

Toasters

High-Speed Contact Griller

Slim Line Contact

Batch Bun Contact

Radiant Conveyor





Toast of the Industry: Prince Castle's New and Improved Toasters

Demanding foodservice operators around the world have trusted Prince Castle toasters in their kitchens for years. Continuing to deliver the same high-quality toasting performance you have always counted on, Prince Castle proudly introduces our new and improved toasters.

Prince Castle toasters now toast more consistently with greater speed and capacity, allowing you to meet any customer needs. In addition to boosting performance, Prince Castle toasters are more user-friendly, offering easy-to-understand controls and cooler exterior surfaces.

Prince Castle toasters, available in either radiant conveyor or contact toasting models, are built for high-volume toasting and are ideal for a wide variety of breads, bagels and buns. Whether you are toasting hamburger buns for a la carte orders or offering traditional toast at breakfast, Prince Castle has the perfect toaster for your operation.

For over 40 years, Prince Castle products have helped build the most recognizable foodservice operations in the world. Try one of our new and improved toasters today, and you'll understand that behind every successful operation, there are Prince Castle products in the kitchen.

<i>Model Series</i>	<i>Toasting Type</i>	<i>Application</i>	<i>Bread Types</i>	<i>Page #</i>
TX	Contact	Barrel run, high-volume toasting	Buns	3
Slim Line	Contact	"A la carte" / "On demand" toasting for customized menu items	Buns, bagels	4
Batch Bun	Contact	"Advance prep" / bulk toasting for items requiring no/little customization	Buns	5
428	Radiant Conveyor	Producing traditional-style toast in high volume	Breads, bagels English muffins	6-7

High-Speed Contact Griller

NEW MODEL!



TX-208 High-Speed Contact Griller

Contact Toasting Principles

Contact toasting is a method of heating bread products through direct contact with a heated surface. Also known as “bread grilling,” this process caramelizes sugars on the open face of the bun, preventing condiments and juices from saturating the bun.

Prince Castle Contact Toaster Benefits

- Produces warm, caramelized toast without drying out the bread. Bread is hot and moist with a “fresh out of the oven” presentation.
- Consistent bun-to-bun grilling eliminates flavor transfer and uneven toasting commonly found with manual toasting on hotplates, griddles and grills.
- Caramelization toasts only the surface of the bread, forming a coating that protects the bread from the juices and condiments that can cause soggy, unattractive bread when not caramelized.

TX Series High-Speed Contact Griller

- Designed for “barrel-run toasting,” high-power performance ensures 12-second toasting - up to 2000 buns/hour
- Silicon rubber-coated teflon belt prevents chain markings on bun top sides
- Ergonomically-designed to allow easy bun loading
- Separate heel and crown bun crush controls accommodate varying bun sizes
- Adjustable platen temperature for precise toasting
- Easy to clean and maintain
- Teflon sheets prevent sticking and are easy to clean
- Two-year parts and labor warranty
- International models and voltages available

Bread Types

- Hamburger and sandwich buns
- Bagels and sourdough bread

Ideal User Profile

- Quick-service operations
- Sandwich and snack shops
- Institutional feeders
- Casual dining restaurants

Designed for "Barrel Run" toasting - all buns toasted perfectly in 12 seconds - even during peak demand!



Slim-Line Contact Toasters

***SAME RELIABLE DESIGN -
BETTER PERFORMANCE***



***297-T12P Vertical Slim Line
Contact Toaster with Passive Heaters
for faster toasting***

***Ideal for operators
preparing "a la carte"
or "to order" menu items***

296/297 Series Slim Line Contact Toaster Features

- Delivers higher toasting capacities while maintaining proven reliable design
- 12-, 20-, 30- and 40-second toasting models are available
- Stronger motor and higher temperature platen increases performance
- Easy to clean and maintain
- Adjustable bun crush controls and thermostat allows precise toasting for various bread products
- Separate heel and crown bun crush controls accommodate varying bun sizes
- Available in either vertical or horizontal configurations
- Compact design requires less counter space: vertical models require only 8" (20.3 cm) of depth; horizontal models require 12" (30.5cm) of height
- 12-second toasting models are equipped with passive heat source for increasing internal bun temperature, allowing faster toasting
- Two-year parts and labor warranty
- International models and voltages available



