



2020-21 McDONALD'S PRODUCT CATALOG



MARMON
Foodservice
Technologies

A BERKSHIRE HATHAWAY COMPANY

Our mission is to create the world's most inspiring foodservice equipment.

With a combined history of over 300 years in foodservice, Marmon Foodservice Technologies' strong portfolio of food and beverage equipment brands have led the evolution in how people eat while away from home.

Today, we are continuing to innovate the world's most intuitive, creative food and beverage experiences.

By integrating full life-cycle equipment and service solutions with culinary craftsmanship, our goal is to not only make foodservice more efficient, but also more inspired.

Foodservice is a place of exceptional creativity and artistry. We are always looking for new ways to help operators express their ideas.



MARMON
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About Marmon Foodservice Technologies



Beverage dispensing and ice equipment

The world's leading supplier of beverage dispensing and ice equipment, tailoring systems to the most demanding environments to provide the perfect pour every time.

www.cornelius.com



PRINCECASTLE™

Toasting, holding, dispensing, grilling, frying, timing, and smallwares

A global manufacturer of foodservice equipment. Dedicated to making food easier by ensuring a more efficient, safe, and engaging process when it comes to food preparation, storage, and safety.

www.princecastle.com

SILVERKING®

Commercial refrigeration

Combines sleek design with quality refrigeration products backed by category-leading warranty and world-class technical support.

www.silverking.com



Marmon Foodservice Technologies and McDonalds—A Timeline



ANGELO PO



Cornelius



finity



PRINCECASTLE

Renew

SK SABER KING

SQGI

SILVERKING

Ray Kroc was a Paper Cup Salesman and wanted to find a way to sell more cups.

Established Multi-Mixer company later renamed, Prince Castle Sales Division.

Kroc hires Fred Turner (future McDonald's CEO) as a grillman in Kroc's franchise in Des Plaines, Illinois.

Spun off Prince Castle as Research and Development Company with the mission to help build McDonald's Brand.

1 Billion burgers sold with 500 total restaurants.



The Birth of the Egg McMuffin

1936

1939

1954

1955

1962

1963

1970

1973



Hired Mechanical Engineer Earl Prince and developed the Multi-Mixer to increase output capacity of shakes.

Ray Kroc met the owner of this restaurant, Dick and Mack McDonald, and so began his journey into the McDonald's business.

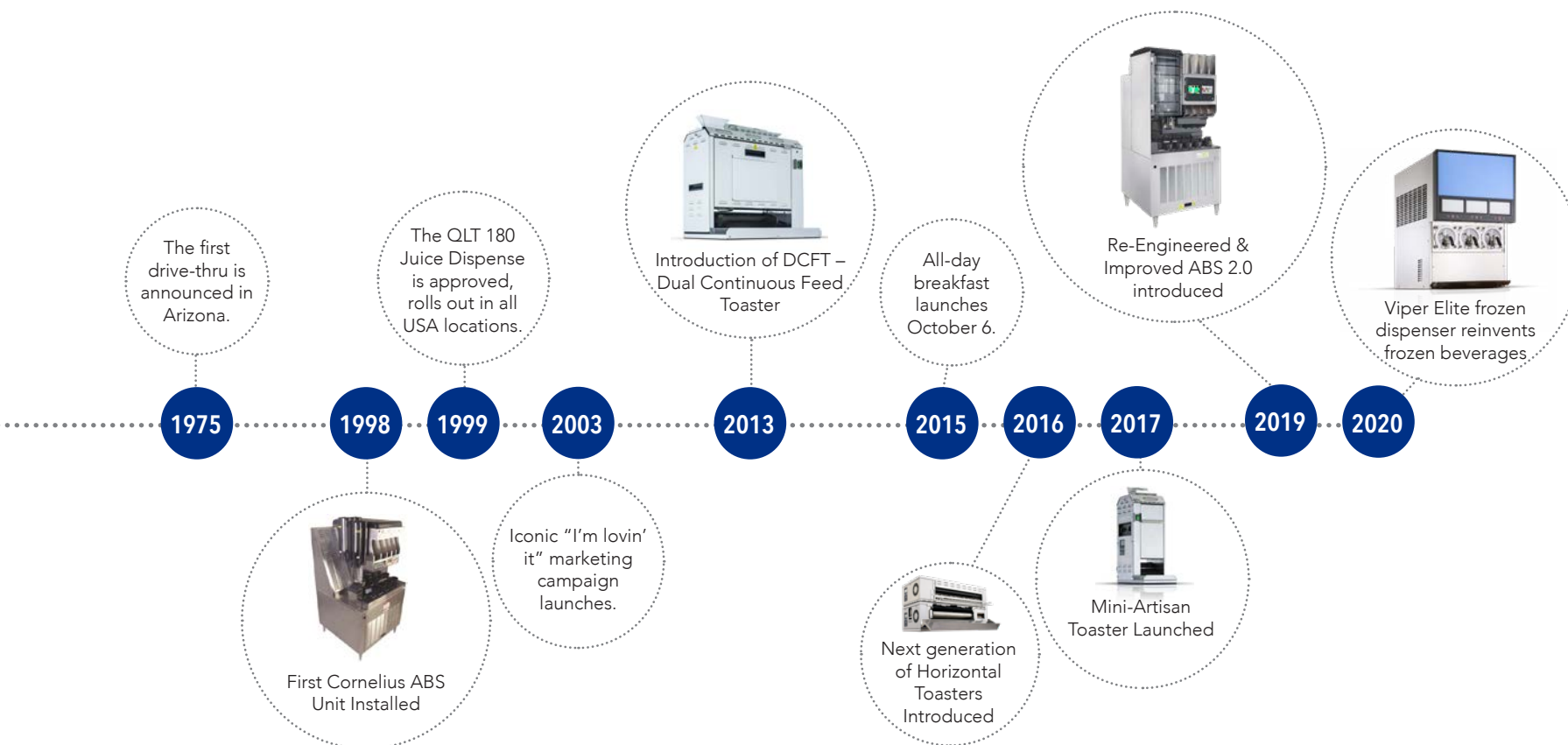
Entrepreneur Ray Kroc learns of McDonald's and approaches the brothers, seeking franchising rights outside of CA and AZ, with himself as the first franchisee.



The First McDonalds with seating opens in Denver.



Prince Castle patents the Batch Toaster.



About Marmon Foodservice Technologies

Marmon Foodservice Technologies, a Marmon/Berkshire Hathaway Company, is an industry leading global manufacturer of premium commercial food and beverage equipment and supplies. With a longstanding successful history in foodservice and products sold throughout the world, we have built trusted partnerships with top brand owners, distributor partners, and business owners.

With a strong portfolio of food and beverage equipment brands - like Prince Castle®, Silver King®, and Cornelius® - Marmon Foodservice Technologies is consistently recognized for its outstanding technological advancements and innovative product solutions.





Toasting



CBT (Bun Toaster) | pg 8



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PRINCECASTLE™

[IRT - muffins & bagels]

[CBT - buns]



BEST BURGER



<http://qr.marmonlink.com/en/mcd/irt-mcd>
Scan for more info.



<http://qr.marmonlink.com/en/mcd/cbt-mcd>
Scan for more info.

CBT & IRT Horizontal Toaster

Keep Both Your Wallet and Your Customers Lovin' It!

The Prince Castle Horizontal Toasters are the new platform in Gold Standard toasting. The horizontally stacked IRT and CBT toaster allow for running dual day parts simultaneously while providing vertical space savings.

The CBT (Bun Toaster) features a stainless steel belt for durability, reliability and minimum consumables. Cleaning and maintenance is easy to perform with a slide out drawer

to access the belt. Capable of 22 second toasting, the CBT can run 1200+ perfect buns per hour to meet any store's peak hours.

The IRT toaster will provide perfect muffins, bagels and a "special product" option for future menu flexibility. Items are delivered directly into a UHC tray for convenience and to minimize handling.

Designed with a focus on Temperature, Consumables and Operations, Prince Castle's 2nd Generation Horizontal Toasters are not only energy efficient, but the cost savings will seal the deal and here's how:

195°F to 210°F
Internal bun temperature is 30°F hotter than competing toasters, and is hot enough to melt your cheese.



PRINCE CASTLE
195°-200°
COMPETITORS
149°-169°

80%
Savings



A stainless steel belt requiring no replacement enables use of easy-to-replace Teflon sheets. This means **zero down-time**, while competing toasters can require 90+ minutes of down-time, resulting in over **\$12,000** of 10-year consumables savings.



All parts of the equipment can be serviced and replaced within **30 minutes or less**, includes a removable crumb tray and daily cleaning procedures are a simple wipe down with a towel with new Ecolab® high temp cleaner.

CBT & IRT Horizontal Toaster

FEATURES

- Toast core buns and breakfast items simultaneously
- Adjustable compression
- Adjustable speed control
- Adjustable temperature control
- Stainless steel belt for long term reliability
- Minimal low cost consumables
- Sliding belt drawer for easy cleaning and maintenance
- Modular design for rapid servicing and troubleshooting
- Heated landing zones for core buns
- Gold quality toasting producing buns at over 190°F)
- Breakfast items are fed into UHC tray to minimize product handling
- Dual sided club toasting
- Compatible with single and three phase wiring to eliminate in-store electrical wiring
- Low energy consumption with high bun temperatures

SPECIFICATIONS



IRT Series
Horizontal Toaster

W 33.3in 84.62cm

H 8.95in 22.72cm

D 16.38in 41.61cm

Shipping Weight: 122.0 lbs (55.33 kgs)



CBT Series
Horizontal Toaster

W 33.36in 84.74cm

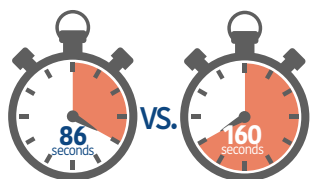
H 10.14in 25.74cm

D 16.11in 40.92cm

Shipping Weight: 200.0 lbs (90.71 kgs)

ELECTRICAL INFORMATION

| Model Number | Description | Volts | Hz | AMPS | Plug Type |
|---------------|-----------------------------------------------------------------|---------|-------|------------|-------------------------------|
| IRT-SB-NA-1PS | Muffin/Bagel Toaster, North American version, single phase plug | 200-240 | 50/60 | 15.5-17.75 | ME 330P6W-3830 30A Pin/Sleeve |
| IRT-SB-NA-3PS | Muffin/Bagel Toaster, North American version, three phase plug | 200-240 | 50/60 | 15.5-17.75 | ME 430P9W 30A Pin/Sleeve |
| CBT-SB-NA-1PS | CBT Bun Toaster, North American version | 200-240 | 50/60 | 23.5-26.2 | ME 330P6W-3830 30A Pin/Sleeve |



High volume toasting times allow for perfect toasting in nearly **half the time.**

\$2,800
in annual energy savings over competitor toasters with Prince Castle's 2nd Generation Horizontal Toasters means a **2-year payback** in energy consumption alone.



Improved toasting times can toast **70+ more** muffins per hour.

PRINCECASTLE™



BEST BURGER



<http://qr.marmonlink.com/en/mcd/dcft-mcd>

Scan for more info.

DCFT-MCD - Vertical Toaster

The Next Generation of Toasters

Prince Castle's Dual Continuous Feed Toaster is the next generation of vertical bread toaster, providing operators with perfect bun caramelization. With its space-saving/contemporary kitchen design, the DCFT can increase bun throughput while decreasing the cost of ownership through patented advances in platen and conveyor technology.

Equipped with separate bun compression controls for crown and heel, the DCFT can toast a wide variety of sizes and types of carriers (core buns, specialty buns, etc.) without a decrease in performance or product quality. By toasting the face of buns and breads, sugars are caramelized and the end result is hot and moist toast with a "fresh out of the oven" presentation.

Driving all of this is a brushless, continuous-duty DC motor which is fully enclosed and sealed with long-life lubrication, eliminating the need for monthly maintenance.

