

PRINCECASTLE™

2020 Standard Product Catalog



Making food easier... it's what we do.

Prince Castle is a global foodservice equipment manufacturer that specializes in developing quality products to the world's premier restaurant operators. Founded in 1955, Prince Castle has remained dedicated to helping the world's leading restaurant brands improve restaurant operations so they can consistently serve a great-tasting product quickly and safely. Understanding the tight relationship between operational execution and product menu, Prince Castle develops kitchen equipment that optimizes both. Prince Castle's parent company, Marmon Foodservice Technologies, supports the global foodservice industry for restaurants, hotels, cafeterias, and other commercial and institutional environments. Marmon is part of Berkshire Hathaway Inc.



MARMON
Foodservice
Technologies

A BERKSHIRE HATHAWAY COMPANY

CONTENTS


SLICERS, CUTTERS & FOOD PREP	3
FRYING EQUIPMENT AND ACCESSORIES	9
DISPENSERS	11
GRILL TOOLS AND ACCESSORIES	13
TIMERS	16
TOASTERS	18
CONTACT GRILLS	22
DEDICATED HOLDING BINS	23
MODULAR HOLDING BINS	27
ORGANIZATION	28
TERMS & CONDITIONS	29








Whether you slice, dice or chop Prince Castle makes it fast and easy to get perfect results. Prince Castle slicers and cutters are designed to slice and cut vegetables, fruits and other food items in one quick and effortless stroke. Constructed of durable cast aluminum with stainless steel blades, our line of tabletop food prep equipment ensures operator safety while producing consistent and perfectly-sized portions.

Tomato Saber®

	Model No.	Description	Slice Size in (cm)	# Blades	Shipping Info	
					lb. (kg.)	cu.ft. (cu.m.)
	943-A	Tomato Saber®	3/16 (.48)	12	14.00 (6.40)	.90 (.03)
	943-AH	Tomato Saber® - High Yield	3/16 (.48)	12	14.00 (6.40)	.90 (.03)
	943-B	Tomato Saber®	1/4 (.64)	9	14.00 (6.40)	.90 (.03)
	943-BK	Tomato Saber® - High Yield	1/4 (.64)	11	14.00 (6.40)	.90 (.03)
	943-C	Tomato Saber®	3/8 (.95)	6	14.00 (6.40)	.90 (.03)
	943-D	Tomato Saber®	7/32 (.55)	10	14.00 (6.40)	.90 (.03)
	943-DH	Tomato Saber® - High Yield	7/32 (.55)	10	14.00 (6.40)	.90 (.03)
	943-038A	Perma-Tight Blade Cartridge for 943-A 3/16" (.48cm)	3/16 (.48)	12	1.00 (.50)	.04 (.01)
	943-039A	Perma-Tight Blade Cartridge for 943-B 1/4" (.64cm)	1/4 (.64)	9	1.00 (.50)	.04 (.01)
	943-039AH	Perma-Tight Blade Cartridge for 943-B 1/4" (.64cm)	1/4 (.64)	11	1.00 (.50)	.04 (.01)
	943-040A	Perma-Tight Blade Cartridge for 943-C 3/8" (.95cm)	3/8 (.95)	6	1.00 (.50)	.04 (.01)
	943-041A	Perma-Tight Blade Cartridge for 943-D and -DH 7/32" (.55cm)	7/32 (.55)	10	1.00 (.50)	.04 (.01)
	943-042	Brush	-	-	0.50 (.23)	.06 (.01)

Saber King®



	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m.)
	980-000-00	Saber King® Chassis and Brush	30 (13.61)	7.64 (.22)
	980-000-10A	Saber King® Tomato Blade & Pusher Set 3/16in	14 (6.35)	1.56 (.04)
	980-000-10B	Tomato Replacement Blade 3/16in	8 (3.63)	.78 (.02)
	980-000-10C	Tomato Pusher HD Replacement 3/16in	6 (2.72)	.78 (.02)
	980-000-12A	Saber King® Tomato Blade & Pusher Set 1/4in	14 (6.35)	1.56 (.04)
	980-000-12B	Tomato Blade Replacement 1/4in	8 (3.63)	.78 (.02)
	980-000-12C	Tomato Pusher HD Replacement 1/4in	6 (2.72)	.78 (.02)
	980-000-20A	Saber King® Onion/Multi-Purpose Blade Pusher Set 3/16in	14 (6.35)	1.56 (.04)
	980-000-20B	Onion/Multi-Purpose Blade Replacement 3/16in	8 (3.63)	.78 (.02)
	980-000-20C	Onion/Multi-Purpose Pusher HD Replacement 3/16in	6 (2.72)	.78 (.02)
	980-000-22A	Saber King® Onion/Multi-Purpose Blade Pusher Set 1/4in	14 (6.35)	1.56 (.04)
	980-000-22B	Onion/Multi-Purpose Blade Replacement 1/4in	8 (3.63)	.78 (.02)
	980-000-22C	Onion/Multi-Purpose Pusher HD Replacement 1/4in	6 (2.72)	.78 (.02)
	980-000-23A	Saber King® Onion/Multi-Purpose Blade Pusher Set 1/2in	14 (6.35)	1.56 (.04)
	980-000-23B	Onion/Multi-Purpose Blade Replacement 1/2in	8 (3.63)	.78 (.02)
	980-000-23C	Onion/Multi-Purpose Pusher HD Replacement 1/2in	6 (2.72)	.78 (.02)
	980-000-32A	Saber King® Lettuce Chop Blade & Pusher Set 1in x 1in	14 (6.35)	1.56 (.04)
	980-000-32B	Lettuce Chop Blade Replacement 1in x 1in	8 (3.63)	.78 (.02)
	980-000-32C	Lettuce Chop Pusher HD Replacement 1in x 1in	6 (2.72)	.78 (.02)
	980-000-33A	Saber King® Lettuce Chop Blade & Pusher Set 1in x 2in	14 (6.35)	1.56 (.04)
	980-000-33B	Lettuce Chop Blade Replacement 1in x 2in	8 (3.63)	.78 (.02)
	980-000-33C	Lettuce Chop Pusher HD Replacement 1in x 2in	6 (2.72)	.78 (.02)
	980-000-44A	Saber King® Lettuce Shredder Blade & Pusher Set 5/16in	14 (6.35)	1.56 (.04)
	980-000-44B	Lettuce Shredder Blade Replacement 5/16in	8 (3.63)	.78 (.02)
	980-000-44C	Lettuce Shredder Pusher HD Replacement 5/16in	6 (2.72)	.78 (.02)
	980-000-50A	Saber King® Dicer Blade & Pusher Set 1/4in	14 (6.35)	1.56 (.04)
	980-000-50B	Dicer Blade Replacement 1/4in	8 (3.63)	.78 (.02)
	980-000-50C	Dicer Pusher HD Replacement 1/4in	6 (2.72)	.78 (.02)
	980-000-51A	Saber King® Dicer & Pusher Set 3/8in	14 (6.35)	1.56 (.04)
	980-000-51B	Dicer Blade Replacement 3/8in	8 (3.63)	.78 (.02)
	980-000-51C	Dicer Pusher HD Replacement 3/8in	6 (2.72)	.78 (.02)
	980-000-52A	Saber King® Dicer Blade & Pusher Set 1/2in	14 (6.35)	1.56 (.04)
	980-000-52B	Dicer Blade Replacement 1/2in	8 (3.63)	.78 (.02)
	980-000-52C	Dicer Pusher HD Replacement 1/2in	6 (2.72)	.78 (.02)