***297-HT20 Horizontal Slim Line
Contact Toaster***

Bread Types

- Hamburger and sandwich buns
- Bagels and sourdough bread
- Specialty breads

Ideal User Profile

- Quick-service operations
- Sandwich and snack shops
- Institutional feeders
- Casual and fine dining restaurants

Batch Bun Contact Toasters

Batch Bun Toasting Principles

Batch Bun toasters are ideal when menu items are prepared in advance in bulk quantities and/or in anticipation of peak demands.

Designed to toast several bread products simultaneously, Batch Bun toasters typically handle six to 12 pieces at a time.

Bread Types

- Hamburger and sandwich buns
- Sourdough bread
- Bagels

Ideal User Profile

- Quick-service operations
- Sandwich and snack shops
- Institutional feeders
- Casual and fine dining restaurants



**Model 212-M Batch Bun Contact Toaster
with solid state controls**

212 SSD Series Contact Batch Bun Toaster Features

- Toast up to 12 heels and 12 crowns at once
- Adjustable time in one second increments (20-90 seconds) and temperature in one degree increments (300-500°F; 150-260°C)
- Adjustable product thickness controls
- Two-year parts and labor warranty
- International models and voltages available

**EXCLUSIVELY BY
PRINCE CASTLE!**



**Model 411-MSL Batch Bun Contact Toaster
with solid state controls**

411 SSD Series Contact Batch Bun Toaster Features

- Toast 2- and 3-part buns
- Toasts up to 12 buns at once
- Adjustable time in one second increments (20-90 seconds) and temperature in one degree increments (300-500°F; 150-260°C)
- Adjustable product thickness controls
- Two-year parts and labor warranty
- International models and voltages available

**The perfect toaster for
advance preparation and
high-volume toasting**

Radiant Conveyor Toasters

NEW AND IMPROVED!



*428-B 2-Slice Radiant Conveyor Toaster -
the all-purpose conveyor toaster*

428 Series Radiant Conveyor Toaster Features

- Reliable, efficient metal-sheathed (calrods) heating elements deliver consistent heat to the product
- Fan re-directs hot air to the back of the toaster and away from the operator
- Cooler external surface temperatures ensure safer operation
- Separate top and bottom heater controls and adjustable conveyor speed control ensure total toasting control
- Compact, space-saving design with easy-to-use controls
- Large 2" (5.1 cm) conveyor opening
- Sturdy stainless steel construction
- Available in two- and three-slice models
- Models available with extended conveyor and high-power options
- Two-year parts and labor warranty
- International models and voltages available

*The quickest and easiest
way to produce warm, crunchy
toasted bread products*

Bread Types

- White, wheat or rye breakfast toast
- Traditional sandwich toast
- English muffins and other specialty breads
- Bagels

Ideal User Profile

- Hotel buffets
- Sandwich and snack shops
- Quick-service operations
- Institutional feeders
- Casual and fine dining restaurants
- Coffee and bagels shops
- Cafeterias



***428-HB High-Power Radiant Conveyor Toaster is designed
for rapid toasting of bagels and other bread products***

Radiant Conveyor Toasters



428-BX Radiant Conveyor Toaster with Extended Conveyor for different operational requirements



428-A Buffet Line Radiant Conveyor Toaster - an economical solution to high-volume toasting

Radiant Toasting Principles

Radiant toasting is a method of heating bread products using infrared radiant heat to remove moisture and dry out the bread. The result of this heating process is a crunchy, traditional-style breakfast toast.

