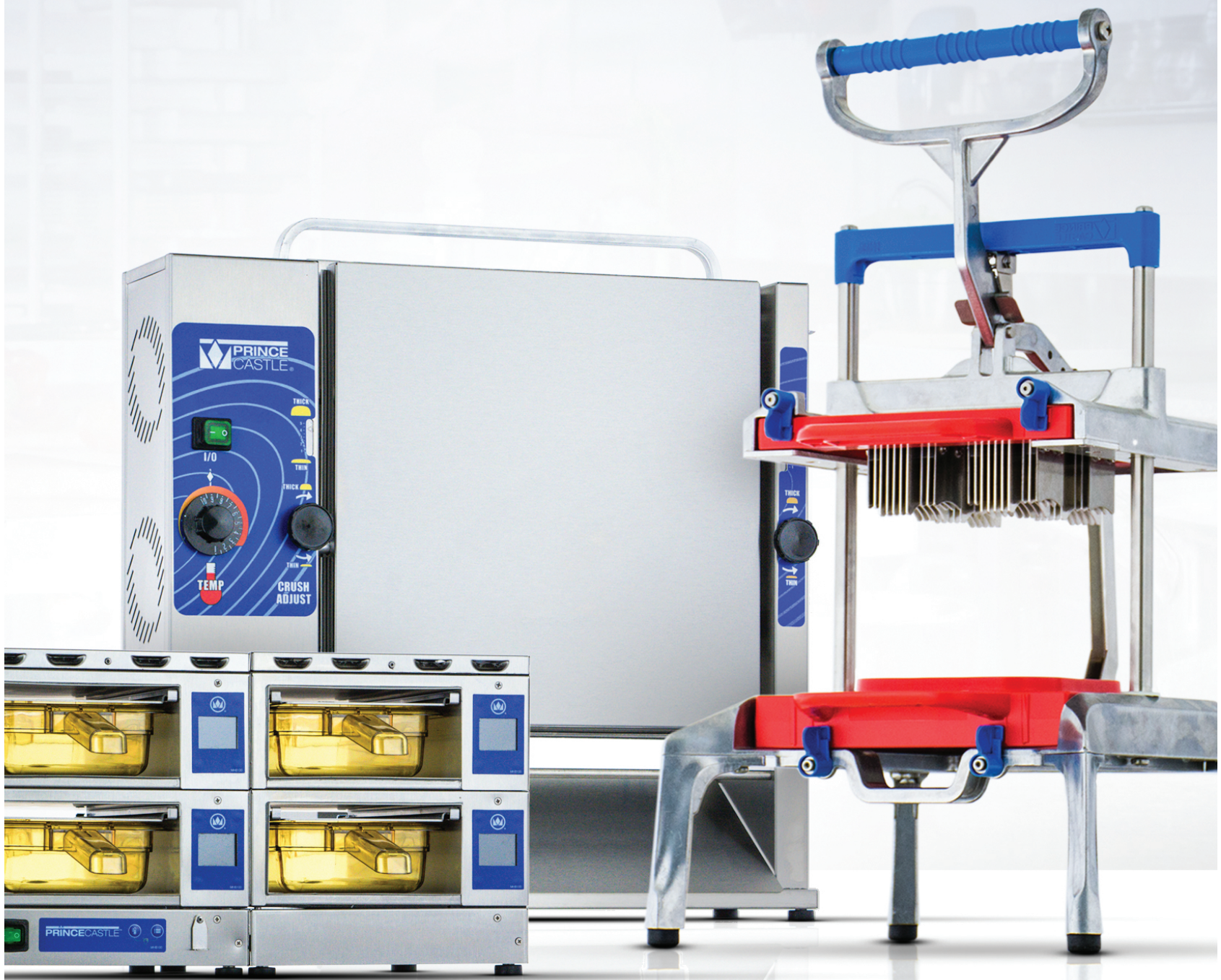


PRINCECASTLE™

Making food taste great... it's what we do.

Standard Product Catalog and Price List



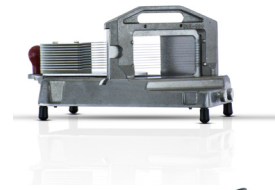
Effective January 1, 2017



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 Food, Beverage & Water Technologies Company, supports the global foodservice industry for restaurants, hotels, cafeterias, and other commercial and institutional environments. Marmon is part of Berkshire Hathaway Inc.

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SLICERS, CUTTERS & FOOD PREP











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		List Price
					lb. (kg.)	cu.ft. (cu.m.)	
	943-A	Tomato Saber	3/16 (.48)	12	14.00 (6.40)	.90 (.03)	\$535.75
	943-AH	Tomato Saber - High Yield	3/16 (.48)	12	-14.00 (6.40)	.90 (.03)	\$562.28
	943-B	Tomato Saber	1/4 (.64)	9	14.00 (6.40)	.90 (.03)	\$535.75
	943-BK	Tomato Saber - High Yield	1/4 (.64)	11	14.00 (6.40)	.90 (.03)	\$583.50
	943-C	Tomato Saber	3/8 (.95)	6	14.00 (6.40)	.90 (.03)	\$562.28
	943-D	Tomato Saber	7/32 (.55)	10	14.00 (6.40)	.90 (.03)	\$562.28
	943-DH	Tomato Saber - High Yield	7/32 (.55)	10	14.00 (6.40)	.90 (.03)	\$535.75
	943-038A	Perma-Tight Blade Cartridge for 943-A 3/16" (.48cm)	3/16 (.48)	12	1.00 (.50)	.04 (.01)	\$106.09
	943-039A	Perma-Tight Blade Cartridge for 943-B 1/4" (.64cm)	1/4 (.64)	9	1.00 (.50)	.04 (.01)	\$106.09
	943-039AH	Perma-Tight Blade Cartridge for 943-B 1/4" (.64cm)	1/4 (.64)	11	1.00 (.50)	.04 (.01)	\$106.09
	943-040A	Perma-Tight Blade Cartridge for 943-C 3/8" (.95cm)	3/8 (.95)	6	1.00 (.50)	.04 (.01)	\$106.09
	943-041A	Perma-Tight Blade Cartridge for 943-D 7/32" (.55cm)	7/32 (.55)	10	1.00 (.50)	.04 (.01)	\$105.09
	943-042	Brush	-	-	0.50 (.23)	.06 (.01)	\$22.30