Saber King® continued






	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m.)
	980-000-00	Saber King® Chassis and Brush	30 (13.61)	7.64 (.22)
	980-000-10A	Saber King® Tomato Blade & Pusher Set 3/16in	14 (6.35)	1.56 (.04)
	980-000-10B	Tomato Replacement Blade 3/16in	8 (3.63)	.78 (.02)
	980-000-10C	Tomato Pusher HD Replacement 3/16in	6 (2.72)	.78 (.02)
	980-000-12A	Saber King® Tomato Blade & Pusher Set 1/4in	14 (6.35)	1.56 (.04)
	980-000-12B	Tomato Blade Replacement 1/4in	8 (3.63)	.78 (.02)
	980-000-12C	Tomato Pusher HD Replacement 1/4in	6 (2.72)	.78 (.02)
	980-000-20A	Saber King® Onion/Multi-Purpose Blade Pusher Set 3/16in	14 (6.35)	1.56 (.04)
	980-000-20B	Onion/Multi-Purpose Blade Replacement 3/16in	8 (3.63)	.78 (.02)
	980-000-20C	Onion/Multi-Purpose Pusher HD Replacement 3/16in	6 (2.72)	.78 (.02)
	980-000-32A	Saber King® Lettuce Chop Blade & Pusher Set 1in x 1in	14 (6.35)	1.56 (.04)
	980-000-32B	Lettuce Chop Blade Replacement 1in x 1in	8 (3.63)	.78 (.02)
	980-000-32C	Lettuce Chop Pusher HD Replacement 1in x 1in	6 (2.72)	.78 (.02)

Saber King® Mini


	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m.)
	981-000-00	Saber King® Mini Frame Assembly	21 (10.0)	5.35 (.15)
	981-000-12A	Saber King® Mini Tomato Blade & Pusher Set -1/4in	8 (3.63)	.99 (.02)
	981-000-12B	Tomato Blade Assembly Replacement Mini - 1/4in	5 (2.27)	.66 (.02)
	981-000-12C	Tomato Pusher HD Assembly Replacement Mini -1/4in	3 (1.36)	.66 (.02)
	981-000-20A	Saber King® Mini Onion Blade and Pusher Set - 3/16in	11 (5.0)	.66 (.02)
	981-000-20B	Onion Blade Assembly Replacement Mini - 3/16in	7.5 (3.4)	.66 (.02)
	981-000-20C	Onion Pusher Assembly, Mini - 3/16in	3.5 (1.5)	.66 (.02)
	981-000-50A	Saber King® Mini Dicer Blade and Pusher Set1/4in	9.5 (4.31)	.66 (.02)
	981-000-50B	Dicer Blade Assembly Replacement Mini - 1/4in	5.5 (2.49)	.66 (.02)
	981-000-50C	Dicer Pusher Assembly Replacement Mini - 1/4in	3.5 (1.5)	.66 (.02)

	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m.)
	981-000-51A	Saber King® Mini Dicer Blade & Pusher Set - 3/8in	9.5 (4.31)	.66 (.02)
	981-000-51B	Dicer Blade Assembly Replacement Mini - 3/8in	5.5 (2.49)	.66 (.02)
	981-000-51C	Dicer Pusher Assembly Replacement - 3/8in	3.5 (1.5)	.66 (.02)
	981-000-52A	Saber King® Mini Blade & Pusher Set - 1/2in	10 (4.54)	.66 (.02)
	981-000-52B	Dicer Blade Assembly Replacement - 1/2in	6 (2.72)	.66 (.02)
	981-000-52B	Dicer Pusher Assembly Replacement - 1/2in	4 (1.80)	.66 (.02)
	981-000-60A	Saber King® Mini Wedger Blade & Pusher Set- 4 Section	8 (3.63)	.66 (.02)
	981-000-60B	Wedger Blade Assembly Replacement Mini - 4 Section	5 (2.27)	.66 (.02)
	981-000-60C	Wedger Pusher Assembly Replacement - 4 Section	3 (1.36)	.66 (.02)
	981-000-61A	Saber King® Mini Wedger Blade & Pusher Set- 6 Section	8 (3.63)	.66 (.02)
	981-000-61B	Wedger Blade Assembly Replacement Mini- 6 Section	5 (2.27)	.66 (.02)
	981-000-61C	Wedger Pusher Assembly Mini - 6 Section	3 (1.36)	.66 (.02)
	981-000-62A	Saber King® Mini Wedger Blade & Pusher Set - 8 Section	8 (3.63)	.66 (.02)
	981-000-62B	Wedger Blade Assembly Replacement Mini - 8 Section	5 (2.27)	.66 (.02)
	981-000-62C	Wedger Pusher Assembly Replacement Mini- 8 Section	3 (1.36)	.66 (.02)
	981-000-65A	Citrus Wedger Blade & Pusher Set - Half Size	3 (1.36)	.66 (.02)
	981-000-65B	Wedger Blade Assembly Replacement Half Size	3 (1.36)	.66 (.02)
		981-000-01	Saber King® Mini 2 Tier Wire Rack	2.2 (1.0)

Citrus Saber®

	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m.)
	CW-1	Citrus Saber® - Black (8 section wedger)	3.00 (1.36)	.03 (.01)
	CW-6	Citrus Saber®- Yellow (8 section wedger)	3.00 (1.36)	.03 (.01)
	908-70	Replacement Blade Set for Wedge Witch (6 section) for 908-A6	.30 (.14)	.05 (.01)
	908-A6	Wedge Witch (6 section)	7.40 (3.36)	.89 (.03)
	908-A8	Wedge Witch (8 section)	7.40 (3.36)	.89 (.03)
	925-059s	Replacement Blade Set for Citrus Saber® & Wedge Witch (8 section) for CW1, CW6, and 908-A8	1.00 (.05)	.05 (.01)

Kutlett

	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m.)
	SKK2	Kutlett®	25.00 (11.00)	4.90 (.14)
	40983	Drum Ring, Complete	2.80 (1.30)	.70 (.02)
	25506P	Assy Knife Upper 1" (2.54 cm) Cut Parts	3.30 (1.50)	.10 (.01)
	25507P	Assy Knife Lower 1" (2.54 cm) Cut Parts	3.30 (1.50)	.10 (.01)


Dice Witch

	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m)
	910-A	Dice Witch 3/8" (.953cm) square cut	8.00 (3.60)	.80 (.02)
	910-50	Blade Set for 910-A	1.00 (.50)	.01 (.01)

Bagel Saber®


	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu. m.)
	970-A	Bagel Saber®	7.00 (3.18)	.66 (.02)
	970-034	Replacement Blade Set for 970-A	1.00 (.50)	.01 (.01)
	970-097	Bagel Tray for 970-A	1.42 (.64)	.14 (.01)

Slicer Accessories

	Model No.	Description	Shipping Info		Case Pack
			lb. (kg.)	cu.ft. (cu.m.)	
	950-1	Bulk Pack Tomato Core-it (144/box, uncarded)	4.00 (1.80)	.02 (.01)	1
	953	Single Tomato Core-It (card/bubble pack)	1.00 (.50)	.02 (.01)	25

*Denotes number of pieces per single unit. Note: Items must be ordered in Case Packs where noted.








Baking Accessories

	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m)
	228-57	Rolling Pin 1/2In	3.00 (1.36)	.23 (.01)







Prince Castle fry baskets are designed to withstand the tough demands of everyday use. Durable nickel-plated wire mesh construction ensures proper circulation of shortening for even frying and better tasting products. Long reinforced handles make these baskets easy and safe to hold. Platisol-coated handles are also available. All Prince Castle baskets are NSF certified.

Standard Fry Baskets

	Model No.	Description	Hook Type	Shipping Info		Case Pack
				lb. (kg.)	cu.ft. (cu.m.)	
	77	13-1/4" (33.66) x 5-5/8" (14.29) x 5-11/16" (14.45)	F	16.0 (7.4)	2.45 (.07)	5
	78	12-1/8" (30.76) x 6-5/16" (16.03) x 5-5/16" (13.49)	F	15.0 (7.1)	2.41 (.07)	5
	676-3	17-1/4" (43.50) x 8-1/2" (21.27) x 6" (15.24)	F	22.0 (10.0)	3.34 (.09)	5
	676-4	16-3/4" (42.54) x 17-1/2" (44.45) x 6" (15.24)	F	29.0 (13.2)	6.17 (.017)	4
	676-7	17-1/8" (43.50) x 5-3/4" (14.61) x 6-1/8" (15.56)	F	18.0 (8.3)	2.14 (.06)	5
	678	13-1/4" (33.65) x 6-1/2" (16.51) x 5-13/16" (14.76)	F	17.0 (7.8)	2.69 (.08)	5
	706	Pie Fry Basket	F	17.0 (7.9)	2.08 (.06)	8


*Note: Items must be ordered in Case Packs where noted.

