



## BOH Series Stock Pot Induction Range

Spring USA's BOH Series Stock Pot Induction Range delivers unrivaled safety and performance for cooking with induction-ready stock pots. Perfect for soups, seafood, pastas or sous-vide in large quantities, the BOH Series stock pot induction range is a dedicated station that utilizes the power of induction for increased efficiency & control to boil water faster & more efficiently than gas or electric cooking ranges.

### Highlights:

- Ergonomic, low-profile design based on OSHA guidelines to reduce the risk of injury on the operator when lifting even the heaviest of stock pots
- Powered by Spring USA MAX Induction from 1800W - 3500W for an energy-efficient alternative to traditional gas or electric
- Drop-in MAX Induction ranges allow for ranges to easily be removed, repaired, or replaced - no technician required, zero service calls
- Expertly welded in the USA with fully-sealed welds to reduce harboring of food particles and bacteria

### Spring USA Guarantee:

Spring USA's line of professional induction ranges are guaranteed durable and reliable. Each and every induction 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**.



**24" Stock Pot Induction Range, 3500 W**

SKU: BOH-3500STP

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**24" Stock Pot Induction Range, 2600 W**

SKU: BOH-2600STP

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**24" Stock Pot Induction Range, 1800 W**

SKU: BOH-1800STP

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## FEATURES |



### Designed with Chefs in Mind

Designed in accordance with OSHA best practices, the BOH Series Stock Pot Induction Range is the ideal height for ergonomic lifting of heavy pots to reduce injuries in commercial kitchens. With adjustable leveling, non-slip feet, the cabinet offers a stable and safe solution for fast-paced kitchens.

Reinforced with sturdy welds and one of the thickest glass tops on the market, the stock pot range is capable of supporting substantial weight, making it ideal for even the most sizable stock pots. These stands facilitate effortless handling of heavy stock pots, mitigating the risk of potential injuries for users.



### Induction Performance for Commercial Kitchens

Cutting-edge MAX Induction units powered by SmartScan® technology set a new standard in precision heating and control. With 20 temperature settings, you can be sure each menu item is prepared perfectly without overcooking or burning.



Induction technology offers greater energy transfer that results in less emitted heat, greater utilization of energy, and reduction of fuel usage - all translating to savings and convenience for back-of-house settings.

## MODELS |

SKU	Ranges	Application	Voltage	Phase	Hertz	Wattage	Amps	Plug
BOH-3500STP	SM-350R	Cooking	208-240	1	60	3500	16	NEMA 6-20P
BOH-2600STP	SM-261R	Cooking	208-240	1	60	2600	10.8	NEMA 6-20P
BOH-1800STP	SM-181R	Light Cook / Hold	110-120	1	60	1800	15	NEMA 5-15P

## RECOMMENDED CAPACITIES |

Each stock pot range went through rigorous testing for efficiency and performance based on Energy Star/ EPA testing guidelines for energy-efficient cooking and reduced power consumption. These recommendations are aligned with our sustainability initiative, however, larger quantities may be used.

SKU	Power (w)	Recommended Capacity*	Application
BOH-3500STP	3500	25 qt	Cooking
BOH-2600STP	2600	15 qt	Cooking
BOH-1800STP	1800	10 qt	Light Cook / Hold

\*Based on Energy Star/ EPA testing guidelines for energy-efficient cooking and reduced power consumption.