SLICERS, CUTTERS & FOOD PREP

Saber King®

	Model No.	Description	Shipping Info		List Price
			lb. (kg.)	cu.ft. (cu.m.)	
	980-000-00	Saber King Chassis and Brush	30 (13.61)	7.64 (.22)	\$980.00
	980-000-01	Saber King 2-Tier Wire Rack	2.2 (1.0)	.50 (.01)	\$85.00
	980-000-10A	Saber King Tomato Blade Pusher Set 3/16in	14 (6.35)	1.56 (.04)	\$700.00
	980-000-10B	Saber King Tomato Blade Replacement 3/16in	8 (3.63)	.78 (.02)	\$415.00
	980-000-10C	Saber King Tomato Pusher HD Replacement 3/16in	6 (2.72)	.78 (.02)	\$285.00
	980-000-12A	Saber King Tomato Blade Pusher Set 1/4in	14 (6.35)	1.56 (.04)	\$670.00
	980-000-12B	Saber King Blade Replacement 1/4in	8 (3.63)	.78 (.02)	\$400.00
	980-000-12C	Saber King Tomato Pusher HD Replacement 1/4in	6 (2.72)	.78 (.02)	\$270.00
	980-000-20A	Saber King Onion/Multi-Purpose Blade Pusher Set 3/16in	14 (6.35)	1.56 (.04)	\$550.00
	980-000-20B	Saber King Onion/Multi-Purpose Blade Replacement 3/16in	8 (3.63)	.78 (.02)	\$325.00
	980-000-20C	Saber King Onion/Multi-Purpose Pusher HD Replacement 3/16in	6 (2.72)	.78 (.02)	\$225.00
	980-000-32A	Saber King Lettuce Chop Blade Pusher Set 1in X 1in	14 (6.35)	1.56 (.04)	\$460.00
	980-000-32B	Saber King Lettuce Chop Blade Replacement 1in X 1in	8 (3.63)	.78 (.02)	\$335.00
	980-000-32C	Saber King Lettuce Chop Pusher HD Replacement 1in X 1in	6 (2.72)	.78 (.02)	\$125.00
	980-000-33A	Saber King Lettuce Chop Blade Pusher Set 1in X 2in	14 (6.35)	1.56 (.04)	\$450.00
	980-000-33B	Saber King Lettuce Chop Blade Replacement 1in X 2in	8 (3.63)	.78 (.02)	\$325.00
	980-000-33C	Saber King Lettuce Chop Pusher HD Replacement 1in X 2in	6 (2.72)	.78 (.02)	\$125.00
	980-000-43A	Saber King Lettuce Shredder Blade Pusher Set 5/16in	14 (6.35)	1.56 (.04)	\$535.00
	980-000-43B	Saber King Lettuce Shredder Blade Replacement 5/16in	8 (3.63)	.78 (.02)	\$400.00
	980-000-43C	Saber King Lettuce Shredder Pusher HD Replacement 5/16in	6 (2.72)	.78 (.02)	\$135.00
	980-000-50A	Saber King Dicer Blade Pusher Set 1/4in	14 (6.35)	1.56 (.04)	\$430.00
	980-000-50B	Saber King Dicer Blade Replacement 1/4in	8 (3.63)	.78 (.02)	\$350.00
	980-000-50C	Saber King Dicer Pusher HD Replacement 1/4in	6 (2.72)	.78 (.02)	\$80.00
	980-000-51A	Saber King Dicer Pusher Set 3/8in	14 (6.35)	1.56 (.04)	\$360.00
	980-000-51B	Saber King Dicer Blade Replacement 3/8in	8 (3.63)	.78 (.02)	\$289.00
	980-000-51C	Saber King Dicer Pusher HD Replacement 3/8in	6 (2.72)	.78 (.02)	\$71.00
	980-000-52A	Saber King Dicer Blade Pusher Set 1/2in	14 (6.35)	1.56 (.04)	\$340.00
	980-000-52B	Saber King Dicer Blade Replacement 1/2in	8 (3.63)	.78 (.02)	\$265.00
	980-000-52C	Saber King Dicer Pusher HD Replacement 1/2in	6 (2.72)	.78 (.02)	\$75.00
	980-021	Brush, Saber King, Red/Green	.30 (.14)	.12 (.01)	\$35.00
	980-000-02	Cleaning Tool/White Brush Kit	2.2 (1.0)	.5 (.01)	\$125.00

SLICERS, CUTTERS & FOOD PREP

Citrus Saber®



	Model No.	Description	Shipping Info		List Price
			lb. (kg.)	cu.ft. (cu.m.)	
	CW-1	Citrus Saber® - Black (8 section wedger)	3.00 (1.36)	.03 (.01)	\$133.67
	CW-6	Citrus Saber®- Yellow (8 section wedger)	3.00 (1.36)	.03 (.01)	\$133.67
	908-70	Replacement Blade Set for Wedge Witch (6 section)	.30 (.14)	.05 (.01)	\$64.70
	908-A6	Wedge Witch (6 section)	7.40 (3.36)	.89 (.03)	\$219.61
	908-A8	Wedge Witch (8 section)	7.40 (3.36)	.89 (.03)	\$219.61
	925-059s	Replacement Blade Set for Citrus Saber® & Wedge Witch (8 section)	1.00 (.05)	.05 (.01)	\$62.59