Fry Baskets with Plastisol Handles







	Model No.	Description	Hook Type	Shipping Info		Case Pack
				lb. (kg.)	cu.ft. (cu.m.)	
	77-P	13-1/4" (33.66) x 5-5/8" (14.29) x 5-11/16" (14.45), Green Handle	F	16.0 (7.4)	2.45 (.07)	5
	78-P	12-1/8" (30.76) x 6-5/16" (16.03) x 5-5/16" (13.49), Green Handle	F	16.0 (7.4)	2.56 (.07)	5
	79-P	16-3/4" (42.54) x 8-3/4" (22.23) x 6" (15.24), Green Handle	F	21.0 (9.7)	3.34 (.09)	5
	676-14P	13-1/4" (33.65) X 4-1/4" (10.79) X 5-1/2" (13.97), Black Handle	F	14.0 (6.5)	1.68 (.05)	5
	678-P	13-1/4" (33.65) x 6-1/2" (16.51) x 5-13/16" (14.76), Green Handle	F	17.0 (7.7)	2.69 (.08)	5

*Note: Items must be ordered in Case Packs where noted.

Fryer Accessories

	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m.)
	257-A	Fryer Cleaning Tool, Wire Form	3.30 (1.50)	.38 (.01)








French Fry Bagging Scoops

	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m.)
	152-ADH	Bagging Scoop - Dual Handle	1.00 (.50)	.20 (.01)
	152-ALN	Bagging Scoop - Left Handle	1.00 (.50)	.20 (.01)
	152-ARN	Bagging Scoop Aluminum - Right Handle	1.00 (.50)	.20 (.01)
	252-RH	Bagging Scoop Nylon - Right Handle	1.00 (.50)	.20 (.01)
	252-DH	Bagging Scoop Nylon - Dual Handle	1.00 (.50)	.20 (.01)
	252-OT	Bagging Scoop - Right Handle (Designed for use with 1/3 size pans)	1.00 (.50)	.20 (.01)





Prince Castle’s dispensers are the ultimate portion control tools for all foodservice operations. These ergonomically-designed dispensers ensure consistency portion after portion while giving you the flexibility of variable amounts. Easy to use and clean, Prince Castle dispensers save you time and money.

Heavy Sauce Dispensers (Mayonnaise, Tartar Sauce, Guacamole, Sour Cream)

	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m)
	580-NMCC	Sauce Dispenser 1/3 oz. (9.44 gr.) Red, without bottles	3.00 (1.4)	.20 (.01)
	581-NMCC	Sauce Dispenser 1/2 oz. 14.77 gr.) White, without bottles	3.00 (1.4)	.20 (.01)
	582-NMCC	Sauce Dispenser 2/3 oz. 18.88 gr.) Black, without bottles	3.00 (1.4)	.20 (.01)
	583-NMCC	Sauce Dispenser 1 oz. (23.34 gr.) Green, without bottles	3.00 (1.4)	.20 (.01)
	589-NMCC	Sauce Dispenser 1/4 oz. (7.09 gr.), Yellow, without bottles	3.00 (1.4)	.20 (.01)
	136-1	Dispenser Bottles (case of 9) - Reusable	2.00 (.91)	.50 (.01)
	155	Bottle Storage Tray	1.00 (.50)	.70 (.02)

Dispenser Accessories

	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu. m.)
	404-26	Pouch-Mate Pouch-Pack Emptying Tool (*2-Pack)	1.00 (.05)	.08 (.01)
	50	Dress-Up Butter Spreader	2.00 (.91)	.19 (.01)

*Denotes number of pieces per single unit.

Ketchup & Mustard Dispensers

	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m)
	61	Ketchup Dispenser	2.50 (1.13)	.57 (.02)
	398-CN	Mustard Dispenser, Narrow	2.00 (.91)	.38 (.01)
	406-AN	Ketchup Dispenser, Narrow	1.50 (.68)	.43 (.01)
	417-ANP	Dual Holder (For 398 & 406 Disp)	2.00 (.91)	.31 (.01)
	417-BNP	Single Holder (For 398 & 406 Disp)	1.50 (.68)	.16 (.01)



Cook-to-order is simpler than ever with Prince Castle's complete line of grill tools and accessories. Products offer durable performance, reduced cleanup time, and labor savings for a wide variety of foodservice applications.

Grill Maintenance Tools - Scrapers

	Model No.	Description	Shipping Info		Case Pack
			lb. (kg.)	cu.ft. (cu.m)	
	161	Grill Scraper	12.70 (5.76)	1.06 (.03)	12
	161-1HD	Replacement Blade for 161 - Resharpenable	2.80 (1.27)	.03 (.01)	25
	161-6DP	Non-Resharpenable for 161 (6-pack*)	1.00 (.50)	.02 (.01)	1
	173	Grill Scraper - Mini W/Blade	7.70 (3.49)	1.09 (.03)	12
	173-1	Replacement Blades for 173 (6-pack*)	1.00 (.50)	.01 (.01)	1
	613-A	Grill scraper - Ergonomically designed	4.00 (1.80)	.44 (.01)	1
	613-030-6A	Replacement Blades for 613 (6-pack*)	1.00 (.50)	.01 (.01)	1
	161-SW3	Grill Scraper & Wiper	2.90 (1.32)	.71 (.02)	1
	161-072S	Replacement Scraper Blade for 161-SW3 (2-pack*)	.44 (.20)	.02 (.01)	1





*Denotes number of pieces per single unit.
 Note: Items must be ordered in Case Packs where noted.

Grill Maintenance Tools - Polishers and Wipers

	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m)
	167-1	Kleen-Screen Replacement Screens (*12-pack)	1.00 (.50)	.03 (.01)
	233-71A	Grill Wiper	2.00 (.91)	.08 (.01)
	233-86	Replacement Wiper Strips for 233-714A & 161-SW3 (*4-pack)	1.00 (.50)	.04 (.01)

*Denotes number of pieces per single unit.

Grill Maintenance Tools - Char Brushes



	Model No.	Description	Shipping Info		Case Pack
			lb. (kg.)	cu.ft. (cu.m)	
	CC	Char-Bush - Coarse	10.00 (4.54)	.96 (.03)	6
	CM	Char-Brush - Medium	10.00 (4.54)	.96 (.03)	6
	CC-1	Replacement Brush - Coarse	10.00 (4.54)	.34 (.01)	12
	CM-1	Replacement Brush - Medium	9.00 (4.08)	.29 (.01)	12

Note: Items must be ordered in Case Packs where noted.



Grill Accessories - Egg Rings

	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m)
	123	Scrambled Egg Ring 10 in Round	3.00 (1.36)	.41 (.01)
	127	Scrambled/Omelet Ring 8 in Round	3.00 (1.36)	.26 (.01)
	122-032	4 Pak Egg Ring 3.75" (In-Line)	3.25 (1.47)	.38 (.01)
	122-043Y	6-Pak Egg Ring 3.75" w/Cover	12.0 (5.44)	.74 (.02)
	234-2	Replacement Egg Ring, 3-3/4" (Coated)	.50 (.23)	.01 (.01)

Grill Accessories - Egg Rings


	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m)
	242-IH	Hash Brown Ring (6 Section)	2.00 (.91)	.49 (.01)
	804-S4C	4-Pak Scrambler	6.00 (2.72)	.40 (.01)

Grill Accessories - Oil Rollers

	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m)
	685-100	Oil Roller Kit	1.00 (.45)	.18 (.01)
	685-005	Replacement Oil Rollers for 685-100 (*5 pack)	1.00 (.45)	.09 (.01)

*Denotes number of pieces per single unit.

