

# 420/421 SERIES RADIANT CONVEYOR TOASTER



Model 420  
Series



Model 421  
Series



Prince Castle's Radiant Conveyor Toasters feature compact designs with easy-to-use controls. Designed for versatility, the 420/421 Series toasters perfectly toast a wide variety of bread products.

The 420 and 421 Series toasters feature a large loading throat height of 3 in. (7.62 cm) and can accommodate either two slices per load (420 Series) or three slices per load (421 Series).

All models feature reliable, quartz radiant elements for quick heat-up and consistent heat output. During off-peak times, a 1/4 power stand-by switch conserves electricity. A removable loading chute and crumb tray makes clean-up fast and easy.

## STANDARD FEATURES

- Available in two and three slice models.
- Stand-by 1/4 power switch helps conserve energy.
- High-limit temperature control.
- Ideal for toasting virtually any bread or bakery product—breads, bagels, buns, croissants, etc.
- Separate top and bottom heater controls and adjustable conveyor speed control allow for maximum control.
- Reliable, efficient, quartz radiant heat elements—two top; two bottom.
- Removable loading tray and crumb tray allow for easy cleaning.
- Stainless Steel construction.
- Convenient front or rear product delivery.
- Two-year warranty on parts and factory authorized labor. Heaters are warranted against burnout for 18 months.

## SUGGESTED SPECIFICATIONS

**Model 420 Series** Prince Castle electric infrared heat conveyor toasters feature a 11" (27.94 cm) wide stainless-steel conveyor belt; loading throat height of 3.0 in. (7.62 cm); separate top and bottom adjustable heater controls; adjustable conveyor speed, high-limit temperature control; 1/4 power stand-by switch; adjustable 2.5" (6.35 cm) legs.

**Model 421 Series** Prince Castle electric infrared heat conveyor toasters feature a 14-1/4" (36.20 cm) wide stainless-steel conveyor belt; loading throat height of 3.0 in. (7.62 cm); separate top and bottom adjustable heater controls; adjustable conveyor speed, high-limit temperature control; 1/4 power stand-by switch; adjustable 2.5" (6.35 cm) legs.

# 420/421 SERIES RADIANT CONVEYOR TOASTER

PRINCE CASTLE INC.   
WORLDWIDE

## SPECIFICATIONS

### DIMENSIONS

MODEL NUMBER	"A" HEIGHT IN. (CM)	"B" WIDTH IN. (CM)	"C" DEPTH IN. (CM)	"D" DEPTH IN. (CM)	"E" DEPTH IN. (CM)	NET WEIGHT LB. (KG.)	SHIPPING WT. LB. (KG.)
420 Series	15 <sup>9</sup> / <sub>16</sub> (39.53)	14 <sup>9</sup> / <sub>16</sub> (39.66)	17 <sup>9</sup> / <sub>32</sub> (43.90)	11 (27.94)	3 (7.62)	38.5 (17.46)	42 (19.1)
421 Series	15 <sup>9</sup> / <sub>16</sub> (39.53)	17 <sup>13</sup> / <sub>16</sub> (45.24)	17 <sup>9</sup> / <sub>32</sub> (43.90)	14 <sup>1</sup> / <sub>4</sub> (36.20)	3 (7.62)	40.5 (18.37)	42 (19.1)

### ELECTRICAL\*

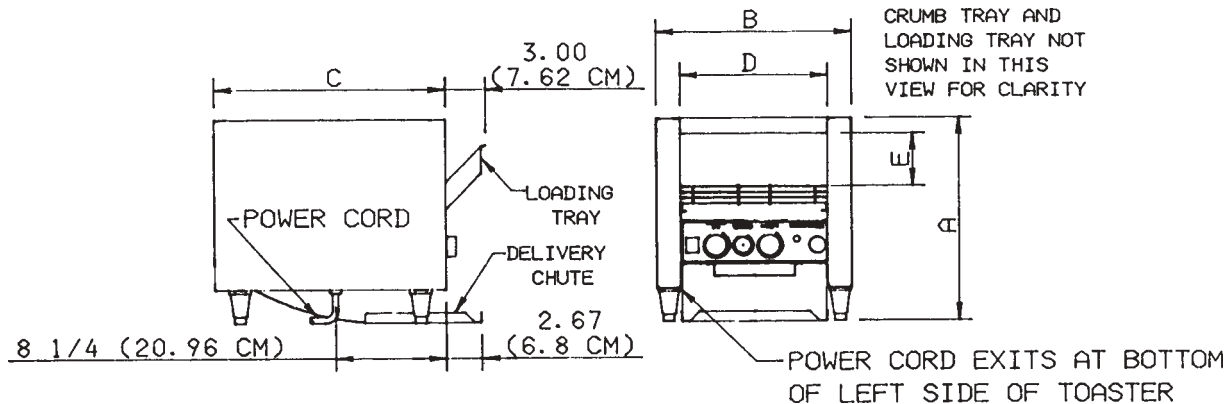
MODEL NUMBER	VOLT	HZ.	WATTS	AMPS	PLUG NUMBER
420-C 2 Slice	220	50	2800	12.7	NONE
420-E 2 Slice	240	50	2800	11.7	NONE
420-ECE 2 Slice	240	50	3000	12.4	CEE 7-7
420-EGB 2 Slice	240	50	2850	11.9	BS 1363A
421-C 3 Slice	220	50	3500	15.9	NONE
421-E 3 Slice	240	50	3600	15.0	NONE
421-ECE 3 Slice	240	50	3600	15.0	CEE 7-7

### CONVEYOR SPEED\*

MODEL	SLICES/HOUR
420-C 2 Slice	600
420-E 2 Slice	600
420-ECE 2 Slice	600
420-EGB 2 Slice	600
421-C 3 Slice	900
421-E 3 Slice	900
421-ECE 3 Slice	900

NOTE: All units equipped with 5ft. (152.4 cm) line cord, except CE units equipped with 6ft. (182.8 cm) line cord. All voltages single phase.

\*Moisture content of bakery products will affect rates and settings. Individual results may vary.



\*Designs and specifications are subject to change without notice.