By reducing the amount of expensive consumables used by competitive units (such a rubber conveyor belts) into an approximate 65cm (w) x 64cm (h) x 40cm (d) footprint, the Dual Continuous Feed Toaster from Prince Castle improves toast quality and throughput while significantly decreasing the cost of ownership to the operator.

DCFT-MCD - Vertical Toaster

FEATURES

- Dual continuous feed toasting
- Adjustable toasting time from 10 - 25 seconds, 1/2 sec. increments
- Gold quality toasting producing buns at over 190°F (88°C)
- Designed for “barrel-run toasting”
- Teflon sheet eliminates sticking and is easy to access & clean
- Heel and crown bun crush control settings accommodate various bread types and bun sizes
- Double wall construction throughout to minimize surface temperatures
- Two-year parts and labor warranty

SPECIFICATIONS



**DCFT-MCD
Vertical Toaster**

W 25.58in 64.97cm

H 25.22in 64.05cm

D 15.71in 39.90cm

Shipping Weight:
156.0 lbs (70.76 kgs)

ELECTRICAL INFORMATION

| Model Number | Description | Volts | Hz | AMPS | Plug Configuration |
|--------------|------------------------------------------------------|---------|-------|------|----------------------------------------------------|
| DCFT-MCDNA | North American Dual Continuous Feed Vertical Toaster | 208 | 50/60 | 30 | Mennekes 330 P6W |
| DCFT-MCDAU | Australia Dual Continuous Feed Vertical Toaster | 200-240 | 50/60 | 32 | Marechal 3138015 + 313A013 (ordered as a set) |
| DCFT-MCDNZ | New Zealand Dual Continuous Feed Vertical Toaster | 200-240 | 50/60 | 32 | Marechal 6138195 + 613A013 (ordered as a set) |
| DCFT-MCDJP | Japan Dual Continuous Feed Vertical Toaster | 200 | 50/60 | 30 | American Denki 3322N-L6 (equivalent to US NEMA L6) |
| DCFT-MCDCE | European Union Dual Continuous Feed Vertical Toaster | 200-240 | 50/60 | 32 | Mennekes ME332 P6-160 |

ACCESSORIES



**527-540S
Bun Feed**

The bun feeder was created for markets that need the added flexibility to stand on either side of the DCFT toaster and feed all buns (crowns, heels, clubs) easily. The accessory has specific bun lanes that the crew member rolls buns down into proper lanes and they fall into the proper opening. Without the accessory, especially if you are of shorter stature, it can be difficult to reach all toaster entries without walking to the other side. The bun feeder attaches to toaster topper, club side.

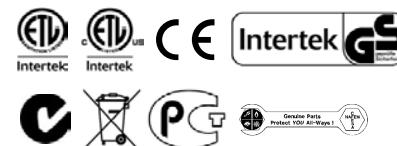


**527-561S
Bun Trap/Guard**

The bun guard is a simple component that drops onto the HLZ (heated landing zone) and has flanges on both sides to create a guard. The issue is for high volume stores that toast a high volume of buns, these buns can work themselves left and right of the HLZ, and can fall completely out of this standard bun drop zone. The buns can end up on the table or on the floor in this scenario. The bun guard contains the buns within the flanges of the design.

Kit Options

527-817S - DCFT Club Feed Extension



PRINCECASTLE™



BEST BURGER



<http://qr.marmonlink.com/en/mcd/vertical-artisan-toaster>

Scan for more info.

Mini DCFT Toaster

The Next Generation of Toasters

The Prince Castle Mini DCFT Toaster is the new small form factor platform in artisan roll toasting. The dual belt design allows one handed parallel feeding, and unparalleled flexibility. Can be used for core bun toasting, with market and corporate approval. Dual belt heaters and a dual sided platen pack in heat and color while maintaining maximum energy efficiency. The Mini accommodates rolls up to 14 cm wide and compression adjustment up to 1.1 cm. The small

footprint provides flexibility in placement for even the tightest of kitchens.

The Mini DCFT Toaster features stainless steel belts for durability, reliability, and minimum consumables. Cleaning and maintenance is easy to perform with tilt out doors to access the belts. Capable of 10-60 second toasting, the Mini DCFT Toaster can run 200+ perfect buns per hour.

Mini DCFT Toaster

FEATURES

- Toast core buns and specialty rolls in one toaster
- Adjustable speed, temperature, and compression adjustment for multiple bread products
- Stainless steel belt for lifetime reliability
- Release sheet is the ONLY consumable
- Tilt out access doors for easy maintenance
- SNAP™ design for rapid servicing and troubleshooting
- Heated landing zone for core buns
- Gold quality toasting producing buns at over 190°F (88°C)
- Compatible with 1 & 3 phase wiring

MOTORIZED BUTTER WHEEL ACCESSORY

- Motorized butter wheel ensures the proper amount of butter is dispensed every time.
- Removable butter tray ensures safe, sanitary food preparation, as well as ease of cleaning.
- Stainless steel construction for durability.
- Reduces waste of expensive butter.

SPECIFICATIONS



W 9.4in 23.9cm

H 25.3in 64.3cm

D 17.3in 43.9cm

Shipping Weight: 75.0 lbs (34 kgs)

DCFT-ART
Vertical Artisan Toaster



W 15.1in 38.4cm

H 7.6in 19.3cm

D 4.6in 11.7cm

Shipping Weight: TBD

DCFT-BWART-MCD
Optional Butter Wheel

ELECTRICAL INFORMATION

| Model Number | Description | Volts | Hz | AMPS | Plug Configuration |
|----------------|-----------------------------------------|---------|-------|------|--------------------|
| DCFT-ART-MCDNA | North American Vertical Artisan Toaster | 200/240 | 50/60 | 20 | Mennekes 320 P6W |
| DCFT-ART-MCDCE | European Union Vertical Artisan Toaster | 200/240 | 50/60 | 16 | Mennekes 148A |
| DCFT-BWART-MCD | Motorized Butter Wheel Attachment | n/a | n/a | n/a | n/a |

PRINCECASTLE™



BEST BURGER



<http://qr.marmonlink.com/en/mcd/625-series>

Scan for more info.

625-Series Rapid Steamer

A More Appetizing Bun In Little Time

The Prince Castle Rapid Steamer is ideal for any restaurant configuration, including Made-For-You, BOP, Grill Direct and other kitchen layouts. Able to steam buns in as little as 6 seconds, you will be able to offer your customers a more appetizing bun in little time.

Flexibly designed to accommodate menu expansion including rethermalizing proteins or warming tortillas for wraps.

The Rapid Steamer is a versatile piece for McDonald's operations.

The Prince Castle Rapid Steamer is also safe and easy to use. Digital controls ensure simple and accurate operation while the unit disperses little steam and the surfaces have minimal condensation.

FEATURES

- Quickly steams regular buns in as little as 6 seconds
- Design allows for rethermalizing protein products in seconds
- Digital controls ensure accurate steaming and simple operation
- Flexibly designed to accommodate menu expansion
- Minimal condensation on surface. Minimal steam discharged.
- Steam two buns, both crown and heel cut side down, at one time.
- Two units fit back-to-back for Made-For-You, single unit can be used for traditional restaurants (Lower Shelf Kit available from your KES)
- Two-year parts and labor warranty

625-Series Rapid Steamer

SPECIFICATIONS



**625-Series
Rapid Steamer**

W 14.1in 35.8cm

H 8.9in 22.6cm

D 16.5in 41.9cm

Shipping Weight: 35.0 lbs (15.9 kgs)

ORDERING/ELECTRICAL INFORMATION

| Model Number | Description | Volts | Hz | Watts | AMPS | Plug Number |
|--------------|-------------------------------------------------------------------------------------------------------|-------|-------|-------|------|-------------------------------|
| 625-MCD | Filet Bun Steamer - Standard international model with water regulator kit | 230 | 50/60 | 2900 | 12.6 | IEC 309 |
| 625-MFY | Filet Bun Steamer - Made-For-You with installed water regulator kit (N. America) | 230 | 50/60 | 3450 | 15.0 | 3-Pin 30 amp MENNEKES |
| 625-OS | Protein Steamer - With water regulator kit, OS spatula and OS top plate | 230 | 50/60 | 2900 | 12.6 | IEC 309 |
| 625-MCDEUC | International model (Europe) | 230 | 50/60 | 3450 | 15.0 | IEC 309 |
| 625-MCDCJP | Filet Bun Steamer - With installed water regulator kit, Japan spatula and Japan Venturi plate (Japan) | 200 | 50/60 | 3200 | 16.0 | WF8320K |
| 625-MCDAC | International model (Australia) | 230 | 50/60 | 2900 | 12.6 | Marechal DS3 Series 32 amp |
| 625-MCNZC | International model (New Zealand) | 230 | 50/60 | 2900 | 12.6 | No Plug |

Kit Options

- 625-103S - 10' Coil/Hose Extension Kit
- 625-104S - Regulator Assembly Kit (for 1 to 2 625-MCD)
- 625-165S - Regulator Assembly Kit (Australia MFY)
- 625-253S - Regulator Assembly Kit (625-MFY)
- 625-276S - Regulator Assembly Kit (625-OS)
- 625-330S - Regulator Assembly Kit (for 1 625-MCD)





Mini Club Toaster

Maximum Toasting for Minimum Space

The Prince Castle Club Toaster is a dedicated, modular solution for toasting of Big Mac clubs. It is specially designed to offer maximum flexibility in being paired with toasters that only toast crowns and heels or can only toast 1-side of a club. This toaster requires market and McDonald's Corporate approval for use with core buns.

Precise temperature regulation is ensured with the high precision digital controller. Equipped with a robust, quality motor, the Club Toaster provides an excellent conveyor system, with programmable toast time and temperature.

Small footprint, easily accessible conveyor system and robust design make it an ideal piece of club toasting solution that delivers perfectly toasted club sections and gives the restaurant the benefit of greater flexibility, especially those with limited space.

FEATURES

- Continuous toasting
- Small footprint
- Adjustable toasting time from 7 to 100 second
- Adjustable platen temperature from 300F to 600F
- Precise digital control system
- No need tool to cleaning and maintenance
- Stainless steel structure
- Two-years parts and labor warranty

SPECIFICATIONS



Mini Club Toaster

- W 9.1in** 23.1cm
- H 24.1in** 61.3cm
- D 17.1in** 43.4cm

Shipping Weight: 33.3 lbs (15 kgs)

ELECTRICAL INFORMATION

| Model Number | Description | Volts | Hz | AMPS | Plug Configuration |
|--------------|-------------------|-------|-------|------|--------------------|
| CT-MCDCN | Mini Club Toaster | 220 | 50/60 | 6.6 | IEC 309, 16A |







Beverage Systems & Dispensing



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http://www.corneliusmcd.com/ABS2_Crew.html
Scan for more info.

Automated Beverage System - ABS 2.0

Upgrade your drive-thru by letting ABS 2.0 work for you

Cornelius is proud to unveil our new and improved automated beverage system, ABS 2.0. Featuring a new conveyor design and more robust sink material, we've improved reliability. No worries, we've maintained the best of the original ABS 1.0, including same speed and POS-all in the same footprint. Now more than ever, meet increased demand while consistently serving your customers the delicious soft drinks they've come to love.

- Improved conveyor design and new thermo resistant material increases reliability, uptime, and profitability over \$22K

- Added cup dispensers to increase overall beverage throughput by 20%
- Increased ice capacity and cup staging by over 50%
- New easy to read user interface improves order accuracy and consistency

At McDonald's restaurants, speed of service is essential. With 75% of your revenue coming from drive thru sales, it is critical for your business to meet increased demand while serving consistent, refreshing soft-drinks. Keep your customer satisfied with faster drive thru lines using the innovative ABS 2.0.

