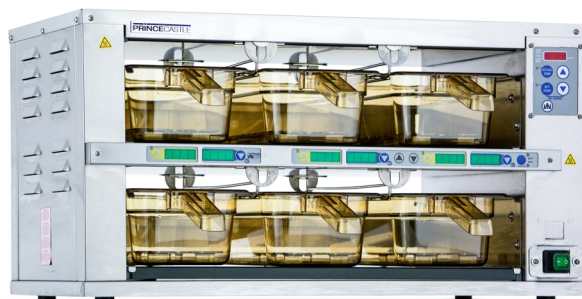# Operation Manual

Extended Holding Bin

General Market Series

ATTENTION: Read the instructions before using the machine.

LIMITED WARRANTY

This product is warranted to be free from defects in material and/or workmanship for a period of one year from date of original installation (with the exception of racks, pans, and covers). 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 covers on location service (i.e. trip charges and/or mileage). Travel mileage is limited to 100 miles (200 kilometers -International) 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 shall be performed during regular work hours. Overtime premium will be charged to the buyer.

- 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.

TABLE OF CONTENTS

PRINCECASTLE
MARMON FOODSERVICE TECHNOLOGIES
A BERKSHIRE HATHAWAY COMPANY

355 EAST KEHOE BLVD. ~ CAROL STREAM, IL, 60188, USA
PHONE: 630-462-8800 ~ TOLL FREE: 1-800-PCASTLE
FAX 630-462-1460 ~ WWW.PRINCECASTLE.COM

Model Identification

EHB23F1-GMD01

Unit Name

Number of Shelves

Number of Pans per Shelf

"R" for Front and Rear Timer Bars, "F" for Front Only

"2" for 220V Version, "1" for 120V Version

Three Letter Customer Code

Indicates Power Cord Type

Model Specifications

STYLE	MODEL NO.	WIDTH (mm)	HEIGHT (mm)	DEPTH (mm)	WEIGHT (kgs)	VOLTAGE	WATTS	PLUG
2H X 3W	EHB23F1-GMD01	27.2 (691)	14.4 (366)	14.1 (358)	74 lbs (33.6)	120	1320	5-15P

NOTE: All Model Numbers above with "R" are for double-sided units (with auxiliary timer bars).

If unit above has "R" in part number, it can be substituted for an "F" to get the single-sided version.

NOTE: Weight (kgs) is shipping weight.

NOTE: See kits starting on Page 20 for power cord type.

NOTE: 110-120V SKUs are indicated with an "R1" or "F1" for use in US/CANADA. 208-240V SKUs indicated by "R2" or "F2".

Safety Information

⚠ **WARNING**

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.

⚠ **CAUTION**

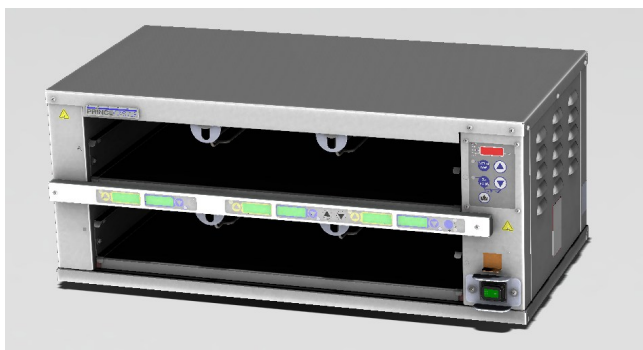Indicates information important to the operation of the unit. Failure to observe may result in damage to the equipment.

