

PRINCECASTLE™

2024/25 Product Catalog



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

PRINCECASTLE™

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 Foodservice Technologies is part of Berkshire Hathaway Inc.



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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.



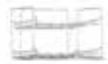


Tomato Saber®

| | 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-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) |
|  | 950-1 | Bulk Pack Tomato Core-it (144/box, uncarded) | - | - | 4.00 (1.80) | .02 (.01) |
| | 953 | Single Tomato Core-It (card/bubble pack) | - | - | 1.00 (.50) | .02 (.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 | SBK Universal Set - 1/4 | 14 (6.35) | 1.56 (.04) |
| | 980-000-22B | SBK Universal Replacement Blade - 1/4 | 8 (3.63) | .78 (.02) |
| | 980-000-22C | SBK Universal Pusher Head - 1/4 | 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) |
| | 980-000-34A | SBK Lettuce Full Set - Strip 1 X 7 | 14 (6.35) | 1.56 (.04) |
| | 980-000-34B | SKB Lettuce Blade Assy - Strip 1 X 7 | 8 (3.63) | .78 (.02) |
| | 980-000-34C | SBK Lettuce Pusher Assy - Strip 1 X 7 | 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) |

Saber King® continued

| | Model No. | Description | Shipping Info | |
|---|-------------|---|---------------|----------------|
| | | | lb. (kg.) | cu.ft. (cu.m.) |
|  | 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) |
|  | 980-000-60A | Saber King® Wedger Blade & Pusher Set 4-Section | 14 (6.35) | 1.56 (.04) |
| | 980-000-60B | Wedger Blade Assembly Replacement 4-Section | 8 (3.63) | .78 (.02) |
| | 980-000-60C | Wedger Pusher Assembly Replacement 4-Section | 6 (2.72) | .78 (.02) |
| | 980-000-61A | Saber King® Citrus Blade & Pusher Set 6-Section | 14 (6.35) | 1.56 (.04) |
| | 980-000-61B | Wedger Blade Assembly Replacement 6-Section | 8 (3.63) | .78 (.02) |
| | 980-000-61C | Wedger Pusher Assembly Replacement 6-Section | 6 (2.72) | .78 (.02) |
| | 980-000-62A | Saber King® Citrus Wedger Blade & Pusher Set 8-Section | 14 (6.35) | 1.56 (.04) |
| | 980-000-62B | Wedger Blade Assembly Replacement 8-Section | 8 (3.63) | .78 (.02) |
| | 980-000-62C | Wedger Pusher Assembly Replacement 8-Section | 6 (2.72) | .78 (.02) |
| | 980-000-65A | Saber King® Citrus Wedger Blade & Pusher Set Half Size | 9 (4.08) | .78 (.02) |
| | 980-000-65B | Wedger Blade Assembly Replacement 1/2 Size | 3 (1.36) | .78 (.02) |
|  | 980-000-01 | Saber King® 2-Tier Wire Storage Rack for Blade & Pusher | 2.2 (1.0) | .50 (.01) |
|  | 980-000-02 | Cleaning Tool/White Brush Kit | 2.2 (1.0) | .5 (.01) |
|  | 980-000-03 | SBK Cleaning Tool/Green Brush Kit | 2.2 (1.0) | .50 (.01) |
| | 980-000-04 | SBK Cleaning Tool/White Brush Kit | 2.2 (1.0) | .50 (.01) |
| | 980-000-05 | SBK Cleaning Kit, Brush Round Green | 2.2 (1.0) | .50 (.01) |
| | 980-000-06 | SBK Cleaning Kit, Brush Round Yellow | 2.2 (1.0) | .50 (.01) |
| | 980-000-07 | SBK Cleaning Tool Kit - Onion Pusher Head | 2.2 (1.0) | .50 (.01) |


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 Set 1/4in | 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) |
| | 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) |
| | 981-000-52C | 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-A6 | Wedge Witch (6 section) | 7.40 (3.36) | .89 (.03) |
| | 908-A8 | Wedge Witch (8 section) | 7.40 (3.36) | .89 (.03) |
|  | 908-70 | Replacement Blade Set for Wedge Witch (6 section) for 908-A6 | .30 (.14) | .05 (.01) |
| | 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) |
|  | 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) |

