

Owner's Manual

Reflection Induction Buffet Servers



Model #	Description
2171-6	Full Size Server
2172-6/30	Mini Round Server
2172-6/37	Round Server
2173-6/12	Mini Square Server
2174-6	Square Server



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Before You Begin

To ensure safe operation, read the following instructions in their entirety.

WARNING

Warning is used to indicate the presence of a hazard that can cause severe personal injury, death, or substantial property damage if the warning is ignored.

CAUTION

Caution is used to indicate the presence of a hazard that will or can cause minor personal injury or property damage if the caution is ignored.

NOTICE

Notice is used to note information that is important but not hazard-related.

To reduce risk of injury or damage to the equipment:

- Equipment should only be used in a flat, level position.
- Do not obstruct or cover the equipment in any way when in use.
- Do not store or place any materials below the equipment when in use.
- Always turn off and unplug electric heating elements when not in use.
- Always allow equipment to cool before handling.
- Do not operate without water in the water pan.
- Do not operate unattended.
- Closely supervise equipment operating in public areas and/or around children.
- Do not operate if equipment has been damaged or is malfunctioning in any way.

Function

Spring USA's Reflection Induction Buffet Servers are induction ready vessels with a water-based system intended for serving prepared food. Food must be at or above serving temperature before being placed in the servers. Adapter frames enable use of electric heating elements with the full size, round or square server. All servers can also be used with an optional stand and canned fuel (not included).

NOTICE: Reflection Induction Buffet Servers only maintain temperature – they are not intended for cooking food.

Installation

Inspect all parts of the Reflection Induction Buffet Server prior to installation and use. If the server is damaged, do not use. Contact a supplier for a replacement.

For use with induction:

To prepare the server for use, place the unit on an induction range or hidden induction surface that is in a flat, level position. The support stabilizer bar with bumper located in the back of the vessel is used to keep the vessel in place. See Figure 1 for reference. Be sure the bumper is in contact with the top surface of the range or induction surface so that the bumper creates a seal.

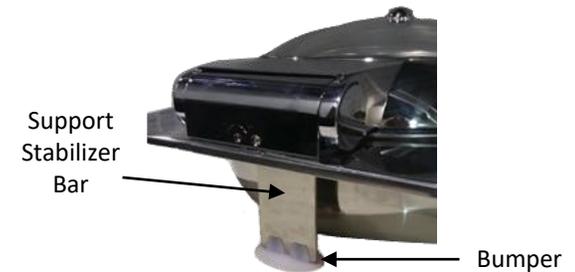


Figure 1. Support Stabilizer Bar and Bumper

A support stabilizer bar extender should be used when the bumper cannot reach the surface. See Figure 2 for reference.



Figure 2. Support Stabilizer Bar Extender

For use with an electric heating element:

If using the full size, round or square server with an electric heating element, a stand and adapter frame are required. See Figure 3 and 4 for reference.



Figure 3. Stand



Figure 4. Adapter Frame

Be sure the stand is in a flat, level position. Place the electric heating element inside the adapter. See Figure 5 for reference. Fit the adapter frame inside the middle of stand so it is suspended above the canned fuel holder. See Figure 6 for reference.



Figure 5. Heating Element in Adapter Frame



Figure 6. Adapter Frame Placed in Stand

Place the server on the stand being sure to align the support stabilizer bar and bumper with the stabilizer surface found in the back of the stand. The bumper should seal to this.

For use with canned fuel:

If using any of the Reflection Induction Buffet Servers with canned fuel, a stand is also required. See Figure 3 for reference. Be sure the stand is in a flat, level position prior to placing the server in the stand. Align the support stabilizer bar and bumper with the stabilizer surface found in the back of the stand. The bumper should seal to this.

How to Operate

1. Open the cover and remove the food pan from the water pan.
2. Pour clean, hot water (140°F-180°F) into the water pan to the fill line stamped on the backside of the pan.
3. Place the food pan back in the server and turn on the induction range, plug in the electric heating element or light the canned fuel.

NOTICE: For ambient temperature water, allow at least one hour for pre-heating with the cover closed and the heat source on/lit. The food pan in the server will help heat the water faster.

4. Place the prepared food into the food pan and close the cover.



5. Regularly monitor the food temperature and water level in the water pan. Food should remain above 140°F. Water should not fall below the fill line. If needed, refill the water pan with hot water.

NOTICE: The water pan will warp if allowed to run dry for an extended period of time. A warped water pan will cause poor contact with the induction surface or heating element and limit heat transfer to the pan.



Burn Hazard. Hot food, surfaces, steam and liquid can burn skin. Use proper protective gear when handling.



Electrical Shock Hazard. Liquids inside the heating element can cause electrical shock. Do not use if liquid is inside the heating element.