Important

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.
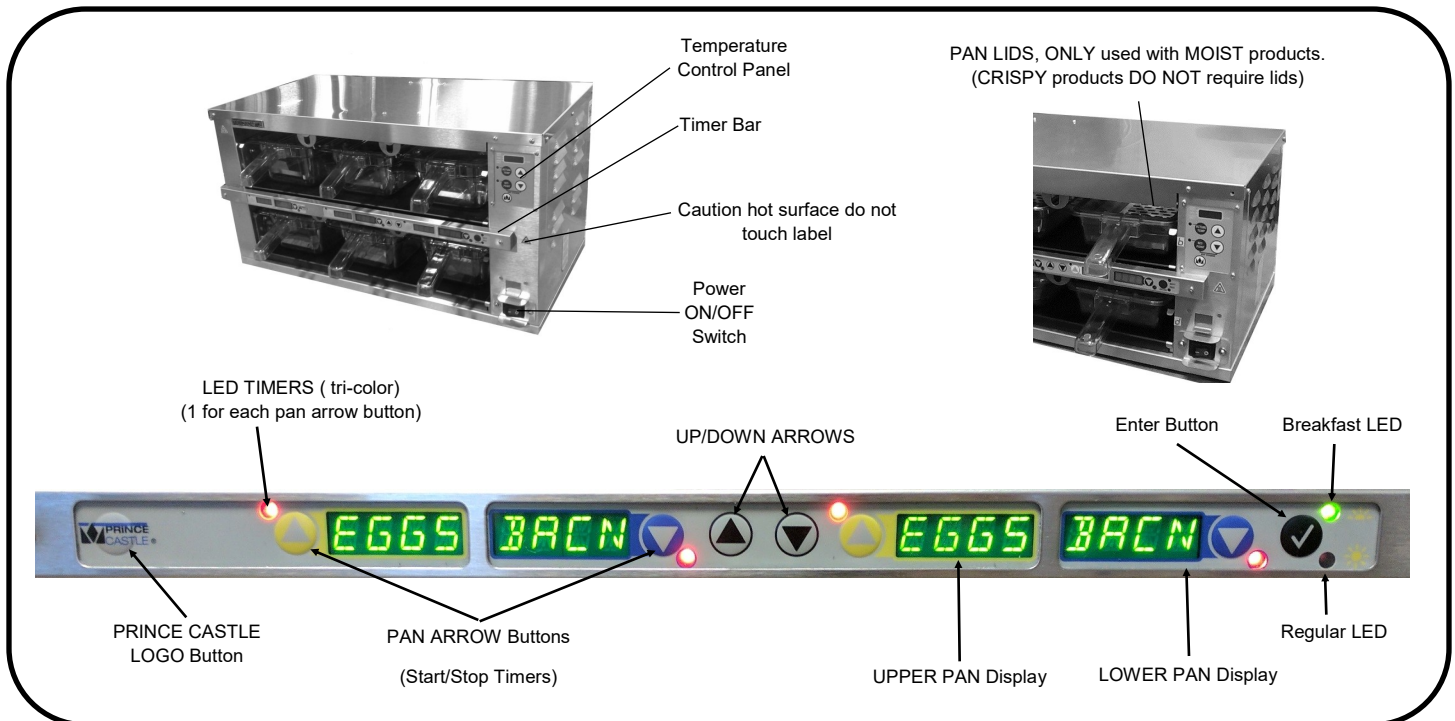
Configurations

EHBP23F1-GMD01

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Product Identification

Temperature Control Panel

Timer Bar

Caution hot surface do not touch label

Power ON/OFF Switch

PAN LIDS, ONLY used with MOIST products. (CRISPY products DO NOT require lids)

LED TIMERS (tri-color) (1 for each pan arrow button)

UP/DOWN ARROWS

Enter Button

Breakfast LED

EGGS BACN EGGS BACN

PRINCE CASTLE LOGO Button

PAN ARROW Buttons

(Start/Stop Timers)

UPPER PAN Display

LOWER PAN Display

Regular LED

Installation

1 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: Plug the power cord into the proper electrical receptacle. All electrical connections must be in accordance with local electrical codes and any other applicable codes.
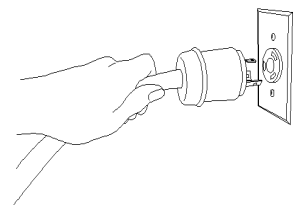
2 Place Holding Bin on flat surface.
Remove blue and/or white protective covering.