*While quantities last


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 (Set of 2) | 1.00 (.50) | .01 (.01) |
|  | 970-097 | Bagel Tray for 970-A | 1.42 (.64) | .14 (.01) |









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. Plastisol-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 | 7-Position Specialty Pie Basket (up to 5" longer and 1" thicker than standard basket) | F | 17.0 (7.9) | 2.08 (.06) | 8 |
|  | AW-393-TC | 16-Position Specialty PTFE coated Pie Basket (up to 5" longer and 1" thicker than standard basket) | F | 17.0 (7.9) | 0.14 (0.004) | 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 0.33 oz. (9.44 g.) Red, without bottles | 3.00 (1.4) | .20 (.01) |
| | 581-NMCC | Sauce Dispenser 0.50 oz. (14.77 g.) White, without bottles | 3.00 (1.4) | .20 (.01) |
| | 582-NMCC | Sauce Dispenser 0.66 oz. (18.88 g.) Black, without bottles | 3.00 (1.4) | .20 (.01) |
| | 583-NMCC | Sauce Dispenser 1 oz. (23.34 g.) Green, without bottles | 3.00 (1.4) | .20 (.01) |
| | 584-NMCC | Sauce Dispenser 0.6 oz. (17g.), White, without bottles | 3.00 (1.4) | .20 (.01) |
| | 589-NMCC | Sauce Dispenser 0.25 oz. (7.09 g.), Yellow, without bottles | 3.00 (1.4) | .20 (.01) |
| | 591-NMCC | Sauce Dispenser .48 oz. (13.61 g.), Blue, 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) |

Ketchup & Mustard Dispensers

| | Model No. | Description | Shipping Info | |
|---|-----------|------------------------------------|---------------|---------------|
| | | | lb. (kg.) | cu.ft. (cu.m) |
|  | 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) |
|  | 404-TSN | Ketchup Dispenser, Narrow | 3.00 (1.40) | 0.29 (0.008) |
|  | 407-LM | Liquid Margarine Dispenser | 2.20 (1.00) | 0.24 (0.006) |

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) |

*Denotes number of pieces per single unit.







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 - 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) |
|  | 242-IH | Hash Brown Ring (6 Section) | 2.00 (.91) | .49 (.01) |


Grill Accessories - Rollers and Spreaders

| | 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) |
|  | 50 | Dress-Up Butter Spreader | 2.00 (.91) | .19 (.01) |






*Denotes number of pieces per single unit.

**Replacement Roller kit handle available part #: 685-003





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/Forms/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) |

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) |
|  | 233-71AG | Grill Wiper, Grooved | 2.00 (.91) | .04 (.001) |

*Denotes number of pieces per single unit.

Toasting Accessories

| | Model No. | Description | Shipping Info | |
|---|-----------|-------------|---------------|---------------|
| | | | lb. (kg.) | cu.ft. (cu.m) |
|  | 224-4 | Bun Spatula | 3.80 (1.72) | .46 (.01) |
|  | 224-5 | Bun Tray | 3.80 (1.72) | .46 (.01) |

*Denotes number of pieces per single unit.








