



PRESS RELEASE

FOR IMMEDIATE RELEASE

February 18, 2015

THE SABER KING™ – THE FIRST UNIVERSAL FOOD PREP SYSTEM FOR ALL CUTTING NEEDS

Increases productivity and slicing by 400%

Anaheim, CA. – Prince Castle, a Berkshire Hathaway Company and global leader in foodservice technologies supporting leading QSR companies, is excited to introduce Saber King™ – a new, revolutionary way commercial kitchens will handle all slicing, wedging, and dicing. Saber King™ is a truly universal food prep station -quickly switching between different types of food and cuts while providing the safest user interaction and maximizing productivity during operation and cleaning. This single piece of equipment can easily replace multiple slicing products in your kitchen today. Through the use of quick interchangeable blade cartridges, Saber King™ can go from one type of cut to another in a few seconds. The blade cartridges are specifically designed to be easy to use and easy to clean. Unique safety features have been integrated into the product - greatly reducing the chance of employee injuries and reducing insurance claims – by adding a dual contact, secondary safeguard latch when slicing and engaging produce.

Super-Efficient and Super-Safe - In a first for commercial slicing, Saber King™ transforms the world of manual slicing by enabling the user to slice more than one piece of food in a single motion. For example, Saber King™ increases slicing productivity of tomatoes by 400% by slicing four (4) tomatoes at a time as compared to most slicers that slice one (1) tomato at a time.

Saber King™ currently offers three (3) types of blade cartridges for different types of produce. Each blade cartridge is secured in place with plastic guards that ensure proper placement of food prior to slicing while also providing unparalleled safety for the kitchen staff. These guards help protect hands and fingers from sharp blades which allows Saber King™ to reduce the risk of injury while provide a high quality cut of produce.

The benefits of the Prince Castle Saber King™ are clear. This product delivers increased safety and efficiency while saving space in the kitchen.

Availability - Saber King™ is in the final stages of development and testing. The product will be released to the market in Q2 of 2015.

About Prince Castle – Prince Castle is known for technology, innovation and an enthusiasm for flawless operational efficiency. Celebrating its 60th year in business in 2015, Prince Castle has been a trusted foodservice equipment partner for the world's leading brands. From supporting the visionary pioneers that started the QSR market to today's modern foodservice industry, Prince Castle has led the industry with disruptive market solutions to improve restaurant efficiency, improve consumer engagement and enabling new menu choice and variety.

Prince Castle is headquartered at 355 East Kehoe Boulevard, Carol Stream, IL 60188 and operates additional manufacturing and distribution facilities in Carol Stream, IL, Shanghai, China, and Plymouth, MN.

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