Kutlett

	Model No.	Description	Shipping Info		List Price
			lb. (kg.)	cu.ft. (cu.m.)	
	SKK2	Kutlett	25.00 (11.00)	4.90 (.14)	\$1,360.00
	40983	Drum Ring, Complete	2.80 (1.30)	.70 (.02)	\$145.00
	25506P	Assy Knife Upper 1" (2.54 cm) Cut Parts	3.30 (1.50)	.10 (.01)	\$290.00
	25507P	Assy Knife Lower 1" (2.54 cm) Cut Parts	3.30 (1.50)	.10 (.01)	\$290.00

SLICERS, CUTTERS & FOOD PREP

Dice Witch


	Model No.	Description	Shipping Info		List Price
			lb. (kg.)	cu.ft. (cu.m)	
	910-A	Dice Witch 3/8" (.953cm) square cut	8.00 (3.60)	.80 (.02)	\$360.71
	910-50	Blade Set for 910-A	1.00 (.50)	.01 (.01)	\$135.80

Bagel Saber®

	Model No.	Description	Shipping Info		List Price
			lb. (kg.)	cu.ft. (cu. m.)	
	970-A	Bagel Saber®	7.00 (3.18)	.66 (.02)	\$374.50
	970-034	Replacement Blade Set	1.00 (.50)	.01 (.01)	\$84.87
	970-097	Bagel Tray	1.42 (.64)	.14 (.01)	\$50.92

Slicer Accessories

Slicer Accessories

	Model No.	Description	Shipping Info		List Price
			lb. (kg.)	cu.ft. (cu.m.)	
	950-1	Bulk Pack Tomato Core-It (card/bubble pack)	4.00 (1.80)	.02 (.01)	\$284.32
	953	Single Tomato Core-It (card/bubble pack)	1.00 (.50)	.02 (.01)	\$4.20

Baking Accessories

	Model No.	Description	Shipping Info		List Price
			lb. (kg.)	cu.ft. (cu.m)	
	228-57	Rolling Pin 1/2In	3.00 (1.36)	.23 (.01)	\$343.00

FRYING EQUIPMENT AND ACCESSORIES




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		List Price	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)	\$41.70 ea.	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)	\$46.00 ea.	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)	\$94.42 ea.	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)	\$155.21 ea.	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)	\$91.20 ea.	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)	\$43.90 ea.	5
	706	Pie Fry Basket	F	17.0 (7.9)	2.08 (.06)	\$45.88 ea.	8

FRYING EQUIPMENT AND ACCESSORIES

Fry Baskets with Plastisol Handles

	Model No.	Description	Hook Type	Shipping Info		List Price	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)	\$51.98 ea.	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)	\$56.86 ea.	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)	\$80.89 ea.	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)	\$56.86 ea.	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)	\$56.23 ea.	5

Fryer Accessories

	Model No.	Description	Shipping Info		List Price	Case Pack
			lb. (kg.)	cu.ft. (cu.m.)		
	257-A	Fryer Cleaning Tool, Wire Form	3.30 (1.50)	.38 (.01)	\$190.00 ea.	1

French Fry Bagging Scoops

	Model No.	Description	Shipping Info		List Price
			lb. (kg.)	cu.ft. (cu.m.)	
	152-ADH	Bagging Scoop - Dual Handle	1.00 (.50)	.20 (.01)	\$57.29
	152-ALN	Bagging Scoop - Left Handle	1.00 (.50)	.20 (.01)	\$62.00
	152-ARN	Bagging Scoop Aluminum - Right Handle	1.00 (.50)	.20 (.01)	\$55.17
	252-RH	Bagging Scoop Nylon - Right Handle	1.00 (.50)	.20 (.01)	\$33.80
	252-DH	Bagging Scoop Nylon - Dual Handle	1.00 (.50)	.20 (.01)	\$34.90
	252-OT	Bagging Scoop - Right Handle (Designed for use with 1/3 size pans)	1.00 (.50)	.20 (.01)	\$36.07

DISPENSERS





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		List Price
			lb. (kg.)	cu.ft. (cu.m)	
	580-NMCC	Sauce Dispenser 1/3 oz. (9.44 gr.) Red, without bottles*	3.00 (1.4)	.20 (.01)	\$157.01
	581-NMCC	Sauce Dispenser 1/2 oz. 14.77 gr.) White, without bottles*	3.00 (1.4)	.20 (.01)	\$157.01
	582-NMCC	Sauce Dispenser 2/3 oz. 18.88 gr.) Black, without bottles*	3.00 (1.4)	.20 (.01)	\$157.01
	583-NMCC	Sauce Dispenser 1 oz. (23.34 gr.) Green, without bottles*	3.00 (1.4)	.20 (.01)	\$157.01
	589-NMCC	Sauce Dispenser 1/4 oz. (7.09 gr.), Yellow, without bottles*	3.00 (1.4)	.20 (.01)	\$157.01
	136-1	Dispenser Bottles (case fo 9) - reusable	2.00 (.91)	.50 (.01)	\$85.93
	155	Bottle Storage Tray	1.00 (.50)	.70 (.02)	\$64.71