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, North America Version | 2.60 (1.18) | .30 (.01) |
| | 740-T2HW | 2-Channel Single-Function timer, Handwashing, 2 Channel, 120V, North America Version | 2.60 (1.18) | .30 (.01) |
|  | 740-T4 | 4-Channel Single-Function Timer, 120V, North America Version | 2.70 (1.18) | .30 (.01) |
|  | 740-T8 | 8-Channel Single-Function Timer, 120V, North America Version | 3.00 (1.36) | .30 (.01) |
|  | 740-T12 | 12-Channel Single-Function Timer, 120V, North America Version | 3.30 (1.50) | .32 (.01) |
|  | 741-T4 | 4-Channel Single-Function Timer, 100-240V, 50-60 Hz, North America / International Version | 4.00 (1.80) | .30 (.01) |
|  | 741-T12 | 12-Channel Single-Function Timer, 100-240V, 50-60 Hz, North America / International Version | 5.00 (2.30) | .32 (.01) |
| | 741-T12CE | 12-Channel Single-Function Timer (CE), 100-240V, 50-60 Hz, Worldwide Version | 5.00 (2.30) | .32 (.01) |
|  | 741-T2CE | 2-Channel Timer, Single Function (CE), 100-240V, 50-60 Hz, Worldwide Version | 4.00 (1.81) | .48 (.01) |
| | 741-T2HWCE | 2-Channel Timer, Handwashing (CE), 100-240V, 50-60 Hz, Worldwide Version | 4.00 (1.81) | .48 (.01) |
|  | 741-T8CE | 8-Channel, Single Function Timer (CE), 100-240V, 50-60 Hz, Worldwide Version | 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, North America Version. | 5.00 (2.30) | .32 (.01) |
|  | 740-T88 | 8-Channel Multi-Display Single-Function Timer, 120V, North America Version. | 6.00 (2.72) | .40 (.01) |
|  | 740-T88H | 8-Channel Multi-Display Timer, Horizontal, 120V, North America Version. | 6.00 (2.72) | .40 (.01) |
|  | 741-T44CE | 4-Channel Timer, Slow Cook/Hold (CE), 100-240V, 50-60 Hz, Worldwide Version. | 5.00 (2.30) | .44 (.01) |
|  | 741-T88CE | 8-Channel Timer, Slow Cook/Hold (CE), 100-240V, 50-60 Hz, Worldwide Version. | 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, North America / International Version | 11.50 (5.22) | 1.12 (.03) |
| | 755-HM16 | 16 Channel Timer Horizontal Multi Display, 120V, N. America Version | 11.50 (5.22) | 1.12 (.03) |

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

TOASTERS

Speed up your profits and maximize flexibility with a minimal footprint. **Double your toasting** output with precision to create a wide variety of fresh, **on-demand sandwiches** without compromising limited and valuable space.



