Project Name: _____ Item #: _____ Quantity: _____

INDUCTION COOKING STATIONS

Mobile Culinary Station 5200W

SKU	MCS3572
APPLICATION	Mobile Cooking
DIMENSIONS	50”H x 40”W x 78”D
MATERIAL	Stainless Steel

DESCRIPTION

Spring USA’s 5200W Mobile Culinary Station is a mobile unit that provides high-speed cooking, refrigerated drawers for easy replenishment of food items and quiet, efficient air filtering that removes grease laden vapor and odors all within a beautiful, stainless steel cabinet with heavy duty casters.

FEATURES:

- ENERGY STAR certified dual induction stainless steel ranges (2600Wx2) with SmartScan® technology, pan detection, 20 precise power levels, and 5mm thick tempered glass cooktop
- Integrated refrigerated drawers with sealed compressor and standard food pan compatibility
- Downdraft air filtration system with 3-stage washable filters capturing 96.7% of 1–3 micron particulates
- Cabinet-mounted power management system with surge-protected outlets and plug-and-play appliance connection

WARRANTY

- Cart: 1-year (defects)
- Ranges: 1-year overnight replacement (defects)
- Other components: 1-year (defects)

CERTIFICATIONS

- ETL
- UL STD 197
- CSA C22.2 #109
- CSA C22.2 #120
- UL 471
- ENERGY STAR

APPLICATIONS

Designed for use in front-of-house, on-premise cooking applications requiring high-performance induction cooking paired with cold storage, these units are ideal for live cooking demonstrations and are often installed in universities and other large dining halls.

SPECIFICATIONS

# OF RANGES	TOTAL WATTAGE	RANGE PEAK POWER	AIR FILTER	REFRIGERATION	VOLTAGE	WEIGHT
2	5200W	2600W	1	2 DRAWER	208-220V	841lbs

CONSTRUCTION

- Heavy-duty stainless steel cabinet with wrap-around jet black finish and easy-to-clean worktop
- Durable 5” front-locking casters with rubber tires for stable, smooth mobility
- Dual integrated SM-261R induction ranges with 5mm tempered glass ranges, black glass faceplates, solid-state controls, knob-set thermostats, power/pan detection indicators, SmartScan® technology, and temperature range of 100°F–400°F (cook mode levels 1–20)
- Built-in refrigerated drawers with hermetically sealed compressor, finned evaporator, and condenser — accepts standard food pans
- Integrated AF350 downdraft air filtration system with stainless steel capture flue, quiet blower, and 3-stage washable filter (96.7% efficiency at 1–3 microns)
- Cabinet-mounted PM-2231 power management system (220V, 50A) with stainless steel enclosure and hardware, single-point connection, 6 ft. cord (NEMA 14-50P), surge-protected outlets, and NEMA 14-50R receptacle

SM-261R

AF350

PM-2231

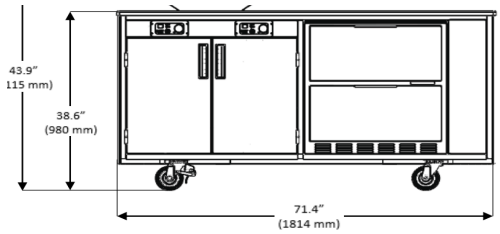
ELECTICAL REQUIREMENTS

VOLTAGE	PHASE	HERTZ	kW	AMPS	PLUG
208-220V	1	60	6.03	35	NEMA 14-50P

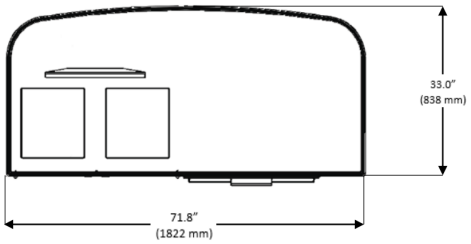
Each Mobile Culinary Station includes a Power Management System that powers the entire unit through a single 240V receptacle, eliminating the need for multiple outlets at different voltages. It feaures five receptacles and combines 120V and 240V power into one central source, simplifying electrical requirements.

KEY DIMENSIONS

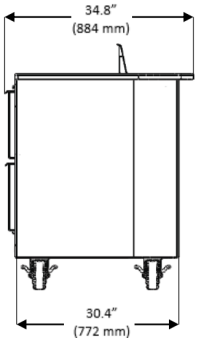
FRONT VIEW



TOP VIEW



SIDE VIEW



AVAILABLE ACCESORIES

- Designer cabinet body body-wrap finishes (special order)
- Replacement filters
  - Galvanized baffle prefilter (Item #AF9879)
  - Rigid-cell primary filter (Item #AF98710)
  - Ring-panel final filter (Item #AF98711)
- Induction ready cookware (See Spring USA catalog)

SHIPPING DIMENSIONS

LENGTH	WIDTH	HEIGHT	WEIGHT	UOM
78”	40”	50”	841lbs	Single Carton

NOTES AND CONDITIONS

1. Ensure dedicated power is available where the Mobile Culinary Station will be used. Refer to the manual for full operating instructions.
2. Maintain proper ventilation at all times to prevent overheating.
3. The air filtration system is exclusively designed for use with built-in induction ranges and is not compatible with other heating devices.
4. Use only ferrous metal, induction-ready cookware with induction ranges.
5. For optimal performance, use Spring USA Induction Servers and Warmers/Ranges together as a system. Spring USA cannot guarantee the performance of non-genuine or third-party components.
6. Refer to individual spec sheets for details on the induction range, air filtration system, and power management system.