Automated Beverage System - ABS 2.0

FEATURES

- **Thermal Resistant Drip Tray**
Stands up to intense kitchen environments—withstanding thermal shock while increasing reliability, uptime, and profitability over \$22K
- **Improved Conveyor Design**
Engineered to eliminate stretching, protect robust sensors and allow lidding when cups are on the conveyor
- **Improved Cup Fingers**
Give restaurants more flexibility to dispense various cup sizes including clear cup capability and reduce cup bending when bottom loading
- **More Durable Dispense Nozzle & Diffuser**
Reducing breakage and replacement cost improving uptime
- **Ice, Cups, and Drink Staging Upgrades**
Over 30% more ice capacity in hopper and added cup sleeve increasing cup size allocation, dispensing, and drink order staging to six cups
- **Dual 7" touchscreens, NP6 SP9 compatible**
Improved order accuracy supporting drink orders from lobby to drive thru
- **Digitally Integrated Cleaning Tools**
Step-by-step cleaning instructions on screen makes sanitizing easy, enhancing equipment reliability and drink quality
- **Same Footprint Drop-In Replacement**
Using the same beverage system infrastructure as the legacy ABS 1.0

SPECIFICATIONS



ABS 2.0
Automated Beverage
System

- W 35.5in 90.2cm
 - H 75in 190.6cm
 - D 35.9in 91.2cm
- Shipping Weight: 650.0 lbs (295 kgs)

\$600,000

10 YEAR VALUE

IMPROVED RELIABILITY

BETTER INFORMATION, BETTER SERVICE

MORE ICE, CUPS, AND DRINKS

\$552,000

43,800 LABOR HOURS REALLOCATED

\$22,000

REPAIR SAVINGS - UPTIME CONTRIBUTION

\$26,000

ADDITIONAL CAPACITY - 1 EXTRA SALE/DAY

TECHNICAL INFORMATION

| Model Number | Description | Electrical | Valves |
|--------------|-------------|------------|--------|
| 621058590 | ABS 2.0 USA | 115V/60Hz | 8 |

ACCESSORIES

| Model Number | Description |
|--------------|----------------------------------------------------------------|
| 56000270 | Pre-Cooled Refrigeration Deck (soda circuit pre-cool optional) |
| 629097799 | Icemaker Adapter Kit (Manitowoc/Scotsman models) |
| 629097800 | Icemaker Adapter Kit (Hoshizaki model) |





<http://www.corneliusmcd.com/Energize6.html>
Scan for more info.

Energize Beverage

A Soda Circuit Product for the Next Generation

Cornelius is proud to introduce a new environmentally friendly soda circuit product range: Energize - the cooler with an integrated diagnosis system. Using state-of-the-art active process control technology, Energize saves up to 60%* of energy compared to conventional cooling systems with the same capacity. This amounts to 3 tons* of annual CO2 savings per installed system.

Additionally, we integrated a new diagnosis system. This unique self-diagnosis-feature detects and identifies failures and problem areas within the system before they actually occur. This allows a prophylactic troubleshooting by a

technician before the unit fails during the sales period, thus preventing actual system downtime. And there's more: Energize collects various sorts of sales data, allowing statistical analysis of sales volume and the unit's technical performance over time.

FEATURES

- Natural environment friendly refrigerants (R404a)
- Intelligent variable speed recirculation and agitation
- Syrup conditioning heat exchange at point of use
- Improved water bath insulation
- Diagnostics (Smart)

Energize Tower

Front Drawer

The Energize Dispense Tower is a through-the-counter mounted assembly. This dispense tower incorporates a modular design approach.

The tower can be supplied with SFV1 or Lancer volumetric valves so performance can be matched to the system, giving quality in specification drinks.

A template is supplied with each tower, this template dictates the shape and dimensions of the required cut-out in the counter top unit, to allow the tower to be installed.

FEATURES

- Narrow Footprint
- 8 SFV1/ LWV Valves with Portion Control
- On/Off Switch and CO2 Sold-out light
- Field Configurable Recirculation Manifolds
- Ergonomic Design for ease of operations
- Easy Sanitation
- All Stainless Steel Design

SPECIFICATIONS



Energize6

W 41.5in 108cm

H 29in 81cm

D 27in 69cm

Shipping Weight: 440.0 lbs



Energize Front Drawer Tower

W 23.2in 59cm

H 19.4in 49.3cm

D 12.6in 32cm

Shipping Weight: ? lbs (? kgs)

TECHNICAL INFORMATION

| Model Number | Description | Electrical | Valves | Compressor | Ice Bank | Refrigerant |
|--------------|--------------------------------------------------------|------------------|-----------|------------|-------------|-------------|
| 621055848 | Energize6 remote dual recirculation unit Smart Capable | 230V/60Hz 3Phase | 8 (Tower) | 2 HP | 60lb (27kg) | R404a |

ACCESSORIES

| Model Number | Description |
|--------------|--------------------------------------------------------------------------------------------------------------|
| 621055847 | Complete Back Room Package Assembly: BIB stand with pumps and changeovers, panel with booster and CO2 system |
| 620056585 | Air Compressor |
| 629097195 | Heat Exchanger |
| 631700603 | Remote Condenser - CR801 |
| 620056571 | 55ft pre-charged line set with connectors |
| 620056359 | 8-line Insulated Water Python |
| 620056358 | 12-line Non-Insulated Syrup Python |



Back Room System (BRS)

An Innovative Pre-Configured Back Room System for Energize Circuit Products

Cornelius is proud to introduce a new modular and pre-configured Back Room System designed for the environmentally friendly soda circuit product range Energize.

FEATURES

- All stainless steel back room stand to hold Energize4 or Energize5 unit
- 2 Shelves to hold 8 x 20 litre Bag-in-Boxes
- Side mounting panels for installing gas board and Quad Pack, MC3 or MH water filtration systems
- Integrated gas and water distribution panel with European regulators
- Integral pump panel with 8 syrup pumps, 1,2 or 3 bag selectors

SPECIFICATIONS



W 53in 136cm

H 38in 96cm

D 30in 77cm

Shipping Weight: 176.4 lbs (80 kgs)

Back Room System
(BRS)



<http://www.corneliusmcd.com/>
Scan for more info.

BRS VARIATIONS

| Part Number | Description |
|-------------|-------------------------------|
| 22 0110 559 | 8 Flojet pumps 1 BIB changer |
| 22 0110 904 | 8 Shurflo pumps 2 BIB changer |
| 22 0110 903 | 8 Shurflo pumps 3 BIB changer |

ACCESSORIES

| Part Number | Description |
|-------------|------------------------------------------|
| 22 0111 037 | Leg extension kit |
| 14 9590 834 | Air compressor |
| 07 0000 721 | Water booster system |
| 07 0000 722 | Surge tank |
| 22 0076 100 | Wall shelf for air-compressor or booster |
| 61 1000 360 | Wall shelf for booster and surge tank |





IDC Progate - High Density Tower

High traffic beverage cell

FEATURES

- Over Counter Ice/Drink dispenser with 8 x Cornelius SFV1 or Lancer LVV portion control beverage valves.
- ProGate® Portion Controlled Ice Dispense system with 4 Programmable ice dispense sizes.
- Customer configurable front panel, with optional cup and lid dispensers. Supports installing up to 4 cup dispensing tubes, 2 lid dispensing tubes, VESA support arm for LCD monitors up to 15" size or Straw Holder.
- 255 lbs Ice Bin Capacity, Ice cold-plate provides outstanding drinks performance up to 600 liters ice/ drinks per day.
- Optional IDC Ice maker adapter for all models 22" or 30" Ice makers.
- Full Flex Soda/Water Configuration Manifold System
- Remote Carbonation, optional Integral Cold carbonation.



<http://www.corneliusmcd.com/HDTower.html>
Scan for more info.

SPECIFICATIONS



W 30in 76.2cm

H 39.4in 100cm

D 37in 94cm

Shipping Weight: 360 lbs (167 kgs)

IDC Progate - High
Density Tower

ACCESSORIES

| Part Number | Description |
|-------------|-------------------------------------------------------------------------------------|
| TBA | Kit – HDT Cladding + Mounting brackets |
| TBA | CUP Dispenser S/M/L (maximum 4 per unit) |
| 620517068 | LID Dispenser Assembly RG (maximum 2 per units - for Europe 250, 400 & 500 ml cups) |
| 620517067 | LID Dispenser Assembly LG (for ME 750/800 ml cups) |
| 220112959 | LCD Monitor Swivel Arm 9110-8.5-4 |
| 629088536 | Ice maker Adapter Kit for 30" Ice Makers |
| 629088537 | Ice maker Adapter Kit for 22" Ice Makers |
| 3473 | IDC255 Stand with adjustable legs |
| 496424040 | Large Reserve Carbonator CE 230/50 |
| TBA | IDC 2XX Carbonation Pump/Motor deck |

TECHNICAL INFORMATION

| Model Number | Description | Electrical | Valves | Ice Hopper Capacity |
|----------------|----------------------------------------------------------|--------------|-----------|---------------------|
| 621057404Q7083 | DC Fast Progate 230/50/60 – without cup & lid dispensers | 230V/50/60Hz | 8 (Tower) | 255lb (92kg) |



<http://www.corneliusmcd.com/Enduro.html>

Scan for more info.

Enduro

Unmatched Performance

FEATURES

- Available with 10 (Enduro 250) or 12 (Enduro 300) SFV1 Valves self serve lever or push button post-mix dispensing valves Auto ration SFV1TM valves adjust for changes in system pressures to deliver a top quality drink every time
- Illuminated merchandiser delivers unique, high impact marketing message
- Gravity ice dispensing with positive shut-off provides excellent ice targeting
- High performance cold plate delivers against peak performance
- TotalFlex™ manifold allows any combination of carbonated / non-carbonated beverages with no flavor carryover, because lines are independent
- One piece ABS thermoformed plastic ice storage hopper
- Front access provides quick convenient access



Enduro 250

SPECIFICATIONS

W 30in 76.2cm

H 39.6in 100.6cm

D 23in 58.6cm

Shipping Weight: 350 lbs (158.8 kgs)



Enduro 300

SPECIFICATIONS

W 30in 76.2cm

H 39.6in 100.6cm

D 23in 58.6cm

Shipping Weight: 350 lbs (158.8 kgs)

TECHNICAL INFORMATION

| Model Number | Description | Electrical | Valves | Ice Hopper Capacity | Ice Bank |
|--------------|-------------------------------------|----------------------------|--------|---------------------|----------|
| 621055140 | Enduro 250SS w/ SFV1 Valves Z Style | 230V/50Hz/60Hz / 115V/60Hz | 10 | 200lb | 250lb |
| 621055138 | Enduro 300SS w/ SFV1 Valves Z Style | 115V/60Hz | 12 | 300lb | |



<http://www.corneliusmcd.com/Vanguard.html>
Scan for more info.

Vanguard 245

Normal capacity beverage cell

FEATURES

- 3/4 H.P. 404A refrigeration system
- 50 pound ice bank
- Operates in ambient temperatures up to 90°F
- Open deck design on refrigeration chassis
- Stainless steel cabinetry
- Refrigeration deck air flow directed away from customers
- Integral cold carbonator option
- Broad carbonated/non-carbonated drink flexibility

SPECIFICATIONS

W 24in 62cm

H 32-35in 81-89cm

D 30in 75cm

Shipping Weight: 265 lbs (120 kgs)



<http://www.corneliusmcd.com/Olympus.html>
Scan for more info.