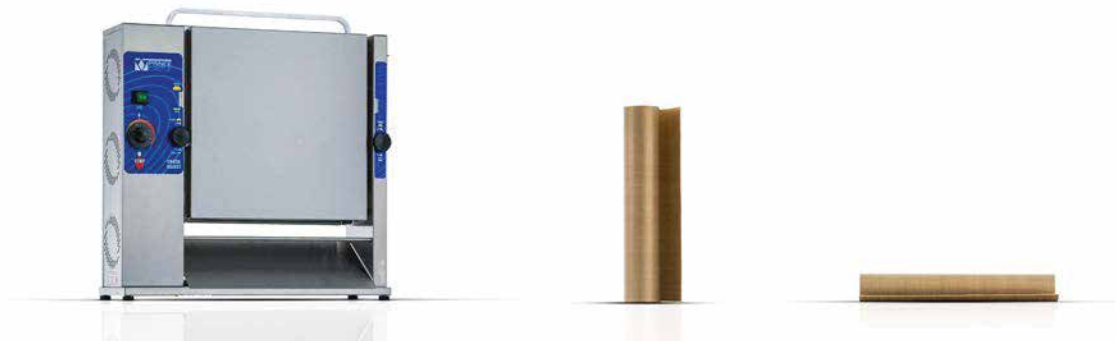
CTDE TWO LANE
CONTACT TOASTER

CTD SINGLE LANE
CONTACT TOASTER

CTS SLIM-LINE
CONTACT TOASTER



| Model No. | Description | Buns/Hr | Electrical Requirements | Plug Config. | Shipping Info | |
|-------------|---|-------------|-------------------------------------|-------------------|---------------|---------------|
| | | | | | lb. (kg.) | cu.ft. (cu.m) |
| CTDE-MAX | Dual Sided Contact Toaster, 208-240V, Two Lane, Metal Belt, Auxiliary Heater, Digital Control with Adjustable Toast Time and Temperature, North America Ver. | Up to 6,000 | 208-240V 50/60Hz | NEMA L6-20P | 75 (34.01) | 2.33 (0.07) |
| CTDE-MAX-CE | Dual Sided Contact Toaster, 208-240V, Two Lane, Metal Belt, Auxiliary Heater, Digital Control with Adjustable Toast Time and Temperature, Worldwide Vers. | Up to 6,000 | 208-240V 50/60Hz | CEE 7-7 | 75 (34.01) | 2.33 (0.07) |
| CTDE-M-CE | Dual Sided Contact Toaster, 208-240V, Two Lane, Metal Belt, Digital Control with Adjustable Toast Time and Temperature, Worldwide Vers. | Up to 6,000 | 208-240V 50/60Hz | CEE 7-7 | 75 (34.01) | 2.33 (0.07) |
| CTDE-SAX | Dual Sided Contact Toaster, 208-240V, Two Lane, Silicone Belt, Auxiliary Heater, Digital Control with Adjustable Toast Time and Temperature, North America Ver. | Up to 6,000 | 208-240V 50/60Hz | NEMA L6-20P | 75 (34.01) | 2.33 (0.07) |
| CTDE-SAX-CE | Dual Sided Contact Toaster, 208-240V, Two Lane, Silicone Belt, Auxiliary Heater, Digital Control with Adjustable Toast Time and Temperature, Worldwide Vers. | Up to 6,000 | 208-240V 50/60Hz | CEE 7-7 | 75 (34.01) | 2.33 (0.07) |
| CTDE-S-CE | Dual Sided Contact Toaster, 208-240V, Two Lane, Silicone Belt, Digital Control with Adjustable Toast Time and Temperature, Worldwide Vers. | Up to 6,000 | 208-240V 50/60Hz | CEE 7-7 | 75 (34.01) | 2.33 (0.07) |
| CTDE-WAX | Dual Sided Contact Toaster, 208-240V, Two Lane, Wire Belt, Auxiliary Heater, Digital Control with Adjustable Toast Time and Temperature, North America Ver. | Up to 6,000 | 208-240V 50/60Hz | NEMA L6-20P | 75 (34.01) | 2.33 (0.07) |
| CTDE-WAX-CE | Dual Sided Contact Toaster, 208-240V, Two Lane, Wire Belt, Auxiliary Heater, Digital Control with Adjustable Toast Time and Temperature, Worldwide Vers. | Up to 6,000 | 208-240V 50/60Hz | CEE 7-7 | 75 (34.01) | 2.33 (0.07) |
| CTD-SAX | Dual Sided Contact Toaster, 208-240V, Single Lane, Silicone Belt, Auxiliary Heater, Digital Control with Adjustable Toast Time and Temperature, North America Vers. | Up to 6,000 | 208-240V 50/60Hz | NEMA L6-20P | 56 (25.4) | 1.6 (0.05) |
| CTD-SAX-CE | Dual Sided Contact Toaster, 208-240V, Single Lane, Silicone Belt, Auxiliary Heater, Digital Control with Adjustable Toast Time and Temperature, Worldwide Vers. | Up to 6,000 | 208-240V 50/60Hz | CEE 7-7 | 56 (25.4) | 1.6 (0.05) |
| CTS-W | Vertical Contact Toaster, 1 Wire Belt, Digital Control adjusts Conveyor speed from 9-40 Sec. Toast Time, North America Version | Up to 400 | 120V, 50/60Hz, 1500 Watts | NEMA 5-15P | 68 (30.8) | 4.98 (.14) |
| CTS-WCE | Vertical Contact Toaster, Wire Belt, Digital Control adjusts Conveyor speed from 9-40 Sec. Toast Time, Worldwide Version | Up to 400 | 220-240V, 50/60Hz, 1500 Watts | CEE7- 7 8 (EU) | 68 (30.8) | 4.98 (.14) |
| CTS-WS | Vertical Contact Toaster, Silicon Belt, Digital Control adjusts Conveyor speed from 9-40 Sec. Toast Time, North America Vers. | Up to 400 | 120V, 50/60Hz, 1500 Watts | NEMA 5-15P | 68 (30.8) | 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-T9 | 9-Second Vertical Contact Toaster, Slim Line Bun, North American Version | 2200 | 110-120V/ 60Hz/13A | NEMA 5-15P | 82.00 (37.2) | 7.50 (.21) |
| | 297-T9FCE | 9-Second Vertical Contact Toaster, Slim Line Bun, Worldwide Version | 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 Version | 2200 | 240V/ 50-60Hz/7.1A | BS 1363A | 82.00 (37.2) | 7.50 (.21) |
| | 297-T12P | 12-Second Vertical Contact Toaster, North American Version | 1440 | 110-120V/ 60Hz/13A | NEMA 5-15P | 82.00 (37.2) | 7.50 (.21) |
| | 297-T12PFCE | 12-Second Vertical Contact Toaster, Slim Line Bun, Worldwide Version | 1440 | 230V/ 50-60Hz/7.4A | CEE 7-7 | 82.00 (37.2) | 7.50 (.21) |
| | 297-T20 | 20-Second Vertical Contact Toaster, North American Version | 1200 | 110-120V/ 60Hz/13A | NEMA 5-15P | 82.00 (37.2) | 7.50 (.21) |
| | 297-T20FCE | 20-Second Vertical Contact Toaster, Worldwide Version | 1200 | 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 Version | 1200 | 240V/ 50-60Hz/7.1A | BS 1363A | 82.00 (37.2) | 7.50 (.21) |

