

**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.



## CONTENTS





<b>SLICERS, CUTTERS &amp; FOOD PREP</b>	<b>3</b>
<b>FRYING EQUIPMENT AND ACCESSORIES</b>	<b>9</b>
<b>DISPENSERS</b>	<b>11</b>
<b>GRILL TOOLS AND ACCESSORIES</b>	<b>13</b>
<b>TIMERS</b>	<b>16</b>
<b>TOASTERS</b>	<b>18</b>
<b>HOLDING BINS</b>	<b>21</b>
<b>ORGANIZATION</b>	<b>28</b>
<b>TERMS &amp; CONDITIONS</b>	<b>29</b>





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.

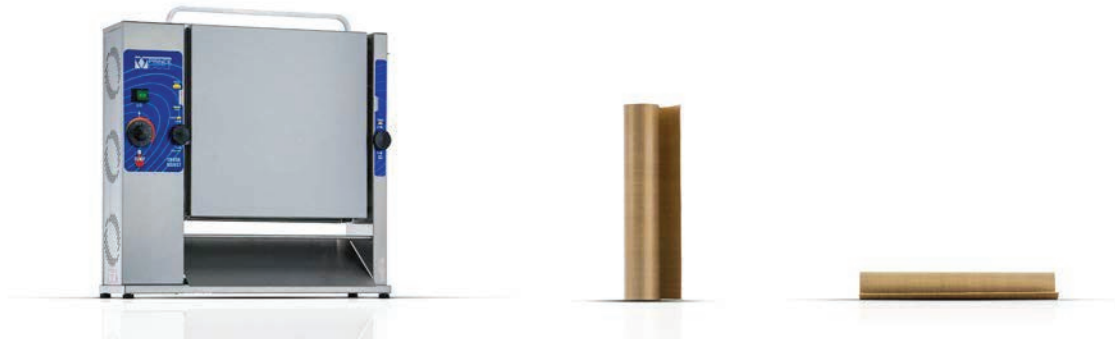


**CTDE TWO LANE**  
CONTACT TOASTER

**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 (5 mil thick) (*1 pack)	.50 (.23)	.07 (.01)
	301-156S	Release Sheets for CTS Series Toaster (5 mil thick) (2-pack)	.50 (.23)	.07 (.01)
	302-069S	Release Sheets for CTS 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)



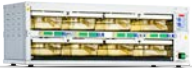
# HOT HOLDING BINS

## 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

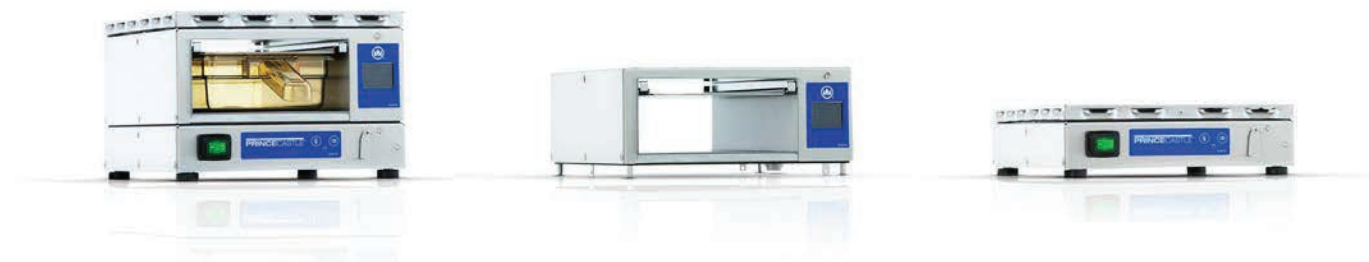
	Model No.	Description	Electrical Requirements	Watts	Plug Config.	Shipping Info	
						lb. (kg.)	cu.ft. (cu.m)
	EHB24F2-GMS78 U.K./Mid. East Vers.	Single-side 2-Shelf/8 Pan, extended holding bin (with 8 x 1/3 sized pans and 4 covers)	208-240V 50-60Hz	2500	BS1363A	97 (34)	7.27 (0.21)
	EHB24R2-GMS16 N. 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

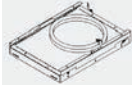
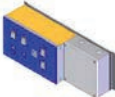

	Model No.	Description	Electrical Requirements	Watts	Plug Config.	Shipping Info	
						lb. (kg.)	cu.ft. (cu.m)
 EXPANSION BASE	MHB100EB	Expansion Base, Modular (includes top cover), North America Version	N/A	See Module	N/A	9.00 (4.08)	1.56 (.04)
	MHB100EB-U	Expansion Base Modular 220-240v 50/60, Worldwide 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](http://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](http://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.

© Marmon Foodservice Technologies, 2024. Specifications, Design and Prices are subject to change without notice. Date of publication: November 2024.