



DHB4PT-25ACE Holding Bin

General

Prince Castle food holding bins provide the capacity required for large foodservice operations while performing at peak energy efficiency. Each unit features two individually controlled holding chambers. New Reli-A-Temp™ infrared heater technology holds product temperatures more consistent within the designated holding time than other types of heating systems. This exclusive heater design spreads the heat evenly over the entire food holding area, eliminating edge drop off. Food is kept at the desired serving temperature.

This manual provides information for the installation and safe operation of the unit. Read all the instructions before attempting to install or operate the unit.

The model and serial number are located on the identification plate affixed to the unit. Have the information ready when calling Prince Castle for service or information regarding your unit. You may contact the factory for assistance at the numbers listed at the top of this page.

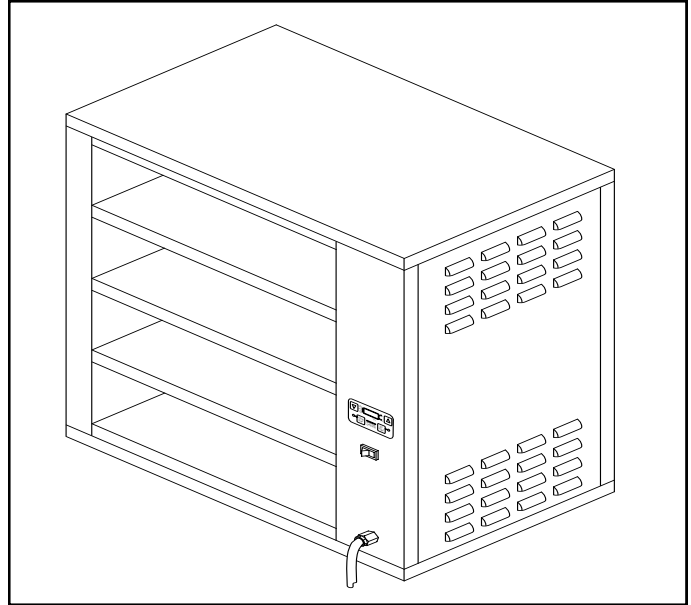


Figure 1. Pizza Holding Bin

Safety Information

IMPORTANT: The following words and symbols appear throughout this manual and designate important safety instructions. Read all safety instructions to avoid personal injury or death, and to avoid damage to the unit or property.

⚠ WARNING

The word **WARNING** means there is the possibility of serious injury or death to yourself or others.

⚠ CAUTION

The word **CAUTION** means there is the possibility of damage to the unit or property.

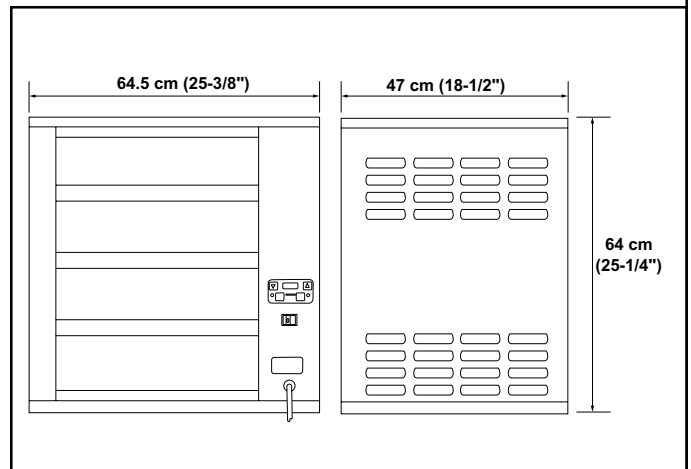


Figure 2. Dimensions

NOTE: Prince Castle reserves the right to change specifications and product design without notice and without incurring any obligation to institute such changes to previously purchased equipment.

Electrical Specifications

Model No.	Volts	HZ	Watts	Amps
DHB4PT	220-240V	50	1850	7.6

Installation & Operation

WARNING

Some exterior surface of the unit get hot. Avoid touching these surfaces to avoid injury.

CAUTION

For safe and proper operation, the unit must be located a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur. Locate the unit on a level surface strong enough to support the weight of the unit.

All electrical connections must be in accordance with local electrical codes and any other applicable codes. Connections should be made by a qualified, licensed electrician.

1. Remove the unit from the box and remove all protective packaging.
2. Place the unit on a counter and seal it's base to the counter with food-approved sealant.
3. Insert the power cord plug into the electrical outlet.

NOTE: The electrical outlet should be a dedicated line.