Toaster Accessories

| | Model No. | Description | Shipping Info | |
|---|-----------|--|---------------|---------------|
| | | | lb. (kg.) | cu.ft. (cu.m) |
|  | 196-12 | Release Sheet for 297 Series Toaster (5 mil thick) (*2-pack) | .50 (.23) | .07 (.01) |
| | 197-260 | Release Sheet for 297 Series Toaster (3 mil thick) (*2-pack) | .50 (.23) | .07 (.01) |
| | 299-061s | Release Sheet for CTS Series Toaster (3 mil thick) (*1 pack) | .50 (.23) | .07 (.01) |
| | 301-156S | Release Sheets for CTD Toaster (5 mil thick) (2-pack) | .50 (.23) | .07 (.01) |
| | 302-069S | Release Sheets for CTDE Series Toaster (5 mil thick) (2-pack) | .50 (.23) | .07 (.01) |
|  | 299-063s | Silicone Belt for CTS Series Toaster (Qty 1) | 1.0 (.45) | .07 (.01) |
| | 301-1375 | Silicone Belt for CTD Series Toaster (Qty 2) | .50 (.23) | .07 (.01) |
| | 302-0505 | Silicone Belt for CTDE Series Toaster (Qty 2) | 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 | 3.80 (1.72) | .46 (.01) |
|  | 224-4 | Bun Spatula | 3.80 (1.72) | .46 (.01) |
|  | 224-5 | Bun Tray | 3.80 (1.72) | .46 (.01) |

*Denotes number of pieces per single unit.

Simplifying the art of making food

Store food longer with solutions tailored to the ideal temperature and humidity



Hold cooked products longer, better and safer while improving speed of service and reducing food waste! Prince Castle Hot Holding Bins 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 Hot Holding Bins 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 service and product consistency, with added built-in programmable features that alert operators when to cook new product and replace existing held product.

Hot Holding Bins

| | Model No. | Description | Electrical Requirements | 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-20CBR 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) |




HOT HOLDING BINS

Hot Holding Bins, continued



| | Model No. | Description | Electrical Requirements | 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) |