Olympus

Over the counter electric kiosk

FEATURES

- Flexible drink variety
- compact integrated dispense
- SFV1 Portion Control valves
- 5/6 brand(CSD/NCB)
- Large LED merchandiser
- 11 kg ice bank

SPECIFICATIONS

W 18.5in 47cm

H 26.2in 66.6cm

D 25.5in 64.8cm

Shipping Weight: 122 lbs 55.3 kgs)

TECHNICAL INFORMATION

| Model Number | Description | Electrical | Valves | Compressor | Ice Bank | Refrigerant |
|--------------|---------------------------------|------------|--------|------------|----------|-------------|
| 49730866027 | Vanguard 245 Beverage Dispenser | 230V/50Hz | 8 | 2/3HP | 50lb | 404A |
| | Olympus Beverage Dispenser | 230V/50Hz | 5-6 | | 24lb | |



<http://www.corneliusmcd.com/Viper.html>

Scan for more info.

Viper™ Elite

Offering high-margins and bullet-proof reliability.

Meet your customers' impulse to purchase refreshing, frozen, sparkling beverages. Adding frozen carbonated dispensers to your line up can drive incremental drink purchases and consistently deliver ultra-profitable, quality drinks—pour after pour.

- Don't make your customers wait with industry-leading recovery time
- High capacity meets peak demand periods without breaking a sweat

- Patented intelligent defrost technology smart enough to monitor drinks poured
- Highest quality equipment with 99.75% defect-free
- Simple maintenance and cleaning, quick and easy for crew to clean

The Viper™ Elite frozen sparkling beverage dispenser's (FSB) advanced technology allows you to offer a steady stream of frozen carbonated beverages. Three flavors at one time—there is no limit to what our portfolio of dispensers can handle.

Viper™ Elite

FEATURES

• Enhanced Reliability

Increase uptime with the most reliable FSB dispenser on the market

• Syrup Flexibility

Pressure transducers ensure you'll be able to perform as syrups change in the future

• Expand Drink Portfolio

Individual barrel flexibility (FSB/FUB) and profile settings

• Intelligent Defrost™

Patented adaptive defrost keeps you up and running during peak demand so you never miss a sale

• Remote Option

Remote and air-cooled condenser options available

• Information At Your Fingertips

Quickly access manuals and easy-to-follow staff and service videos via QR code

• C3 Technology

Cooling, carbonation, and controls provide unmatched drink profile consistency, builds repeat sales and minimizes syrup usage

• Programmable Sleep Mode

Conserves energy in off hours

• Technician Designed

Reduced maintenance and service times

• ADA Compliant

Stainless push handle valve

SPECIFICATIONS



Viper Elite Classic

W 22.75in 57.8cm

H 37in 94cm

D 32.5in 82.6cm

Shipping Weight: 445.0 lbs (202 kgs)

ACCESSORIES

| Model Number | Description |
|--------------|----------------------------------------------------|
| 621058482 | Viper 3 flavor cart, stainless steel - pre-plumbed |
| 620067479 | Pre-wired Buck Boost Transformer |
| 629097662 | Installation Kit, 100' with cart |
| 629097653 | Installation Kit, 100' without cart |
| 1BIFJ | BIB Rack 1 wide, stackable |
| 629087406 | Leg Kit, 4" legs adjustable to 5.25" |
| 620043075 | Viper 2 flavor cart, stainless steel, APAC/EMEA |
| 620053990 | Viper 3 flavor cart, stainless steel, APAC/EMEA |

TECHNICAL INFORMATION

| Model Number | Description | Electrical | Valves | Draw Capacity | Refrigerant |
|----------------|--------------------------------------------------------------------------------------------|------------|--------------|-------------------------------------------------------------------|-------------------|
| 621360141MD22 | Viper Elite Classic 3 flavor, 230/60Hz, SPH Valve, Short Merchandiser, United States | 230V/60Hz | 3 - SPH | 75-82 fl. oz./min. continuous, alternating barrels @ 75°F ambient | 19,000 BTU, R404A |
| 621362141MD22* | Viper Elite Classic Remote 3 flavor 230/60Hz, SPH Valve, Short Merchandiser, United States | 230V/60Hz | 3 - SPH | 75-82 fl. oz./min. continuous, alternating barrels @ 75°F ambient | 19,000 BTU, R404A |
| 621350041 | Viper Elite 3 flavor, 230/50Hz, Motorman Valve, Short Merchandiser, APAC/EMEA | 230V/50Hz | 3 - Motorman | 75-82 fl. oz./min. continuous, alternating barrels @ 75°F ambient | 19,000 BTU, R404A |
| 621250041 | Viper Elite 2 flavor, 230/50Hz, Motorman Valve, Short Merchandiser, APAC/EMEA | 230V/50Hz | 2 - Motorman | 60-66 fl. oz./min. continuous, alternating barrels @ 75°F ambient | 15,000 BTU, R404A |

* Requires rooftop remote condenser Model #6200067108 & line assembly #620071967 50' 3/8 1/2 or #620071969 100' 3/8 1/2.





Quest Elite 2000

2 Flavor Post-Mix Juice Dispenser

FEATURES

- Wide product/ratio capability – Handles a wide range of post-mix products including juices with pulp, teas and cold coffees
- Frost-free refrigeration compartment – Safely accommodates frozen, ambient or aseptic concentrate containers or BIB's
- Large 8lb ice bank – Provides cold drinks during peak demand
- Easy to service – Modular component design and ease of access speeds service
- Patented mixing system – Delivers consistent quality drinks with no stratification, slugging or dripping
- LED illuminated graphics – Eliminates lost sales due to 'lights out' and reduces life costs
- Narrow footprint – Conserves counter space
- 'Sold out' indication – Alerts operator to product out condition and maximizes sales
- Optional flush feature – Speeds maintenance and promotes product safety valve

SPECIFICATIONS

W 10.4in 26.4cm

H 29.3in 74.4cm

D 24.3in 61.7cm

Shipping Weight: 120.0 lbs (54.4 kgs)

ACCESSORIES

| Model Number | Description |
|--------------|--------------------------------------------|
| 729011004 | Extended Panel Kit for Pitchers/Carafes |
| 720500066 | Refillable Concentrate Reservoir (4) 3.5 L |
| 729011153 | Cup Locator |
| 729011126 | Bag-In-Box Option Kit |



<http://www.corneliusmcd.com/QuestElite.html>
Scan for more info.

TECHNICAL INFORMATION

| Model Number | Description | Electrical | Valves | Ice Bank | Refrigerant |
|--------------|---------------------------------------------------------------|------------|--------|----------|-----------------------------|
| 721412101JU1 | Quest Elite 2 flavor, illuminated, flush, push button | 115V/60Hz | 2 | 6-8lbs | R-134a, Hermetically sealed |
| 721412111JU1 | Quest Elite 2 flavor, illuminated, flush, portion control | 115V/60Hz | 2 | 6-8lbs | R-134a, Hermetically sealed |
| 721402100JU1 | Quest Elite 2 flavor, non-illuminated, non-flush, push button | 115V/60Hz | 2 | 6-8lbs | R-134a, Hermetically sealed |
| 721412201JU1 | Quest Elite 2 flavor, illuminated, flush, push button | 230V/50Hz | 2 | 6-8lbs | R-134a, Hermetically sealed |
| 721412211JU1 | Quest Elite 2 flavor, illuminated, flush, portion control | 230V/50Hz | 2 | 6-8lbs | R-134a, Hermetically sealed |
| 721422201JU1 | Quest Elite 2 flavor, illuminated, QLT, push button | 230V/50Hz | 2 | 6-8lbs | R-134a, Hermetically sealed |
| 721422211JU1 | Quest Elite 2 flavor, illuminated, QLT, portion control | 230V/50Hz | 2 | 6-8lbs | R-134a, Hermetically sealed |





Cascata 180

Chilled Nitro & Still Cold Brew System

Our 40+ years of expertise makes the Cascata 180 the most intelligent, innovative, flexible and reliable nitro cold brew coffee beverage dispenser in the world.

FEATURES

- The 'Perfect Pour' – Proprietary technology ensures consistency
- Optimized Capacity – Designed to maximize sales and meet peak time demand without compromising on drink quality.
- Cost-effective to Operate – Proprietary inline infusion and cooling technology
- Simplified Installation – Small footprint and remote design provides flexibility for installation in compact spaces such as under the counter and in backrooms.
- N2 Fine Tuning – User accessible adjustments to make intricate tuning to suit varieties of cold brew.
- Hassle-free maintenance cycles, cleaning is simplified to a few steps, taking no more than 30 minutes to complete

SPECIFICATIONS



Cascata Unit

| | Cascata Unit | Tap & Tower |
|---|--------------|---------------|
| W | 18.1in 46cm | 8.7in 22cm |
| H | 22in 56cm | 20in 51cm |
| D | 22.8in 58cm | 7.75in 19.7cm |

Shipping Weight: 99.2 lbs (45 kgs)

TECHNICAL INFORMATION

| Model Number | Description | Electrical | Valves | Compressor | Ice Bank | Refrigerant |
|--------------|------------------------------------|------------|-----------------------|------------|------------|-------------|
| 8914A1101 | Cascata 180 – Nitro Coffee Machine | 220V/50Hz | 2 - Nitro and 1 Still | 1/4 Hp | 11lb (5kg) | R134a |





SFV1™ Valves

Our most reliable and versatile valves



SFV1 Optifill™



SFV1 Push Button



SFV1 Sanitary Lever



SFV1 Portion Control



SFV1 Illuminated Cover

FEATURES

- Durable - Fully encapsulated electronics make it 100% waterproof
- Capacitive Touch Sensing - Immune to mechanical damage. Ergonomic “light touch” technology
- Aesthetic - Cohesive design allows replacement of all or just 1 module with the ability to match existing equipment
- Dependable - Accurate brix control with superior repeatability
- Accomodating - Modular design for simplified maintenance
- Powerful Software - Standard, Top-off and Cumulative programming modes included in software
- Easy to use - Easy to program different cup sizes in each programming mode
- Reliable - Designed to match the life of the valve
- Serviceability - Minimum number of fasteners allows for quick service

SPECIFICATIONS

W 2.25in 5.7cm

H 1.1in 2.7cm

D 1.56in 3.9cm

Shipping Weight: .085lbs

TECHNICAL INFORMATION

| Model Number | Description | Operative Relative Humidity Range | Operational Temperature Range | Electrical |
|----------------------|--------------------------------------------|-----------------------------------|-------------------------------|-------------|
| 620608769/ 620608764 | Optifill™ Lever Valve | 20-100% | 32°-140°F (0°-60°C) | 24V/50/60Hz |
| 620608767/ 620608762 | Push Button Valve | 20-100% | 32°-140°F (0°-60°C) | 24V/50/60Hz |
| 620608766/ 620608761 | Sanitary Lever Valve | 20-100% | 32°-140°F (0°-60°C) | 24V/50/60Hz |
| 620608768/ 620608763 | Portion Control, Capacitive Touch Module | 20-100% | 32°-140°F (0°-60°C) | 24V/50/60Hz |
| 620066649/ 620066650 | Illuminated Cover, Sanitary Lever Valve | 20-100% | 32°-140°F (0°-60°C) | 24V/50/60Hz |
| 629097630 | Conversion Kit, Illuminated Sanitary Lever | - | - | - |









Product Holding



Universal Holding Cabinet | pg 18



Pie Merchandiser | pg 20



Pie Merchandiser with Illuminated Display | pg 20



<http://qr.marmonlink.com/en/mcd/uhc6pt-22mcd>
Scan for more info.

Universal Holding Cabinet

Customize and Expand Your Menu

Expand your menu with Prince Castle's new HD UHC. With Prince Castle's UHC6PT-22MCD you will be able to increase capacity (within the same footprint of the previous generation UHC), fit the same trays you already use and hold fried and grilled products.

Customize your menu with a pre-programmed product library - or add your own new products. The HD UHC includes an alphanumeric display on the menu bar for ease of use. You can

expand your menu and offer more products with the 6 shelf design.

The SNAP™ design makes the HD UHC restaurant serviceable so you can save time and money on maintenance and increase uptime. All programming is done using the buttons and displays on the unit. The restaurant has the option of programming via a USB port.

