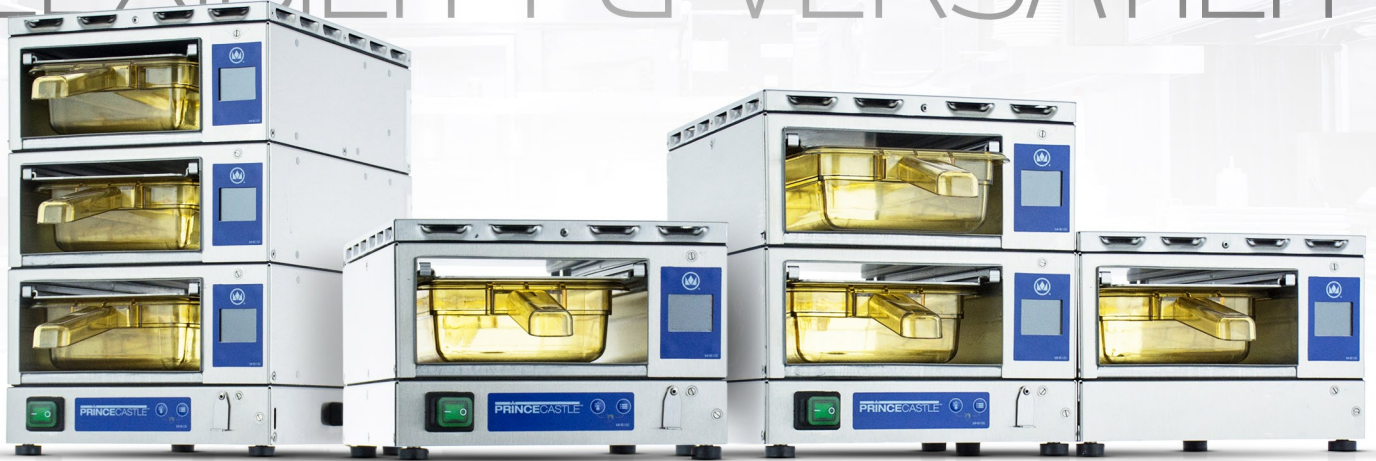


MAXIMUM FLEXIBILITY & VERSATILITY



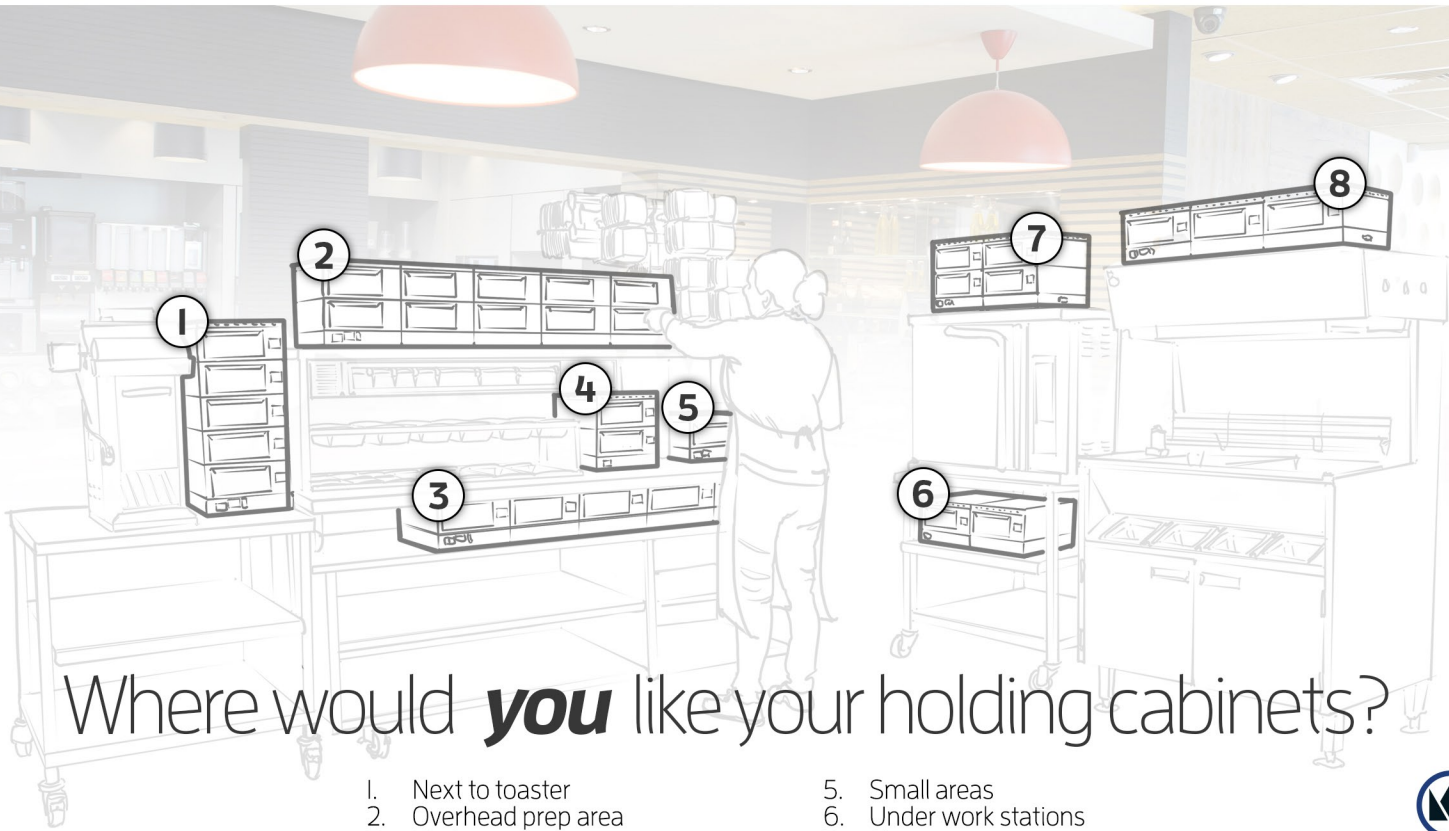
Modular Holding Bin



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), allow 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.

Build your kitchen the way you want...





Where would *you* like your holding cabinets?

- | | |
|------------------------------|------------------------|
| 1. Next to toaster | 5. Small areas |
| 2. Overhead prep area | 6. Under work stations |
| 3. Under prep counter | 7. Above equipment |
| 4. Table height in prep area | 8. Near fryer/grill |