Dispenser Accessories

	Model No.	Description	Shipping Info		List Price
			lb. (kg.)	cu.ft. (cu. m.)	
	404-26	Pouch-Mate Pouch-Pack Emptying Tool (Pkg. 2)	1.00 (.05)	.08 (.01)	\$46.68
	50	Dress-Up Butter Spreader	2.00 (.91)	.19 (.01)	\$142.16

DISPENSERS

Ketchup & Mustard Dispensers










	Model No.	Description	Shipping Info		List Price
			lb. (kg.)	cu.ft. (cu.m)	
	61	Ketch-All	2.50 (1.13)	.57 (.02)	\$135.80
	398-CN	Mustard Dispenser, Narrow	2.00 (.91)	.38 (.01)	\$136.59
	406-AN	Ketchup Dispenser, Narrow	1.50 (.68)	.43 (.01)	\$163.91
	417-ANP	Dual Holder (For 398 & 406 Disp)	2.00 (.91)	.31 (.01)	\$146.30
	417-BNP	Single Holder (For 398 & 406 Disp)	1.50 (.68)	.16 (.01)	\$95.80

GRILL TOOLS AND ACCESSORIES



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		List Price	Case Pack
			lb. (kg.)	cu.ft. (cu.m)		
	161	Grill Scraper	12.70 (5.76)	1.06 (.03)	\$72.14 ea.	12
	161-1HD	Replacement Blade 161 - resharpenable	2.80 (1.27)	.03 (.01)	\$10.50 ea.	25
	161-6DP	(6-pack*) - non-resharpenable 161	1.00 (.50)	.02 (.01)	\$28.00 ea.	1
	173	Grill Scraper - Mini W/Blade	7.70 (3.49)	1.09 (.03)	\$46.70	12
	173-1	Replacement Blades for 173 (6-pack*)	1.00 (.50)	.01 (.01)	\$29.71 ea.	1
	613-A	Grill scraper - Ergonomically designed	4.00 (1.80)	.44 (.01)	\$137.70 ea.	1
	613-030-6A	Replacement Blades for 613 (6-pack*)	1.00 (.50)	.01 (.01)	\$63.00 ea.	1
	161-SW3	Grill Scraper & Wiper	2.90 (1.32)	.71 (.02)	\$170.00	1
	161-072S	Replacement Scraper Blade For 161-SW3 (Pkg/2)	.44 (.20)	.02 (.01)	\$70.00	1

*Denotes number of pieces per single unit.

Note: Items must be ordered in Case Packs where noted, broken case lot charge of \$25.00 will be added for non case lots





GRILL TOOLS AND ACCESSORIES

Grill Maintenance Tools - Polishers and Wipers

	Model No.	Description	Shipping Info		List Price
			lb. (kg.)	cu.ft. (cu.m)	
	167-1	Kleen-Screen Replance Screens (12-pack*)	1.00 (.50)	.03 (.01)	\$45.62
	233-71A	Grill Wiper	2.00 (.91)	.08 (.01)	\$95.48
	233-86	Replacement Wiper Strips for 233-714A (4-pack)	1.00 (.50)	.04 (.01)	\$62.59





*Denotes number of pieces per single unit.

Grill Maintenance Tools - Char Brushes

	Model No.	Description	Shipping Info		List Price	Case Pack
			lb. (kg.)	cu.ft. (cu.m)		
	CC	Char-Bush - Coarse	10.00 (4.54)	.96 (.03)	\$59.41 ea.	6
	CM	Char-Brush - Medium	10.00 (4.54)	.96 (.03)	\$58.35 ea.	6
	CC-1	Replacement Brush - Coarse	10.00 (4.54)	.34 (.01)	\$29.71 ea.	12
	CM-1	Replacement Brush - Medium	9.00 (4.08)	.29 (.01)	\$30.77 ea.	12

Note: Items must be ordered in Case Packs where noted, broken case lot charge of \$25.00 will be added for non case lots

Grill Accessories - Egg Rings



	Model No.	Description	Shipping Info		List Price	Case Pack
			lb. (kg.)	cu.ft. (cu.m)		
	123	Scrambled Egg Ring 10 in Round	3.00 (1.36)	.41 (.01)	\$132.00	1
	127	Scrambled/Omelet Ring 8 in Round	3.00 (1.36)	.26 (.01)	\$90.20	1
	122-032	4 Pak Egg Ring 3.75 in (In-Line)	3.25 (1.47)	.38 (.01)	\$180.00	1
	122-043Y	6-Pak Egg Ring 3.75 in w/Cover	12.0 (5.44)	.74 (.02)	\$313.00	1
	234-2	Replacement Egg Ring, 3-3/4 in (Coated)	.50 (.23)	.01 (.01)	\$27.60	1
	242-IH	Hash Brown Ring (6 Section)	2.00 (.91)	.49 (.01)	\$182.50	1

GRILL TOOLS AND ACCESSORIES

Egg Cooker

	Model No.	Description	Electrical Requirements	Plug Config.	Shipping Info		List Price
					lb. (kg.)	cu.ft. (cu.m)	
	EC6 Series	Egg Cooker, 6 Egg Capacity	230V, 50-60Hz, 2500W	IEC-60309	37.40 (16.95)	3.51 (.10)	\$1,818.60

Grill Accessories - Oil Rollers

	Model No.	Description	Shipping Info		List Price
			lb. (kg.)	cu.ft. (cu.m)	
	685-100	Oil Roller Kit	1.00 (.45)	.18 (.01)	\$340.00
	685-005	Replacement Oil Rollers for 685-100 (Pkg/5)	1.00 (.45)	.09 (.01)	\$158.00

Grill Tool Sharpener

	Model No.	Description	Shipping Info		List Price
			lb. (kg.)	cu.ft. (cu.m)	
	164-B	Grill Tool Sharpener	12.60 (5.72)	.29 (.01)	\$680.00