Universal Holding Cabinet

FEATURES

- Increase capacity within the same footprint—compared to the standard UHC (6 shelves holding up to 18 1/3 size pans)
- SNAP™ crew serviceable parts (reducing service calls)
- Snap in/snap out modular component design
- Programming performed on unit (no palm pilot required)
- USB Port (easy software uploading capabilities)
- Open front and back for easy access
- Holds fried and grilled products
- Alphanumeric display on menu bar
- Easy to customize your menu with preprogrammed products
- Expand HD UHC menu and offer more products
- Domestic and international models available
- 2-3 year limited parts and labor warranty (based on market)

SPECIFICATIONS



W 22.00in 55.88cm

H 22.50in 57.15cm

D 25.25in 64.14cm

Shipping Weight: 225.0 lbs (102.06 kgs)

UHC6PT-22MCD
Universal Holding Cabinet

ELECTRICAL INFORMATION

| Model Number | Description | Volts | Hz | Watts | AMPS | Plug Configuration |
|-----------------|-------------------------------------------------|---------|-------|-----------|------|---------------------------------|
| UHC6PT-22MCD | Universal Holding Cabinet, North American model | 208-240 | 50/60 | 2450-3450 | 20A | IEC 309 20A PIN/SLEEVE |
| UHC6PT-22MCDCE | Universal Holding Cabinet, European Union model | 208-240 | 50/60 | 2450-3450 | 20A | IEC 309 20A PIN/SLEEVE |
| UHC6PT-22MCDAU | Universal Holding Cabinet, Australia model | 208-240 | 50/60 | 2450-3450 | 20A | Marechal 50A/250 VAC |
| UHC6PT-22MCDCEA | Universal Holding Cabinet, Germany model | 208-240 | 50/60 | 2450-3450 | 20A | IEC 309 20A PIN/SLEEVE |
| UHC6PT-22MCDNZ | Universal Holding Cabinet, New Zealand model | 208-240 | 50/60 | 2450-3450 | 20A | Marechal 32A/250 VAC |
| UHC6PT-22MCDT | Universal Holding Cabinet, Taiwan model | 208-240 | 50/60 | 2450-3450 | 20A | Hubbel 2321 Twist Lock 20A/250V |
| UHC6PT-22MCDJP | Universal Holding Cabinet, Japan model | 200-240 | 50/60 | 2375-3450 | 20A | 20A WF6320 Japan plug |





<http://qr.marmonlink.com/en/mcd/524-series>
Scan for more info.

Pie Merchandiser

Keeping Boxed Foods Fresh

The Prince Castle Pie Merchandiser holds cooked pies or other boxed food products at proper serving temperature. This large capacity unit holds 42 items in three rows, allowing for a smaller footprint. A simplified rotation helps keep food fresh by making sure the first product placed in the merchandiser is the first served. Large, point of purchase display alerts customers to dessert items and helps to increase check averages.

Constructed of stainless steel with no moving parts, the Prince Castle Pie Merchandiser is durable and includes a 2-year warranty. Two models include the option of a stainless steel door or an illuminated display door to attract customers at point of purchase.

Pie Merchandiser

FEATURES

- Stainless steel construction
- Holds 42 baked pies or 36 fried pies in three rows at serving temperature
- Fits into small areas, freeing up counter space
- MCDC and MDCDCE models feature large, illuminated display area to attract customers
- MCDUS and MDCDJP models have a stainless steel door to quickly change product promotions
- Simplified, first-in/first-out rotation guarantees fresh product
- No moving parts
- Two-year warranty

SPECIFICATIONS



W 12.19in 31.0cm

H 25.56in 64.9cm

D 10.08in 25.6cm

Shipping Weight: 49.5 lbs (22.5 kgs)

524-MCDUS/524-MDCDJP
Pie Merchandiser, Stainless Door



W 12.19in 31.0cm

H 25.56in 64.9cm

D 10.08in 25.6cm

Shipping Weight: 49.5 lbs (22.5 kgs)

524-MCDC/524-MDCDCE
Pie Merchandiser, Illuminated Display

ELECTRICAL INFORMATION

| Model Number | Description | Volts | Hz | Watts | AMPS | Plug Configuration |
|--------------|------------------------------------------------------------|-------|-------|-------|------|--------------------|
| 524-MCDC | Pie Merchandiser, North American, Illuminated Display Door | 120 | 60 | 580 | 4.7 | NEMA 5-15P |
| 524-MDCDCE | Pie Merchandiser, European Union, Illuminated Display Door | 120 | 50 | 580 | 2.6 | CEE7-7 |
| 524-MCDUS | Pie Merchandiser, North American, Stainless Steel Door | 120 | 60 | 580 | 4.7 | NEMA 5-15P |
| 524-MDCDJP | Pie Merchandiser, Japan, Stainless Steel Door | 120 | 50/60 | 580 | 5.8 | NEMA 5-15P |





Refrigeration



Cream Dispenser | pg 24



Tabletop Cooler | pg 26



Chilled Rail | pg 28

SILVERKING



<http://qr.marmonlink.com/en/mcd/sk-1>

Scan for more info.

Cream Dispenser

Precision Dispensing

The Silver King Cream Dispenser is the newest innovation in dispensing technology. Featuring a patented load cell, cream is constantly weighed for accurate dispensing every time. No need to press a "Refill" button EVER AGAIN.

The patented valve has been simplified for fast bag changes, eliminating the risk of losing parts and simplified cleaning.

Both the valve and load cell are powered by the new and improved Silver King controller to provide accurately measured shots of creamer on each dispense.

A new capacitive touch control panel increases operational efficiency with recipe programming for hot, flavored, iced coffee, and a fourth menu item. There are no mechanical buttons that can wear out. The display panel shows how much product is remaining and when a bag needs to be replaced.

Creamer Dispenser

FEATURES

- Patented load cell technology constantly measures how much product is in the hopper
- Simplified, patented valve makes bag changes fast and easy
- Simplified valve eases cleaning to a spray and wipe
- No risk of losing parts or reassembling incorrectly with a simplified valve design
- New capacitive touch control panel
- Recipe programmed for hot, flavored, and iced coffee with a fourth button for future menu growth
- Displays remaining product in hopper
- New and improved hopper makes creamer bag easier to load
- Same narrow footprint as the original SKMCD1P/C1 Creamer

SPECIFICATIONS



Silver King SK-1
Cream Dispenser

- W** 9.62in 24.43cm
- H** 29.03in 63.59cm
- D** 16.61in 42.19cm

Shipping Weight: 70.0 lbs (31.75 kgs)

ELECTRICAL INFORMATION

| Model Number | Description | Volts | Hz | AMPS | Plug Configuration |
|--------------|-----------------|---------|-------|------|--------------------|
| SK-1 | Cream Dispenser | 110-120 | 50/60 | 1.2 | NEMA 5-15 P |



SILVERKING



<http://qr.marmonlink.com/en/mcd/skps3>
Scan for more info.

Tabletop Chiller

Effective Cooling

Improve your condiment flexibility with the Silver King SKPS3. This small, compact unit allows you to hold three different condiments simultaneously while providing more space in your kitchen.

The SKPS3 is designed without a compressor or refrigerant within the unit. Our innovation is energy-efficient by using a Thermo Electric Cooling System.

Our simple cleaning and a durable powder coated exterior make it a very robust design. Maintenance and service schedule is reduced, allowing you to save on operational and out of warranty costs.

Tabletop Chiller

FEATURES

- Powder coated exterior steel sides and galvanized bottom, high impact ABS breaker
- Unit features a small footprint that can be placed on a countertop
- Keeps toppings cool for up to 16 hours
- Removable pan lids
- Easy to clean
- Versatile and compact
- Thermo-electric cooling system
- Environmentally friendly
- Foamed in place polyurethane insulation for maximum strength and durability

SPECIFICATIONS



**Silver King SKPS3
Tabletop Chiller**

W 13.25in 33.65cm

H 11.88in 30.14cm

D 9.13in 23.17cm

Shipping Weight: 24.0 lbs (10.88 kgs)

ELECTRICAL INFORMATION

| Model Number | Description | Volts | Hz | AMPS | Plug Configuration |
|--------------|-------------------------------------------------|-------|-------|------|--------------------|
| SKPS3/NA | 3 unit Tabletop Chiller, North American version | 115 | 60 | 2 | NEMA 5-15 P |
| SKPS3/CE | 3 unit Tabletop Chiller, European version | 240 | 50/60 | 2 | Schuko EU1-16P |





<http://qr.marmonlink.com/en/mcd/skmc-d-rr-5/>

Scan for more info.

Refrigerated Rail

Keep Your Condiments Fresh

Prince Castle's Refrigerated Rail is a condiment pan refrigerator designed to mount to a McDonald's high density preparation table. It can accommodate five large (or ten small) food service pans and serving spoons. Pans are accessible from both sides for added ease of use.

With a durable cabinet constructed with stainless steel exterior, the Refrigerated Rail is built to last and is easy to clean. A removable drain pan also captures condensation.

The unit has been set to maintain product within a temperature range of 33° F to 41° F using a R134a hermetic refrigeration system with a capillary tube metering device, cold wall evaporator and condenser design. The rail utilizes a programmable temperature control with a digital temperature indicator on the front of the unit. The unit also features a heater to assist in condensation evaporation.

Refrigerated Rail

FEATURES

- Mounts to the underside of High Density preparation table over-shelf. Fits tables from both FRANKE and H&K
- Holds 5 full size food service pans (sold separately) for future menu and prep line growth
- Pans are accessible from both sides
- Capture condensation with a removable drain pan
- Cabinet Design – 304 stainless steel exterior
- Features a R134a hermetic refrigeration system with a capillary tube metering devise, cold wall evaporator and condenser design
- Programmable temperature control
- Warranty – 2 years on parts and labor. 5 year compressor warranty from date of original purchase

SPECIFICATIONS



SKMCD-RR-5
Refrigerated Rail

- W 44.50in 113cm
- H 5.88in 14.93cm
- D 13.0in 33.02cm

Shipping Weight: 50.0 lbs (22.68 kgs)

ELECTRICAL INFORMATION

| Model Number | Description | Volts | Hz | AMPS | Plug Configuration |
|--------------|-----------------------------------------------|---------|--------|------|--------------------|
| SKMCD-RR-5 | Refrigerated Rail, North America Unit, 5 Tray | 110-120 | 115/60 | 1.6 | NEMA 5-15P |

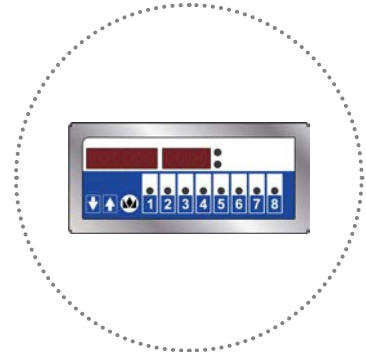




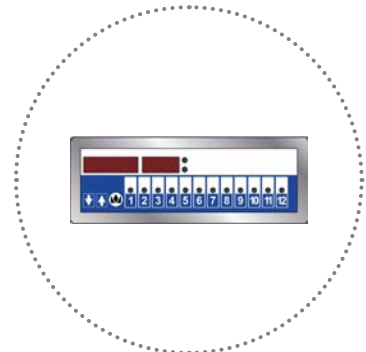
Miscellaneous



Egg Cooker | pg 31



740-Series Timers | pg 32



741-Series Timers | pg 32



840/841-Series Timers | pg 36





<https://mcd.princecastle.com/products/egg-cookers/ec6-series-egg-cooker/>
Scan for more info.

EC6 Egg Cooker

Perfectly Shaped, Great Tasting Eggs

Prince Castle EC-6 series egg cooker provides restaurants a quick while professional solution for egg products. With different lids and egg ring grids, the EC-6 is able to cook round and rectangle shaped eggs, as well as custom shapes upon request.