Grill Tool Sharpener

	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m)
	164-B	Grill Tool Sharpener for 161-1HD Resharpenable Blades	12.60 (5.72)	.29 (.01)

Meat Presses/Sear Tools

	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m)
	233-57A	Meat Press 6" X 23"	5.00 (2.27)	.30 (.01)
	370-A	Meat Press 6" X 12"	3.00 (1.36)	.25 (.01)
	233-AB	Meat Form 5" X 6" X 1/2"	1.05 (.48)	.07 (.01)
	233-AB2	Meat Form 6" X 6" X 3/8"	1.25 (.57)	.17 (.01)
	362-6	Sear Tool	1.60 (.73)	.18 (.01)






Prince Castle's family of single-function, multi-function and multi-display timers offer operators a wide range of superior choices in timing systems. Prince Castle timers can be used to support consistent execution/management of a variety of tasks, including frying, grilling, baking, broiling, coffee-making and even employee handwashing.

740 / 741 Series Single-Function Timers (All channels share one display)

	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m)
	740-T2	2-Channel Single-Function timer, 120V, N. America Vers.	2.60 (1.18)	.30 (.01)
	740-T2HW	2-Channel Single-Function timer, Handwashing, 2 Channel, 120V, N. America Vers.	2.60 (1.18)	.30 (.01)
	740-T4	4-Channel Single-Function Timer, 120V, N. America Vers.	2.70 (1.18)	.30 (.01)
	740-T8	8-Channel Single-Function Timer, 120V, N. America Vers.	3.00 (1.36)	.30 (.01)
	740-T12	12-Channel Single-Function Timer, 120V, N. America Vers.	3.30 (1.50)	.32 (.01)
	741-T4	4-Channel Single-Function Timer, 100-240V, 50-60 Hz, N. America / International Vers.	4.00 (1.80)	.30 (.01)
	741-T4F	4-Channel Timer, Single Function, 100-240V, 50-60 Hz, N. America / International Vers.	5.00 (2.30)	.44 (.01)
	741-T12	12-Channel Single-Function Timer, 100-240V, 50-60 Hz, N. America / International Vers.	5.00 (2.30)	.32 (.01)
	741-T12CE	12-Channel Single-Function Timer (CE), 100-240V, 50-60 Hz, Worldwide Vers.	5.00 (2.30)	.32 (.01)
	741-T2CE	2-Channel Timer, Single Function (CE), 100-240V, 50-60 Hz, N. America / International Vers.	4.00 (1.81)	.48 (.01)
	741-T2HWCE	2- Channel Timer, Handwashing (CE), 100-240V, 50-60 Hz, Worldwide Vers.	4.00 (1.81)	.48 (.01)
	741-T8CE	8-Channel, Single Function Timer (CE), 100-240V, 50-60 Hz, Worldwide Vers.	5.00 (2.30)	.44 (.01)

Note: All timers are equipped with a 6-ft. (182.9 cm) line cord.

740/741 Series Multi-Display Timers (Each channel has its own display)

	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m)
	740-T44	4-Channel Multi-Display Single-Function Timer, 120V, N. America Vers.	5.00 (2.30)	.32 (.01)
	740-T88	8-Channel Multi-Display Single-Function Timer, 120V, N. America Vers.	6.00 (2.72)	.40 (.01)
	740-T88H	8-Channel Multi-Display Timer, Horizontal, 120V, N. America Vers.	6.00 (2.72)	.40 (.01)
	741-T44CE	4-Channel Timer, Slow Cook/Hold (CE), 100-240V, 50-60 Hz, Worldwide Vers.	5.00 (2.30)	.44 (.01)
	741-T88CE	8-Channel Timer, Slow Cook/Hold (CE), 100-240V, 50-60 Hz, Worldwide Vers.	5.00 (2.30)	.44 (.01)




Note: All timers are equipped with a 6-ft. (182.9 cm) line cord.

755 Series Multi-Display Timers (Each channel has its own display)

	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m)
	755-HM16WAI	16 Channel Timer, (4X4) International Version, 100-240V, 50-60 Hz, N. America / International Vers.	11.50 (5.22)	1.12 (.03)
	755-HM16	16 Channel Timer Horizontal Multi Display, 120V, N. America Vers.	11.50 (5.22)	1.12 (.03)

Note: All timers are equipped with a 6-ft. (182.9 cm) line cord.

**840 Series Multi-Function Timers (All channels share one display)
Alphanumeric displays and programmable cook duties and functions**

	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m)
	840-T4	4-Channel Multi-Function Timer, 120V, N. America Vers.	3.90 (1.77)	.38 (.01)
	840-T8	8-Channel Multi-Function Timer, 120V, N. America Vers.	3.90 (1.77)	.30 (.01)
	840-T16D	16-Channel Multi-Function Timer, Dual Display, 120V, N. America Vers.	7.00 (3.18)	.50 (.01)

Note: All timers are equipped with a 6-ft. (182.9 cm) line cord.

- INTRODUCING -
NEW OPTIMUM
 SERIES



CTDE TWO LANE
 DUAL CONTACT TOASTER

CTD SINGLE LANE
 DUAL CONTACT TOASTER

CTS SLIM-LINE
 CONTACT TOASTER

30% Less Counter Space. Adjustable Toast Times & Temperature. **Easy Programming.** Large Touch Screen with LCD Display. **Increased Toasting Speeds.** Easy-to-Clean & Maintain. **Multiple Conveyor Belt Options.**

**Optimum Series
 Toasters**



Model No.	Description	Buns/Hr	Electrical Requirements	Plug Config.	Shipping Info	
					lb. (kg.)	cu.ft. (cu.m)
CTD-W	Dual Sided Contact Toaster, 208-240V, Single Lane, Wire Belt, Digital Control, 6-40 Sec. Toast Time, Temperature Adjustable to 550 Degrees	Up to 600	208-240V, 50/60 Hz, 1500 Watts	L6-20P	56 (25.4)	4.3 (0.12)
CTD-W-CE	Dual Sided Contact Toaster, 208-240V, Single Lane, Wire Belt, Digital Control, 6-40 Sec. Toast Time, Temperature Adjustable to 550 Degrees, International Markets	Up to 600	208-240V, 50/60 Hz, 1500 Watts	CEE 7-7	56 (25.4)	4.3 (0.12)
CTD-WS	Dual Sided Contact Toaster, 208-240V, Single Lane, Wire Belt with Silicone Belt Wrap, Digital Control, 6-40 Sec. Toast Time, Temperature Adjustable to 550 Degrees	Up to 600	208-240V, 50/60 Hz, 1500 Watts	L6-20P	56 (25.4)	4.3 (0.12)
CTD-WS-CE	Dual Sided Contact Toaster, 208-240V, Single Lane, Wire Belt with Silicone Belt Wrap, Digital Control, 6-40 Sec. Toast Time, Temperature Adjustable to 550 Degrees, International Markets	Up to 600	208-240V, 50/60 Hz, 1500 Watts	CEE 7-7	56 (25.4)	4.3 (0.12)
CTD-M	Dual Sided Contact Toaster, 208-240V, Single Lane, Metal Belt for use with Dry Breads, Digital Control, 6-40 Sec. Toast Time, Temperature Adjustable to 550 Degrees	Up to 600	208-240V, 50/60 Hz, 1500 Watts	L6-20P	56 (25.4)	4.3 (0.12)
CTD-M-CE	Dual Sided Contact Toaster, 208-240V, Single Lane, Metal Belt for use with Dry Breads, Digital Control, 6-40 Sec. Toast Time, Temperature Adjustable to 550 Degrees	Up to 600	208-240V, 50/60 Hz, 1500 Watts	CEE 7-7	56 (25.4)	4.3 (0.12)