HOT HOLDING BINS

Hot Holding Bins, continued


| | Model No. | Description | Electrical Requirements | Watts | Plug Config. | Shipping Info | |
|---|---------------------------------------|--|-------------------------|-------|--------------|---------------|---------------|
| | | | | | | lb. (kg.) | cu.ft. (cu.m) |
|  | EHB22F1-GMS02 N. America Vers. | Single-side 2-Shelf/4-Pan, extended holding bin (with 4 x 1/3 sized pans and 2 covers) | 110-120V 60Hz | 1100 | NEMA 5-20P | 64 (29) | 5.66 (0.16) |
| | EHB22F2-GMS60 U.K./Eur. Vers. | Single-side 2-Shelf/4-Pan, extended holding bin (with 4 x 1/3 sized pans and 2 covers) | 208-240V 50-60Hz | 1050 | schuko | 64 (29) | 5.66 (0.16) |
| | EHB22F2-GMS78 U.K./Mid. East Vers. | Single-side 2-Shelf/4-Pan, extended holding bin (with 4 x 1/3 sized pans and 2 covers) | 208-240V 50-60Hz | 1050 | BS1363A | 64 (29) | 5.66 (0.16) |
| | EHB22R1-GMS02 N. America Vers. | Dual-side 2-Shelf/4 Pan, extended holding bin (with 4 x 1/3 sized pans and 2 covers) | 110-120V 60Hz | 1100 | NEMA 5-20P | 64 (29) | 5.66 (0.16) |
| | EHB22R2-GMS60 U.K./Eur. Vers. | Dual-side 2-Shelf/4 Pan, extended holding bin (with 4 x 1/3 sized pans and 2 covers) | 208-240V 50-60Hz | 1050 | schuko | 64 (29) | 5.66 (0.16) |
| | EHB22R2-GMS78 U.K./Mid. East Vers. | Dual-side 2-Shelf/4 Pan, extended holding bin (with 4 x 1/3 sized pans and 2 covers) | 208-240V 50-60Hz | 1050 | BS1363A | 64 (29) | 5.66 (0.16) |
|  | EHB23F2-GMS16 N. America Vers. | Single-side 2-Shelf/6 Pan, extended holding bin (with 6 x 1/3 sized pans and 3 covers) | 208-240V 60Hz | 1970 | NEMA 6-15P | 74 (34) | 7.13 (0.20) |
| | EHB23F2-GMS60 U.K./Eur. Vers. | Single-side 2-Shelf/6 Pan, extended holding bin (with 6 x 1/3 sized pans and 3 covers) | 208-240V 50-60Hz | 1970 | schuko | 74 (34) | 7.13 (0.20) |
| | EHB23F2-GMS78 U.K./Mid. East Vers. | Single-side 2-Shelf/6 Pan, extended holding bin (with 6 x 1/3 sized pans and 3 covers) | 208-240V 50-60Hz | 1970 | BS1363A | 74 (34) | 7.13 (0.20) |
| | EHB23R2-GMS16 N. America Vers. | Dual-side 2-Shelf/6 Pan, extended holding bin (with 6 x 1/3 sized pans and 3 covers) | 208-240V 60Hz | 1970 | NEMA 6-15P | 74 (34) | 7.13 (0.20) |
| | EHB23R2-GMS60 U.K./Eur. Vers. | Dual-side 2-Shelf/6 Pan, extended holding bin (with 6 x 1/3 sized pans and 3 covers) | 208-240V 50-60Hz | 1970 | schuko | 74 (34) | 7.13 (0.20) |
| | EHB23R2-GMS78 U.K./Mid. East Vers. | Dual-side 2-Shelf/6 Pan, extended holding bin (with 6 x 1/3 sized pans and 3 covers) | 208-240V 50-60Hz | 1970 | BS1363A | 74 (34) | 7.13 (0.20) |
|  | EHB24F2-GMS16 N. America Vers. | Single-side 2-Shelf/8 Pan, extended holding bin (with 8 x 1/3 sized pans and 4 covers) | 208-240V 60Hz | 2500 | NEMA 6-15P | 97 (34) | 7.27 (0.21) |
| | EHB24F2-GMS60 U.K./Eur. Vers. | Single-side 2-Shelf/8 Pan, extended holding bin (with 8 x 1/3 sized pans and 4 covers) | 208-240V 50-60Hz | 2500 | schuko | 97 (34) | 7.27 (0.21) |