Benefits of Prince Castle 428 Series

Prince Castle Radiant Conveyor toasters help operators by:

- Quickly producing hot toasted breads
- Improving product taste and appearance
- Providing consistent results
- Increasing operator safety
- Improving kitchen operations with clean, simple and reliable designs

*Perfect for breakfast
or sandwich toast,
English muffins, bagels,
tortillas and more*

Toaster Model Numbers

Model	Description	Electrical Req.	Plug	Dimensions - Inches (cm) Width x Height x Depth
HIGH SPEED CONTACT GRILLERS				
TX-208	High-Speed Contact Griller	208V / 60Hz / 4000W	L6-30P	19.5" (49.5) x 23" (58.4) x 16.75 (42.5)
TX-220	High-Speed Contact Griller	220V / 50Hz / 4475W	None	19.5" (49.5) x 23" (58.4) x 16.75 (42.5)
TX-240	High-Speed Contact Griller	240V / 60Hz / 5325W	L6-30P	19.5" (49.5) x 23" (58.4) x 16.75 (42.5)
SLIM LINE CONTACT TOASTERS				
297-T12P	12-sec. Vertical (Passive Heat)	120V / 60Hz / 1600W	5-15P	25.5" (64.8) x 25.7" (65.2) x 8.6" (21.9)
297-T12PFCE	12-sec. Vertical (Passive Heat)	230V / 50Hz / 1700W	CEE7-7	25.5" (64.8) x 25.7" (65.2) x 8.6" (21.9)
297-T20	20-sec. Vertical	120V / 60Hz / 1600W	5-15P	25.5" (64.8) x 25.7" (65.2) x 8.6" (21.9)
297-T20FCE	20-sec. Vertical	230V / 50Hz / 1700W	CEE7-7	25.5" (64.8) x 25.7" (65.2) x 8.6" (21.9)
297-T30	30-sec. Vertical	120V / 60Hz / 1600W	5-15P	25.5" (64.8) x 25.7" (65.2) x 8.6" (21.9)
297-T30FCE	30-sec. Vertical	230V / 50Hz / 1700W	CEE7-7	25.5" (64.8) x 25.7" (65.2) x 8.6" (21.9)
297-T40	40-sec. Vertical	120V / 60Hz / 1600W	5-15P	25.5" (64.8) x 25.7" (65.2) x 8.6" (21.9)
297-T40FCE	40-sec. Vertical	230V / 50Hz / 1700W	CEE7-7	25.5" (64.8) x 25.7" (65.2) x 8.6" (21.9)
296-T20	20-sec. Vertical (Specialty Griller)	120V / 60Hz / 1600W	5-15P	25.5" (64.8) x 25.7" (65.2) x 8.6" (21.9)
296-T20FCE	20-sec. Vertical (Specialty Griller)	230V / 50Hz / 1700W	CEE7-7	25.5" (64.8) x 25.7" (65.2) x 8.6" (21.9)
296-T40	40-sec. Vertical (Specialty Griller)	120V / 60Hz / 1600W	5-15P	25.5" (64.8) x 25.7" (65.2) x 8.6" (21.9)
296-T40FCE	40-sec. Vertical (Specialty Griller)	230V / 50Hz / 1700W	CEE7-7	25.5" (64.8) x 25.7" (65.2) x 8.6" (21.9)
297-HT12P	12-sec. Horizontal (Passive Heat)	120V / 60Hz / 1600W	5-15P	25.3" (64.1) x 11.9" (30.2) x 25" (63.5)
297-HT12PFCE	12-sec. Horizontal (Passive Heat)	230V / 50Hz / 1700W	CEE7-7	25.3" (64.1) x 11.9" (30.2) x 25" (63.5)
297-HT20	20-sec. Horizontal	120V / 60Hz / 1600W	5-15P	25.3" (64.1) x 11.9" (30.2) x 25" (63.5)
297-HT20FCE	20-sec. Horizontal	230V / 50Hz / 1700W	CEE7-7	25.3" (64.1) x 11.9" (30.2) x 25" (63.5)
297-HT30	30-sec. Horizontal	120V / 60Hz / 1600W	5-15P	25.3" (64.1) x 11.9" (30.2) x 25" (63.5)