The precise temperature control and steam created during cooking provides a consistent cooking result from cycle to cycle. Eggs are cooked in less than 3 minutes with a perfect shape and great taste.

The Display control with programmed settings make operation easier. A built in buzzer will remind the crew when eggs are ready to serve. The lid, egg rings, and residue can are all easily removable with no tools required, which makes cleaning a breeze.

FEATURES

- Cooks up to 6 eggs per cycle
- Our Compact design enables efficient use of counter space
- Temperature & time are preset at the factory. Our equipment is ready to use
- Round & rectangle shaped egg rings are available. Custom shapes are also possible
- An Electrical temperature control provides more consistent temperature & cooking results
- The non-stick egg ring features a detachable design for easy cleaning
- Robust stainless steel for long term durability.

SPECIFICATIONS



W 18.01in 45.75cm

H 9.20in 23.37cm

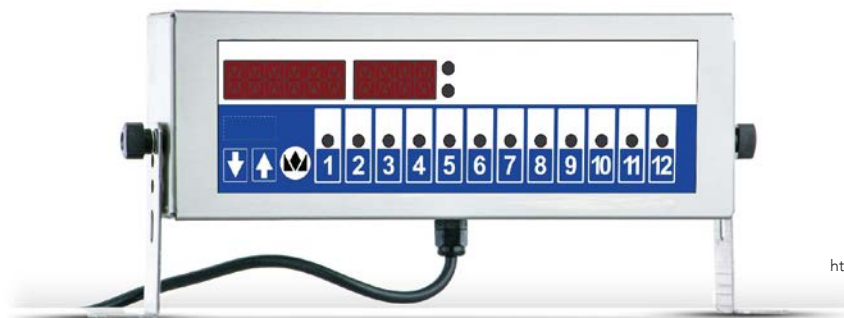
D 17.36in 44.09cm

Shipping Weight: 37.37 lbs (16.95 kgs)

ELECTRICAL INFORMATION

| Model Number | Description | Volts | Hz | AMPS | Plug Configuration |
|--------------|-------------|-------|-------|-------|--------------------|
| EC-6 Series | Egg Cooker | 230 | 50/60 | 10.87 | IEC 309 |





<https://mcd.princecastle.com/products/timers/>
Scan for more info.

Single Function & Multi-Function Timers

The Next Generation of Timing

The next generation of timing systems is here. The 740/741 Series Single-Function Timers and the 840/841 Series Multi-Function Timers are designed to be easier to use, give you more flexibility, and ensure utmost accuracy. These timers feature an ultra-slim design with a “fat plug” transformer. Two, four, eight and twelve channel units are available.

Ideal for many kitchen applications, including monitoring frying, grilling and prep stations, and tracking coffee-making and employee handwashing. Quite simply, if a kitchen task needs to be timed or monitored, Prince Castle timers can help manage these tasks.

These simple-to-use timers countdown in hours and minutes or minutes and seconds. Up and down scan buttons make each channel easy to program. Each channel is activated with a push of a button. A digital channel display shows the active channel.

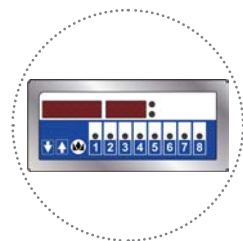
LED channel indicators change colors during the timing cycle depending on the stage of the countdown: the light is green during the first 70% of the cycle, then turns yellow during the next 20% of the cycle, and finally turns red during the last 10% of the cycle. A dual tone volume alarm and flashing channel indicator alert the operator when timing is complete.

FEATURES

- Digital channel display shows the active channel.
- New multi-colored LED channel indicators show the status of the timing cycle and provide early warning as the countdown expires.
- Lightweight ultra-slim 1 inch (2.5 cm) thick design and extra long 10 foot (3 m) line cord let you mount these units virtually anywhere.
- Each channel can be programmed independently, and all channels can be used simultaneously.
- The two-tone alarm is adjustable for either high or low sound levels.
- Includes menu labels to identify channels: Burgers, Steak, Chicken, Fish, Fries and blank stickers.
- Includes set of 3 1/2 inch (8.9 cm) mounting brackets. For increased mounting flexibility, flush mount brackets are available.
- One year warranty.

Single Function & Multi-Function Timers

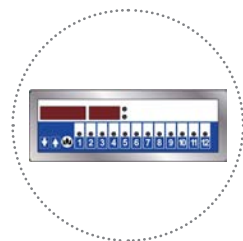
SPECIFICATIONS



740-Series Timers

| Model Number | Width Inches (cm) | Height Inches (cm) | Depth Inches (cm) | Shipping Wt. Lbs (kg) | Shipping cu.ft. (cu.m.) |
|--------------|-------------------|--------------------|-------------------|-----------------------|-------------------------|
| 740-T2 | 6.25 (15.88) | 4.00 (10.16) | 2.40 (6.10) | 4.00 (1.80) | .30 (.01) |
| 740-T2HW | 6.25 (15.88) | 4.00 (10.16) | 2.40 (6.10) | 4.00 (1.80) | .30 (.01) |
| 740-T44 | 4.00 (10.16) | 6.00 (15.24) | 2.40 (6.10) | 4.00 (1.80) | .30 (.01) |
| 740-T66CP | 4.00 (10.16) | 8.65 (21.97) | 2.40 (6.10) | 4.00 (1.80) | .30 (.01) |
| 740-T8 | 8.65 (21.97) | 4.00 (10.16) | 2.40 (6.10) | 5.00 (2.30) | .30 (.01) |
| 740-T88 | 4.00 (10.16) | 8.65 (21.97) | 2.40 (6.10) | 5.00 (2.30) | .30 (.01) |

* The 740-T2HW handwashing timer is pre-programmed for a one-hour cycle.



741-Series Timers

| Model Number | Width Inches (cm) | Height Inches (cm) | Depth Inches (cm) | Shipping Wt. Lbs (kg) | Shipping cu.ft. (cu.m.) |
|--------------|-------------------|--------------------|-------------------|-----------------------|-------------------------|
| 741-T2 | 6.25 (15.88) | 4.00 (10.16) | 2.40 (6.10) | 4.00 (1.80) | .30 (.01) |
| 741-T2CE | 6.25 (15.88) | 4.00 (10.16) | 2.40 (6.10) | 4.00 (1.80) | .30 (.01) |
| 741-T2HWCE | 6.25 (15.88) | 4.00 (10.16) | 2.40 (6.10) | 4.00 (1.80) | .30 (.01) |
| 741-T2HWSA | 6.25 (15.88) | 4.00 (10.16) | 2.40 (6.10) | 4.00 (1.80) | .30 (.01) |
| 741-T4CE | 6.25 (15.88) | 4.00 (10.16) | 2.40 (6.10) | 4.00 (1.80) | .30 (.01) |
| 741-T44CE | 4.00 (10.16) | 6.00 (15.24) | 2.40 (6.10) | 4.00 (1.80) | .30 (.01) |
| 741-T66MCCE | 4.00 (10.16) | 8.65 (21.97) | 2.40 (6.10) | 4.00 (1.80) | .30 (.01) |
| 741-T8 | 8.65 (21.97) | 4.00 (10.16) | 2.40 (6.10) | 5.00 (2.30) | .30 (.01) |
| 741-T8CE | 8.65 (21.97) | 4.00 (10.16) | 2.40 (6.10) | 5.00 (2.30) | .30 (.01) |
| 741-T88CE | 4.00 (10.16) | 8.65 (21.97) | 2.40 (6.10) | 5.00 (2.30) | .30 (.01) |
| 741-T88MCCE | 4.00 (10.16) | 8.65 (21.97) | 2.40 (6.10) | 5.00 (2.30) | .30 (.01) |
| 741-T12 | 11.15 (28.32) | 4.00 (10.16) | 2.40 (6.10) | 5.00 (2.30) | .30 (.01) |
| 741-T12CE | 11.15 (28.32) | 4.00 (10.16) | 2.40 (6.10) | 5.00 (2.30) | .30 (.01) |
| 741-T12MCCE | 11.15 (28.32) | 4.00 (10.16) | 2.40 (6.10) | 5.00 (2.30) | .30 (.01) |

Single Function & Multi-Function Timers

SPECIFICATIONS



840-Series Timers

| Model Number | Width Inches (cm) | Height Inches (cm) | Depth Inches (cm) | Shipping Wt. Lbs (kg) | Shipping cu.ft. (cu.m.) |
|--------------|-------------------|--------------------|-------------------|-----------------------|-------------------------|
| 840-T4 | 6.25 (15.88) | 4.00 (10.16) | 2.40 (6.10) | 4.87 (2.21) | .38 (.01) |
| 841-PT | 14.0 (35.56) | 5.50 (13.97) | 2.75 (6.98) | 8.5 (3.86) | .99 (.03) |

ELECTRICAL INFORMATION

| Model Number | Description | Volts | Hz | AMPS | Plug Configuration |
|--------------|-------------------------------------------|---------|-------|----------|----------------------------------------------------------------------------------------------------------|
| 740-T2HW | 2-Channel Handwashing Timer | 120 | 60 | .083 max | NEMA 5-15P |
| 740-T44 | 4-Channel Single-Function Timer | 120 | 60 | .083 max | NEMA 5-15P |
| 740-T66CP | 6-Channel Single-Function Timer | 120 | 60 | .083 max | NEMA 5-15P |
| 740-T8 | 8-Channel Single-Function Timer | 120 | 60 | .083 max | NEMA 5-15P |
| 740-T88 | 8-Channel Single-Function Timer | 120 | 60 | .083 max | NEMA 5-15P |
| 741-T2 | 2-Channel Single-Function Timer | 120/240 | 50/60 | .083 max | Appropriate I.E.C. cord set is also included to meet the electrical requirements for specific countries. |
| 741-T2CE | 2-Channel Single-Function Timer - Europe | 120/240 | 50/60 | .083 max | |
| 741-T2HWSA | 2-Channel Handwashing Timer - SA | 120/240 | 50/60 | .083 max | |
| 741-T2HWCE | 2-Channel Handwashing Timer - Europe | 120/240 | 50/60 | .083 max | |
| 741-T4CE | 4-Channel Single-Function Timer - Europe | 120/240 | 50/60 | .083 max | |
| 741-T44CE | 4-Channel Single-Function Timer - | 120/240 | 50/60 | .083 max | |
| 741-T66MCCE | 6-Channel Single-Function Timer - Europe | 120/240 | 50/60 | .083 max | |
| 741-T8 | 8-Channel Single-Function Timer | 120/240 | 50/60 | .083 max | |
| 741-T8CE | 8-Channel Single-Function Timer - Europe | 120/240 | 50/60 | .083 max | |
| 741-T88CE | 8-Channel Single-Function Timer - Europe | 120/240 | 50/60 | .083 max | |
| 741-T88MCCE | 8-Channel Single-Function Timer - Europe | 120/240 | 50/60 | .083 max | |
| 741-T12 | 12-Channel Single-Function Timer | 120/240 | 50/60 | .083 max | |
| 741-T12CE | 12-Channel Single-Function Timer - Europe | 120/240 | 50/60 | .083 max | |
| 741-T12MCCE | 12-Channel Single-Function Timer - Europe | 120/240 | 50/60 | .083 max | |
| 840-T4 | 4-Channel Multi-Function Timer | 120 | 60 | .10 max | NEMA 5-15P |
| 841-PT | 4-Channel Multi-Function Timer | 120 | 60 | .10 max | NEMA 5-15P |



Smallwares





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Narrow Sauce Dispenser
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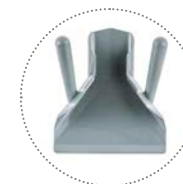
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Waste Compacting Tool
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Fry Baskets