Optimum Series
Toasters, Cont'd

	Model No.	Description	Buns/Hr	Electrical Requirements	Plug Config.	Shipping Info	
						lb. (kg.)	cu.ft. (cu.m)
	CTDE-W	Dual Sided Contact Toaster, 208-240V, Two Lane, Wire Belt, Digital Control, 6-40 Sec. Toast Time, Temperature Adjustable to 550 Degrees	Up to 1200	208-240V, 50/60 Hz, 3000 Watts	L6-20P	75 (34)	5.7 (0.16)
	CTDE-W-CE	Dual Sided Contact Toaster, 208-240V, Two Lane, Wire Belt, Digital Control, 6-40 Sec. Toast Time, Temperature Adjustable to 550 Degrees, International Markets	Up to 1200	208-240V, 50/60 Hz, 3000 Watts	CEE 7-7	75 (34)	5.7 (0.16)
	CTDE-WS	Dual Sided Contact Toaster, 208-240V, Two Lane, Wire Belt with Silicone Wrap, Digital Control, 6-40 Sec. Toast Time, Temperature Adjustable to 550 Degrees	Up to 1200	208-240V, 50/60 Hz, 3000 Watts	L6-20P	75 (34)	5.7 (0.16)
	CTDE-WS-CE	Dual Sided Contact Toaster, 208-240V, Two Lane, Wire Belt with Silicone Wrap, Digital Control, 6-40 Sec. Toast Time, Temperature Adjustable to 550 Degrees, International Markets	Up to 1200	208-240V, 50/60 Hz, 3000 Watts	CEE 7-7	75 (34)	5.7 (0.16)
	CTDE-M	Dual Sided Contact Toaster, 208-240V, Two Lane, Metal Belt for use with Dry Breads, Digital Control, 6-40 Sec. Toast Time, Temperature Adjustable to 550 Degrees	Up to 1200	208-240V, 50/60 Hz, 3000 Watts	L6-20P	75 (34)	5.7 (0.16)
	CTDE-M-CE	Dual Sided Contact Toaster, 208-240V, Two Lane, Metal Belt for use with Dry Breads, Digital Control, 6-40 Sec. Toast Time, Temperature Adjustable to 550 Degrees, International Markets	Up to 1200	208-240V, 50/60 Hz, 3000 Watts	CEE 7-7	75 (34)	5.7 (0.16)
	CTD-YYAX-ZZZZ	Auxiliary Heater for CTD Toaster	n/a	208-240V, 50/60 Hz, 300 Watts	n/a	n/a	n/a
	CTDE-YYAX-ZZZZ	Auxiliary Heater for CTDE Toaster	n/a	208-240V, 50/60 Hz, 300 Watts	n/a	n/a	n/a
	CTS-W	Vertical Contact Toaster, 1 Wire Belt, Digital Control adjusts Conveyor speed from 9-40 Sec. Toast Time, N. America Vers.	Up to 400	120V, 50-60Hz, 1500 Watts	NEMA 5-15P	67 (30.4)	4.98 (.14)
	CTS-WCE	Vertical Contact Toaster, Wire Belt, Digital Control adjusts Conveyor speed from 9-40 Sec. Toast Time, Worldwide Vers.	Up to 400	220-240V, 50-60Hz, 1500 Watts	CEE7-7 (EU)	67 (30.4)	4.98 (.14)
	CTS-WS	Vertical Contact Toaster, Silicon Belt, Digital Control adjusts Conveyor speed from 9-40 Sec. Toast Time, N. America Vers.	Up to 400	120V, 50-60Hz, 1500 Watts	NEMA 5-15P	68 (30.8)	4.98 (.14)
	CTS-WSCE	Vertical Contact Toaster, Silicon Belt, Digital Control adjusts Conveyor speed from 9-40 Sec. Toast Time, Worldwide Vers.	Up to 400	220-240V, 50-60Hz, 1500 Watts	CEE7-7 (EU)	68 (30.8)	4.98 (.14)
	CTS-M	Vertical Contact Toaster, Metal Belt, Digital Control adjusts Conveyor speed from 9-40 Sec. Toast Time, N. America Vers.	Up to 400	120V, 50-60Hz, 1500 Watts	NEMA 5-15P	69 (31.3)	4.98 (.14)
	CTS-MCE	Vertical Contact Toaster, Metal Belt, Digital Control adjusts Conveyor speed from 9-40 Sec. Toast Time, Worldwide Vers.	Up to 400	220-240V, 50-60Hz, 1500 Watts	CEE7-7 (EU)	69 (31.3)	4.98 (.14)




Prince Castle’s Contact Toasters are a great choice for toasting buns for burgers and sandwiches. Our contact toasters deliver higher toasting capacities while maintaining proven, reliable design. A stronger motor and higher temperature platen increase performance, which caramelizes the bread, forming a coating that protects the bread from the juices and condiments that can cause soggy, unattractive bread. Adjustable bun crush controls and thermostat allow for precise toasting for various bread products.

Contact Toaster - Slim Line

	Model No.	Description	Buns/ Hr	Electrical Requirements	Plug Config.	Shipping Info	
						lb. (kg.)	cu.ft. (cu.m)
	297-T12P	12-Second Vertical Contact Toaster, North American Vers.	1440	115V/60Hz/13A	NEMA 5-15P	82.00 (37.2)	7.50 (.21)
	297-T20	20-Second Vertical Contact Toaster, North American Vers.	1200	115V/60Hz/13A	NEMA 5-15P	82.00 (37.2)	7.50 (.21)
	297-T20FCE	20-Second Vertical Contact Toaster, Worldwide Vers.	1200	230V/ 50-60Hz/7.4A	CEE 7-7	82.00 (37.2)	7.50 (.21)
	297-T40	40-Second Vertical Contact Toaster, Slim Line Bun, North American Vers.	600	115V/60Hz/13A	NEMA 5-15P	82.00 (37.2)	7.50 (.21)
	297-T9	9-Second Vertical Contact Toaster, Slim Line Bun, North American Vers.	2200	115V/60Hz/13A	NEMA 5-15P	82.00 (37.2)	7.50 (.21)
	297-T12PFCE	12-Second Vertical Contact Toaster, Slim Line Bun, Worldwide Vers.	1440	230V/ 50-60Hz/7.4A	CEE 7-7	82.00 (37.2)	7.50 (.21)
	297-T20FGB	20-Second Vertical Contact Toaster, Slim Line Bun, United Kingdom Vers.	1200	240V/ 50-60Hz/7.1A	BS 1363A	82.00 (37.2)	7.50 (.21)
	297-T9B	9-Second Vertical Contact Toaster, Slim Line Bun, North American Vers.	2200	220V/ 50-60Hz/7.8A	CEE 7-7	82.00 (37.2)	7.50 (.21)
	297-T9FCE	9-Second Vertical Contact Toaster, Slim Line Bun, Worldwide Vers.	2200	230V/ 50-60Hz/7.4A	CEE 7-7	82.00 (37.2)	7.50 (.21)
	297-T9FGB	9-Second Vertical Contact Toaster, Slim Line Bun, United Kingdom Vers.	2200	240V/ 50-60Hz/7.1A	BS 1363A	82.00 (37.2)	7.50 (.21)
	297-SE16	16-Second Mini Vertical Contact Toaster, Metal Belt, China Vers.	750	240V/60Hz	IEC 309 16A	70.55 (32.0)	6.0 (.17)
	297-SW16	16-Second Mini Vertical Contact Toaster, Wire Belt, China Vers.	750	240V/60Hz	IEC 309 16A	70.55 (32.0)	6.0 (.17)
	297-SE12	12-Second Mini Vertical Contact Toaster, Metal Belt, China Vers.	1000	240V/60Hz	IEC 309 16A	70.55 (32.0)	6.0 (.17)
	297-SW12	12-Second Mini Vertical Contact Toaster, Wire Belt, China Vers.	1000	240V/60Hz	IEC 309 16A	70.55 (32.0)	6.0 (.17)