NOTE: When installing this unit, the ambient temperature at the mounting site should not exceed 100°F (38°C)

3 Plug unit into a grounded receptacle with a matching plug configuration.

⚠ **WARNING:**

All electrical connections must be in accordance with local electrical codes and any other applicable codes.
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.
To prevent an electric shock hazard this device must be bonded to equipment in close proximity with an equipotential bonding conductor. This device is equipped with a grounding lug for this purpose.
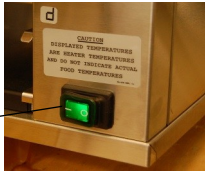
Operation

⚠️ **WARNING:** This application is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

1 To turn on the unit,
Turn Power On/Off switch (A) to **ON** position.

(A)

Allow 20 minutes for heaters to reach operating temperature. The button bar will read "WARM UP" as the unit warms up, they will display the product names.

NOTE: Load pan covers (if used) and insert pans into the unit.

2 Press all Pan Arrow buttons.
The Pan displays will show the assigned product name.

If no product is assigned, the display will be dim and show "----". Pressing the Pan Arrow button will not activate the timer if "----" is displayed. Pressing Pan Arrow button when product name is displayed will start timing cycle.

BKFT (Breakfast) or **REG** (Regular Menu) will be lit depending on pre-programmed menu.

3 LED Timing Status

LED TIMERS

RED (steady) = Ready for product
RED (flashing) = Discard product
GREEN (steady) = Oldest product, use first
GREEN (flashing) = Cook more product
YELLOW (steady) = Newer product, use green first
YELLOW (flashing) = Cook more product

4 When **LED** is steady **RED**, load product and press the Pan Arrow button.

If more than one pan is active for a product, the **LED** for the first pan loaded will turn from **RED** to **GREEN**.

If only one pan is active for a product, the **LED** will turn from **RED** to **GREEN.**

The **LED** for the 2nd pan loaded with the same product will turn from **RED** to **YELLOW**.

The **LED** timer can be stopped (cancelled) at any time by pressing and releasing the corresponding **PAN** Arrow button.

5 When any of the timer **LED** flash, cook more product or remove and discard product as indicated.

GREEN (flashing) = Cook more product
YELLOW (flashing) = Cook more product
RED (flashing) = Discard product

⚠️ **WARNING: HOT SURFACES**

Extended Holding Bin

General Market Series

Setting Product Location

1 To change a menu selection for a specific pan cavity, use the following steps:

A. Press and hold the **PRINCE CASTLE LOGO** button for 6 seconds. All Pan displays will show *PROG*. All **LED** Timers will be **RED**.

C. Press the **UP** or **DOWN** Arrow button to scroll to the desired menu item.
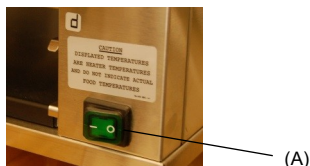
D. Press the **ENTER** button to select the menu item.

B. Press a Pan Arrow button to change the menu. The **LED** Timer will change to **YELLOW** and the display will change from *PROG* to the assigned menu item.

E. Repeat steps A – D as required for other Pan displays. Press the PRINCE CASTLE LOGO button to exit the Program Mode.

NOTE: A pan may be set as "not used" by assigning "- - - -" as its product.

NOTE: Setting a pan to a particular product will automatically change the other pan in that zone.

2 To shut down the unit,
turn the Power On/Off switch (A) to **OFF** position.

(A)

Cleaning

⚠ **WARNING:**

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

⚠ **CAUTION:**

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 electrical receptacle.
2. Remove the pans and covers. Wipe all parts and unit with a damp cloth.
DO NOT use a green Scotch Bright pad cleaner, ice or water.

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Setting the Temperature

The unit has multiple shelves, each with an upper and lower heater for each zone.
The heaters follow the default set points of the preset products for each pan
Use the instructions below and the following steps to set the set point temperatures for each heater.

UPPER SHELF LED
This LED will be lit to indicate upper shelf is selected.

PROG LED
This LED will be lit to indicate unit is in Program Mode.

LOWER SHELF LED
This LED will be lit to indicate lower shelf is selected.

ACTUAL TEMP BUTTON and LED
Press to display actual temperature for the selected heater. LED will be lit when actual temperature is displayed.

SETPOINT BUTTON and LED
Press to display set point temperature of a selected heater. LED will be lit when set point temperature is displayed.

TEMPERATURE DISPLAY
A, B, C, D (E, F) = ZONES
Upper and Lower Heater

UP/DOWN ARROW BUTTONS
Used with other Buttons to scroll through heater and temperature selections.

