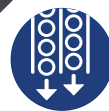


World-class quality, speed, and throughput

CTDE
Contact Toaster Dual Sided
Extended Throughput



When every second counts, the CTDE contact toaster from Prince Castle delivers. Designed for peak efficiency, it can handle two bread pieces simultaneously thanks to its dual-lane concept, cutting service time in half without compromising on quality. This gold-standard toaster is compact and powerful, built to keep your business moving faster and earning more.



Dual Lane Design

Toast two buns simultaneously with one-handed loading



High Capacity

Handles up to 2,400 buns per hour



Advanced Compression

Patented compression system ensures even toasting without crushing



Crew Friendly

Customizable settings with LCD touchscreen for easy, seamless operation



Toasting Consistency

Heavy-duty platen retains heat, ensuring perfect toast all day

Product Highlights

CTDE

Built for speed and precision, the CTDE sets the standard for high-performance toasting. Its innovative dual-lane design, advanced compression technology, and user-friendly controls work seamlessly together to help your kitchen serve more customers, faster, and with consistent, top-quality results.



Advanced technology
Patented compression for perfect caramelization.

1



Effortless control
Intuitive navigation between pre-programmed settings.

2



Double the output
Feed two buns simultaneously during high peak times.

3

ELEVATE QUALITY AND REDUCE WASTE

- Patented compression ensures perfect caramelization without crushing.
- Delivers consistent, best-in-class results across all bread types.
- Multiple belt options (silicone, stainless steel, wire) for optimal flexibility.
- Advanced heating technology ensures precision toasting and reduces waste during peak demand.

SIMPLIFIED OPERATIONS

- Intuitive, crew-friendly operation and programming with an LCD touchscreen.
- Pre-programmed settings reduce operator errors during busy times.
- One-handed bun-feeding and dual-lane system double throughput during peak hours.
- User-friendly design simplifies staff training and fits into any kitchen workflow.
- Durable design ensures consistent performance in demanding environments.

MENU FLEXIBILITY

- Toasts up to 2,400 buns per hour, perfect for high-volume kitchens.
- Adjustable toast times (6–40 seconds) for peak customization.
- Accommodates artisan breads, standard buns, and specialty items.
- Programmable daypart settings streamline menu transitions.
- Auxiliary heat option enhances toast quality for premium sandwiches.

EASY TO CLEAN AND MAINTAIN

- Stainless steel construction ensures quick, hassle-free cleaning.
- Non stick release sheets prevent residue build-up ensuring lasting, optimal toaster performance.
- Detachable conveyor belts and easy access to components simplify upkeep.

SUSTAINABLE DESIGN

- Energy-efficient auxiliary heaters reduce costs.
- Long-lasting components minimize replacements and waste.
- Heat-shield design ensures cooler surfaces for safety, while enhancing energy efficiency.



Technical Specifications

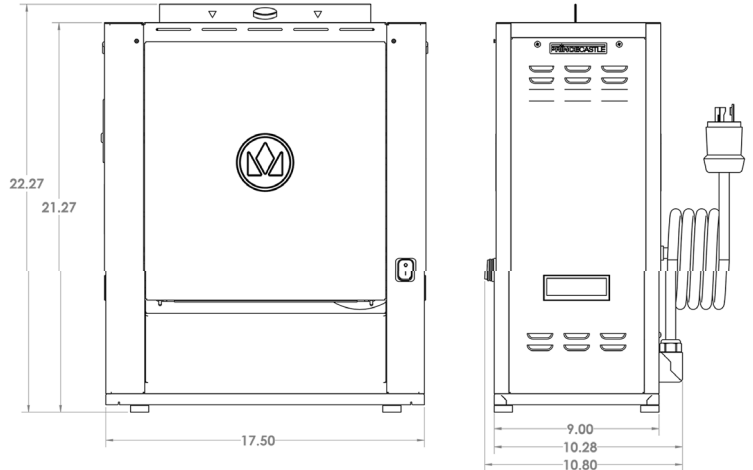
CTDE - Contact Toaster Dual Sided Extended Throughput Output & Electrical

Model N°	Description	Volts	Hz	Watts	Amps	Plug	Temperature Range (°F)	Bread Diameter	Variable Speed	Pass Through Time	Belt
CTDE-MAX	Dual sided toaster, Stainless steel belt w/Aux heater	208-240	60	2440-3250	11.7-13.5	NEMA L6-20P	100-550°F 38-288°C	5.5" 14cm	Yes	6-40 sec	Stainless steel
CTDE-MAX-CE	Dual sided toaster, Stainless steel belt w/Aux heater, CE	220-240	50/60	3000	12.4 - 13.5	CEE 7.7	100-550°F 38-288°C	5.5" 14cm	Yes	6-40 sec	Stainless steel
CTDE-M-CE	Toaster dual, Stainless steel belt, CE	220-240	50/60	3000	12.4 - 13.5	CEE 7.7	100-550°F 38-288°C	5.5" 14cm	Yes	6-40 sec	Stainless steel
CTDE-SAX	Toaster dual, Silicone belt w/Aux heater	208-240	60	2440-3250	11.7-13.5	NEMA L6-20P	100-550°F 38-288°C	5.5" 14cm	Yes	6-40 sec	Silicone
CTDE-SAX-CE	Toaster dual, Silicone belt w/Aux heater, CE	220-240	50/60	3000	12.4 - 13.5	CEE 7.7	100-550°F 38-288°C	5.5" 14cm	Yes	6-40 sec	Silicone
CTDE-S-CE	Toaster dual, Silicone belt, CE	220-240	50/60	3000	12.4 - 13.5	CEE 7.7	100-550°F 38-288°C	5.5" 14cm	Yes	6-40 sec	Silicone
CTDE-WAX	Toaster dual, Wire w/Aux heater	208-240	60	2440-3250	11.7-13.5	NEMA L6-20P	100-550°F 38-288°C	5.5" 14cm	Yes	6-40 sec	Wire
CTDE-WAX-CE	Toaster dual, Wire belt w/Aux heater, CE	220-240	50/60	3000	12.4 - 13.5	CEE 7.7	100-550°F 38-288°C	5.5" 14cm	Yes	6-40 sec	Wire