4. Install the sandwich rack into one of the cavity locations (Figure 3).
5. Turn the power switch on (Figure 3). Allow 30 minutes for warm-up.

Temperature Control Panel

NOTE: The unit has four heating cavities: A, b, C, d and each cavity is equipped with both an upper and lower heating element. Each element can be set with it's own temperature using the temperature control panel. See PROGRAMMING THE UNIT on the next page.

The temperature control panel has the following buttons and displays (Figure 5).

Arrow Up/Down: When in the Operating Mode, use these buttons to scroll up or down through the four heater cavities to display actual or setpoint temperature.

Actual Temp: Pressing this button displays the actual heating temperature for the indicated heating cavity.

Setpoint: Pressing this button displays the setpoint temperature for the indicated heating cavity.

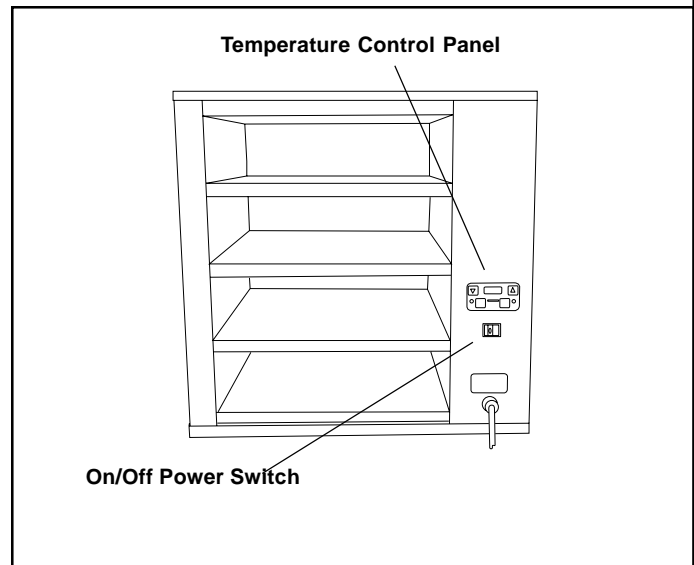


Figure 3. Parts Identification

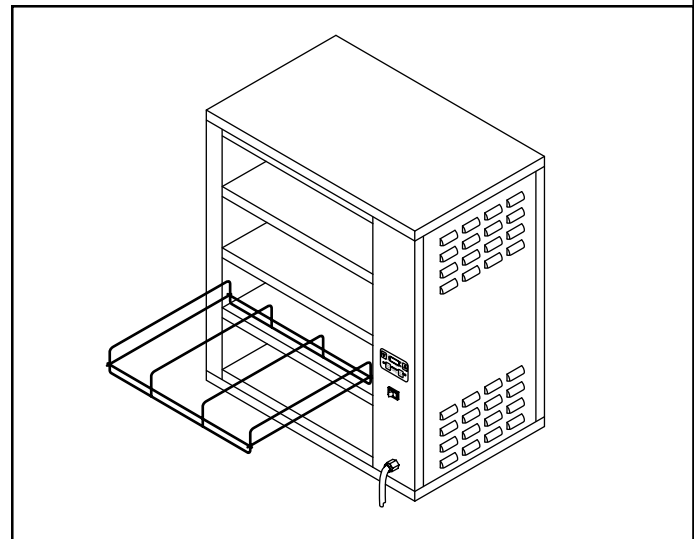


Figure 4. Installing Rack

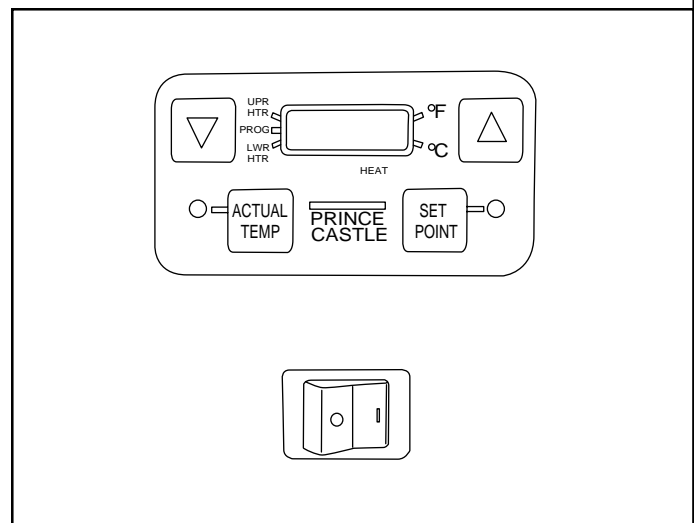


Figure 5. Temperature Control Panel

Message Display: The window has a four-digit display for showing numerical values for actual and setpoint temperatures. LED indicators are also displayed to indicate the when temperature is displayed for the upper heater (UPR HTR), program mode (PROG) and lower heater (LWR HTR). The letters A, b, C, d are also displayed to indicate the appropriate heating cavity.