CROWN BUTTON
Press to enter temperature selections.

⚠ **CAUTION:**

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

NOTE: To reset all calibrations 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 calibrations will be reset to original factory settings.

1 The **SET PRODUCT TEMP** menu is used to change the Hold and Cook-More times.
Press and hold the **PRINCE CASTLE LOGO** button on the button bar, then immediately press and hold the **ENTER** button until the display shows one of six programming menus…..(hold for about 5 seconds)
Use the **UP** or **DOWN** Arrow button to scroll to the *PROD BURG* ↑↓ *ENTR* (Set Product Temperature) menu.

2 Press the **ENTER** button to enter the programming menu, the display should then read **SEL TEMP XXXX** ↑↓ **.** The **XXXX** is where the product abbreviation is displayed. Use the black **UP** and **DOWN** arrows to navigate to the desired product.

3 Press the **ENTER** button to select that product profile to update, the display will read **SET UPR XXXX ###s**↑↓ the **XXXX** is where the product abbreviation is displayed, and ### is the temperature. Use the **UP** and **DOWN** arrows to set the temperature of the upper heater of that zone. Confirm set point by pressing **ENTER**

Setting the Temperature (Continued)

4 The display will now show **SET LWR XXXX ###s ↑↓**. Use the **UP** and **DOWN** arrows to set the temperature of the Lower heater of that zone. Press **ENTER** to confirm setpoint temperature.

5 Press PRINCE **CASTLE LOGO BUTTON** to save the setpoints. Repeat steps 2-5 for all necessary profile upgrades.

NOTE: Setpoints are displayed on the front display board, and should be updated according to the product at this point.

Calibrating Heaters

1 Use the following steps to calibrate the individual heaters

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

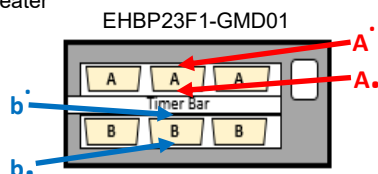*NOTE: Allow sufficient amount of time for temperatures to stabilize before starting calibration. (approx. 30 mins.)*

2 Take a temperature reading within the shelf near the center of each heater

EHBP23F1-GMD01

⚠️ **WARNING:**
HOT SURFACES
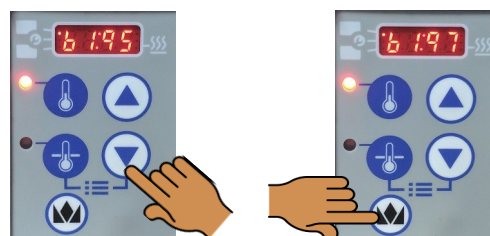Use caution when taking temperature readings

NOTE: Use an independent Temperature meter (not supplied).

3 Press and hold the **CROWN BUTTON** 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. To clear any offset readings, press the **SETPOINT** button.

4 Press the **UP** or **DOWN** Arrow button until the temperature displayed matches the reading obtained in Step 2. Press the **CROWN BUTTON** to save the temperature value and exit the Calibration Mode.

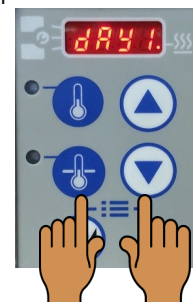## Selecting Day Part

1 Press and hold the **SETPOINT** button and the **DOWN** Arrow button for 3 seconds, the current day part will begin flashing on the screen.

Use the **up/down** arrows to select day part 1 through 3 and the **Prince Castle Crown** button to confirm your selection.

*NOTE: Whenever a bin is powered **ON** it defaults to **DAY PART 1** no matter what time of day it is.*

Changing the Hold and Cook-More Times

1 The **SET PRODUCT TIME** menu is used to change the Hold and Cook-More times.
Press and hold the **PRINCE CASTLE LOGO** button on the button bar,
then immediately press and hold the **ENTER** button until the display shows one of six programming menus.
Use the UP or DOWN Arrow button to scroll to the *PROD TIME ↑ ↓ ENTR* (Set Product Time) menu.

2 Press and release the **ENTER** button to enter the Set Product Time menu. The display will show *EGGS TIME ↑↓ ENTR*.
Use the **UP** or **DOWN** Arrow button to scroll through the list of products.
When the desired product is displayed, press the **ENTER** button to select it.

