



NEW from Prince Castle 3x3 Chicken Holding Drawer



The New 3x3 Chicken Holding Drawer helps improve three strategic areas:



Food / Chicken Quality

Ensure consistent food quality & safety, especially during peak demand times.



Operational Efficiencies

Reduce food waste by maintaining food integrity as long as possible AND avoid cooking more food than needed.



Labor Issues

Simplify BOH operations, tasks and crew-proof processes to ensure consistent, great customer experience.

NEW, Technology Improves Holding Times, Elevates Food Quality, Reduces Equipment Costs and Simplifies Operations, by Reducing the # of Warmers being used today

The new Prince Castle Chicken Holding Drawer takes the worry out of maintaining food quality and safety while reducing food waste.

- ✓ Color coded display shows what food to use first.
- ✓ Timer alerts when to cook more food.
- ✓ Intuitive crew-proof controls.
- ✓ Wendy's menu pre -sets are already loaded.
- ✓ Warmer uses standard 4" deep (top shelf) and 2½" deep pans for menu flexibility.
- ✓ Easy daily wipe down & cleaning.
- ✓ Built in timers eliminate need for "grease pencils"



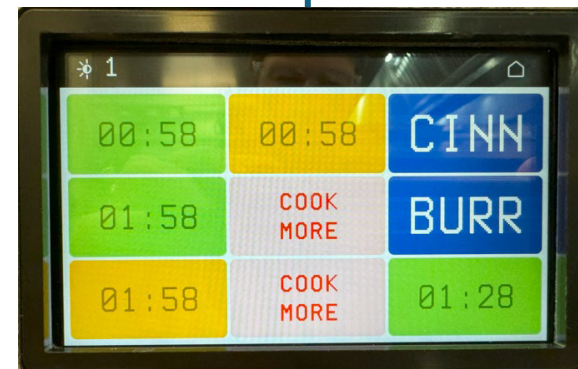
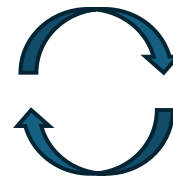
PHB33N1-WEN02
"Chicken Holding Drawer"

Simplify Food Hold Times with Intuitive Control Panel and up to Three Different Heat Zones.

Intuitive controls are easy to use and eliminate language barriers

Colorful touchscreen shows food status and can be seen across the kitchen

Timer notifies crew when to cook more food.



Wendy's menu pre-sets: 6 dayparts and up to 36 total menu items

Easy-to-update recipe names, heater temps, times, and dayparts.

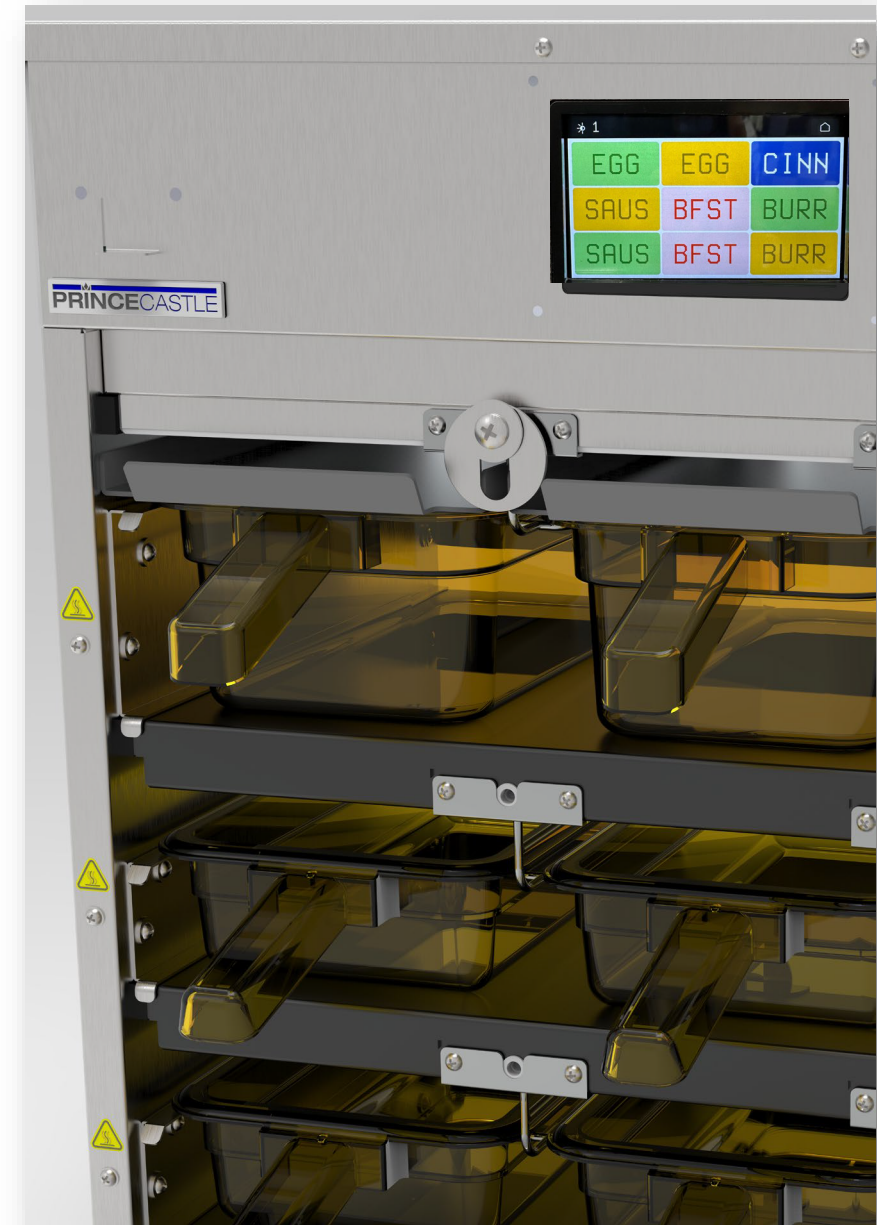
Manager passcode prevents unwanted or accidental setting changes.