PRINCE CASTLE: Pressing this button along with the SETPOINT button enables programming of the individual heating elements.

Programming the Unit

RUN MODE

NOTE: The factory default temperature settings are displayed in Celsius (figure 6). To switch to Fahrenheit, turn the power switch to OFF. Press and hold the UP arrow button, then turn the power switch to the ON position. After two seconds, release the UP arrow button. To return to Celsius, turn the power switch to OFF. Press and hold the DOWN arrow button and turn the power switch to ON. After two seconds, release the DOWN arrow button.

1. To view the actual temperature of a heater, press the UP or DOWN Arrow button until the desired heating cavity (A, b, C, d) and heating element (UPR HTR or LWR HTR) is displayed.
2. Press the ACTUAL TEMP button to view the temperature.

PROGRAM MODE

The temperature adjustment range for any heater is OFF and 65° – 107°C (150° – 225°F). The recommended starting setpoint is 93°C (200°F) for all heaters.

NOTE: These temperatures may be increased or decreased as long as the quality is maintained as well as the desired temperature of the food product.

To change a heater setpoint, use the following procedure (Figure 7):

1. Press and release the UP or DOWN Arrow button until the desired heater cavity is selected.
2. Press and hold the SETPOINT button, then press the PRINCE CASTLE button for 6 seconds. The LED indicator next to PROG will light to indicate the Program mode is active.
3. Use the UP or DOWN Arrow buttons to increase or decrease the desired setpoint temperature.