Meat Presses/Sear Tools






	Model No.	Description	Shipping Info		List Price
			lb. (kg.)	cu.ft. (cu.m)	
	233-57A	Meat Press 6" X 23"	5.00 (2.27)	.30 (.01)	\$131.50
	370-A	Meat Press 6" X 12"	3.00 (1.36)	.25 (.01)	\$87.00
	233-AB	Meat Form 5" X 6" X 1/2"	1.05 (.48)	.07 (.01)	\$58.35
	233-AB2	Meat Form 6" X 6" X 3/8"	1.25 (.57)	.17 (.01)	\$87.00
	362-6	Sear Tool	1.60 (.73)	.18 (.01)	\$90.00

TIMERS








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		List Price
			lb. (kg.)	cu.ft. (cu.m)	
	740-T2	2 Channel Single-Function timer, 120V	2.60 (1.18)	.30 (.01)	\$532.57
	740-T2HW	Timer, handwashing, 2 Channel, 120V	2.60 (1.18)	.30 (.01)	\$532.57
	740-T4	4-Channel Single-Function Timer, 120V	2.70 (1.18)	.30 (.01)	\$702.32
	740-T8	8-Channel Single-Function Timer, 120V	3.00 (1.36)	.30 (.01)	\$842.35
	740-T12	12-Channel Single-Function Timer, 120V	3.30 (1.50)	.32 (.01)	\$959.05
	741-T4	4-Channel Single-Function Timer, 100-240V, 50-60 Hz	4.00 (1.80)	.30 (.01)	\$702.32
	741-T4F	4-Channel Timer, Single Function, 100-240V, 50-60 Hz	5.00 (2.30)	.44 (.01)	\$760.00
	741-T12	12-Channel Single-Function Timer, 100-240V, 50-60 Hz	5.00 (2.30)	.32 (.01)	\$1,027.16
	741-T12CE	12-Channel Single-Function Timer (CE), 100-240V, 50-60 Hz	5.00 (2.30)	.32 (.01)	\$1,027.16
	741-T2CE	2-Channel Timer, Single Function (CE), 100-240V, 50-60 Hz	4.00 (1.81)	.48 (.01)	\$532.57
	741-T2HWCE	Timer, Handwashing (CE), 100-240V, 50-60 Hz	4.00 (1.81)	.48 (.01)	\$532.57
	741-T8CE	Timer, Single Function 8 Ch (CE), 100-240V, 50-60 Hz	5.00 (2.30)	.44 (.01)	\$960.00

TIMERS




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

	Model No.	Description	Shipping Info		List Price
			lb. (kg.)	cu.ft. (cu.m)	
	740-T44	4-Channel Multi-Display Timer, 120V	5.00 (2.30)	.32 (.01)	\$929.00
	740-T88	8-Channel Multi-Display Timer, 120V	6.00 (2.72)	.40 (.01)	\$1,249.74
	740-T88H	8 Channel Multi-Display Timer, Horizontal, 120V	6.00 (2.72)	.40 (.01)	\$1,249.74
	741-T44CE	4 Channel Timer, Slow Cook/Hold (CE), 100-240V, 50-60 Hz	5.00 (2.30)	.44 (.01)	\$949.00
	741-T88CE	8 Channel Timer, Slow Cook/Hold (CE), 100-240V, 50-60 Hz	5.00 (2.30)	.44 (.01)	\$1,373.60

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

	Model No.	Description	Shipping Info		List Price
			lb. (kg.)	cu.ft. (cu.m)	
	755-HM16WAI	16 Channel Timer, (4X4) International Version, 100-240V, 50-60 Hz	11.50 (5.22)	1.12 (.03)	\$2,100.00
	755-HM16	16 Channel Timer Horizontal Multi Display, 120V	11.50 (5.22)	1.12 (.03)	\$2,100.00

840 Series Multi-Function Timers– North American Versions (Alphanumeric displays and programmable cook duties and functions)

	Model No.	Description	Shipping Info		List Price
			lb. (kg.)	cu.ft. (cu.m)	
	840-T4	4-Channel Multi-Function Timer, 120V	3.90 (1.77)	.38 (.01)	\$1,097.00
	840-T8	8-Channel Multi-Function Timer, 120V	3.90 (1.77)	.30 (.01)	\$1,335.00
	840-T16D	16-Channel Multi-Function Timer, Dual Display, 120V	7.00 (3.18)	.50 (.01)	\$1,899.00

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

TOASTERS




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		List Price
						lb. (kg.)	cu.ft. (cu.m)	
	297-T12P	12-Second Vertical (Passive Heaters) North American Vers.	1440	115V/60Hz/13A	NEMA 5-15P	82.00 (37.2)	7.50 (.21)	\$2,844.00
	297-T20	20-Second Vertical (Passive Heaters) North American Vers.	1200	115V/60Hz/13A	NEMA 5-15P	82.00 (37.2)	7.50 (.21)	\$2,844.00
	297-T20FCE	20-Second Vertical (Passive Heaters) Worldwide Vers.	1200	230V/50Hz/7.4A	CEE 7-7	82.00 (37.2)	7.50 (.21)	\$2,844.00
	297-T40	Toaster, Slim Line Bun (115V)	600	115V/60Hz/13A	NEMA 5-15P	82.00 (37.2)	7.50 (.21)	\$2,844.00
	297-T9	Toaster, Slim Line Bun (115V)	2200	115V/60Hz/13A	NEMA 5-15P	82.00 (37.2)	7.50 (.21)	\$2,844.00
	297-T12PFCE	Toaster, Slim Line Bun (230V)	1440	230V/50Hz/7.4A	CEE 7-7	82.00 (37.2)	7.50 (.21)	\$2,844.00
	297-T20FGB	Toaster, Slim Line Bun (230V)	1200	240V/50Hz/7.1A	BS 1363A	82.00 (37.2)	7.50 (.21)	\$2,844.00
	297-T9B	Toaster, Slim Line Bun (220V 60Hz)	2200	220V/60Hz/7.8A	CEE 7-7	82.00 (37.2)	7.50 (.21)	\$2,844.00
	297-T9FCE	Toaster, Slim Line Bun (230V)	2200	230V/50Hz/7.4A	CEE 7-7	82.00 (37.2)	7.50 (.21)	\$2,844.00
	297-T9FGB	Toaster, Slim Line Bun (230V) United Kingdom	2200	240V/50Hz/7.1A	BS 1363A	82.00 (37.2)	7.50 (.21)	\$2,844.00