297-HT30FCE	30-sec. Horizontal	230V / 50Hz / 1700W	CEE7-7	25.3" (64.1) x 11.9" (30.2) x 25" (63.5)
297-HT40	40-sec. Horizontal	120V / 60Hz / 1600W	5-15P	25.3" (64.1) x 11.9" (30.2) x 25" (63.5)
297-HT40FCE	40-sec. Horizontal	230V / 50Hz / 1700W	CEE7-7	25.3" (64.1) x 11.9" (30.2) x 25" (63.5)
296-HT20	20-sec. Horizontal (Specialty Griller)	120V / 60Hz / 1600W	5-15P	25.3" (64.1) x 11.9" (30.2) x 25" (63.5)
296-HT20FCE	20-sec. Horizontal (Specialty Griller)	230V / 50Hz / 1700W	CEE7-7	25.3" (64.1) x 11.9" (30.2) x 25" (63.5)
296-HT40	40-sec. Horizontal (Specialty Griller)	120V / 60Hz / 1600W	5-15P	25.3" (64.1) x 11.9" (30.2) x 25" (63.5)
296-HT40FCE	40-sec. Horizontal (Specialty Griller)	230V / 50Hz / 1700W	CEE7-7	25.3" (64.1) x 11.9" (30.2) x 25" (63.5)
BATCH BUN CONTACT TOASTERS				
212-G	2-Part Bun, Manual	120V 60Hz / 1850W	L5-20P	16" (40.6) x 11.6" (29.5) x 27.5" (69.9)
212-GF	2-Part Bun, Manual	220V / 50/60Hz / 1980W	None	16" (40.6) x 11.6" (29.5) x 27.5" (69.9)
212-M	2-Part Bun, Digital	120V / 60Hz / 1850W	L5-20P	16" (40.6) x 11.6" (29.5) x 27.5" (69.9)
212-MF	2-Part Bun, Digital	220V / 50/60Hz / 1980W	None	16" (40.6) x 11.6" (29.5) x 27.5" (69.9)
411-MSL	3-Part Bun, Digital	120/208V / 50/60Hz / 3300W	L14-20P	17" (43.2) x 14.9" (37.8) x 32.3" (82.0)
411-MSLF	3-Part Bun, Digital	220V / 50/60Hz / 3600W	None	16" (40.6) x 11.6" (29.5) x 27.5" (69.9)
RADIANT CONVEYOR TOASTERS				
428-A	2-Slice Conveyor	120V / 60Hz / 1700W	5-15P	16.2" (41.2) x 14.7" (37.2) x 22.4" (56.8)
428-B	2-Slice Conveyor	208V / 60Hz / 2600W	6-20P	16.2" (41.2) x 14.7" (37.2) x 22.4" (56.8)
428-C	2-Slice Conveyor	220V / 50Hz / 2600W	None	16.2" (41.2) x 14.7" (37.2) x 22.4" (56.8)
428-D	2-Slice Conveyor	240V / 60Hz / 2600W	6-20P	16.2" (41.2) x 14.7" (37.2) x 22.4" (56.8)
428-E	2-Slice Conveyor	240V / 50Hz / 2600W	None	16.2" (41.2) x 14.7" (37.2) x 22.4" (56.8)
428-3B	3-Slice Conveyor	208V / 60Hz / 3400W	6-30P	19.4" (49.3) x 14.7" (37.2) x 22.4" (56.8)
428-3C	3-Slice Conveyor	220V / 50Hz / 3400W	None	19.4" (49.3) x 14.7" (37.2) x 22.4" (56.8)
428-HB	High-Power Conveyor	208V / 60Hz / 4800W	6-30P	17.3" (43.9) x 18.9" (48.0) x 27.2" (69.0)
428-HC	High-Power Conveyor	220V / 50Hz / 4800W	None	17.3" (43.9) x 18.9" (48.0) x 27.2" (69.0)
428-BX	Extended Conveyor	208V / 60Hz / 2600W	6-20P	16.2" (41.2) x 14.5" (36.8) x 24.3" (61.7)

Other international models and voltages are available, contact Prince Castle for details.

PRINCE CASTLE INC. 
WORLDWIDE

Toaster Product Warranty

All Prince Castle toasters come with a two-year parts and labor warranty from the date of purchase.

For more information on any Prince Castle products,
call 1-800-PCASTLE or (630) 462-8800

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