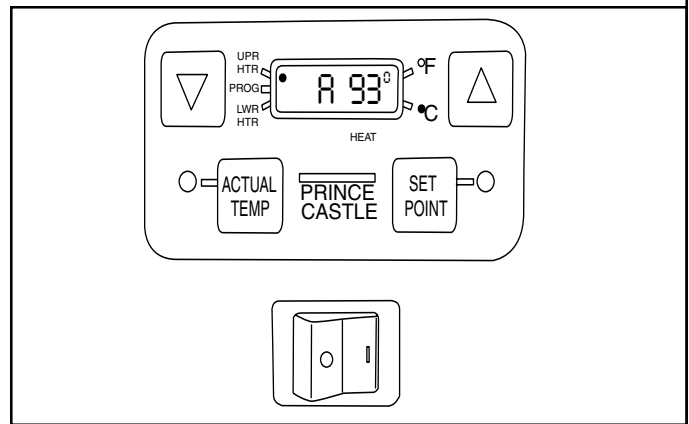


Figure 6. Run Mode

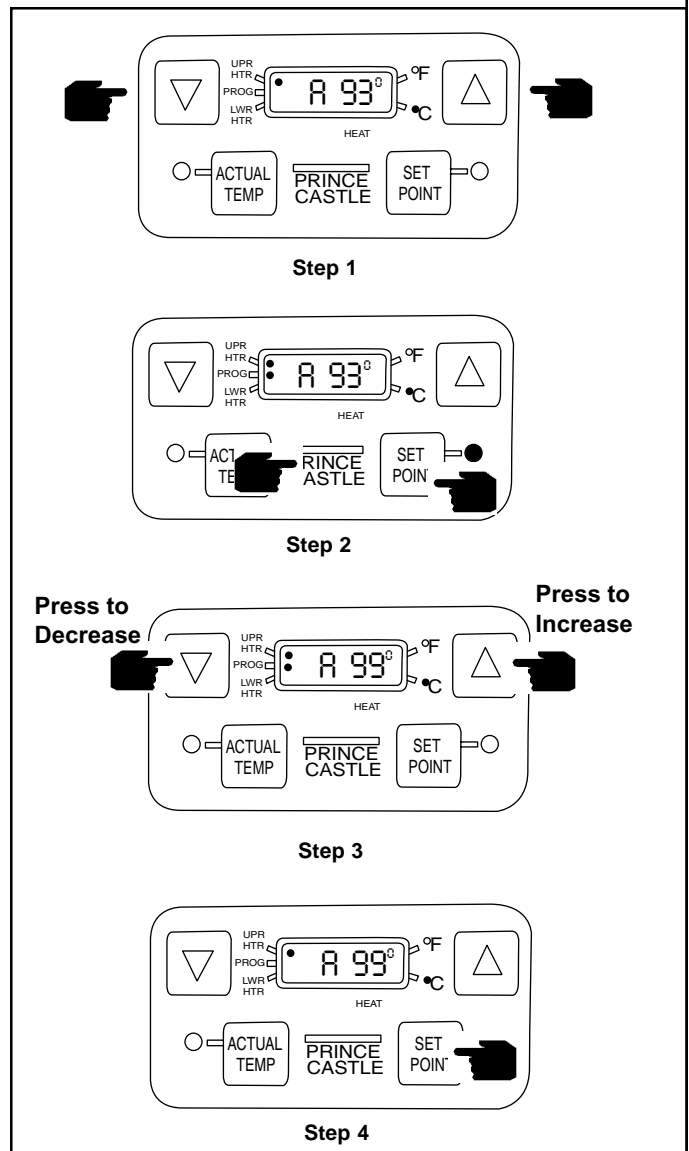


Figure 7. Program Mode

4. Press the SETPOINT button to store the setpoint temperature and to exit the Program Mode. The LED next to PROG will turn off and the controller will regulate the new setpoint temperature.

Cleaning

WARNING

Always turn the power switch to OFF, allow the unit to cool down and unplug the power cord from the electrical outlet before performing any maintenance on the unit.

CAUTION

This unit is not waterproof. Do not clean with water jet or jet spray. Do not immerse the unit in water.

CAUTION

The use of abrasive cleaners or ice water could scratch or damage the unit.

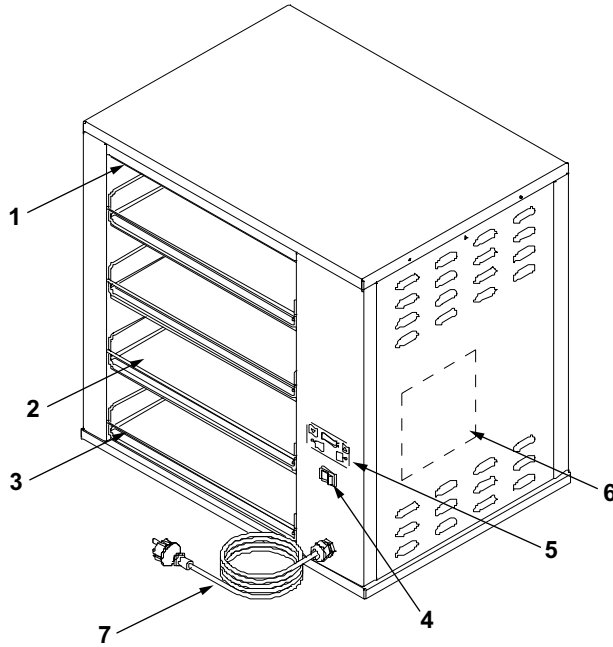
1. Turn the unit off and allow to cool down (approximately 25 minutes).
2. Unplug the power cord from the electrical outlet.
3. Wipe down surfaces with a damp cloth. Do not use abrasive cleaners, unapproved cleaner or ice

Troubleshooting

Problem	Cause	Solution
Display flashes "Opn" & "rEL"	Open relay. Circuit inoperable	Replace Power Circuit Board
Display flashes "SHr" & "rEL"	Shorted relay. Circuit inoperable. Open heater.	Replace Power Circuit Board. Test heater resistance.(150.2 Ohms)
Display shows "LLL"	Temperature is below 75° F Heater inoperable. Probe inoperable. Relay Inoperable	Normal display during warm up. Test heater resistance.(150.2 Ohms) Check for open thermocouple wires from probe. Replace heater/probe assembly.
Display shows "HHH" for an extended period of time	Temperature is above 300° F (abnormal operation)	Diagnostic circuit inoperable. Replace Power Circuit Board. See B above. assembly.