Second-to-None in Construction and Quality



L 13.25in 33.66cm
W 5.50in 13.97cm
H 5.625in 14.29cm

MCD-460C
French Fry Basket
for Ram System



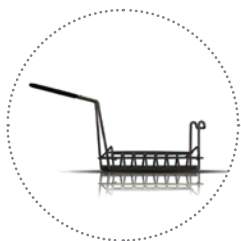
L 13.25in 33.66cm
W 5.50in 13.97cm
H 5.625in 14.29cm

MCD-211PC
French Fry Basket



L 13.25in 33.66cm
W 5.50in 13.97cm
H 5.625in 14.29cm

MCD-320PBC
Chicken McNugget
Basket



L 13.50in 34.29cm
W 2.375in 6.03cm
H 4.50in 11.43cm

MCD-254PBC
Fish Filet Basket
(Split Vat)



L 11.75in 29.85cm
W 3.50in 8.9cm
H 4.50in 11.43cm

MCD-556PC
Hash Brown Basket



L 13.50in 34.29cm
W 2.25in 5.72cm
H 4.375in 11.11cm

MCD-258PBC
McChicken/Deluxe Fish Basket
(Split Vat Fryers)



L 18.0625in 45.87cm
W 9.00in 22.86cm
H 1.75in 4.44cm

AW-917C
McNugget Transfer
Basket



L 13.375in 33.97cm
W 3.75in 9.52cm
H 4.875in 12.38cm

AW-393-TC
Pie Basket
Teflon-Coated

FEATURES

- Double nickel plating for increased protection against corrosion and scratching
- Strong welding prevents basket from breaking
- All baskets are labeled for easy identification
- All baskets are NSF listed

Dispenser Holders

Durable and Efficient



417-ANP
417-ANC

L 13.25in 33.66cm

W 5.50in 13.97cm

H 5.625in 14.29cm



417-BNP
417-BNC

L 13.25in 33.66cm

W 5.50in 13.97cm

H 5.625in 14.29cm

FEATURES

- Now in Polypropylene for improved durability
- Prevents clogging because dispensers are encapsulated in the holder and protected from air flow
- Especially important when dispensers are not used for long periods of time, such as:
 - If crew fills mustard too early in the morning before breakfast
 - When secondary side is closed between lunch and dinner
- Easy to clean
- Non-slip rubber feet keep dispenser from slipping on prep table

Margarine Dispenser

Efficient Design and Portion Control



407-LM

*Dispenser holder shown in picture sold separately

L 6.25in 16.50cm

W 3.50in 8.90cm

H 11.0in 27.94cm

FEATURES

- New slim/narrow design uses less prep table space
- Capacity: 14oz.
- Dispenses: 2.3 grams
- Uses same pump technology as our other popular condiment dispensers
- Positive pump action provides accurate portion every time
- Lightweight plastic shell
- Includes cover with tether attachment to reduce loss
- No calibration or adjustment required
- Internal parts are colored blue, providing easy identification

Ketchup and Mustard Dispensers

Calibrated Portion Control for Perfect Dispensing



Mustard: 398-CN
Ketchup: 406-AN

L 6.25in 16.50cm

W 3.50in 8.90cm

H 9.13in 23.2cm

FEATURES

- New slim/narrow design uses less prep table space
- Capacity: 2 lbs (.91 kg) above refill line
- Provides improved portion control
- Uses same levers and pump parts as the round dispenser
- Positive pump action provides accurate portion every time
- Lightweight plastic shell
- Includes cover with tether attachment to reduce loss
- Easy calibration - no tools required
- All internal parts are colored white or red, providing easy identification when mixed with mustard dispenser parts

Narrow Sauce Dispenser

Perfect Tomato Sauce Dispenser



404-TSN

*Dispenser holder shown in picture sold separately

L 19.06in 48.41cm

W 3.44in 8.73cm

H 7.60in 19.30cm

FEATURES

- New slim/narrow design uses less prep table space
- Capacity: 2 lbs (.91 kg) above refill line
- Uses same levers and pump parts as the round dispenser
- Positive pump action provides accurate portion every time
- Lightweight plastic shell
- Includes cover with tether attachment to reduce loss
- Easy calibration - no tools required
- All internal parts are colored red, providing easy identification when mixed with mustard dispenser parts

Sauce Dispenser Gun

Variety of Colors



580-Series Sauce Dispenser



58L Color Caps

L 19.06in 48.41cm

W 3.44in 8.73cm

H 7.60in 19.30cm

FEATURES

- Precise portion control for heavy sauces
- Four models available to dispense 1/3 oz. (9.44 grams) to 1 oz. (28.34 grams)
- Great for heavy sauces like tarter, mayonnaise, sour cream, and guacamole
- Optional accessories add versatility

| Model Number | Description |
|--------------|--------------------------------------------------------|
| 580-NMCC | Sauce Dispenser - 1/3 ounce (9.44 grams) Red Handle |
| 581-NMCC | Sauce Dispenser - 1/2 ounce (14.17 grams) White Handle |
| 582-NMCC | Sauce Dispenser - 2/3 ounce (18.88 grams) Black Handle |
| 583-NMCC | Sauce Dispenser - 1 ounce (28.34 grams) Green Handle |
| 589-NMCC | Sauce Dispenser - 1/4 ounce (7.09 grams) Yellow Handle |

Dispenser Bottles

Accessory to 580-Series Dispensers



136-1Bottles (9 per case)
136-35 Retainers (10 per pkg)
136-36 Spout Cap (10 per pkg)
136-38S Pistons (20 per pkg)
136-41 Diffusers (10 per pkg)

FEATURES

- Ideal for 580-Series Sauce Dispensers
- Made of polyethylene plastic
- Keeps sauce covered and free from contamination
- Each bottle holds 26 ounces
- Cap and Cap Accessories make bottles versatile and easy to clean
- Available only case-packed, 9 bottles per case

Dispenser Bottle Storage Tray

Keep Dispenser Bottles Organized



155

This Prince Castle Bottle Storage Tray is the perfect companion to your Heavy Sauce Dispenser. It keeps your extra product safe from cross contamination and within reach.

FEATURES

- Holds up to 10 bottles
- Keeps bottles organized

Box Holders

Improving Prep Time



Box Holder– 333
(for specific models
with dimensions, see
table at right)

FEATURES

- Boxes are readily available to improve prep time
- Optimizes space on the high density prep table
- Improves sanitation - no more "open side up" boxes
- Comes complete with box holder brackets
- Additional box holder bracket kits available
- 333-Series can be used on 12" or 13" over shelves and on both Franke and H&K high density prep tables
- 333-4W8 designed to fit top of UHC
- 333-OSN Mounts Tuck-a-Note above the Prep Table
- Automatic adjustment to fit various box widths (max 6-1/8")
- Adjustable to fit various configurations
- Ability to add vertical or horizontal attachments

| Model Number | Depth in (cm) | Width in (cm) | Height in (cm) | Shipping Wt lb (kg) | Shipping cu.ft. (cu.m) |
|--------------|---------------|---------------|----------------|---------------------|------------------------|
| 333-4W8 | 13.00 (33.02) | 14.00 (35.56) | 23.00 (58.42) | 27.50 (12.47) | 6.74 (.191) |
| 333-OS8 | 13.00 (33.02) | 14.00 (35.56) | 23.00 (58.42) | 16.30 (7.39) | 3.09 (.088) |
| 333-1W4 | 17.10 (43.43) | 6.90 (17.53) | 17.60 (44.70) | 8.30 (3.76) | 1.50 (.042) |
| 333-2W4 | 17.10 (43.43) | 13.80 (35.05) | 6.80 (17.27) | 8.80 (3.99) | 1.65 (.047) |
| 333-P1 | 10.00 (25.40) | 6.90 (17.53) | 8.00 (20.32) | 2.20 (1.00) | .28 (.008) |
| 333-001S | .50 (1.27) | 1.50 (3.81) | .50 (1.27) | .30 (.14) | .04 (.001) |
| 333-002S | 7.00 (17.78) | 6.00 (15.24) | 6.00 (15.24) | 2.80 (1.27) | .37 (.010) |
| 333-004S | 6.00 (15.24) | 14.00 (35.56) | 6.00 (15.24) | 2.00 (.91) | .18 (.005) |
| 333-P2AB | 19.00 (48.2) | 8.00 (20.3) | 9.00 (22.8) | 5 (2.27) | .80 (.023) |
| 333-P2UHC | 21.00 (53.3) | 7.00 (17.8) | 12.00 (30.5) | 5 (2.27) | 1.02 (.029) |
| 333-PWRNG | 6.00 (15.2) | 3.00 (7.6) | 3.00 (7.6) | 2 (0.91) | .03 (.0009) |
| 333-LOCK | 3.00 (7.6) | 3.00 (7.6) | 2.00 (5.1) | 2 (0.91) | .01 (.0003) |

Instruction Sheet Holder

Easy To Use



W 48.00in 121.90cm

H 34.85in 88.50cm

D 3.00in 7.60cm

333-OSN *Instruction sheets not included

The over-shelf note holder keeps your kitchen efficient and organized by mounting documents above the current box holders. Constructed of durable materials, this sturdy note holder is designed to withstand long-term use.

Designed for ease of use, notes and documents just slip in and out. Glass marbles allow for smooth movement of notes on the rack. The marbles are even designed to withstand the hottest of kitchen environments.

Holds any weight documents from lightweight paper to heavy card stock. With no clips, tacks, or pins to fumble with, this is a must for every kitchen.

FEATURES

- Durable construction—Designed for long-term use
- Works with existing hardware—Mounts to existing box holders
- Minimal space requirements
- Ease of use—No clips, tacks or pins
- Glass marbles allow for smooth movement of notes on the rack
- Holds any paper-weight documents from lightweight paper to heavy card stock

Ergonomic Grill Scraper

Improves Operator Safety and Comfort



613-A
613-C
613-D

W 5.25in 13.30cm

H 6.00in 15.25cm

L 20.50in 52.10cm

The Prince Castle Clam Shell Grill Scraper was specifically engineered for use with clamshell grills and topside cookers. Re-designed to improve operator safety and comfort, the Prince Castle Clam-Shell Grill Scraper improves grill cleaning dramatically.

The Grill Scraper will clean hot grills between uses, grill scrapers prevent buildup that can ruin grills. Constructed of durable wire form, this unique tool is perfect for cleaning hard-to-reach areas.

FEATURES

- Great for clamshells and topside cookers
- Blades are easily replaced - no tools needed
- Durable wire form construction
- Safer design decreases possibilities of employee injury - hand guard protects front hand from heat hazard of clamshell
- Ergonomic design for more comfortable use
- Molded handles reduce stress on hand, promoting proper use of tool
- Angle of blade to grill optimized, reducing damage to both the blade and the grill
- Easy to clean

Low Profile Grill Scraper

Effective on Clamshell Grills and Topside Cookers



513-MCG

W 5.00in 12.70cm
H 4.70in 11.90cm
L 16.90in 42.90cm

BEST BURGER

The Prince Castle Low Profile Grill Scraper was specifically engineered for use with clamshell grills and topside cookers. Designed to clean hot grills between uses, grill scrapers prevent buildup that can ruin grills.

Constructed of durable aluminum, this unique tool is perfect for cleaning hard-to-reach areas. Reversible blades require 50% less replacements and provide longer blade life.

An integrated hand guard helps protect the user from the hot clamshell.

FEATURES

- Great for clamshells and topside cookers
- Blades are easily replaced or sharpened—no tools required
- Durable aluminum construction
- Reversible blades

Redi-Grill Scraper

A Heavy-Duty Scraper



Model 161

W 6.00in 15.24cm
H 5.81in 14.76cm
L 14.16in 35.72cm

Maintain your grill with Redi-Grill products from Prince Castle. With this heavy-duty grill scraper, cut cleanup time and effort by 50 percent, and remove food and grease buildup that can ruin grill surfaces. Designed for use on steel surface grills, model 161

scraper is tough enough to remove burnt residue left over from virtually all types of food products.

