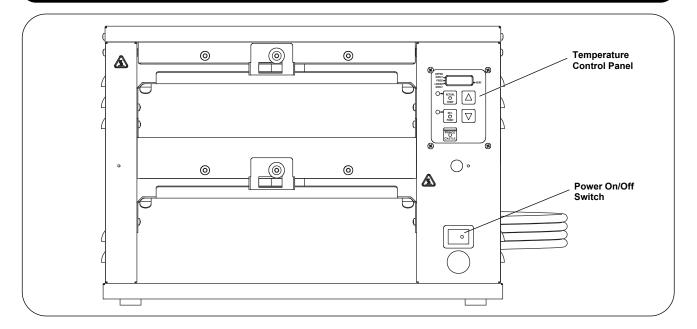
Product Identification



LIMITED WARRANTY

This product is warranted to be free from defects in material and/or workmanship for a period of 1 year from date of original installation, not to exceed 18 months from the date of manufacture.

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 and labor. This warranty covers on-location service (i.e. trip charges and/or mileage). Travel mileage is limited to 100 miles (200 Kilometers) round trip (one trip warranty) from an authorized service agency or its sub-service agency.

This warranty is subject to the following exceptions/conditions:

- Use of any non-genuine Prince Castle parts voids this warranty.
- All labor to be performed during regular work hours. Overtime premium (the incremental amount) will be charged to the customer.
- 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.
- All problems due to operation at voltages other than that specified on equipment nameplates are not covered by this warranty. Conversion to correct voltage is the customer's responsibility.
- Normal adjustments as outlined in this manual are not covered under warranty.
- This equipment must be serviced by Prince Castle Authorized Service Agency or a Prince Castle Service Technician during the warranty period.

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Safety Information



A CAUTION

Indicates information important to the proper operation of the unit. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

Indicates information important to the operation of the unit. Failure to observe may result in damage to the equipment.

Electrical Information

(Model	Volts	Hz	Watts	Amps	Plug	Agency
	DHB2PT-20PUBGBN	208-240	50/60	2100	10.1	L6-20P	UL / cUL / UL Sanitation / CE

Installation

- A. Remove the unit from the carton and inspect for signs of damage. If there is damage to the unit:
- · notify the carrier within 24 hours of delivery
- · save carton and packaging materials for inspection purposes
- contact your local dealer, or if purchased directly, the Prince Castle Sales Department at 800-722-7853 or 1-630-462-8800 to arrange for a replacement unit.

NOTE: When installing this unit, the ambient temperature at the mounting site should not exceed 100°F (37.8°C).

- B. Place the bin on a counter and seal the base to the counter with food-approved sealant.
- C. Plug the power cord into the bin and connect the plug into the proper electrical outlet. All connections must be in accordance with local electrical codes and any other applicable codes.

NOTE: The electrical receptacle should be a dedicated outlet. No other equipment should be operating on the line (refrigerators, fryers, etc.).

D. Turn the power switch to ON. Allow 30 minutes for warm-up. NOTE: If the unit is to network with other Prince Castle units, a Retro Bun Timer may be connected to any one bin in the chain. Contact Prince Castle for more information.

Initial Startup

NOTE: During the first few hours of operation, you may notice a faint odor. This is normal, and the odor disappears after the first few hours of use.

The bin is tested and calibrated at the factory before shipment. However, due to temperature and climate changes during shipment, the insulation in bin can absorb moisture. The odor during the first few hours of use is from the drying out of the insulation (moisture is driven from the insulation's binders, a starch-like material).

Resetting to Factory Defaults

To revert all settings back to the original factory defaults (product times on button bars):

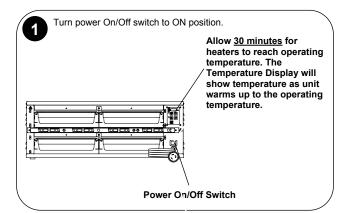
- 1. Turn the unit off.
- 2. Press and hold both UP and DOWN arrows.
- 3. Turn the unit back on and wait 5 seconds
- 4. Release UP and DOWN arrows.

NOTE: All previously saved settings are lost upon resetting the defaults! Use with caution.

Prince Castle reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.



