

NO. 1

PRINCECASTLE
www.princecastle.com
1.800.PCASTLE



2018
McDONALD'S
PRODUCT
CATALOG



We are in the business of making the food experience more enjoyable by:

OUR VALUES

Making food **Taste** great.

Innovative products/services that provide **Practical Solutions** to meet customer needs.

OUR DESIGN

Uniquely **Designed** to be Your Partner.

Prince Castle's high-tech and efficient global manufacturing facilities have top of class production and distribution capabilities producing and specializing in:

OUR SOLUTIONS

Smallwares

- Grill Tools
- Dispensers
- Fry Baskets
- Slicing

Ensuring the food preparation & experience is more **Engaging.**

Safer food storage & preparation.

A product that you can **Trust.**



SNAP Technology

Serviceable in 30min with Less Reduced Downtime.



Energy Efficiency

in mind to lower kitchen costs & compact equipment solutions.

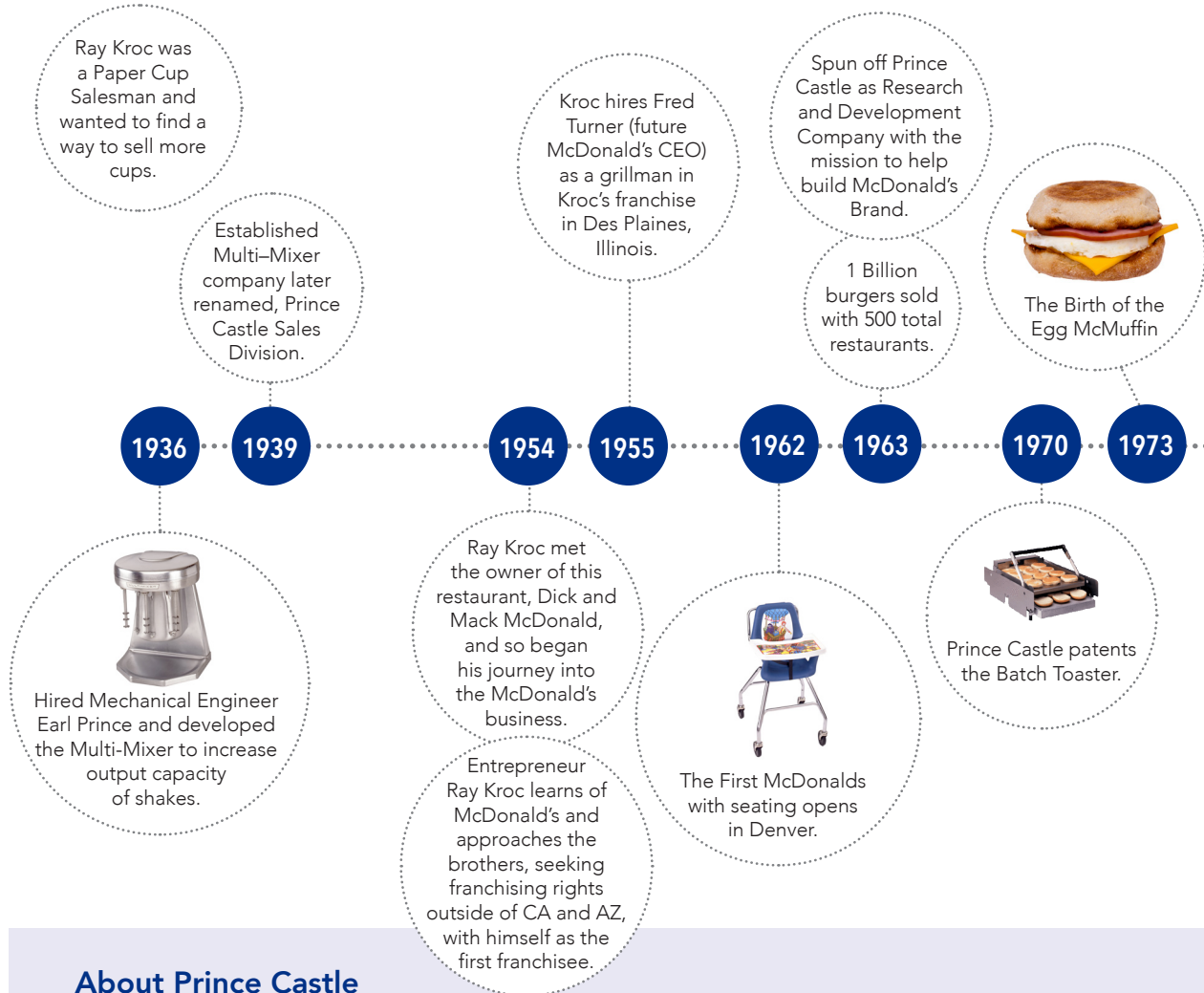
Holding & Toasting

- High-Density Holding Cabinets
- Custom Toaster Platforms
- Specialty Toasters
- Rapid Steamer