Hot Holding Bins, continued

| | Model No. | Description | Electrical Requirements | Watts | Plug Config. | Shipping Info | |
|--|--|--|-------------------------|-------|------------------|---------------|---------------|
| | | | | | | lb. (kg.) | cu.ft. (cu.m) |
|  | EHB24F2-GMS78 U.K./Mid. East Vers. | Single-side 2-Shelf/8 Pan, extended holding bin (with 8 x 1/3 sized pans and 4 covers) | 208-240V 50-60Hz | 2500 | BS1363A | 97 (34) | 7.27 (0.21) |
| | EHB24R2-GMS16 N. America Vers. | Dual-side 2 Shelf/8 Pan, extended holding bin (with 8 x 1/3 sized pans and 4 covers) | 208-240V 60Hz | 2500 | NEMA 6-15P | 97 (34) | 7.27 (0.21) |
| | EHB24R2-GMS60 U.K./Eur. Vers. | Dual-side 2 Shelf/8 Pan, extended holding bin (with 8 x 1/3 sized pans and 4 covers) | 208-240V 50-60Hz | 2500 | schuko | 97 (34) | 7.27 (0.21) |
| | EHB24R2-GMS78 U.K./Mid. East Vers. | Dual-side 2 Shelf/8 Pan, extended holding bin (with 8 x 1/3 sized pans and 4 covers) | 208-240V 50-60Hz | 2500 | BS1363A | 97 (34) | 7.27 (0.21) |
|  | EHB34F2-GMS17 N. America Vers. | Single-side 3 Shelf/12 Pan, extended holding bin (with 12 x 1/3 sized pans and 6 covers) | 208-240V 60 Hz | 3760 | NEMA 6-20P | 120 (54) | 10.10 (0.28) |
| | EHB34F2-GMS50 Eur./Lat. America Vers. | Single-side 3 Shelf/12 Pan, extended holding bin (with 12 x 1/3 sized pans and 6 covers) | 208-240V 50-60Hz | 3760 | IEC 60309 16A | 120 (54) | 10.10 (0.28) |
| | EHB34R2-GMS17 N. America Vers. | Dual-side 3 Shelf/12 Pan, extended holding bin (with 12 x 1/3 sized pans and 6 covers) | 208-240V 60Hz | 3760 | NEMA 6-20P | 120 (54) | 10.10 (0.28) |
| | EHB34R2-GMS50 Eur./Lat. America Vers. | Dual-side 3 Shelf/12 Pan, extended holding bin (with 12 x 1/3 sized pans and 6 covers) | 208-240V 50-60Hz | 3760 | IEC 60309 16A | 120 (54) | 10.10 (0.28) |

HOT HOLDING BINS

Hot Holding Bins, continued

| | Model No. | Description | Electrical Requirements | Watts | Plug Config. | Shipping Info | |
|---|---------------------------------------|--|-------------------------|-------|---------------|---------------|---------------|
| | | | | | | lb. (kg.) | cu.ft. (cu.m) |
|  | EHB42F1-GMS02 N. America Vers. | Single-side 4 Shelf/8 Pan, extended holding bin (with 8 x 1/3 sized pans and 4 covers) | 110-120V 60Hz | 1680 | NEMA 5-20P | 92 (41.73) | 8.84 (0.25) |
| | EHB42F2-GMS60 U.K./Eur. Vers. | Single-side 4 Shelf/8 Pan, extended holding bin (with 8 x 1/3 sized pans and 4 covers) | 208-240V 50-60Hz | 2100 | schuko | 92 (41.73) | 8.84 (0.25) |
| | EHB42F2-GMS78 U.K./Mid. East Vers. | Single-side 4 Shelf/8 Pan, extended holding bin (with 8 x 1/3 sized pans and 4 covers) | 208-240V 50-60 Hz | 2100 | BS1363A | 92 (41.73) | 8.84 (0.25) |
| | EHB42R1-GMS02 N. America Vers.. | Dual-side 4 Shelf/8 Pan, extended holding bin (with 8 x 1/3 sized pans and 4 covers) | 110-120V 60Hz | 1680 | NEMA 5-20P | 92 (41.73) | 8.84 (0.25) |
| | EHB42R2-GMS60 U.K./Eur. Vers. | Dual-side 4 Shelf/8 Pan, extended holding bin (with 8 x 1/3 sized pans and 4 covers) | 208-240V 50-60Hz | 2100 | schuko | 92 (41.73) | 8.84 (0.25) |
| | EHB42R2-GMS78 U.K./Mid. East Vers. | Dual-side 4 Shelf/8 Pan, extended holding bin (with 8 x 1/3 sized pans and 4 covers)) | 208-240V 50-60Hz | 2100 | BS1363A | 92 (41.73) | 8.84 (0.25) |