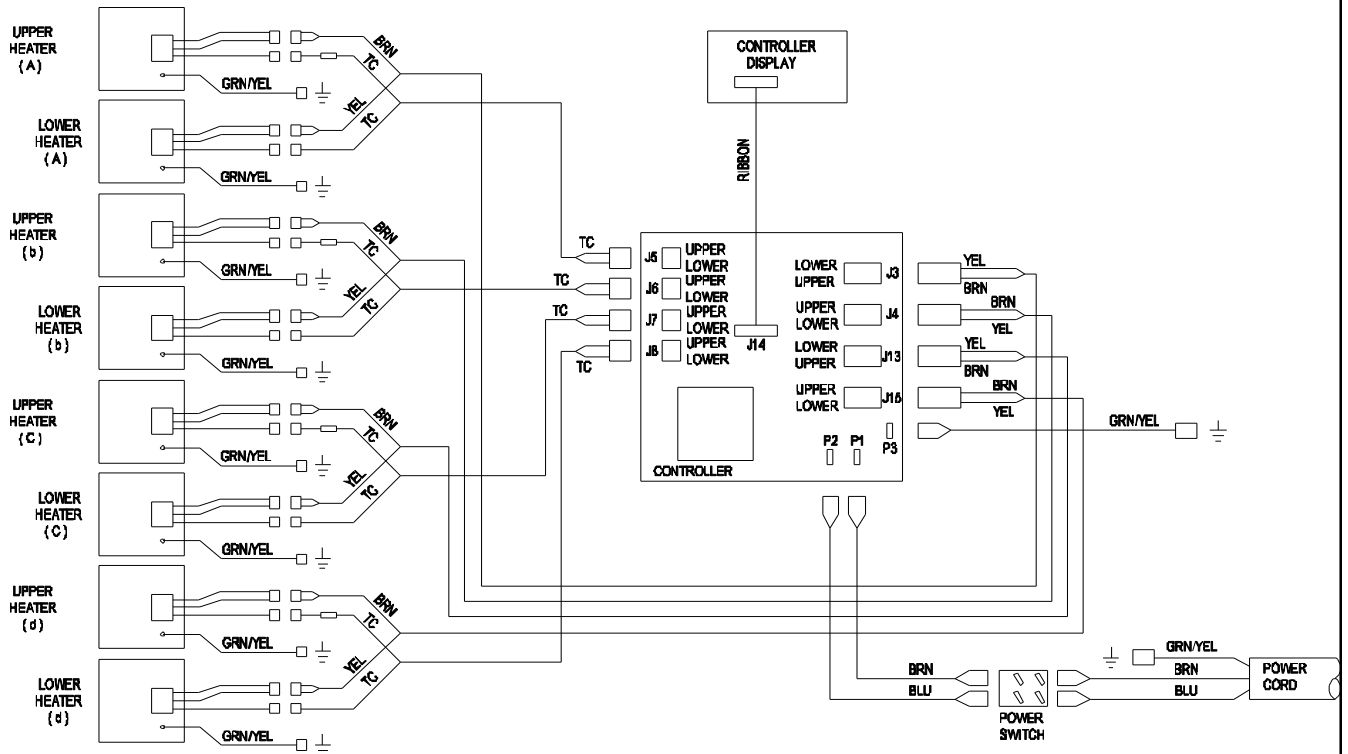
To reset all times and temperatures to the factory settings, turn unit off, press and hold the **UP** and **DOWN ARROW BUTTONS** at the same time, turn unit back on. A "P" will appear in the display and all times and temperatures will be reset to the original factory settings.

Exploded View & Parts List



Item	Part	Description
1	549-047S	Upper Heater Assy.
2	549-046S	Lower Heater Assy.
3	549-044	Pizza Rack
4	78-166S	Rocker Switch, On/Off
5	545-046S	PCB Display
6	545-047S	PCB Control
7	72-232S	Power Cord

Wiring Diagram



Limited Warranty

This product is warranted to be free from defects in material and/or workmanship for a period of two (2) years from date of original installation not to exceed 30 months from date of shipment from our factory.

P.C. Boards and Heaters are warranted for three (3) years from date of installation, not to exceed 42 months from date of shipment from our factory.

This warranty covers on-location service (i.e., trip charges and/or mileage).

Travel mileage is limited to 100 miles (160 kilometers) round trip (one trip per warranty) from an authorized service agency or its sub-service agency.

Any component which proves to be faulty in material and/or workmanship will be replaced or repaired (at the option of Prince Castle, Inc.) without cost to the customer for parts or labor.

This warranty is subject to the following exceptions/conditions:

- Any use of non-genuine Prince Castle spare parts voids this warranty.
- All labor shall be performed by an authorized Prince Castle Service Agent during regular working hours. Overtime premium will not be covered.
- Damage caused by carelessness, neglect, and/or abuse (e.g., dropping, tampering or altering parts), equipment damaged in shipment, by fire, flood or an act of God is not covered under this warranty.