Trouble-shooting error messaging/codes are automatically recorded for speedy service.

PHB33 Chicken Holding Drawer

Key Specs:

Model #	PHB33N1 -WEN02
Available:	February 2025
Dimensions	23"W x 22.8"H x 14"D
Heaters	Dual Zone
Holding Capacity	9 standard pans (pans not included w/bin) : <ul style="list-style-type: none"> • (3) 4" deep Pans for top shelf • (6) 2 ½" deep Pans for 2nd & 3rd shelves
Versions	Shipped Single Sided, but can easily be converted by crew to a dual sided bin
Accessories included	3 Metal Lids provided on top shelf to keep proteins hot, moist and hold longer
Warranty:	2-year parts and labor including on -site service. Support from: Princecastlehelp@marmonlink.com



What Wendy's Franchisees are saying about Prince Castle's 3x3 Chicken Holding Drawer

Brett Rozanczyk, store #2139, Columbus, OH

"I think what they like most is they do like the space that it provides with the wider shelf. It's much easier to get food in and out. And it does keep the food hotter"

"Anecdotally, I think when you talk to the folks, it's easier to manage product because it's almost all directly in one eyeline"

Keven Curran, store #7895, Delaware, OH

"I think we all pretty much like it because it's easier when you have busier times. Instead of writing your full times, you're able to press the button. I do think it keeps stuff a lot fresher!"

"It just keeps up to good safety standards. That's the most important part."

Reaction from Beta Test stores

Tristin Wilkerson, store #3788, Waverly, OH

"They absolutely love it! It's easier for them. You don't have to use the Expo marker to write all over to keep hold times, you just press that button and go!"

"Our diced chicken stays really moist on the top shelf. That's something great for the store"

Anna Nunez, store #827, Carol Stream, IL

"Overall the unit gets a grade A from our team! They liked that you no longer have to write down hold times. And it's easy to clean"

"All the product is close together for easy monitor of product levels. It keeps product temp very well and they LOVE the digital screen with the timers!"

Comments from the four stores that tested the new holding drawer

Full Support Available to get your Chicken Holding Drawer (CHD) Installed & Crew Trained



Product Details:

Price Castle Spec Sheet

Wendy's "Hot Sheet"

FAQs

See link on Wendy's website



Training Support:

Video: Technical

Video: Installation

Video: Cleaning

"Live sessions" w/ MLink & In-house techs



Marmon Link Technical Support:

Ph.: 1 -800-PCASTLE (1 -800-722-7853)

Website: Marmonlink.com

Chat on website

Princecastlehelp@marmonfoodservice.com

360 Degree Support

Thank You!

