



Fire Suppression MAX Induction Cooking Stations

The Spring USA Fire Suppression MAX Induction MCS Mobile Cooking Stations are the perfect way to add high-power cooking to your foodservice operation without additional hoods or duct work. An integrated fire suppression system and four-stage, self-contained filtration design eliminates the need for external ventilation, making it perfect for onsite cooking for hotels, restaurants, event spaces, ghost kitchens, grocery stores, convention centers, and more.

Features:

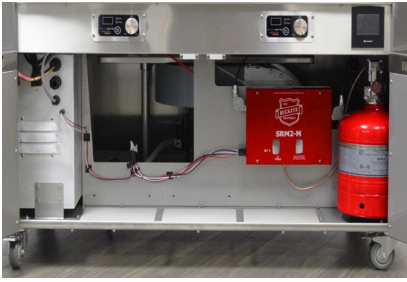
- Buckeye Fire Suppression System
- MAX induction range offers more energy-efficient and precise heating
- Premium performance with less than 1% failure rate
- 4-stage, self-contained air filtration system with LCD touchscreen menu & diagnostic reporting
- MAX induction system allows easy & quick replacement of ranges backed by standard overnight warranty
- Versa-Gard™ premium food shields
- Commercial-grade stainless steel construction
- Locking & swiveling casters, 800 lb. rating
- Double towel bars & removable cutting board
- Expertly welded in the USA with fully sealed welds
- Optional premium laminate paneling in a selection of standard finishes, custom laminate available

Backed by the Power of Spring USA

Spring USA's line of induction ranges are guaranteed durable and reliable. Each and every range is expertly crafted to meet rigorous testing and performance standards. We don't just guarantee it, we prove it with a **less than 1% failure rate** backed by an **overnight exchange warranty**.



HIGHLIGHTS |



Integrated Fire Suppression

Each cart includes an integrated Buckeye BFR-5 UL300 Fire Suppression System that is NFPA Compliant to meet the criteria established by the National Fire Protection Association for fire protection codes and standards.



Enhanced Air Filtration

The highly efficient air filtration system exceeds NFPA-96 and ANSI/UL710B requirements with a four stage self-contained recirculating air filtration system and Filter Life Extension Technology (FLEX). These carts utilize intelligent sensors and controls to optimize air flow and double the life of the filters. Each filter is easily accessible for quick and effortless maintenance.



Innovative, Efficient Induction Technology

Utilizing innovation technology, the Fire Suppression MCS is safer and more energy-efficient than gas or electric cooking stations/carts. With exclusive SmartScan® technology that assures correct temperature for optimal performance with over/under voltage protection and pan size/ type recognition, MAX induction offers more even heat distribution and precise temperature control for a more efficient solution over traditional gas or electric.

MODELS |

Model #	Equipment	Cooking Type	Voltage	Hertz	Amps	Equipment Power
MCS-59-FPS-SP251G	SM-251-2CR X 1	Cook/Hold, Griddle	208 - 240	60	10.4 x 2	5000 W
MCS-59-FPS-SP261-2	SM-261R x 2	Cook/Hold	208 - 240	60	11	5200 W
MCS-59-FPS-SP350-2	SM-350R x 2	Cook/Hold, High Power	208 - 240	60	17	7000 W
MCS-59-FPS-SP351WCR-2	SM-351WCR x 2	Cook/Hold, Wok	208 - 240	60	15	7000 W



Fire Suppression MAX Induction Griddle Cooking Station, 5000W
 SKU: MCS-59-FPS-SP251G
[VIEW PRODUCT](#)



Fire Suppression MAX Induction MCS Cooking Station, 5200W
 SKU: MCS-59-FPS-SP261-2
[VIEW PRODUCT](#)



Fire Suppression MAX Induction MCS Cooking Station, 7000W
 SKU: MCS-59-FPS-SP350-2
[VIEW PRODUCT](#)



Fire Suppression MAX Induction Wok MCS Cooking Station, 7000W
 SKU: MCS-59-FPS-SP351WCR-2
[VIEW PRODUCT](#)