Prince Castle's Modular Holding Bins 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



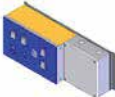



| | Model No. | Description | Electrical Requirements | Watts | Plug Config. | Shipping Info | |
|---|--------------|--|-------------------------|----------------------|--------------|---------------|---------------|
| | | | | | | lb. (kg.) | cu.ft. (cu.m) |
|  EXPANSION BASE | MHB100EB | Expansion Base, Modular (includes top cover), North America Version | N/A | See Module | N/A | 9.00 (4.08) | 1.56 (.04) |
| | MHB100EB-U | Expansion Base Modular 220-240v 50/60, Worldwide Version | N/A | See Module | N/A | | |
|  | MHB100HM1 | Pass Through Holding Module, Modular (includes one pan cover), North America Version | 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 Version | 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), North America Version | 120V, 50-60Hz | 180 each module | N/A | 10.00 (4.54) | 1.56 (.04) |
| | MHB100HM2-SS | Single Sided Holding Module (includes one slotted pan cover and one solid pan cover per module), Worldwide Version | 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), North America Version | 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 Version | 240V, 50-60Hz | See Watts per module | U.K. Vers. | 10.00 (4.54) | 1.56 (.04) |

Optional/Accessories for Hot Holding Bins



| | Model No. | Description | Shipping Info | |
|---|-------------|---|---------------|-----------------|
| | | | lb. (kg.) | cu.ft. (cu.m) |
|  | 155695N-12 | Accessory, dual handle pans for Hot Holding Series Bins (*12-pack) | 14.00 (6.40) | 2.20 (.06) |
|  | 541-442s | Optional Dual Handled Pan, Order One per Pass Through MHB100MH1 (Pass Through) Module | 1.16 (.53) | 2.20 (.06) each |
|  | 541-1095-1s | Optional Single Handled Pan, Order One Per MHB 100MH1-SS Single Sided (SS) Module | 1.16 (.53) | 2.20 (.06) each |
|  | 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) |
|  | 540-1251S | Accessory Metal Holding Bin Lid Kit (*4-pack) | 2.50 (1.13) | .20 (.01) |

*Denotes number of pieces per single unit.

Heater Panels: Prince Castle Heater Panels bring 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 Version | 58.0 (26.31) | 7.56 (.21) |
|  | HP26-26A | Heater Panel, 26" X 26", N. America / Worldwide Version | 74.0 (33.57) | 13.50 (.38) |
|  | HPC-2A | Control, Heater Panel, 2 Channel, Controls up to 2 Heater Panels, North America Version | 11.0 (4.99) | 1.29 (.04) |
|  | HPC-4 | Control, Heater Panel, 4Channel, Controls up to 4 Heater Panels, North America Version | 12.0 (5.44) | 1.29 (.04) |
|  | HPC-4CE | Control, Heater Panel, 4 Channel (CE), Controls up to 4 Heater Panels, Worldwide Version | 12.0 (5.44) | 1.29 (.04) |
|  | LF-26 | Light Fixture, 26", North America Version | 5.50 (2.49) | .75 (.02) |
| | LF-26CE | Light Fixture, 26" (CE), Worldwide Version | 5.50 (2.49) | .75 (.02) |

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) |



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 additional product information.

SERVICE AND PARTS

Technical Service and Parts Contact Information: 7:00 a.m. to 7:00 p.m. Service Hotline: toll free at 1-866-275-6392 or www.marmonlink.com.

PRINCE CASTLE'S Service and Part ORDERING CAPABILITIES:

- Orders taken 8:00 a.m. to 4:30 p. CST, Monday thru Friday.
- Parts shipped domestically same day (order must be received same day (order must be received by 12:00 p.m. CST).

TERMS AND CONDITIONS

This product list is effective November 18, 2024 and supersedes all previous price lists. No international drop shipments allowed. 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 150 lb. (68 kg.) are shipped UPS/FedEx (small package carrier).

Orders within the U.S. over 150 lb. (68 kg.) are shipped common carrier FRT Class 85 or 100. Oversized shipments are shipped LTL common carrier.

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