Refrigeration

- Cream Dispenser
- Refrigerated Rail
- Tabletop Cooler

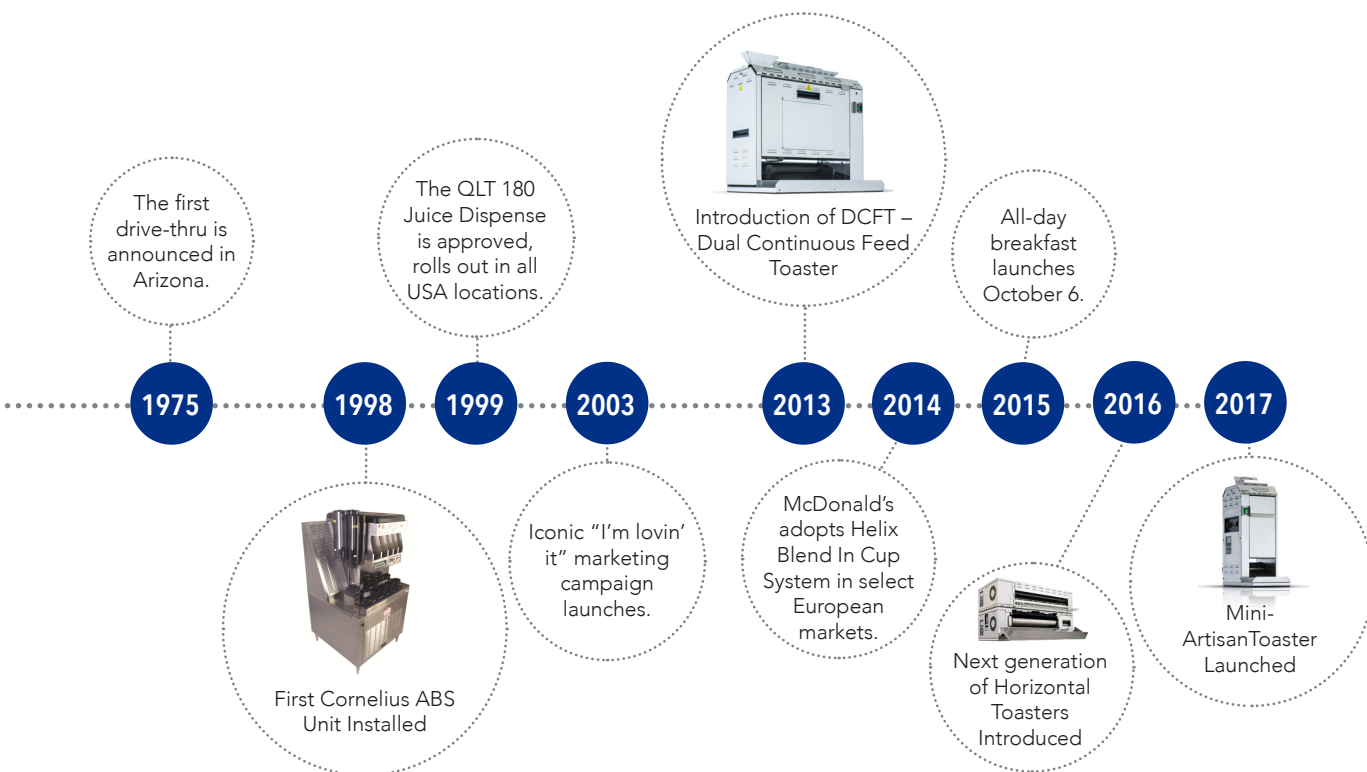
Prince Castle and McDonalds—A Timeline



About Prince Castle

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 not only been a pioneer and innovator of new technologies but is also 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 Food, Beverage & Water Technologies Company, supports the global foodservice industry with innovative equipment and technologies for restaurants, hotels, cafeterias, and other commercial and institutional environments. Marmon's brands include Prince Castle, Angelo Po, Silver King food preparation equipment, Cornelius beverage dispensing equipment,

and EcoWater and KX Technologies water purification equipment. The company is a subsidiary of Marmon Holdings, Inc., a global, diversified industrial organization comprising about 185 independent manufacturing and service businesses. Marmon is part of Berkshire Hathaway Inc., one of the world's largest, most successful, and best respected companies.





CBT (Core Bun Toaster) | pg 6



IRT (Infrared Toaster) | pg 6



DCFT (Dual Continuous Feed Toaster) | pg 8



Vertical Artisan Toaster | pg 10



Rapid Steamer | pg 12

Toasting



[IRT - muffins & bagels]

[CBT - buns]

CBT & IRT Horizontal Toaster

Keep Both Your Wallet and Your Customers Lovin' It!