TOASTERS

Batch Bun Toaster


	Model No.	Description	Electrical Requirements	Shipping Info	
				lb. (kg.)	cu.ft. (cu.m)
	212-AC	Batch Bun Toaster (Includes 1 spatula)	208-240V 50/60HZ 2500W	67 (30.4)	2.95 (.08)

Toaster Accessories


	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m)
	196-12	Release Sheet for 197/297 (5 mil thick) (*2-pack)	.50 (.23)	.07 (.01)
	197-260	Release Sheet for 197/297 (3 mil thick) (*2-pack)	.50 (.23)	.07 (.01)
	299-061s	Release Sheet for CTS Series for W,WS & M (*1 pack)	.50 (.23)	.07 (.01)
	301-062S	Release Sheets for CTD, 2-pack	.50 (.23)	.07 (.01)
	302-030S	Release Sheets for CTDE, 2-pack	.50 (.23)	.07 (.01)
	299-063s	Silicone Belt for CTS Series Toaster (Qty 1)	1.0 (.45)	.07 (.01)
	301-079S	Silicone Belt for CTD Series Toaster (Qty 1)	.50 (.23)	.07 (.01)
	302-029S	Silicone Belt for CTDE Series Toaster (Qty 1)	1.0 (.45)	.07 (.01)
	511	Top Mount Bun Dresser for 297 Series Toaster	3.80 (1.72)	.46 (.01)
	511-140	Top Mount Bun Dresser for CTS Series Toaster, recommended for use with Wire and Silicone Belt models only	3.80 (1.72)	.46 (.01)
	511-141	Top Mount Bun Dresser for CTDE Series Toaster, recommended for use with Wire and Silicone Belt models only	3.80 (1.72)	.46 (.01)
	511-142	Top Mount Bun Dresser for CTD Series Toaster, recommended for use with Wire and Silicone Belt models only	3.80 (1.72)	.46 (.01)
	CTDE- -AX	Auxiliary Heater for CTDE Toaster		
	CTD- -AX	Auxiliary Heater for CTD Toaster		

*Denotes number of pieces per single unit.

Single Chamber Toaster

	Model No.	Description	Electrical Requirements	Plug Config.	Shipping Info	
					lb. (kg.)	cu.ft. (cu.m)
	464-B	Single Chamber Toaster	208-240V, 50- 60Hz, 3030-4030 Watts	NEMA L6-30P	36.5 (16.6)	3.43 (.10)

Rapid Bun Steamer

	Model No.	Description	Electrical Requirements	Plug Config.	Shipping Info	
					lb. (kg.)	cu.ft. (cu.m)
	625-A	Countertop Rapid Steamer	200-240V, 50- 60Hz, 3450 Watts	IEC 309	47.0 (21.3)	1.20 (.03)


CONTACT GRILLS




Prince Castle contact grills are available in single or dual lid configurations with smooth or grooved surface options. Heavy duty in-cast platens offer independent control of both top and bottom surfaces, allowing for consistent grilling and heat penetration throughout the product. Features include:

- Split top or single lid design allow efficient grilling of a wide variety of products including tortillas, sandwiches and chicken breasts.
- “Floating gap” design allows many products of varying thicknesses to be grilled.
- Adjustable stops (0”, 3/4”, 1”, 1-1/4”) to prevent over compression of product.
- Solid state controls provide accurate temperature control.
- 14” cooking surface width.
- Cooking surface temperature range = 250°F (79°C) to 550°F (302°C).
- Durable stainless steel construction with integrated four channel electronic, programmable timer/alarm (for each lid) to accurately track product grill times.
- Easy to clean - grease drawer is accessible from front.

Contact Grills

	Model No.	Description	Electrical Requirements	Plug Config.	Shipping Info	
					lb. (kg.)	cu.ft. (cu.m)
	GG14G-2TP	Contact Grill, Grooved platen	208-240V / 50-60Hz / 2600W	NEMA	81.00 (36.70)	2.38 (.07)
	CG14-2TF	Contact Grill, Flat platen	208-240V / 50-60Hz / 2600W	NEMA	81.00 (36.70)	2.38 (.07)
	CG8-1TP	Contact Grill, Single lid	208-240V / 50-60Hz / 1300W	NEMA	58.00 (26.00)	2.23 (.06)
	CG8-F-HLSCN	Contact Grill, Flat platen, Single lid	208-240V / 50-60Hz / 1650W-2200W	GB2099 16A 3-PIN	57.20 (26.00)	5.40 (.135)
	CG8-G-SWCN	Contact Grill, Grooved platen, Single lid	208-240V / 50-60Hz / 1150W-1500W	IEC309-16A	57.20 (26.00)	5.40 (.135)
	CG8-G-SWUS	Contact Grill, Grooved platen, Single lid	120V / 50-60Hz / 1400W	NEMA 5-15P	57.20 (26.00)	5.40 (.135)
	CG8-F-GMCN	Contact Grill, Flat Platen, Single Lid	208-240V / 50-60 Hz / 2000W	Plug: 16A 3 PIN(GB2099)	57.20 (26.00)	5.40 (.135)

Egg Cooker

	Model No.	Description	Electrical Requirements	Plug Config.	Shipping Info	
					lb. (kg.)	cu.ft. (cu.m)
	EC6-RDCE	Egg Cooker, 6 Egg Capacity	230V, 50-60Hz, 2500W	IEC-60309	37.40 (16.95)	3.51 (.10)

DEDICATED HOLDING BINS






Hold cooked products longer, better and safer while improving speed of service and reducing food waste! Prince Castle DHBs are an integral part of QSR work-in-process operations in which menu items are prepared to order on demand.

Specifically designed to hold individual menu item components, virtually any fried, grilled or baked food product can be held for an extended period of time and at an improved quality level compared to heat lamps, steam tables or other traditional point of use holding methods.

Prince Castle DHBs also include MenuTrak timer bars that offer operators the ability to “supervise” held products by assigning where menu item components are located and monitoring hold times. Prince Castle’s MenuTrak technology also provides improved speed of service and product consistency, with added built-in programmable features that alert operators when to cook new product and replace existing held product.

Dedicated Holding Bins

	Model No.	Description	Electrical	Watts	Plug Config.	Shipping Info	
						lb. (kg.)	cu.ft. (cu.m)
	DHB2PT-20B N. America Vers.	Dual-side 2-Shelf/4-Pan dedicated heated holding bin (with 4 x 1/3 sized pans & covers)	120V 60Hz	1500	5-20P	59 (29.76)	5.66 (0.16)
	DHB2PT-20BCE Worldwide Vers.	Dual-side 2-Shelf/4-Pan dedicated heated holding bin (with 4 x 1/3 sized pans & covers)	208-240V 50-60Hz	1650	Schuko	59 (29.76)	5.66 (0.16)
	DHB2PT-20CBB Brazil Vers.	Dual-side 2-Shelf/4-Pan dedicated heated holding bin (with 4 x 1/3 sized pans & covers)	208-240V 50-60Hz	1650	BR3-20	59 (29.76)	5.66 (0.16)
	DHB2PT-20CGB Worldwide Vers.	Dual-side 2-Shelf/4-Pan dedicated heated holding bin (with 4 x 1/3 sized pans & covers)	208-240V 50-60Hz	1650	BS1363A	59 (29.76)	5.66 (0.16)
	DHB2PT-20PUBGBN U.K. Vers.	Dual-side 2-Shelf/2-Pan dedicated heated holding bin (with 2 x 1/1 sized covers, no pans, no timers)	208-240V 50-60Hz	2100	BS1363A	67 (30.39)	7.56 (0.21)
	DHB2PT-27B N. America Vers.	Dual-side 2-Shelf/6-Pan dedicated heated holding bin (with 6 x 1/3 sized pans & covers)	120V 60Hz	1720	5-20P	69 (31.3)	7.56 (0.21)
	DHB2PT-27BCE Worldwide Vers.	Dual-side 2-Shelf/6-Pan dedicated heated holding bin (with 6 x 1/3 sized pans & covers)	208-240V 50-60Hz	1900	Schuko	69 (31.3)	7.56 (0.21)