NOTE: Holding the UP or DOWN Arrow button for longer than 2 seconds will cause the product list to automatically scroll up or down.

3 The display will show *240 ↑↓ ENTR*.

Use the **UP** or **DOWN** Arrow button to scroll to the desired Hold time. When the desired Hold time is displayed, press the **ENTER** button to save the desired Hold time.

NOTE: Hold time cannot be reduced to less than the Cook-More time plus one minute. NOTE: All times are displayed in minutes only. For example, 2 and half hours is displayed as 150.

4 The display will show *COOK 30 ↑ ↓ ENTR*.

Use the **UP** or **DOWN** Arrow button to scroll to the desired Cook-More time. When the desired Cook-More time is displayed, press the **ENTER** button to save it.

NOTE: Cook-More time cannot be increased to more than the Hold time, minus one minute.

5 The display will show *EGGS TIME ↑ ↓ENTR*. Repeat Steps 2 – 4 for any other product.
Press and release the **PRINCE CASTLE LOGO** button at any time to exit the Program Mode and return to the Run Mode.

NOTE: If the ENTER button has not been pressed to save any changes, the program will revert to the original values.

Extended Holding Bin

General Market Series

Changing Product Names

1 The **EDIT PRODUCT NAME** menu is used to change a default product name to one of your own choosing.
Press and hold the **PRINCE CASTLE LOGO** button on the button bar,
then immediately press and hold the **ENTER** button until the display shows one of six programming menus.
Use the **UP** or **DOWN** Arrow button to scroll to the *PROD NAME* ↑↓ *ENTR* (Edit Product Name) menu.

NOTE: The default menu items and names are listed on page 13.

2 Press and release the **ENTER** button to enter the Edit Product Name menu.
Use the **UP** or **DOWN** Arrow button to scroll through the list of products.
When the desired product is displayed, press the **ENTER** button to select it.
The first letter (in this case, the *E*) will start blinking.

3 To change the blinking *E*, use the **UP** or **DOWN** Arrow button to scroll to the desired letter/number/symbol.
When the desired selection is displayed, press the **PAN** Arrow button to move to the next digit. Repeat for all digits.

NOTE: Holding the UP or DOWN Arrow button for longer than 2 seconds will cause the display to automatically scroll.

4 When all four digits have been changed, press the **ENTER** button to select the new name.

5 The display will show **PROD NAME** ↑↓ **ENTR**. Repeat Steps 2 – 4 for any other product.
Press and release the **PRINCE CASTLE LOGO** button at any time to exit the Program Mode and return to the Run Mode.

NOTE: If the ENTER button has not been pressed to save any changes, the program will revert to the original names.

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Changing Temperature Scale

1 The **SET F/C** menu is used to change the temperature scale.
Press and hold the **PRINCE CASTLE LOGO** button on the button bar,
then immediately press and hold the **ENTER** button until the display shows one of six programming menus.
Use the **UP** or **DOWN** Arrow button to scroll to the *SET F/C XXXX* ↑ ↓ *ENTR*   (Edit Product Name) menu.

2 Press the **ENTER** button to enter the menu.
Bar will display **SET DEGR F/C** ↑ ↓ **ENTR** and either the **F** or **C** will be blinking.

Use the **UP** and **DOWN** arrows to select the desired temperature mode (the selected mode will blink)
Press the **ENTER** button to confirm the selection. Press the **PRINCE CASTLE LOGO** button to save the setting.

Adjusting Alarm Volume

1 The **SET VOLUME** menu is used to change the alarm volume.
Press and hold the **PRINCE CASTLE LOGO** button on the button bar,
then immediately press and hold the **ENTER** button until the display shows one of six programming menus.
Use the **UP** or **DOWN** Arrow button to scroll to the **SET VOL** ↑ ↓ *ENTR* (Set Volume) menu.

NOTE: Only applicable in stand-alone mode when not connected to Product Management system.

A timer alarm is included to sound after a hold timer is complete. The volume is adjustable from level 0 to 3.

Once the menu is on the bar, press ENTER . Scroll to the desired volume setting and press ENTER to accept.