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

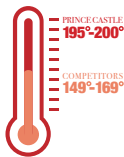
The CBT (Core Bun Toaster) features a stainless steel belt for durability, reliability and minimum consumables. Cleaning and maintenance is easy to perform with a slide

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

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

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

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



80%
Savings

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



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

CBT & IRT Horizontal Toaster

FEATURES

- Toast core buns and breakfast items simultaneously
- Adjustable compression
- Adjustable speed control
- Adjustable temperature control
- Stainless steel belt for long term reliability
- Minimal low cost consumables
- Sliding belt drawer for easy cleaning and maintenance
- Modular design for rapid servicing and troubleshooting
- Heated landing zones for core buns
- Gold quality toasting at only 455° (vs. over 550°)
- Breakfast items are fed into UHC tray to minimize product handling
- Dual sided club toasting
- Compatible with single and three phase wiring to eliminate in-store electrical wiring
- Low energy consumption with high bun temperatures

SPECIFICATIONS



IRT Series
Horizontal Toaster

W 33.3in 84.62cm
H 8.95in 22.72cm
D 16.38in 41.61cm

Shipping Weight: 122.0 lbs (55.33 kgs)



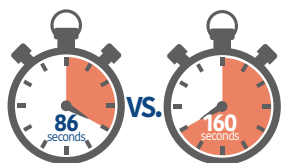
CBT Series
Horizontal Toaster

W 33.36in 84.74cm
H 10.14in 25.74cm
D 16.11in 40.92cm

Shipping Weight: 200.0 lbs (90.71 kgs)

ELECTRICAL INFORMATION

Model Number	Description	Volts	Hz	AMPS	Plug Type
IRT-SB-NA-1PS	Infrared Toaster, North American version, single phase plug	200-240	50/60	15.5-17.75	1 Phase
IRT-SB-NA-3PS	Infrared Toaster, North American version, three phase plug	200-240	50/60	15.5-17.75	3 Phase
CBT-SB-NA-1PS	Core Bun Toaster, North American version	200-240	50/60	23.5-26.2	1 Phase



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

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



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





DCFT-MCD - Vertical Toaster

The Next Generation of Toasters

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

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

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

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



DCFT-MCD - Vertical Toaster

FEATURES

- Dual continuous feed toasting
- Adjustable toasting time from 10 - 25 seconds, in half second increments
- Adjustable platen temperature for precise toasting - up to 288° C/550° F
- Designed for "barrel-run toasting"
- Heel and crown bun crush control settings accommodate various bread types and bun sizes
- Teflon sheet eliminates sticking and is easy to access & clean
- Double wall construction throughout to minimize surface temperatures
- Two-year parts and labor warranty

SPECIFICATIONS



DCFT-MCD
Vertical Toaster

W 25.58in 64.97cm

H 25.22in 64.05cm

D 15.71in 39.90cm

Shipping Weight: 156.0 lbs (70.76 kgs)

ELECTRICAL INFORMATION

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



Kit Options

527-817S - DCFT Club Feed Extension





Vertical Artisan Toaster

The Next Generation of Toasters

The Prince Castle Vertical Artisan Toaster is the new platform in artisan roll toasting. The dual belt design allows one handed parallel feeding, and unparalleled flexibility. Dual belt heaters and a dual sided platen pack in heat and color while maintaining maximum energy efficiency. The Mini accommodates rolls up to 14 cm wide and compression adjustment up to 1.1 cm. The small footprint provides flexibility in placement for even the tightest of kitchens.

The Vertical Artisan Toaster features stainless steel belts for durability, reliability, and minimum consumables. Cleaning and maintenance is easy to perform with tilt out doors to access the belts. Capable of 17 second toasting, the Vertical Artisan Toaster can run 200+ perfect buns per hour.

Vertical Artisan Toaster

FEATURES

- Toast core buns and specialty rolls in one toaster
- Adjustable speed, temperature, and compression adjustment for multiple bread products
- Stainless steel belt for lifetime reliability
- Release sheet is the ONLY consumable
- Tilt out access doors for easy maintenance
- SNAP™ design for rapid servicing and trouble-shooting
- Heated landing zone for core buns
- Gold quality toasting at only 500° F for low current draw and power consumption
- Compatible with 1 & 3 phase wiring

OPTIONAL ACCESSORY - MOTORIZED BUTTER WHEEL

Key Features

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

SPECIFICATIONS



W 9.4in 23.9cm
H 25.3in 64.3cm
D 17.3in 43.9cm

Shipping Weight: 75.0 lbs (34 kgs)

DCFT-ART
Vertical Artisan Toaster



W 15.1in 38.4cm
H 7.6in 19.3cm
D 4.6in 11.7cm

Shipping Weight: TBD

DCFT-BWART-MCD
Optional Butter Wheel

ELECTRICAL INFORMATION

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





625-Series Rapid Steamer

A More Appetizing Bun In Little Time

The Prince Castle Rapid Steamer is ideal for any restaurant configuration, including Made-For-You, BOP, Grill Direct and other kitchen layouts. Able to steam buns in as little as 8 seconds, you will be able to offer your customers a more appetizing bun in little time.