Product Dimensions + Weight

Width	17.5" (44,4cm)
Depth	10.8" (27,4cm)
Height	21.3" (54,1cm)
Unit Weight	70 lbs (31,7kg)
Shipping Weight	75 lbs (34,0kg)

Specifications



Accessories

Model Number	Description
511-141	Butter Wheel (Wire/Silicone Only)
302-050S	Silicone Belt 2 pack
302-069s	Release Sheet Kit 2 pack

Belt Options



Wire



Silicone



Stainless steel

Certifications



Whatever your needs, we've got the right solution for every toasting occasion.



Model	297-T9	297-T12P	297-T20	CTS	CTD	CTDE
Toaster Style	Contact, Continuous	Contact, Continuous	Contact, Continuous	Contact, Continuous	Contact, Continuous	Contact, Continuous
Unit Dimensions						
Width (in)	25.0"	25.0"	25.0"	20.3"	12.0"	17.5"
Depth (in)	8.2"	8.2"	8.2"	8.5"	10.8"	10.8"
Height (in)	26.3"	26.3"	26.3"	22.2"	21.3"	21.3"
Net Weight (lbs.)	71 lbs.	71 lbs.	71 lbs.	65 lbs.	51 lbs.	70 lbs.
Shipping Dimensions						
Width (in)	26.0"	26.0"	26.0"	24.5"	16.5"	21.8"
Depth (in)	12.2"	12.2"	12.2"	13.0"	16.3"	15.8"
Height (in)	27.6"	27.6"	27.6"	27.0"	28.3"	21.1"
Shipping Weight (lbs.)	82 lbs.	82 lbs.	82 lbs.	68 lbs.	56 lbs.	75 lbs.
Bun Specifications						
Bread Diameter (in)	5.5"	5.5"	5.5"	5.5"	5.5"	5.5"
Crown Min (in)	0.75"	0.75"	0.75"	0.5"	0.4"	0.4"
Crown Max (in)	1.25"	1.25"	1.25"	1.25"	1.25"	1.25"
Heel Min (in)	0.5"	0.5"	0.5"	0.3"	0.3"	0.3"
Heel Max (in)	1.0"	1.0"	1.0"	1.0"	1.0"	1.0"
Buns per Hour	2,400/hr	2,400/hr	2,400/hr	1,200/hr	1,200/hr	2,400/hr
Product Specifications						
Platen	Single Sided	Single Sided	Single Sided	Single Sided	Dual Sided	Dual Sided
Belt	Wire	Wire	Wire	Wire, Silicone	Silicone	Wire, Silicone, Stainless steel
Variable Speed	No	No	No	Yes	Yes	Yes
Temp Range	370-570°F	370-570°F	370-570°F	100-550°F	100-550°F	100-550°F
Pass Through Time	9 sec	12 sec	20 sec	9-40 sec	6-40 sec	6-40 sec
Volts	115V	115V	115V	115V	208-240V	208-240V
Hertz	60 Hz	60 Hz	60 Hz	60 Hz	60 Hz	60 Hz
Watts	1550W	1550W	1550W	1550W	1700-2250W	2440-3250W
Amps	15.5	15.5	15.5	15.5	8.1-9.4	11.7-13.5
Plug	NEMA 5-15P	NEMA 5-15P	NEMA 5-15P	NEMA 5-15P	NEMA L6-20P	NEMA L6-20P
Warranty	1-Year Parts & Labor	1-Year Parts & Labor	1-Year Parts & Labor	1-Year Parts & Labor	1-Year Parts & Labor	1-Year Parts & Labor
Accessories	Butter Wheel, Release Sheet Kit	Butter Wheel, Release Sheet Kit	Butter Wheel, Release Sheet Kit	Butter Wheel, Release Sheet Kit Silicone Belt	Butter Wheel, Release Sheet Kit Silicone Belt	Butter Wheel (Wire/Silicone only), Release Sheet Kit; Silicone Belt
Agency Listings	UL Safety, UL Sanitation, CE, EAC, UKCA	UL Safety, UL Sanitation, CE, EAC	UL Safety, UL Sanitation, CE, EAC	UL Safety, UL Sanitation, CE, EAC, UKCA	ELT Safety, ELT Sanitation, CE, EAC, UKCA	ELT Safety, ELT Sanitation, CE, EAC, UKCA

PRINCECASTLE

The perfect toast, every time.



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To contact a Prince Castle representative, go to princecastle.com/contact/

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