Extended Holding Bin

General Market Series

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Choosing a Language

1 The **SET LANGUAGE** menu is used to change the language. English is the only language offered unless otherwise noted.
Press and hold the **PRINCE CASTLE LOGO** button on the button bar, then immediately press and hold the **ENTER** button until the display shows one of six programming menus.
Use the **UP** or **DOWN** Arrow button to scroll to the **SET LANG ↑ ↓ *ENTR*** (Set Language) menu.

2 Use the black arrow buttons to select **ENGLISH** or another option, if applicable (see example below).

Press the **ENTER** button when desired language is selected. Press the **Prince Castle** button to exit the settings menu.

Default Menu Items

Product Number	Description	Display Name	French Display	Moist or Crispy	F	C	F	C	Cook More (min)	Hold (min)	Lid
1	Burger	BRG1	BRG1	Moist	240	116	210	99	3	60	Yes
2	Burger	BRG2	BRG2	Moist	240	116	210	99	3	60	Yes
3	Crispy Chicken	CHX1	POU1	Crispy	250	121	225	107	3	60	No
4	Crispy Chicken	CHX2	POU2	Crispy	250	121	225	107	3	60	No
5	Crispy Chicken	BRST	POU3	Crispy	180	82	180	82	3	15	No
6	Chicken Wings	WING	AILE	Crispy	250	121	225	107	3	60	No
7	Fish Sticks	FSTX	BATP	Crispy	225	107	195	91	3	60	No
8	Scrambled Eggs	SCRM	OEUF	Moist	225	107	200	93	3	75	Yes
9	Sausage	SAUS	SAUC	Moist	225	107	200	93	3	60	Yes
10	Bacon	BCON	BCON	Crispy	180	82	180	82	3	120	No
11	Ham	HAM	JAMB	Moist	225	107	200	93	3	60	Yes
12	Popper	POP	JALP	Crispy	225	107	195	91	3	60	No
13	Mozzarella Sticks	MOZ	MOZZ	Crispy	250	121	200	93	3	60	No
14	Onion Rings	ORNG	OIGN	Crispy	225	107	195	91	3	40	No
15	Mushroom	MUSH	CHAM	Crispy	225	107	195	91	3	40	No
16	Chicken Nuggets	NUGG	NUGG	Crispy	250	121	225	107	3	60	No
17	Spicy Chicken	SPCY	EPCE	Crispy	250	121	225	107	3	60	No
18	French Toast	TOST	PAIN	Crispy	250	121	225	107	3	60	No

Default Menu Items (Continued)

Product Number	Description	Display Name	French Display	Moist or Crispy	F	C	F	C	Cook More (min)	Hold (min)	Lid
19	Chicken Strips	STRS	LPOU	Crispy	250	121	225	107	3	60	No
20	Large Burger	LRGB	GRND	Moist	240	116	210	99	3	60	Yes
21	Fish Patty	FISH	PSSN	Crispy	250	121	225	107	3	60	No
22	BBQ Chicken	BBQ	BBQ	Moist	240	116	210	99	3	60	Yes
23	Grilled Chicken	GCHX	GPOU	Moist	180	82	180	82	3	30	Yes
24	Strips	STRP	LANR	Crispy	250	121	225	107	3	60	No
25	Special #1	SPC1	SPC1	Crispy	250	121	225	107	3	60	No

Zones

All bin configurations are set up with zones, which correspond to a set of heaters that work together to hold the product. A single product can be programmed into each zone.

The timer bars are equipped with this knowledge. If the product in one slot of a zone is changed, the other slot will automatically change to that product as well.

2X3

A
B

Dayparts

2x3			
Daypart 1	GCHX	BCON	BRST
	GCHX	BCON	BRST
Daypart 2	BRG1	BRG1	BRG1
	BRG1	BRG1	BRG1
Daypart 3	CHX1	CHX1	CHX3
	CHX2	CHX2	CHX3
Daypart 4	CHX1	CHX2	MOZ
	WING	WING	MOZ
Daypart 5	CHX1	CHX2	CHX3
	WING	WING	POP
Daypart 6	SCRM	SCRM	HAM
	SCRM	SCRM	BACN

Extended Holding Bin
General Market Series

Troubleshooting

⚠ **WARNING:** To avoid personal injury and possible damage to the unit, troubleshooting and repair of electrical equipment should be performed by qualified service personnel. This unit should be unplugged when servicing. Except when electrical tests are required. Use extreme caution during electrical circuit tests as live circuits may be exposed.