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

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

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

FEATURES

- Quickly steams regular buns in as little as 8 seconds
- Design allows for rethermalizing protein products in seconds
- Digital controls ensure accurate steaming and simple operation
- Flexibly designed to accommodate menu expansion
- Minimal condensation on surface. Minimal steam discharged.
- Steam two buns, both crown and heel outside down, at one time.
- Two units fit back-to-back for Made-For-You, single unit can be used for traditional restaurants (Lower Shelf Kit available from your KES)
- Two-year parts and labor warranty

625-Series Rapid Steamer

SPECIFICATIONS



625-Series
Rapid Steamer

W 14.1in 35.8cm

H 8.9in 22.6cm

D 16.5in 41.9cm

Shipping Weight: 35.0 lbs (15.9 kgs)

ORDERING/ELECTRICAL INFORMATION

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



Kit Options

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





Product Holding



Universal Holding Cabinet | pg 16



Pie Merchandiser | pg 18



Pie Merchandiser with
Illuminated Display | pg 18





Universal Holding Cabinet

Customize and Expand Your Menu

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

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

for ease of use. You can expand your menu and offer more products with the 6 shelf design.

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

Universal Holding Cabinet

FEATURES

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

SPECIFICATIONS



W 22.00in 55.88cm

H 22.50in 57.15cm

D 25.25in 64.14cm

Shipping Weight: 225.0 lbs (102.06 kgs)

UHC6PT-22MCD
Universal Holding
Cabinet

ELECTRICAL INFORMATION

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





Pie Merchandiser

Keeping Boxed Foods Fresh

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

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

Pie Merchandiser

FEATURES

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

SPECIFICATIONS



W 12.19in 31.0cm
H 25.56in 64.9cm
D 10.08in 25.6cm

Shipping Weight: 49.5 lbs (22.5 kgs)

524-MCDUS/
524-MCDCJP
Pie Merchandiser
Stainless Door



W 12.19in 31.0cm
H 25.56in 64.9cm
D 10.08in 25.6cm

Shipping Weight: 49.5 lbs (22.5 kgs)

524-MCDC/
524-MCDCCE
Pie Merchandiser
Illuminated Display

ELECTRICAL INFORMATION

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







Cream Dispenser | pg 22



Tabletop Cooler | pg 24



Chilled Rail | pg 26

Refrigeration



Cream Dispenser

Precision Dispensing

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

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

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

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

Creamer Dispenser

FEATURES

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

SPECIFICATIONS



Silver King SK-1
Cream Dispenser

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

Shipping Weight: 70.0 lbs (31.75 kgs)

ELECTRICAL INFORMATION

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





Tabletop Chiller

Effective Cooling

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

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

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

Tabletop Chiller

FEATURES

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

SPECIFICATIONS



Silver King SKPS3
Tabletop Chiller

- W** 13.25in 33.65cm
- H** 11.88in 30.14cm
- D** 9.13in 23.17cm

Shipping Weight: 24.0 lbs (10.88 kgs)

ELECTRICAL INFORMATION

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





Refrigerated Rail

Keep Your Condiments Fresh

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

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

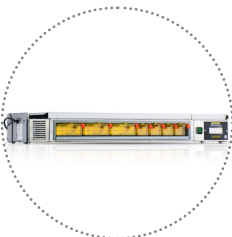
The unit has been set to maintain product within a temperature range of 33° F to 41° F using a R134a hermetic refrigeration system with a capillary tube metering device, cold wall evaporator and condenser design. The rail utilizes a programmable temperature control with a digital temperature indicator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

Refrigerated Rail

FEATURES

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

SPECIFICATIONS



W 44.50in 113cm

H 5.88in 14.93cm

D 13.0in 33.02cm

Shipping Weight: 50.0 lbs (22.68 kgs)

SKMCD-RR-5
Refrigerated Rail

ELECTRICAL INFORMATION

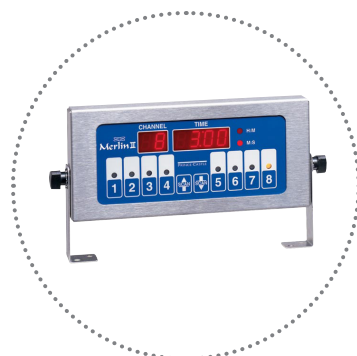
Model Number	Description	Volts	Hz	AMPS	Plug Configuration
SKMCD-RR-5	Refrigerated Rail, North America Unit, 5 Tray	110-120	115/60	1.6	NEMA 5-15P



