

Reflections Induction Servers



ITEM #	DESCRIPTION	DIMENSIONS	CAPACITY	INSERT	WEIGHT
2172-8/37	Titanium, Round Induction Server W/ Insert Pan	16.7" x 20.5" x 7.9"	6qt	572-66	18 lbs
2172-5/37	Rose Gold, Round Induction Server W/ Insert Pan	16.7" x 20.5" x 7.9"	6 qt	572-66	18 lbs
2172-6/37	Stainless Steel, Round Glass Cover Induction Server W/ Insert Pan	16.7" x 20.5" x 7.9"	6 qt	572-66	18 lbs
2172-6/30	Stainless Steel, Round Glass Cover Induction Server W/ Insert Pan	15" x 18.8" x 7.9"	4.5 qt	522-66/30	14 lbs
2174-6	Stainless Steel, Square Glass Cover Induction Server W/ Insert Pan	15.9" x 18.3" x 7.5"	6 qt	522-66/23	16 lbs
2173-6/12	Stainless Steel, Square Glass Cover Induction Server W/ Insert Pan	16.75" x 15" x 7.5"	4.5 qt	522-66/12	12 lbs
2171-6	Stainless Steel, Full-Size Glass Cover Induction Server W/ Insert Pan	23.1" x 18.6" x 7.8"	9.4 qt	522-66/11	14 lbs

Description:

Spring USA Reflections Induction Buffet Server with a clear glass window is an elegant setting for any buffet or catered event where quality and value matters most. Constructed of highly polished 18/8 stainless steel, this server is durable enough for commercial use while retaining it's original luster and beauty.

Standard Warranty:

10 year warranty on non-maintenance items

Construction & Performance Features:

- Premium, highly polished 18/8 stainless steel
- Elegant, high-polish metal T-shaped handle
- Easy view glass window
- Cartridge Axle System (soft close axle available), adjustable tension and resistance
- Insert pan included
- Stabilizing arm with rubber foot to prevent server from sliding (extender arm available for purchase for use with countertop induction units)



Project _____

Item # _____ Quantity _____

Shipping Dimensions:

SKU	LENGTH	WIDTH	HEIGHT	WEIGHT
2172-8/37	21"	20"	10"	20 lbs
2172-5/37	21"	20"	10"	20 lbs
2172-6/37	21"	20"	10"	20 lbs
2172-6/30	21"	17"	11"	16 lbs
2174-6	21"	20"	10"	18 lbs
2173-6/12	21"	20"	10"	14 lbs
2171-6	25"	22"	12"	26 lbs

Notes & Conditions:

1. Spring USA Induction Servers and Induction Warmers/Ranges are designed to work together as a system. Optimal performance is achieved by using Spring USA components in conjunction with each other. As the first to offer such induction systems, Spring USA cannot warranty the performance of facsimile products offered by other companies.
2. The Reflection Induction Buffet Servers are designed to maintain temperature, they do not cook or continue to cook food.