Problem	Probable Cause	Solution
No Power	Power switch is turned off, Power cord is not plugged in.	Turn power switch to ON position, Ensure power cord is connected to proper receptacle
Unit will not heat up	Wrong power cord, loose connection on power switch and/or heater	**CALL TECH SUPPORT** **1-800-722-7853**
Unit heats up but timer bars do not work	Timer bar wiring disconnected, timer bar is defective	**CALL TECH SUPPORT** **1-800-722-7853**
Unit under/over heats	Check temperature settings	**CALL TECH SUPPORT** **1-800-722-7853**
Display flashes **OPN** and **REL**	Open relay, circuit or heater inoperable	**CALL TECH SUPPORT** **1-800-722-7853**
Display flashes **SHR** and **REL**	Shorted relay, circuit inoperable, open heater, unplugged ribbon cable	**CALL TECH SUPPORT** **1-800-722-7853**
Display shows **HHH** for extended period and heater surface temperature is hot	Temperature is above 300 F (149 C), Abnormal operation	**CALL TECH SUPPORT** **1-800-722-7853**
Display shows **HOLD**	Only displayed on a 3X4 Bin display board, when the operator changes the bin address or during calibration	**HOLD** message means the 2 PC boards in the bin are communicating, wait until the message disappears
Display shows **WAIT**	When in stand alone mode and the operator makes change to the product profile	Wait until the message disappears
Display shows **INIT**	When switching from Kitchen Minder to stand alone mode	Bin is learning Kitchen Minder menus, wait for message to disappear
Timer bar displays **COMM DOWN**	Bin is not communicating with Kitchen Minder	Refer to Kitchen Minder setup manual

For all technical support in North America, please contact **PRINCE CASTLE LLC 1-800-722-7853**
For technical support worldwide, contact your local service representative / installer.

Diagnostics

DIAGNOSTICS

For all diagnostic messages on the holding bin, the message will appear on the timer bar located at the pan that is triggering the message.

The message is a two-word message that will cycle through on the timer bar in addition to the product name at that pan location.

