



Increase the speed-of-service and menu variety while maintaining food safety.

Prince Castle introduces the new Extended Holding Bin (EHB). Increase the speed-of-service, menu variety and save on operating costs by keeping food at safe temperatures for longer while reducing food waste. Keep fried food crispy and cooked food moist while maximizing menu and recipe variety. The EHB's dual-zone temperature controls give your operations the flexibility to hold various menu items at extended hold times without sacrificing quality or taste.

- Keep fried products crispy and cooked products moist
- Breakfast, lunch and dinner daypart menu options
- Digital display front and back timer bars available
- Ethernet connectivity for connection to Kitchen Management Systems (KMS) and compatible with Sicom Chef™

Datassential reports 55% of restaurant operators don't know how many orders will come in, making it tough to prep for the day¹. Prince Castle's Extended Holding Bins (EHB) can help mitigate this uncertainty by allowing food to be cooked before anticipated peak periods and held safely, increasing speed-of-service and menu variety while maintaining quality.



Dual Zone Temperature Controls

Save money, reduce waste, and extend hold times using Dual Zone Temperature Controls. Increase restaurant throughput up to 150% and reduce up to 60% of waiting time² by using Prince Castle's EHBs.

Compared to cook-to-order menu items²



Remote Updates & Connectivity

EHB remote connectivity allows restaurants to **change dayparts and update menus easily**. Distribute LTO's regionally with a simple click of a button. **Prince Castle EHBs can also connect to KMS systems** and compatible with Sicom Chef™.



Heavy-Duty Construction

EHBs durable construction helps **minimize grease and heat migration with its independently sheltered control board** – allowing for a longer life-cycle. EHB's **alphanumeric display timers are simple to program, easy to use,** and understand error codes.



Removable Metal Lids

EHB's **metal lids enhance heat conduction** while eliminating costly consumables. The **durable, easy-to-remove lids allow operators to hold both moist and crispy products;** maintaining the taste, texture, temperature, and quality.



Simple & Easy to Clean

Cleaning is made simple with the EHB's new rack-less design. **Our open-shelf layout with removable pan lids makes cleaning quick and easy.**



Keeping Food Safe

Prince Castle's EHB helps **keep food safety levels without compromising quality, taste, and texture** by holding a core temperature of 140°F.

Source: Food Equipment Report Magazine¹

To learn more about **EHB Holding Bins** visit princecastle.com

To contact us directly, go to princecastle.com/contact/