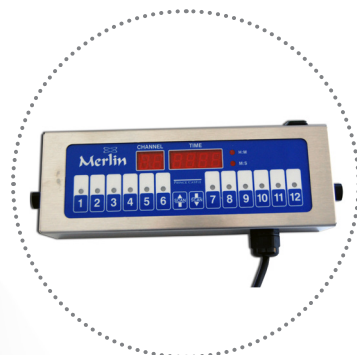
Miscellaneous



Egg Cooker | pg 29



740-Series Timers | pg 30



741-Series Timers | pg 30



EC6 Egg Cooker

Perfectly Shaped, Great Tasting Eggs

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

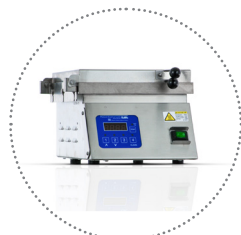
The precise temperature control and steam created during cooking provides a consistent cooking result from cycle to cycle. Eggs are cooked in less than 3 minutes with a perfect shape and great taste.

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

FEATURES

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

SPECIFICATIONS



EC-6

W 18.01in 45.75cm

H 9.20in 23.37cm

D 17.36in 44.09cm

Shipping Weight: 37.37 lbs (16.95 kgs)

ELECTRICAL INFORMATION

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





740/741-Series Single Function Timers

The Next Generation of Timing

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

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

These simple-to-use timers countdown in hours and minutes or minutes and seconds. Up and down scan buttons make each channel

easy to program. Each channel is activated with a push of a button. A digital channel display shows the active channel.

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

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

FEATURES

- Digital channel display shows the active channel.
- New multi-colored LED channel indicators show the status of the timing cycle and provide early warning as the countdown expires.
- Lightweight ultra-slim 1 inch (2.5 cm) thick design and extra long 10 foot (3 m) line cord let you mount these units virtually anywhere.
- Each channel can be programmed independently, and all channels can be used simultaneously.
- The two-tone alarm is adjustable for either high or low sound levels.
- Includes menu labels to identify channels: Burgers, Steak, Chicken, Fish, Fries and blank stickers.
- Includes set of 3½ inch (8.9 cm) mounting brackets. For increased mounting flexibility, flush mount brackets are available.
- One year warranty.

740/741-Series Single Function Timers

SPECIFICATIONS



740-Series Times

Model Number	Width Inches (cm)	Height Inches (cm)	Depth Inches (cm)	Shipping Wt. Lbs (kg)	Shipping cu.ft. (cu.m.)
740-T2HW	7.87 (19.99)	4.00 (10.16)	1.09 (2.77)	4.00 (1.80)	.30 (.01)
740-T44	8.93 (22.68)	4.00 (10.16)	1.09 (2.77)	4.00 (1.80)	.30 (.01)
740-T66CP	8.93 (22.68)	4.00 (10.16)	1.09 (2.77)	4.00 (1.80)	.30 (.01)
740-T88	10.43 (26.49)	4.00 (10.16)	1.09 (2.77)	5.00 (2.30)	.30 (.01)



741-Series Times

Model Number	Width Inches (cm)	Height Inches (cm)	Depth Inches (cm)	Shipping Wt. Lbs (kg)	Shipping cu.ft. (cu.m.)
741-T2CE	7.87 (19.99)	4.00 (10.16)	2.50 (6.40)	4.00 (1.80)	.30 (.01)
741-T2HWCE	7.87 (19.99)	4.00 (10.16)	2.50 (6.40)	4.00 (1.80)	.30 (.01)
741-T4CE	8.93 (22.68)	4.00 (10.16)	2.50 (6.40)	4.00 (1.80)	.30 (.01)
741-T66MCCE	8.93 (22.68)	4.00 (10.16)	2.50 (6.40)	4.00 (1.80)	.30 (.01)
741-T88MCCE	10.43 (26.49)	4.00 (10.16)	2.50 (6.40)	5.00 (2.30)	.30 (.01)
741-T12CE	12.93 (32.84)	4.00 (10.16)	2.50 (6.40)	5.00 (2.30)	.30 (.01)