DEDICATED HOLDING BINS

Dedicated Holding Bins, continued

	Model No.	Description	Electrical	Watts	Plug Config.	Shipping Info	
						lb. (kg.)	cu.ft. (cu.m)
	DHB2PT-27CGB U.K. Vers.	Dual-side 2-Shelf/6-Pan dedicated heated holding bin (with 6 x 1/3 sized pans & covers)	208-240V 50-60Hz	1900	BS1363A	69 (31.3)	7.56 (0.21)
	DHB2PT-33B N. America Vers.	Dual-side 2-Shelf/8-Pan dedicated heated holding bin (with 8 x 1/3 sized pans & covers)	208-240V 50-60Hz	2500	6-15P	92 (41.73)	9.78 (0.28)
	DHB2PT-33BCE U.K. Vers.	Dual-side 2-Shelf/8-Pan dedicated heated holding bin (with 8 x 1/3 sized pans & covers)	208-240V 50-60Hz	2500	schuko	92 (41.73)	9.78 (0.28)
	DHB2PT-33CGB U.K. Vers.	Dual-side 2-Shelf/8-Pan dedicated heated holding bin (with 8 x 1/3 sized pans & covers)	208-240V 50-60Hz	2500	BS1363A	92 (41.73)	9.78 (0.28)
	DHB2SS-27A N. America Vers.	Single-side 2-Shelf/6-Pan dedicated heated holding bin (with 6 x 1/3 sized pans & covers)	120V 60Hz	1320	5-20P	69 (31.3)	8.73 (0.25)
	DHB2SS-33CGB U.K. Vers.	Single-side 2-Shelf/8-Pan dedicated heated holding bin (with 8 x 1/3 sized pans & covers)	208-240V 50-60Hz	2500	BS1363A	92 (41.73)	9.78 (0.28)
	DHB3PT-41A N. America Vers.	Dual-side 3-Shelf/12-Pan dedicated heated holding bin (with 6 x 1/3 sized pans, no covers & 6 x 1/2 sized pans, no covers)	208-240V 50-60Hz	4320	L6-30P	160 (72.58)	15.28 (0.43)
	DHB4PT-20B N. America Vers.	Dual-side 4-Shelf/8-Pan dedicated heated holding bin (with 8 x 1/3 sized pans & covers)	120V 60Hz	1600	NEMA 5-15	89 (40.37)	11.33 (0.32)
	DHB4PT-20BCE Worldwide Vers.	Dual-side 4-Shelf/8-Pan dedicated heated holding bin (with 8 x 1/3 sized pans & covers)	208-240V 50-60Hz	2100	schuko	89 (40.37)	11.33 (0.32)
	DHB4SS-20CGB U.K. Vers.	Single-side 4-Shelf/8-Pan dedicated heated holding bin (with 8 x 1/3 sized pans & covers)	208-240V 50-60Hz	2100	BS1363A	89 (40.37)	8.82 (0.25)
	DHB-P1A N. America Vers.	Dual-side 2-Shelf/high cavity dedicated heated holding bin fits two full size sheet pans (pans not included, no timers)	208-240V 50-60Hz	2220	L6-15P	99 (44.91)	12.09 (0.34)
	DHB-P1ACE Worldwide Vers.	Dual-side 2-Shelf/high cavity dedicated heated holding bin fits two full-size sheet pans (pans not included, no timers)	208-240V 50-60Hz	2220	schuko	99 (44.91)	12.09 (0.34)
	DHB2PT-44D N. America Vers.	Dual-side 2-Shelf/open cavity dedicated heated holding bin fits 4 full size sheet pans (pans not included, no timers)	208-240V 50-60Hz/ 25.7A	6164	N/A-Hard Wire	282 (127.92)	48.89 (1.38)
	DHB2PT-60P N. America Vers.	Dual-side 2-Shelf/open cavity dedicated heated holding bin fits 6 full size sheet pans (pans not included, no timers)	208V 3Ph 60Hz/28A	6900	N/A-Hard Wire	320 (145.15)	50.11 (1.42)
	DHB3PT-GMCN China Vers.	Dedicated Holding bin, Dual-side, 3-shelf, Open cavity, Fits 3 fullsize pans (Pans not included, no timer bars)	208-240V/ 50-60Hz	1900 - 2500	IEC309- 16A	58.40 (26.50)	6.46 (.183)

DEDICATED HOLDING BINS

Dedicated Holding Bins, continued



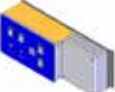



	Model No.	Description	Electrical	Watts	Plug Config.	Shipping Info	
						lb. (kg.)	cu.ft. (cu.m)
	DHB2PT-GMCN China Vers.	Dedicated Holding bin, Dual-side, 2-shelf, Open cavity, Fits 2 fullsize pans (Pans not included, no timer bars)	208-240V/ 50-60Hz	1250 - 1650	IEC309- 16A	45.90 (20.80)	5.23 (.148)

Optional/Accessories for DHBs Dedicated Holding Bins

	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m)
	155695N-12	Accessory, dual handle pans for pass-thru MenuTrak DHBs and MHB Series Bins (*12-pack)	14.00 (6.40)	2.20 (.06)
	541-723E4S	Accessory, covers for pass-thru MenuTrak DHBs (*4-pack)	2.90 (1.30)	.50 (.01)
	542-473S	KIT, Trivet 1/3 Size Metal (*4-pack)	2.50 (1.13)	.05 (.01)

*Denotes number of pieces per single unit.

Heater Panels: Prince Castle Heater Panels are a newly developed item that brings never-before experienced holding times for fried foods in open environments. Many items held 2-3 times longer and better than calrods or heat lamps.

	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m)
	HP19-26A	Heater Panel, 19" X 26", N. America / Worldwide Vers.	58.0 (26.31)	7.56 (.21)
	HP26-26A	Heater Panel, 26" X 26", N. America / Worldwide Vers.	74.0 (33.57)	13.50 (.38)
	HPC-2A	Control, Heater Panel, 2 Channel, Controls up to 2 Heater Panels, N. America Vers.	11.0 (4.99)	1.29 (.04)
	HPC-4	Control, Heater Panel, 4Channel, Controls up to 4 Heater Panels, N. America Vers.	12.0 (5.44)	1.29 (.04)
	HPC-4CE	Control, Heater Panel, 4 Channel (CE), Controls up to 4 Heater Panels, Worldwide Vers.	12.0 (5.44)	1.29 (.04)
	LF-26	Light Fixture, 26", N. America Vers.	5.50 (2.49)	.75 (.02)
	LF-26CE	Light Fixture, 26" (CE), Worldwide Vers.	5.50 (2.49)	.75 (.02)

Hold cooked products longer, better and safer while improving speed of service and reducing food waste!

Prince Castle DHBs are an integral part of QSR work-in-process operations in which menu items are prepared to order on demand.

Specifically designed to hold individual menu item components, virtually any fried, grilled or baked food product can be held for an extended period of time and at an improved quality level compared to heat lamps, steam tables or other traditional point of use holding methods.

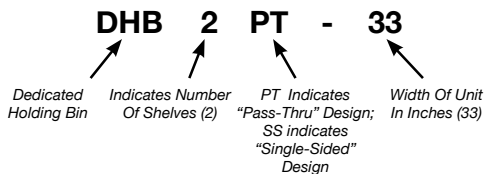
Prince Castle DHBs also include MenuTrak timer bars that offer operators the ability to “supervise” held products by assigning where menu item components are located and monitoring hold times. Prince Castle’s MenuTrak technology also provides improved speed of service and product consistency, with added built-in programmable features that alert operators when to cook new product and replace existing held product.



What Is MenuTrak?