Disassembly

When finished serving food follow the below steps.

Induction instructions:

1. Turn off the induction range.
2. Open the cover, remove the food pan and allow time for the water to cool before handling.



Burn Hazard. Hot food, surfaces, steam and liquid can burn skin. Use proper protective gear and allow time for cooling before servicing.

3. Remove the server from the range or surface once cooled.



Never touch the top surface of the induction range or the induction surface itself immediately after using. The surface may retain heat from the server.

4. Empty the water in the water pan after every use.

Electric heating element instructions:

1. Unplug the heating element.
2. Open the cover, remove the food pan and allow time for the water to cool before handling.



Burn Hazard. Hot food, surfaces, steam and liquid can burn skin. Use proper protective gear and allow time for cooling before servicing.

3. Once cooled, remove the server from the stand.
4. Allow the heating element to cool before handling. Once cooled, this can be removed from the stand.
5. Empty the water in the water pan after every use.

Canned fuel instructions:

1. Extinguish the canned fuel.
2. Open the cover, remove the food pan and allow time for the water to cool before handling.



Burn Hazard. Hot food, surfaces, steam and liquid can burn skin. Use proper protective gear and allow time for cooling before servicing.

3. Once cooled, remove the server from the stand.
4. Allow the canned fuel to cool before handling. Once cooled, this can be removed from the stand.
5. Empty the water in the water pan after every use.



NOTICE: The cover should not be removed after service for cleaning or storage.

Maintenance

The Reflection Induction Buffet Servers should be cleaned after every use to maintain the appearance and prolong the life of the equipment.



Burn Hazard. The server will be hot immediately after service. Follow the disassembly instructions prior to cleaning.

Clean the server, including stand and adapter if applicable, with warm, soapy water using mild detergent. Rinse with water. Dry with a soft cloth. Do not use any abrasive material or scouring pads.

The food pan can be run through a dish washer.

Never submerge the cover in water.



Thermal Shock Hazard. Submerging the cover in water when it is still hot may cause the glass to crack.

NOTICE: The cover does not need to be removed for cleaning. The cover is only removed for replacing the axle when necessary.

Never submerge the axle in water. Wipe the axle with warm, soapy water using mild detergent, rinse and dry with a soft cloth.

If needed, polish with stainless steel cleaner or glass cleaner without ammonia.

Over time, mineral deposits may accumulate within the water pan. Remove with de-liming solution. Follow the manufacturer's instructions for removal of mineral deposits from stainless steel surfaces.

If axles begin to squeak when opening the cover, apply cooking spray or vegetable oil directly on the axle to lubricate the components. Wipe off an excess oil. Never use WD-40 to lubricate the axle.

How to replace the all-angle axle:

1. Remove the cover from the server by opening the cover fully and pushing back on the center base of the cover. Set aside.



2. Invert the server on a stable work area with the axle hanging off the side of the work surface.



3. While supporting the axle from underneath, use a Phillips screwdriver to remove the (4) screws that secure the axle.



4. Remove the stabilizer bar and set aside. Remove the axle from the underside of the server.



5. Align the new axle on the underside of the server. Replace the stabilizer bar and replace the (4) screws. Tighten the screws to secure the new axle into place.



6. Once all screws have been tightened, return the server to the upright position. Slide the cover back on the server by aligning the cover with the axle and pull towards the front of the server until fully in place.



How to adjust the all-angle axle:

NOTICE: Reflection Induction Buffet Servers do not have self-closing axles. All-angle axles allows the cover to be placed at any angle when opening without closing on the user.

1. Place the server on a stable work surface with the back of the server facing you and fully close the cover. The cover does not need to be taken off.



2. Locate the (2) screws found on the back of the axle. The left screw with a "+" and "-" above it is the adjustment screw.



NOTICE: Decreasing tension too much will cause the cover to not stay open unless manually held open by the user.

3. With a 5/32" Allen wrench, turn the adjustment screw to the left to increase axle tension or right to decrease axle tension.

NOTICE: Increasing tension will cause the lid to catch sooner. Decreasing the tension will cause the cover to close faster.

4. Test the tension setting after every half-turn by opening and closing the cover. Stop turning once the desired tension is reached.



Troubleshooting

When using the Reflection Induction Buffet Servers with Spring USA induction, ensure the server is centered on the induction range. If the red indicator light on the control panel is blinking, the range is not detecting the server. Adjust the server on the range until the light on the control panel goes solid red.

For further induction range troubleshooting refer to the corresponding induction range manual.

Service & Repair

For questions or further help, contact Spring USA. For service forms, visit the Spring USA website.

Warranty

Spring USA's Reflection Induction Buffet Servers carry a ten-year warranty against manufacturing defects on welds and metal castings. Warranty does not cover abuse or normal wear and tear.

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