The easy grip handle ensures safe cleaning, and a new wing nut design makes blade removal even easier - no tools required. Model 161 has a 6 inch (15.24 cm) blade. It features a splash guard to protect the operator.

FEATURES

- Blades are easily replaced without tools
- Prevents flavor transfer of burnt foods
- Cuts cleanup time by 50 percent
- Dishwasher safe for fast, easy cleaning
- Disposable and resharpenable blades are available

Grill Wiper

Easily Remove Excess Grease From Your Grill



W 6.00in 15.24cm
H 5.81in 14.76cm
L 14.16in 35.72cm

Maintain your grill with Redi-Grill products from Prince Castle. Prince Castle's Grill Wiper is a part of an extensive line of grill tools designed to make the job of maintaining a griddle fast and easy. The Grill Wiper is perfect for removing excess grease from the

griddle or non-stick covering on topside cookers. The silicone rubber blade prevents damage of surfaces, and is reversible for long-life. Designed to withstand temperatures up the 450°F (232°C), the grill wiper features a heat resistant handle for operator safety.

FEATURES

- Removes excess grease quickly and safely
- FDA-approved silicone rubber will not damage Teflon coating or grill surface
- Seven inch wide blade is reversible for long life
- Withstands temperatures of 450° F (232° C)
- Stainless steel wiper holder
- Heat resistant, nonporous plastic handle

Manual Grill Tool Sharpener

Easily Sharpen Scraper Blades and Spatulas



W 7.69in 19.53cm
H 6.86in 17.46cm
L 16.66in 42.31cm

Give a sharp, straight edge to scrapers and spatulas quickly and easily with the Prince Castle's Manual Grill Tool Sharpener. Simply insert the tool into the sharpener, and slide back and forth over the

sharpening file for a perfect edge every time. Safe to use, the model 164-B features non-skid feet and easy grip handles.

Precision edges on grill tools allow you to quickly clean up your grill with less effort and no scratching. Sharp spatulas pick up meat cleanly without tearing, and sharp tools clean grill surfaces better, eliminating excess carbon that can affect food flavor.

FEATURES

- Helps Redi-Grill blades and spatulas stay sharper longer.
- Makes grill maintenance fast and easy by keeping tools sharp.

Kleen Screen Polisher

Heavy-Duty Polisher



W 6.00in 15.24cm
H 6.08in 15.44cm
L 15.31in 38.89cm

The Kleen-Screen Polisher removes grease build-up and burnt food with ease. This tool helps restore grill surface's original shine. Replaceable skreens and pads take only minutes to change.

FEATURES

- Quickly removes scratches, grease buildup and burnt food.
- Cleans better than harmful pumice, steel wool and chemical soaking.
- Exclusive handle design requires less effort.
- 50% larger screen cleans faster, and lasts up to six times longer.

Manual Egg Scrambler



W S4: 11.0in 27.94cm
S2: 11.0in 27.94cm

H S4: 6.0in 15.24cm
S2: 6.0in 15.24cm

D S4: 11.0in 27.94cm
S2: 6.0in 15.24cm

FEATURES

- Scrambles up to four individual orders of eggs in under 30 seconds – 240 orders per hour
- Provides portion control
- Reduces labor
- Non-stick egg rings
- Easy-grip heat-resistant knob
- Includes measuring ladle and cleaning brush

Sear Tool

Easy-To-Use Tool Providing Consistent Quality



H 8.00in 20.32cm

D 4.50in 11.43cm

FEATURES

- Ensures even cooking
- Consistent product and quality
- Improves food safety
- Labor Saving

Fry Scoops

Ergonomically Designed for Safe Handling



252-DH

252-RH

Prince Castle's Nylon constructed french fry bagging scoops have been the industry standard for more than 50 years. Available in dual-handled and 1/3 right-handled models.

FEATURES

- Controls portions, eliminating over-bagging and broken fries
- Balanced to permit natural bag filling
- Industry standard for over 50 years

Bagel Saber

Perfect Bagel Halves Every Time



L 12.00in 30.50cm

W 8.13in 21.00cm

H 5.25in 13.30cm

Replacement Blade Set: 970-034

Solid stainless steel construction provides for long, reliable service. The sturdy frame sits flat on any counter for safe, stable operation or can be permanently attached to the work surface. A built-in table stop ensures the Bagel Saber won't budge during operation, and an optional Bagel Tray neatly catches the sliced bagel halves. Precise, sharp, replaceable stainless steel blades ensure a clean cut with every stroke.

FEATURES

- Produces perfectly uniform bagel halves every time
- Stainless steel blades are easily replaceable
- Virtually no clean-up—just rinse and wipe, completely submersible
- Construction allows for stability and safety
- Built-in table stop ensures unit won't slide during slicing
- Slices Bagels up to 5 3/4 inches in diameter and 2 inches thick

Citrus Saber

Citrus Wedging System



L 8.03in 20.40cm

W 8.00in 20.30cm

Replacement Blade: 925-059S

FEATURES

- Produces uniform and attractive wedges.
- Easy to use.
- Stainless steel blades recessed deep into handle, ensuring safer operation.
- Simple to clean - just rinse.
- Constructed of high-impact, durable plastic.

The Prince Castle CW-Series Citrus Saber® is an economical solution to wedging, perfectly sectioning fruits and vegetables, including lemons, limes and tomatoes into perfect portions. The Citrus Saber® is perfect for operations with minimal counter space due to its compact size. The Citrus Saber® is constructed of high-impact plastic, making it extremely durable. It is easy to clean and use, and includes an 8 section wedger. Available in both yellow and black.

Tomato Saber

The Ideal Tomato Slicing System



943-BMCL
943-DMCL

Replacement Blade for 943-BMCL: 943-039A

Replacement Blade for 943-DMCL: 943-041A

L 18.32in 46.50cm

W 8.50in 21.60cm

H 9.34in 23.72cm

The Prince Castle Tomato Saber® is the ideal tomato slicing system. Our exclusive Perma-Tight blade cartridge never requires blade tightening or adjusting. The cartridge leaves our factory pretensioned for maximum performance. Blade replacement is fast and easy—simply snap the blade cartridge into place and the slicer is ready to use. The Prince Castle Tomato Saber® achieves perfect slicing every time.

A contoured pusher head holds the tomato in place while slicing, and permanently lubricated Duralon bearings assure the slicing stroke is smooth and quick. The exclusive Tomato Catcher snaps onto the unit and catches the sliced tomato for easy handling, less mess and improved food safety.

Constructed of aluminum, plastic and stainless steel, the Tomato Saber® is easy to clean – just spray it with water or run it through

the dishwasher. Also, safety features such as the Blade Guard and Tomato Catcher keep the operator away from the slicing area, while the Table Stop and non-skid feet keep the unit stable.

By slicing tomatoes on demand with the Tomato Saber®, operators realize improved product consistency/quality, can better manage their usage, and help maximize their operation's profitability compared to pre-sliced packaged tomato alternatives.

FEATURES

- New, exclusive, Perma-Tight™ disposable blade cartridge system eliminates the need for blade tightening or adjusting
- New "Key Lock" design keeps pusher head closed when Tomato Saber is not in use, preventing blade exposure
- Contoured Tomato Pusher positions tomato as it passes through the blades
- Includes Table Stop and Tomato Catcher
- Built-in hand guard
- Permanently lubricated bearings
- Sturdy cast aluminum, plastic and stainless steel construction
- Easy to maintain—no tools are required
- Includes cleaning brush

Dice Witch

Heavy Duty Dicing System



910-A

L 7.81in 19.87cm

W 10.00in 25.40cm

H 17.75in 45.09cm

Replacement Blade: 910-50

FEATURES

- Extra large dicing head
- Dices onions and firm vegetables quickly and evenly—even potatoes!
- Fast and safe to operate
- Sturdy cast aluminum construction
- Easy clean-up
- Blades are easy to replace

Wedge Witch

Cleanly Sections Fruits & Vegetables



W 7.81in 19.87cm

H 10.00in 25.40cm

D 16.38in 41.56cm

Replacement Blade for 908-A6: 908-70

Replacement Blade for 908-A8: 925-059S

FEATURES

- Produces uniform and attractive wedges.
- Easy to use.
- Stainless steel blades.
- Sturdy cast aluminum construction.
- Four wide-stance legs for stability.
- Non-skid feet.
- Simple to clean—just rinse.
- Two models available for a variety of wedge sizes.

Pouch-Mate

Save Sauce, Improve Yield



404-26

L 9.00in 22.86cm

W 10.00in 25.40cm

H 1.00in 2.54cm

Prince Castle's Pouch-Mate is designed to be used with any Pouch-Pak condiment. The Pouch-Mate saves money by recovering previously wasted product.

FEATURES

- Use with any Pouch-Pak condiment
- Saves money by recovering previously wasted product
- Easy to use
- Stainless steel construction. 9" overall length, 7 1/2" wiping edge
- Item packed 2 per bag

Food Rack



AW-229C

L 16.25in 41.28cm

W 8.25in 22.23cm

FEATURES

- Flat Surface for food items
- Nickel Plated, Durable Construction

Bun Tray

Improves Safety and Toasting Times



224-5

FEATURES

- Speeds up the toasting process
- Fast and easy to use, Reduces labor cost
- Increases operator safety

Tomato Core-It

Easily Remove Tomato Cores



Model 953

FEATURES

- Rapidly removes tomato cores
- Ergonomically designed for anyone to safely and easily use

Bun Spatula

Efficient Design and Construction



224-4

- L** 24.00in 60.96cm
- W** 7.00in 17.78cm
- H** 18.00in 45.72cm

FEATURES

- Allows easy removal of a batch of multiple buns
- Saves time, and increases operator safety

Sandwich Sampler

Allows Even Slicing of Sandwiches



187-B

FEATURES

- Easily holds a sandwich to allow perfect cutting into quarters
- Stainless steel construction
- Easy and safe to use

Fryer Gloves



89-834

FEATURES

- Ideal for restaurant fryer grease, and oil applications
- Smooth grip
- Plastic gloves with seams and interlock liner
- 6 dozen per case
- 18 inch length

Fryer Cleaning Tool

Simplify Cleaning with Better Results



257-A

L 36.00in 90.44cm

W 4.38in 11.11cm

Replacement Parts

257-1 Replacement Cleaning Pads (pkg of 30)

257-2 Replacement Velcro Strips (pkg of 12)

76-572S Replacement Screws (pkg of 24)

FEATURES

- Simplifies fryer and toaster cleaning for better results
- Safe to use—keeps arms and hands away from hot surfaces
- Saves money by using both sides of the cleaning pad
- Designed to reach corners and tight cold zones in fryer vats
- Longer handle provides needed leverage for cleaning both sides of toaster platens
- Includes 30 replacement cleaning pads and 16 replacement Velcro® strips

Mop & Broom Station

Organizational Tool



18" Length
918B



36" Length
936B

L 18.19in 46.20cm

L 36.19in 91.92cm

W 2.63in 6.67cm

H 2.00in 5.08cm

Prince Castle's mop and broom holder is the perfect organizational tool to help keep clutter out of the kitchen. The sturdy unit holds all types of kitchen equipment and janitorial supplies. Maximize valuable space by mounting the mop and broom holder where items can be within easy reach. The thick rubber fingers securely hold items in place. Just twist and pull to release items.

FEATURES

- Saves space, and organizes maintenance closets and other storage areas
- Holds all types of janitorial supplies, kitchen equipment and tools
- Durable aluminum and rubber construction
- Easily mounts anywhere in the kitchen

Waste Receptacle Compacting Tool

Making the Most of Trash Can Space



119-93

L 36in 91.44cm

W 11.28in 28.65cm

H 8.53in 21.67cm

FEATURES

- Compresses lightweight trash—paper, styrofoam, etc.
- Maximizes trash capacity
- Lightweight and easy-to-use
- Constructed of durable, nickel-plated steel



MARMON
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