ELECTRICAL INFORMATION

Model Number	Description	Volts	Hz	AMPS	Plug Configuration
740-T2HW	2-Channel Handwashing Timer	120	60	.083 max	NEMA 5-15P
740-T44	4-Channel Single-Function Timer	120	60	.083 max	NEMA 5-15P
740-T66CP	6-Channel Single-Function Timer	120	60	.083 max	NEMA 5-15P
740-T88	8-Channel Single-Function Timer	120	60	.083 max	NEMA 5-15P
741-T2CE	2-Channel Single-Function Timer - Europe	120/240	50/60	.083 max	Appropriate I.E.C. cord set is also included to meet the electrical requirements for specific countries.
741-T2HWCE	2-Channel Handwashing Timer - Europe	120/240	50/60	.083 max	
741-T4CE	4-Channel Single-Function Timer - Europe	120/240	50/60	.083 max	
741-T66MCCE	6-Channel Single-Function Timer - Europe	120/240	50/60	.083 max	
741-T88MCCE	8-Channel Single-Function Timer - Europe	120/240	50/60	.083 max	
741-T12CE	12-Channel Single-Function Timer - Europe	120/240	50/60	.083 max	



Smallwares





Fry Baskets
pg 34



Dispenser Holder
pg 35



Margarine Dispenser
pg 35



Ketchup & Mustard Dispenser
pg 35



Narrow Sauce Dispenser
pg 36



Hot Cake Batter Dispenser
pg 36



Sauce Dispenser Guns
pg 36



Dispenser Bottles
pg 37



Dispenser Bottle Storage Tray
pg 37



Ice Bin Filler
pg 37



Instruction Sheet Holder
pg 38



Box Holders
pg 38



Low Profile Grill Scraper
pg 39



Ergonomic Grill Scrapers
pg 39



Redi-Grill Scraper
pg 40



Manual Grill Tool Sharpener
pg 40



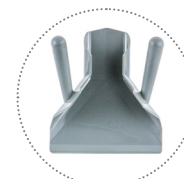
Kleen Screen Polisher
pg 40



Grill Wiper
pg 41



Sear Tool
pg 41



Fry Scoops
pg 41



Egg Scrambler
pg 42



Egg Ring
pg 42



Bagel Saber
pg 42



Tomato Saber
pg 43



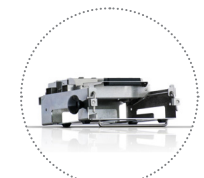
Dice Witch
pg 43



Wedge Witch
pg 44



Citrus Saber
pg 44



Sausage Slicer
pg 44



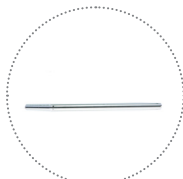
Tomato Core-It
pg 45



Pouch Mate
pg 45



Food Rack
pg 45



Bun Tray
pg 45



Bun Spatula
pg 46



Sandwich Sampler
pg 46



Fryer Gloves
pg 46



Fryer Cleaning Tool
pg 47



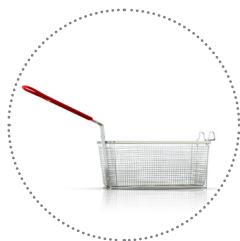
Mop & Broom Station
pg 47



Waste Compacting Tool
pg 47

Fry Baskets

Second-to-None in Construction and Quality



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

MCD-460C
French Fry Basket
for Ram System



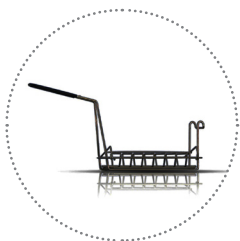
L 13.25in 33.66cm
W 5.50in 13.97cm
H 5.625in 14.29cm

MCD-211PC
French Fry Basket



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

MCD-320PBC
Chicken McNugget
Basket



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

MCD-254PBC
Fish Filet Basket
(Split Vat)



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

MCD-556PC
Hash Brown Basket



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

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



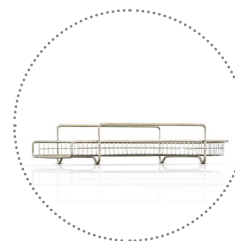
L 12.75in 32.38cm
W 2.875in 7.30cm
H 5.625in 14.29cm

MCD-161PBC
McBites Slim Line Basket
(1/2 size) No Divider



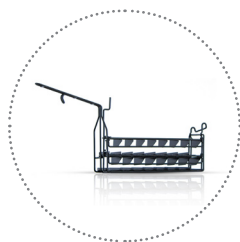
L 12.75in 32.38cm
W 2.875in 7.30cm
H 5.625in 14.29cm

MCD-160PBC
Crispy Chicken/McNugget
Slim Line Basket (1/2 size)