Batch Bun Toaster

	Model No.	Description	Electrical Requirements	Shipping Info		List Price
				lb. (kg.)	cu.ft. (cu.m)	
	212-AC	Batch Bun Toaster (Includes 1 spatula)	208-240V 50/60HZ 2500W	67 (30.4)	2.95 (.08)	\$3,336.00
	212-GFUL	Batch Bun Toaster (Includes 1 spatula)	208-240V 50/60HZ 2300W	67 (30.4)	2.95 (.08)	\$3,336.00

TOASTERS

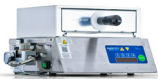
CTS Toaster

	Model No.	Description	Buns/Hr	Electrical Requirements	Plug Config.	Shipping Info		List Price
						lb. (kg.)	cu.ft. (cu.m)	
	CTS-W	Contact Toaster, 120V, Wire Belt, Digital Controls with 9-40 Sec. Toast Time	Up to 2,200	120V, 50-60Hz, 1500 Watts	NEMA 5-15P	67 (30.4)	4.98 (.14)	\$ 3,190.00
	CTS-WCE	Contact Toaster, 240V, Wire Belt, Digital Controls with 9-40 Sec. Toast Time	Up to 2,200	220-240V, 50-60Hz, 1500 Watts	CEE7-7 (EU)	67 (30.4)	4.98 (.14)	\$ 3,190.00
	CTS-WS	Contact Toaster, 120V, Silicon Belt, Digital Controls with 9-40 Sec. Toast Time	Up to 2,200	120V, 50-60Hz, 1500 Watts	NEMA 5-15P	68 (30.8)	4.98 (.14)	\$ 3,390.00
	CTS-WSCE	Contact Toaster, 240V, Silicon Belt, Digital Controls with 9-40 Sec. Toast Time	Up to 2,200	220-240V, 50-60Hz, 1500 Watts	CEE7-7 (EU)	68 (30.8)	4.98 (.14)	\$ 3,390.00
	CTS-M	Contact Toaster, 120V, Metal Belt, Digital Controls with 9-40 Sec. Toast Time	Up to 2,200	120V, 50-60Hz, 1500 Watts	NEMA 5-15P	69 (31.3)	4.98 (.14)	\$ 3,690.00
	CTS-MCE	Contact Toaster, 240V, Metal Belt, Digital Controls with 9-40 Sec. Toast Time	Up to 2,200	220-240V, 50-60Hz, 1500 Watts	CEE7-7 (EU)	69 (31.3)	4.98 (.14)	\$ 3,690.00

Single Chamber Toaster

	Model No.	Description	Electrical Requirements	Plug Config.	Shipping Info		List Price
					lb. (kg.)	cu.ft. (cu.m)	
	464-B	Single Chamber Toaster	208-240V, 50-60Hz, 3030-4030 Watts	NEMA L6-30P	36.5 (16.6)	3.43 (.10)	\$2,920.00

Rapid Bun Steamer

	Model No.	Description	Electrical Requirements	Plug Config.	Shipping Info		List Price
					lb. (kg.)	cu.ft. (cu.m)	
	625-A	Countertop Rapid Steamer	200-240V, 50-60Hz, 3450 Watts	IEC 309	47.0 (21.3)	1.20 (.03)	\$2,844.00

Toaster Accessories

	Model No.	Description	Shipping Info		List Price
			lb. (kg.)	cu.ft. (cu.m)	
	196-12	Release Sheet for 197/297 (2-pack) (5 mil thick)	.50 (.23)	.07 (.01)	\$62.00
	197-260	Release Sheet for 197/297 (2-pack) (3 mil thick)	.50 (.23)	.07 (.01)	\$58.35
	511	Top Mount Bun Dresser	3.80 (1.72)	.46 (.01)	\$310.84

*Denotes number of pieces per single unit.



CONTACT GRILLS



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

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

Contact Grills

	Model No.	Description	Electrical Requirements	Plug Config.	Shipping Info		List Price
					lb. (kg.)	cu.ft. (cu.m)	
	GG14G-2TF	Contact Grill, groved platen	208-240V / 50-60Hz / 2600W	NEMA	81.00 (36.70)	2.38 (.07)	\$3,600.00
	CG14-2TF	Contact Grill, flat platen	208-240V / 50-60Hz / 2600W	NEMA	81.00 (36.70)	2.38 (.07)	\$3,600.00
	CG8-1TP	Contact Grill, single lid	208-240V / 50-60Hz / 1300W	NEMA	58.00 (26.00)	2.23 (.06)	\$2,047.64
	CG8-1TPUL	Contact Grill, single lid	208-240V / 50-60Hz / 1300W	NEMA	58.00 (26.00)	2.23 (.06)	\$2,047.64

