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Prince Castle DHB4PT-20BCE

Prince Castle Dual-Side 4-Shelf Heated Holding Bin Instruction Manual

Model: DHB4PT-20BCE

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation and maintenance of your Prince Castle Dual-Side 4-Shelf Heated Holding Bin, Model DHB4PT-20BCE. Please read all instructions carefully before use.



Image: A chef carefully places food into a Prince Castle Dual-Side Heated Holding Bin, demonstrating its use in a commercial kitchen setting.

2. SETUP

2.1 Unboxing and Initial Placement

Carefully remove the unit from its packaging. Place the holding bin on a stable, flat surface. Remove all protective foam and packaging materials from inside and outside the unit, especially between heating platens.

Video: This video demonstrates the initial unboxing and placement of the Prince Castle Holding Bin, including the removal of protective materials.

2.2 Power Connection

Connect the power cord securely into a proper, grounded electrical receptacle. Ensure the power supply matches the unit's requirements.

2.3 Initial Power On and Warm-Up

Switch the unit to the 'ON' position. The display will light up. Allow approximately 30 minutes for the heaters to reach their operating temperature. During this warm-up period, the unit will display current temperatures for the upper and lower shelves.

Video: This segment illustrates the initial power-on sequence and the warm-up process of the DHB heater, showing temperature displays.

3. OPERATING INSTRUCTIONS

3.1 Applying Pan Lids

When holding grilled products, install pan lids to the Extended Holding Bin (EHB). Lift the lid gate and slide in the pan lid, ensuring it clears the EHB's lid gate. For fried products, do not install pan lids. Use a standard pan and insert it in place. For non-fried products, place a trivet inside the standard pan before inserting.

Video: This video demonstrates the correct procedure for applying pan lids to the Extended Holding Bin, differentiating between grilled and fried products.

3.2 Timer Bar Functions

The timer bar indicates the status of each pan. Yellow arrows pointing up indicate the upper zone, while blue arrows pointing down indicate the lower zone. Press the ZONE button when your pan is active; the LED light will turn GREEN for a primary batch. If more than one pan is active, pressing the second ZONE button will turn YELLOW to GREEN, indicating it is now the primary batch. When the active product from the primary pan is empty or expired, press the ZONE button to deactivate the zone; the LED will turn GREEN.

Video: This tutorial segment explains the various timer bar functions, including zone indicators and batch management.

3.3 Checking and Setting Temperature

To check the current temperature, press the 'ACTUAL TEMP' button. To view the set point temperature, press the 'SET-POINT' button. To adjust the set point temperature, press and hold the 'SET-POINT' button for 5 seconds until the program LED lights up. Use the UP and DOWN arrow buttons to adjust the temperature, then press the Prince Castle logo button to save. Repeat for all desired set points.

3.4 Temperature Display Unit (Fahrenheit/Celsius)

To switch between Celsius and Fahrenheit: Switch off the unit. To display Celsius, press and hold the DOWN arrow button while switching the unit on. To display Fahrenheit, press and hold the UP arrow button while switching the unit on.

3.5 Product Setting (Product Name, Holding Time, Cook More Time, Location)

To enter product setup mode, press and hold the Prince Castle logo button followed by the ENTER button until the display shows 'PROD SETUP'. Use the arrow buttons to navigate through settings like 'PROD NAME', 'HOLD TIME', 'COOK MORE TIME', and 'LOCATION'. Adjust values using the arrow buttons and press ENTER to confirm each setting. Press the Prince Castle logo button to exit and return to operation mode.

3.6 Alternate Display Interval

The timer bar display can alternate between the product name and remaining hold time. The default setting is 5 seconds. To adjust this, enter product setup mode, navigate to 'ALT TIME', and use the arrow buttons to select an interval from 0 to 15 seconds. Press ENTER to save.

4. MAINTENANCE

4.1 Daily Cleaning

Before cleaning, switch off the unit and unplug the power supply. Allow the unit to cool down completely. Remove all pans, pan covers, and racks. Clean these components thoroughly with appropriate cleaning agents, sanitize, and air dry. Wipe the heaters and exterior surfaces with a sanitized cloth. Ensure the unit is completely air dry before reassembling and powering on.

Important Note:

- The unit is not waterproof. Do not spray water directly on the unit.
- Do not use sharp objects, wire brushes, or abrasive cleaners to clean food buildup on the heaters, as this will cause damage to the unit.

5. TROUBLESHOOTING

If the unit is not heating or displaying correctly, first check the power connection and ensure the unit is switched on. Verify that the temperature settings are correct. If issues persist, refer to the full troubleshooting guide in the comprehensive manual or contact customer support.

6. SPECIFICATIONS

- **Model Number:** DHB4PT-20BCE

- **Brand:** Prince Castle
- **Dimensions:** 20.6 x 14.12 x 13 inches (Package)
- **Item Weight:** 89 pounds
- **Color:** Stainless Steel
- **Capacity:** 8 x 1/3 Sized Pans (Included)
- **Heating Technology:** Reli-A-Temp infrared heater
- **Control System:** Digital with MenuTrak technology
- **Design:** Dual-Side, Pass-Thru

7. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation included with your product or contact Prince Castle customer support. For technical assistance or further inquiries, please contact Prince Castle Technical Support.

Please contact Prince Castle Technical for more information.