Operation





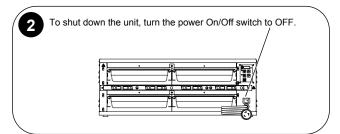
WARNING

Before performing any maintenance, turn the power switch to the OFF position and unplug the power cord from the electrical



This unit is not watertight. Do not clean with a water jet/jet spray. Do not immerse the unit in water.

- 1. Turn the unit off and unplug the power cord from the electrical receptacle.
- Wipe all parts and unit with a damp cloth. DO NOT use a green Scotch Bright pad cleaner, ice or water.



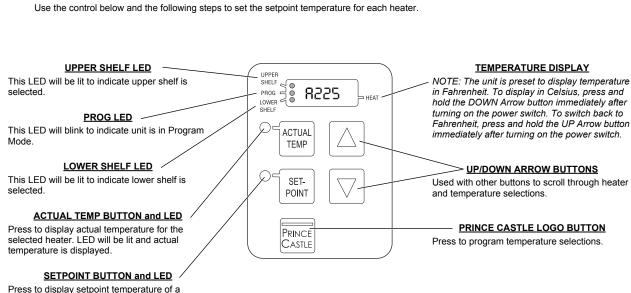
Setting Temperature



selected heater. LED will be lit and setpoint

temperature is displayed.

The unit has two shelves, each with an upper and lower heater (four heaters total). Each upper heater has a programmable range of 150° – 350°F (65.6° – 176.7°C). Each lower heater has a programmable range of 150° – 260°F (65.6° – 126.7°C).



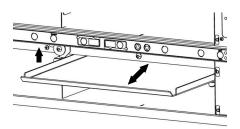
NOTE: To reset all times and temperatures to the factory settings, turn the unit off, then press and hold the UP and DOWN Arrow buttons simultaneously while turning the unit back on. A "P" will appear in the display and all times and temperatures will be reset to original factory settings.



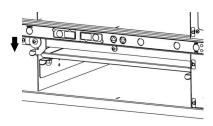
Using Pan Cover

DHB2PT-20PUBGBN Pan Cover

1. To install or remove the pan cover, move the amber pan simply by raising up the latch and sliding the pan cover in or out.



2. When properly installed, the pan cover should have the edges facing up so the smooth side of the cover rests on top of the amber pan.



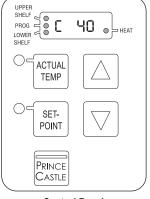
Control Panel

1

Displays and Indicators

- The red indicator light next to the UPPER SHELF label indicates that the temperature being displayed is for the selected cavity.
- The red indicator light next to the PROG label blinks when in the Programming Mode.
- The red indicator light next to the LOWER SHELF label indicates that the temperature being displayed is for the selected cavity.
- The red indicator light next to the HEAT label is on when power is applied to the heater zone being displayed on the control panel.
- The red indicator light next to ACTUAL TEMP label is on when the Actual Temperature is being displayed for the heater zone being displayed on the control panel.
- The red indicator light next to SET-POINT TEMP label is on when the Set-Point Temperature is being displayed for the heater zone being displayed on the control panel.
- The digital display shows the shelf and the associated temperature for each heater, for example:

The display for the upper shelf may show A235 for the UPPER HEATER.



Control Panel

2

Control Panel Buttons

- SET-POINT: The Set-Point temperature is displayed for the selected heaters when this button is pressed during the operating mode. The SET-POINT indicator light is on when the Set-point mode is selected.
- To Program a heater, press and hold the PRINCE CASTLE button then
 press and hold the SET-POINT button for 5 seconds or until the PROG
 indicator light turns on. Use the UP and DOWN arrows to change the
 Set-Point temperature.
- ACTUAL TEMP: The Actual Heater temperature is displayed only for the selected heater when this button is pressed in the operating mode.
- UP ARROW & DOWN ARROW: When pressed in the operating mode, selects which heater is in the display on the control panel. The indicator light next to the UPPER SHELF or LOWER SHELF is on to indicate which shelf is selected.



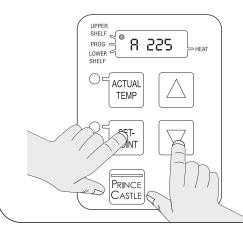
Programming



Upper/Ceiling Heaters in Both Shelves — Programmed for Temperature

The temperature of the Upper Heaters can be adjusted from 150 to 350°F (65.6 to 176.7°C) in one-degree increments (Fahrenheit).

