 $\frac{1}{2}$ "	10 qt.
8460-60/45	17 $\frac{3}{4}$ "	3 $\frac{1}{2}$ "	12 qt.



Covers

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





Buffet Induction Cookware

The Evolution of Intelligent Design™

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