DEDICATED HOLDING BINS










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

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

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

Dedicated Holding Bins

	Model No.	Description	Electrical Requirements	Watts	Plug Config.	Shipping Info		List Price
						lb. (kg.)	cu.ft. (cu.m)	
	DHB2PT-20B	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)	\$5,681.00
	DHB2PT-20BCE	Dual-side 2-Shelf/4-Pan dedicated heated holding bin (with 4 x 1/3 sized pans & covers)	220-240V 50-60Hz	1650	Schuko	59 (29.76)	5.66 (0.16)	\$5,739.04
	DHB2PT-20CBB	Dual-side 2-Shelf/4-Pan dedicated heated holding bin (with 4 x 1/3 sized pans & covers)	220-240V 50-60Hz	1650	BR3-20	59 (29.76)	5.66 (0.16)	\$5,739.04
	DHB2PT-20CGB	Dual-side 2-Shelf/4-Pan dedicated heated holding bin (with 4 x 1/3 sized pans & covers)	220-240V 50-60Hz	1650	BS1363A	59 (29.76)	5.66 (0.16)	\$5,739.04
	DHB2PT-20PUBGBN	Dual-side 2-Shelf/2-Pan dedicated heated holding bin (with 2 x 1/1 sized covers, no pans; no timers)	220-240V 50-60Hz	2100	BS1363A	67 (30.39)	7.56 (0.21)	\$5,800.00
	DHB2PT-27B	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)	\$6,690.00
	DHB2PT-27BCE	Dual-side 2-Shelf/6-Pan dedicated heated holding bin (with 6 x 1/3 sized pans & covers)	220-240V 50-60Hz	1900	Schuko	69 (31.3)	7.56 (0.21)	\$6,796.76


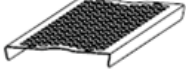
DEDICATED HOLDING BINS

Dedicated Holding Bins, continued

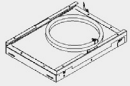
	Model No.	Description	Electrical Requirements	Watts	Plug Config.	Shipping Info		List Price
						lb. (kg.)	cu.ft. (cu.m)	
	DHB2PT-27CGB	Dual-side 2-Shelf/6-Pan dedicated heated holding bin (with 6 x 1/3 sized pans & covers)	220-240V 50-60Hz	1900	BS1363A	69 (31.3)	7.56 (0.21)	\$6,796.76
	DHB2PT-33B	Dual-side 2-Shelf/8-Pan dedicated heated holding bin (with 8 x 1/3 sized pans & covers)	208-240V 60Hz	2500	6-15P	92 (41.73)	9.78 (0.28)	\$6,730.35
	DHB2PT-33BCE	Dual-side 2-Shelf/8-Pan dedicated heated holding bin (with 8 x 1/3 sized pans & covers)	220-240V 50-60Hz	2500	schuko	92 (41.73)	9.78 (0.28)	\$6,796.76
	DHB2PT-33CGB	Dual-side 2-Shelf/8-Pan dedicated heated holding bin (with 8 x 1/3 sized pans & covers)	220-240V 50-60Hz	2500	BS1363A	92 (41.73)	9.78 (0.28)	\$6,796.76
	DHB2SS-27A	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)	\$6,864.55
	DHB2SS-33CGB	Single-side 2-Shelf/8-Pan dedicated heated holding bin (with 8 x 1/3 sized pans & covers)	220-240V 50-60Hz	2500	BS1363A	92 (41.73)	9.78 (0.28)	\$6,908.26
	DHB3PT-41A	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)	\$9,660.00
	DHB4PT-20B	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)	\$7,984.00
	DHB4PT-20BCE	Dual-side 4-Shelf/8-Pan dedicated heated holding bin (with 8 x 1/3 sized pans & covers)	220-240V 50-60Hz	2100	schuko	89 (40.37)	11.33 (0.32)	\$8,085.00
	DHB4SS-20CGB	Single-side 4-Shelf/8-Pan dedicated heated holding bin (with 8 x 1/3 sized pans & covers)	220-240V 50-60Hz	2100	BS1363A	89 (40.37)	8.82 (0.25)	\$8,198.00
	DHB-P1A	Dual-side 2-Shelf/high cavity dedicated heated holding bin fits two full size sheet pans (pans not included, no timers)	208-240V 60Hz	2220	L6-15P	99 (44.91)	12.09 (0.34)	\$5,232.00
	DHB-P1ACE	Dual-side 2-Shelf/high cavity dedicated heated holding bin fits two full-size sheet pans (pans not included, no timers)	220-240V 50-60Hz	2220	schuko	99 (44.91)	12.09 (0.34)	\$5,285.00
	DHB2PT-44D	Dual-side 2-Shelf/open cavity dedicated heated holding bin fits 4 full size sheet pans (pans not included, no timers)	208-240V 60Hz/25.7A	6164	N/A-Hard Wire	282 (127.92)	48.89 (1.38)	\$12,500.00
	DHB2PT-60P	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)	\$16,800.00

DEDICATED HOLDING BINS

Optional/Accessories for DHBs Dedicated Holding Bins

	Model No.	Description	Shipping Info		List Price
			lb. (kg.)	cu.ft. (cu.m)	
	155695N-12	KIT, 12-pack dual handle pans for pass-thru MenuTrak DHBs	14.00 (6.40)	2.20 (.06)	\$689.59
	541-723E4S	KIT, 4-pack of covers for pass-thru MenuTrak DHBs	2.90 (1.30)	.50 (.01)	\$175.05
	542-473S	KIT, Trivet 1/3 Size Metal (PKG/4)	2.50 (1.13)	.05 (.01)	\$125.00