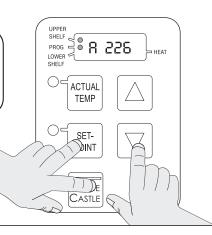
- Use the UP or DOWN arrow buttons to select Heater A through D in UPPER or LOWER SHELF.
- 2. Press the SET-POINT button. When the SET-POINT indicator light is on, the digital display shows the Set-Point temperature.
- To change the temperature setting, press and hold the PRINCE CASTLE LOGO button; then press and hold the SET-POINT button. Hold both buttons until the PROG indicator light turns on.
- 4. Use the UP and DOWN arrow buttons to change the temperature.
- 5. Press the PRINCE CASTLE LOGO button to store the new value and to exit the PROGRAMMING mode.



CAUTION

DISPLAYED TEMPERATURES
ARE HEATER TEMPERATURES
AND DO NOT INDICATE ACTUAL
FOOD TEMPERATURES.

Repeat steps 1 – 5 for other Heaters in both upper and lower shelves.



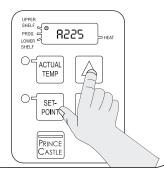
Calibrating Heaters



Use the following steps to calibrate the individual heaters.

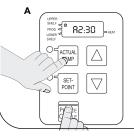
NOTE: Allow sufficient amount of time for temperatures to stabilize before starting calibration.

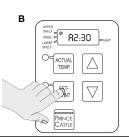
Press the UP or DOWN Arrow button until the desired heater and upper or lower shelf is selected.

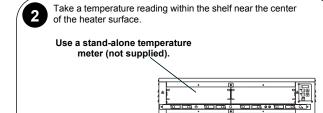


A. Press and hold the PRINCE CASTLE LOGO and ACTUAL TEMP buttons for 5 seconds. The colon (:) LED indicator will light. The temperature displayed is the actual heater temperature sensed by the controller.

B. To clear any offset readings, press the SETPOINT button.







WARNING

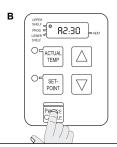
Hot surfaces. Use caution when taking temperature readings within the shelf.



A. Press the UP or DOWN Arrow button until the temperature displayed matches the reading obtained in Step 2.

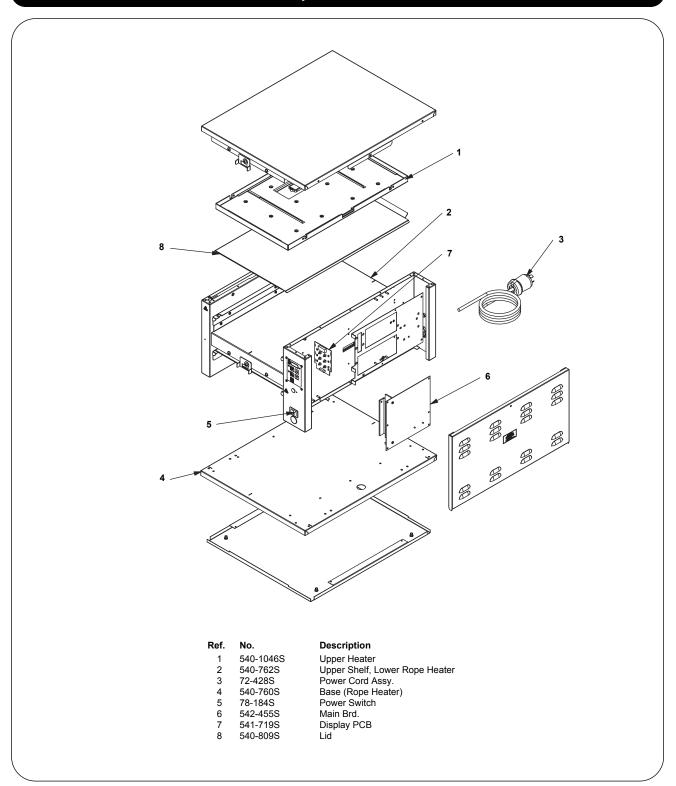
B. Press the PRINCE CASTLE LOGO button to save the temperature value and exit the Calibration Mode.







Exploded View





Wiring Diagram