- MenuTrak manages your menu items’ locations and hold times. It also instructs the crew which pan to use, and when to discard or cook more food.
- Alphanumeric displays for each pan identify where menu items are located and track their respective hold times.
- Displays alert you when to use, discard or cook more product.
- Stores up to 6 different menus, so you can easily switch between breakfast, lunch, dinner, late night or other menus.
- MenuTrak comes pre-programmed with a standard library of menu items, while offering the flexibility to add your own specific menu items and customize their holding times.
- With MenuTrak, Prince Castle DHBs are reliable, easy to use/maintain, and are backed by a one year parts and labor warranty.

UNDERSTANDING MODEL NUMBERS



Ideal Users

Perfect for operations that Make-To-Order their sandwiches and other menu items, including:

- Quick-service restaurants
- Specialty shops
- Schools and other institutions
- Hotels
- Almost any operation looking to hold individual menu item components longer and to a higher quality

Holds the following fried and non-fried food for 1-hour

- Hamburgers
- Grilled Chicken
- Fried Chicken
- Fried Appetizers
- Fish
- Eggs
- Pizza
- And much, much more!!!

MODULAR HOLDING BINS



Prince Castle's latest holding innovation provides operators the greatest flexibility in menu variety and kitchen design. Modular individually heated cabinets controlled by a master base allow the system to expand horizontally and vertically, distributing power and communication while maintaining desirable serving temperatures. Modular cabinets can be configured and expanded as your business grows, controlling safe, even and consistent heating, ensuring customers are always being served the highest quality meals.

Modular Holding Bins

	Model No.	Description	Electrical Requirements	Watts	Plug Config.	Shipping Info	
						lb. (kg.)	cu.ft. (cu.m)
 EXPANSION BASE	MHB100EB	Expansion Base, Modular (includes top cover), N. America Vers.	N/A	See Module	N/A	9.00 (4.08)	1.56 (.04)
	MHB100EB-U	Expansion Base Modular 220-240v 50/60, Worldwide Vers.	N/A	See Module	N/A		
	MHB100HM1	Pass Through Holding Module, Modular (includes one pan cover), N. America Vers.	120V, 50-60Hz	180 each module	N/A	10.00 (4.54)	1.56 (.04)
	MHB100HM2	Pass Through Holding Module, Modular (includes one pan cover), Worldwide Vers.	240V, 50-60Hz	180 each module	N/A	10.00 (4.54)	1.56 (.04)
	MHB100HM1-SS	Single Sided Holding Module (includes one slotted pan cover and one solid pan cover per module), N. America Vers.	120V, 50-60Hz	180 each module	N/A-	10.00 (4.54)	1.56 (.04)
 MAIN BASE	MHB100MB-NA	Main Base, Modular (includes top cover), N. America Vers.	120V, 50-60Hz	See Watts per module	NEMA 5-15P	10.00 (4.54)	1.56 (.04)
	MHB100MB-CE	Main Base, Modular (includes top cover), Worldwide Vers.	240V, 50-60Hz	See Watts per module	U.K. Vers.	10.00 (4.54)	1.56 (.04)
	541-442s	Optional Dual Handled Pan, Order One per Pass Through MHB100MH1 (Pass Through) Module	N/A	N/A	N/A	1.16 (.53)	2.20 (.06) each
	541-1095-1s	Optional Single Handled Pan, Order One Per MHB 100MH1-SS Single Sided (SS) Module	N/A	N/A	N/A	1.16 (.53)	2.20 (.06) each

Organizers

	Model No.	Description	Shipping Info	
			lb. (kg.)	cu.ft. (cu.m)
	24-S	Tuck-A-Note, 24" (61.0 cm) Silver	2.00 (.90)	.05 (.01)
	36-S	Tuck-A-Note, 36" (91.4 cm) Silver	3.00 (1.40)	.08 (.01)
	48-S	Tuck-A-Note, 48" (121.9 cm) Silver	3.00 (1.40)	.11 (.01)
	918-B	Mop & Broom Station 18 in (45.7 cm)	2.00 (.90)	.13 (.01)
	119-93	Trash Masher Compactor	2.00 (.90)	1.08 (.06)



CUSTOMER SERVICE

Sales & Customer Service hours: 8:00 a.m. to 5:00 p.m. CST, Monday thru Friday

- Order Inquiry
- Item Inquiry
- Price Quotation
- Product Availability

Call us toll free at 1-800-PCASTLE (722-7853) or 1-630-462-8800, option 6, 8:00 a.m. - 5:00 p.m. CST, Monday thru Friday. Visit www.princecastle.com for sales representative listings and to check order status.

PRODUCT ORDERING

To place an order, please provide us with the following:

- Purchase order number
- Model number and quantity
- Requested ship date

Call us toll free at 1-800-PCASTLE (722-7853) or 1-630-462-8800, option 6, 8:00 a.m. - 5:00 p.m. CST, Monday thru Friday.

Visit www.princecastle.com for sales representative listings and to check order status.

SERVICE AND PARTS

Technical Service and Parts Contact Information:

Call the 24 hours a day / 7 days a week Service Hotline: toll free at 1-866-275-6392 or www.marmonlink.com.

PRINCE CASTLE'S PART ORDERING CAPABILITIES:

- Orders taken 7:00 a.m. to 6:00 p.m. CST, Monday thru Friday.
- Parts shipped domestically same day (order must be received same day (order must be received by 5:00 p.m. CST)).

TERMS AND CONDITIONS

This price list is effective January 1, 2020 and supersedes all previous price lists. All prices reflect payment in U.S. Dollars. All prices are F.O.B. Origin for domestic shipments. No international drop shipments allowed. Prices do not include any freight, duty, or taxes. Payments made via P Card or Credit Card are subject to a 3% processing fee. No returns are accepted without prior written approval from the factory. Please contact Prince Castle for details. Restocking charges will apply if RMA approved. Unless otherwise noted, all electrical equipment is single phase. Prices, designs, and specifications are subject to change without notice.

SHIPPING PROCEDURES

Orders within the U.S. under 100 lb. (68 kg.) are shipped UPS/FedEx (small package carrier).

Orders within the U.S. over 100 lb. (68 kg.) are shipped common carrier FRT Class 85 or 100. Oversized shipments are shipped LTL common carrier.

© Prince Castle 2020.
Specifications, Design and Prices are subject to change without notice. Date of publication: May 2020.

PRINCECASTLE™



SABER KING

ALL-IN-ONE SLICER
SLICE 4 TOMATOES AT A TIME
PREP FASTER - SAVE LABOR
EASY TO CLEAN

NEW! **SABER KING** *Mini*

MODULAR BLADE SYSTEM
ALMOST HALF THE SIZE OF SABER KING
FOUR BLADE SETS AVAILABLE
MAXIMIZE SLICING CAPACITY

FOR MORE INFORMATION,
VISIT WWW.SABERKING.COM OR CONTACT US AT BAUERRE@PRINCECASTLE.COM



- INTRODUCING -

new

PRINCECASTLE™

OPTIMUM SERIES

VERTICAL CONTACT TOASTERS



CTDE
TWO LANE
DUAL CONTACT TOASTER

CTD
SINGLE LANE
DUAL CONTACT TOASTER

CTS
SLIM-LINE
CONTACT TOASTER

30% LESS COUNTER SPACE ADJUSTABLE TOAST TIMES & TEMPERATURE
EASY PROGRAMING LARGE TOUCH SCREEN WITH LCD DISPLAY INCREASED TOASTING
SPEEDS EASY-TO-CLEAN & MAINTAIN MULTIPLE CONVERYOR BELT OPTIONS

LEARN MORE AT WWW.PRINCECASTLE.COM/0355



PRINCE CASTLE
355 E. Kehoe Blvd • Carol Stream, Illinois 60188
(630) 462-8800 • Toll Free 1-800-PCASTLE
www.princecastle.com

cat-pcnp2020



MARMON
Foodservice
Technologies

A BERKSHIRE HATHAWAY COMPANY