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

AW-917C
McNugget Transfer
Basket



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

AW-393-TC
Pie Basket
Teflon-Coated

FEATURES

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

Dispenser Holders

Durable and Efficient

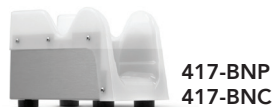


417-ANP
417-ANC

L 13.25in 33.66cm

W 5.50in 13.97cm

H 5.625in 14.29cm



417-BNP
417-BNC

L 13.25in 33.66cm

W 5.50in 13.97cm

H 5.625in 14.29cm

FEATURES

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

Margarine Dispenser

Efficient Design and Portion Control



407-LM

*Dispenser holder shown in picture sold separately

L 6.25in 16.50cm

W 3.50in 8.90cm

H 11.0in 27.94cm

FEATURES

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

Ketchup and Mustard Dispensers

Calibrated Portion Control for Perfect Dispensing



Mustard: 398-CN
Ketchup: 406-AN

L 6.25in 16.50cm

W 3.50in 8.90cm

H 9.13in 23.2cm

FEATURES

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



Narrow Sauce Dispenser

Perfect Tomato Sauce Dispenser



404-TSN
*Dispenser holder shown in picture sold separately

- L 19.06in 48.41cm
- W 3.44in 8.73cm
- H 7.60in 19.30cm

FEATURES

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

Hotcake Batter Dispenser

Efficient, Durable and Easy to Clean



142-C

- H 10.50in 26.67cm

FEATURES

- Portion control for dispensing consistent product amounts.
- Adjustable for any size pancake.
- Convenient lever design for easy dispensing.
- Built-in legs—no need for a stand.
- Stainless steel construction.
- Finger-formed Bakelite handle.
- Easy to clean.

Sauce Dispenser Gun

Variety of Colors



580-Series Sauce Dispenser



58L Color Caps

- L 19.06in 48.41cm
- W 3.44in 8.73cm
- H 7.60in 19.30cm

FEATURES

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

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

Dispenser Bottles

Accessory to 580-Series Dispensers



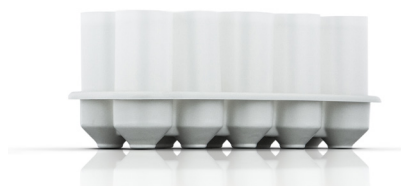
136-1 Bottles (9 per case)
136-35 Retainers (10 per pkg)
136-36 Spout Cap (10 per pkg)
136-38S Pistons (20 per pkg)
136-41 Diffusers (10 per pkg)

FEATURES

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

Dispenser Bottle Storage Tray

Keep Dispenser Bottles Organized



155

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

FEATURES

- Holds up to 10 bottles
- Keeps bottles organized

Ice Bin Filler

Easy-to-Handle



184
184C

W 16.00in 40.64cm
H 8.13in 20.32cm
D 17.88in 43.18cm

the durable plastic construction ensures years of trouble-free service. The large capacity design can hold all types of ice cubes, holding as much as 20 lbs of ice.

FEATURES

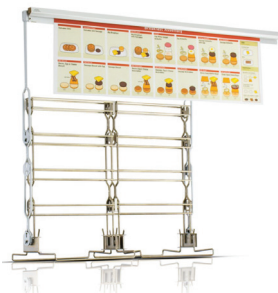
- Large capacity - holds up to 20 lbs of ice
- Easy to handle and use
- Easy to clean
- Rugged cool blue plastic design
- Stores on any wall using the provided storage hook

Prince Castle's Ice Bin Filler is designed for use in commercial kitchens or restaurant serving areas. This easy-to-handle unit is perfect for transporting ice from one location to another, and



Instruction Sheet Holder

Easy To Use



W 48.00in 121.90cm
H 34.85in 88.50cm
D 3.00in 7.60cm

333-OSN *Instruction sheets not included

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

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

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

FEATURES

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

Box Holders

Improving Prep Time



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

FEATURES

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

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

Low Profile Grill Scraper

Effective on Clamshell Grills and Topside Cookers



513-MCG

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

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

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

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

FEATURES

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

Ergonomic Grill Scraper

Improves Operator Safety and Comfort



613-A
613-C
613-D

W 5.25in 13.30cm
H 6.00in 15.25cm
L 20.50in 52.10cm

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

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

FEATURES

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

Redi-Grill Scraper

A Heavy-Duty Scraper



Model 161

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

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

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

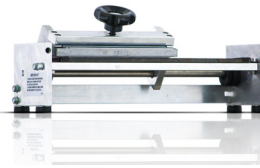
The easy grip handle ensures safe cleaning, and a new wing nut design makes blade removal even easier - no tools required. Model 161 has a 6 inch (15.24 cm) blade. It features a splash guard to protect the operator.