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

	Model No.	Description	Shipping Info		List Price
			lb. (kg.)	cu.ft. (cu.m)	
	HP19-26A	Heater Panel, 19" X 26"	58.0 (26.31)	7.56 (.21)	\$2,120.00
	HP26-26A	Heater Panel, 26" X 26"	74.0 (33.57)	13.50 (.38)	\$2,567.00
	HPC-2A	Control, Heater Panel, 2 Channel, controls up to 2 heater panels	11.0 (4.99)	1.29 (.04)	\$1,420.00
	HPC-2CE	Control, Heater Panel, 2 Channel (CE), controls up to 2 heater panels	11.0 (4.99)	1.29 (.04)	\$1,420.00
	HPC-4	Control, Heater Panel, 4Channel, controls up to 4 heater panels	12.0 (5.44)	1.29 (.04)	\$2,460.00
	HPC-4CE	Control, Heater Panel, 4 Channel (CE), controls up to 4 heater panels	12.0 (5.44)	1.29 (.04)	\$2,460.00
	LF-26	Light Fixture, 26 in.	5.50 (2.49)	.75 (.02)	\$465.00
	LF-26CE	Light Fixture, 26 in. (CE)	5.50 (2.49)	.75 (.02)	\$570.00

DEDICATED HOLDING BINS

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

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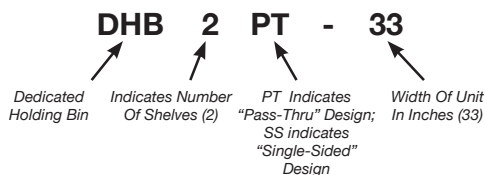
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What Is MenuTrak?

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

UNDERSTANDING MODEL NUMBERS



Ideal Users

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

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

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

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

MODULAR HOLDING BINS





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

Modular Holding Bins

	Model No.	Description	Electrical Requirements	Watts	Plug Config.	Shipping Info		List Price
						lb. (kg.)	cu.ft. (cu.m)	
 EXPANSION BASE	MHB100EB	Expansion Base, Modular, Includes Top Cover	-	-	-	9.00 (4.08)	1.56 (.04)	\$595.00
 HOLDING MODULE	MHB100HM1	Holding Module, Modular (includes one pan cover)	120V, 50-60Hz	180	-	10.00 (4.54)	1.56 (.04)	\$1,150.00
 MAIN BASE	MHB100MB-NA	Main Base, Modular (includes top cover)	120V, 50-60Hz	180	NEMA 5-15P	10.00 (4.54)	1.56 (.04)	\$725.00

ORGANIZATION

Organizers

	Model No.	Description	Shipping Info		List Price
			lb. (kg.)	cu.ft. (cu.m)	
	24-S	Tuck-A-Note, 24 in (61.0 cm) Silver	2.00 (.90)	.05 (.01)	\$44.60
	36-S	Tuck-A-Note, 36 in (91.4 cm) Silver	3.00 (1.40)	.08 (.01)	\$50.90
	48-S	Tuck-A-Note, 48 in (121.9 cm) Silver	3.00 (1.40)	.11 (.01)	\$61.00
	918-B	Mop & Broom Station 18 in (45.7 cm)	2.00 (.90)	.13 (.01)	\$61.60



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 5, 8:00 a.m. - 5:00 p.m. CST, Monday thru Friday. Visit www.princecastle.com for sales representative listings and to check order status.

PRODUCT ORDERING

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

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

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

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

SERVICE AND PARTS

Technical Service and Parts Contact Information:

Call the 24 hours a day / 7 days a week Service Hotline: toll free at 1-800-722-7853, option 1, or princecastlehelp@3wire.com

PRINCE CASTLE'S PART ORDERING CAPABILITIES:

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

TERMS AND CONDITIONS

This price list is effective January 1, 2017 and supersedes all previous price lists. All prices reflect payment in U.S. Dollars. All prices are F.O.B. Origin for domestic shipments. No international drop shipments allowed. Prices do not include any freight, duty, or taxes. Payments made via P Card or Credit Card are subject to a 3% processing fee. No returns are accepted without prior written approval from the factory. Please contact Prince Castle for details. Restocking charges will apply if RMA approved. Unless otherwise noted, all electrical equipment is single phase. Prices, designs, and specifications are subject to change without notice.

SHIPPING PROCEDURES

Orders within the U.S. under 100 lb. (68 kg.) are shipped UPS.

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

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Specifications, Design and Prices are subject to change without notice. Date of publication: January 2017.

PRINCECASTLE™

SILVERKING®

SK | SABER KING



Making food taste great...it's what we do.

Trusted by the world's most respected kitchens in the foodservice industry, Prince Castle is the premiere equipment manufacturer. Our sixty-year heritage of innovative, energy saving, well-designed solutions have positioned us as the partner of choice by helping improve restaurant operations so they can consistently serve a great-tasting product quickly and safely. Prince Castle's high-tech and efficient global manufacturing facilities have top of class production and distribution capabilities producing and specializing in: Dispensers, Holding, Refrigeration, Slicers/Saber King™, Smallwares, Toasters and Steamers.



A Marmon/Berkshire Hathaway Company



MAXIMUM FLEXIBILITY & VERSATILITY



Introducing the **All-New** Universal Modular Holding Bin

Prince Castle's latest holding innovation provides operators the greatest flexibility in menu variety and kitchen design. Modular individually heated cabinets (controlled by a master base), allows the system to expand both horizontally and vertically distributing power and communications while maintaining desirable serving temperatures. The 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.

PRINCECASTLE

**PRINCECASTLE™**

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(630) 462-8800 • Toll Free 1-800-PCASTLE
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