FEATURES

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

Manual Grill Tool Sharpener

Easily Sharpen Scraper Blades and Spatulas



Model 164-B

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

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

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

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

FEATURES

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

Kleen Screen Polisher

Heavy-Duty Polisher



167-1
Replacement
Screen



Model 167

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

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

FEATURES

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

Grill Wiper

Easily Remove Excess Grease From Your Grill



W 6.00in 15.24cm

H 5.81in 14.76cm

L 14.16in 35.72cm

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

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

FEATURES

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

Sear Tool

Easy-To-Use Tool Providing Consistent Quality



H 8.00in 20.32cm

D 4.50in 11.43cm

FEATURES

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

Fry Scoops

Ergonomically Designed for Safe Handling



252-DH

252-RH

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

FEATURES

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

Manual Egg Scrambler



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

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

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

FEATURES

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

Egg Ring



L 11.14in 28.30cm

W 8.26in 21.00cm

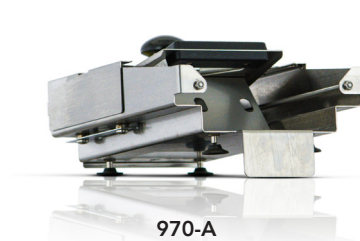
H 4.70in 12.00cm

FEATURES

- Speeds up the cooking process
- Non-stick coating for easy clean-up
- Ensures perfectly round, attractive eggs
- Promotes portion control and consistent results
- Rings removable from frame for easy cleaning

Bagel Saber

Perfect Bagel Halves Every Time



L 12.00in 30.50cm

W 8.13in 21.00cm

H 5.25in 13.30cm

Replacement Blade Set: 970-034

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

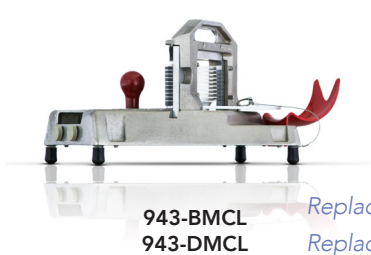
FEATURES

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

Prince Castle model 970-A Bagel Saber is designed to deliver a perfectly sliced bagel quickly and easily. Simply place a bagel in the Bagel Saber, with one forward stroke you get two perfectly sliced bagel halves. This safe and easy-to-use unit eliminates the need for slicing bagels with dangerous knives.

Tomato Saber

The Ideal Tomato Slicing System



L 18.32in 46.50cm

W 8.50in 21.60cm

H 9.34in 23.72cm

Replacement Blade for 943-BMCL: 943-039A

Replacement Blade for 943-DMCL: 943-041A

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

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

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

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

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

FEATURES

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

Dice Witch

Heavy Duty Dicing System



910-A

L 7.81in 19.87cm

W 10.00in 25.40cm

H 17.75in 45.09cm

Replacement Blade: 910-50

FEATURES

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



Wedge Witch

Cleanly Sections Fruits & Vegetables



- W 7.81in** 19.87cm
- H 10.00in** 25.40cm
- D 16.38in** 41.56cm

Replacement Blade for 908-A6: 908-70
Replacement Blade for 908-A8: 925-059S

FEATURES

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

Citrus Saber

Citrus Wedging System



- L 8.03in** 20.40cm
- W 8.00in** 20.30cm

Replacement Blade: 925-059S

FEATURES

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

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

Pouch-Mate

Save Sauce, Improve Yield



404-26

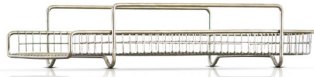
- L** 9.00in 22.86cm
- W** 10.00in 25.40cm
- H** 1.00in 2.54cm

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

FEATURES

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

Food Rack



AW-229C

- L** 16.25in 41.28cm
- W** 8.25in 22.23cm

FEATURES

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

Bun Tray

Improves Safety and Toasting Times



224-5

FEATURES

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

Tomato Core-It

Easily Remove Tomato Cores



Model 953

FEATURES

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



Bun Spatula

Efficient Design and Construction



224-4

L 24.00in 60.96cm

W 7.00in 17.78cm

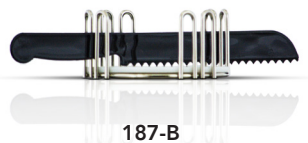
H 18.00in 45.72cm

FEATURES

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

Sandwich Sampler

Allows Even Slicing of Sandwiches



187-B

FEATURES

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

Fryer Gloves



89-834

FEATURES

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

Fryer Cleaning Tool

Simplify Cleaning with Better Results



257-A

L 36.00in 90.44cm

W 4.38in 11.11cm

Replacement Parts

257-1 Replacement Cleaning Pads (pkg of 30)

257-2 Replacement Velcro Strips (pkg of 12)

76-572S Replacement Screws (pkg of 24)

FEATURES

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

Mop & Broom Station

Organizational Tool



18" Length
918B



36" Length
936B

L 18.19in 46.20cm

L 36.19in 91.92cm

W 2.63in 6.67cm

H 2.00in 5.08cm

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

FEATURES

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

Waste Receptacle Compacting Tool

Making the Most of Trash Can Space



119-93

L 36in 91.44cm

W 11.28in 28.65cm

H 8.53in 21.67cm

FEATURES

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





PRINCECASTLE™

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

©2018 Prince Castle, Inc.