1. WARM | UP | XXXX – When turning on holding bin the warm up message will appear until heaters reach within 15°F set point.
   a. Cleared when within 15°F of the set point.
2. HTR | OFF | XXXX – Heater off message appears when both the upper and lower heaters are off.
   a. Cleared when heater is turned on.
3. HTR | LOW | XXXX – Heater low appears if the temperature falls 15°F below the set point.
   a. Cleared when temperature is back in range. If not cleared, would require a service technician to repair.
4. HTR | HIGH | XXXX – Heater high appears if the heater is above 285°F for 20 minutes.
   a. Cleared when temperature is back in range. If not cleared, would require a service technician to repair.
5. RLY | SHRT | XXXX – Relay short error occurs when there is a thermocouple or heater problem.
   a. Bin requires service to further troubleshoot and repair.
6. RLY | OPEN | XXXX – Relay open error occurs when there is a thermocouple or heater problem.
   a. Bin requires service to further troubleshoot and repair.
7. COMM | DOWN | XXXX – Communication down error occurs when the temperature data is not being properly communicated.
   a. Check that the Kitchen Minder/Visor/Sicom system is connected properly. Requires service technician to troubleshoot.
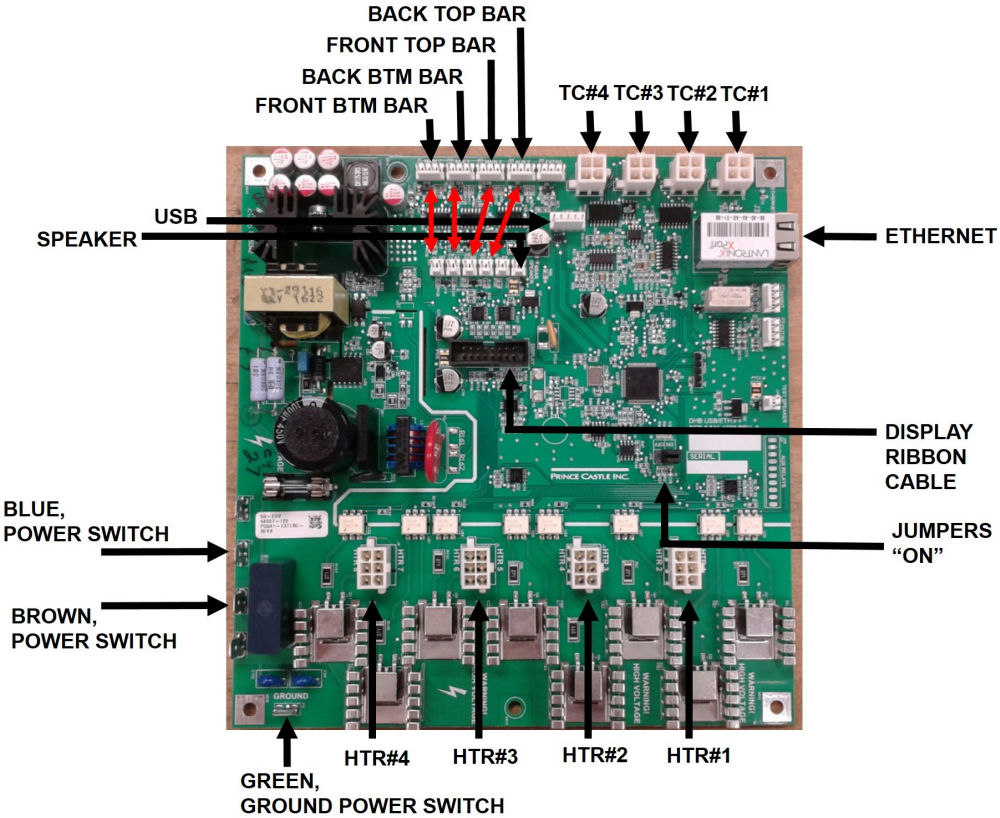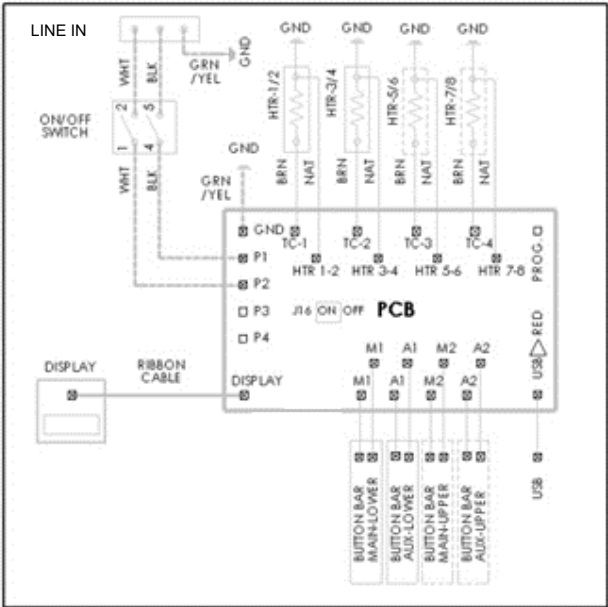
USB Update Procedure

1. First, un-plug any communication cables from the holding bin. These devices will interfere with the timer bar boot loading process.
2. Place the update files on the USB flash drive in the main directory (Do not put them in a folder on the flash drive).   There are five files that you will need to put on the drive. Two for the controller board, **mainbin.hex** and **DHBFWBIN.TXT**. Three for the timer bars, **mainbar.hex**, **auxbar.hex** and **DHBFWBAR.TXT**.
3. Once all files are on USB drive, turn power off to bin and place the USB drive with the files into USB port on the front of the bin.
4. While holding down crown button on front right side of the bin, above the power switch, turn the power to the bin on.
5. Keeping the crown button pressed, wait for the "BL" (boot load) message to appear on the screen. Release the button approx. 5 seconds after the "BL" message appears or once the USB stick light begins to flash.
6. Wait for the display to show:
   a. (blank while upgrading main bin firmware)
   b. BL00 (searching for timer bars to upgrade)
   c. BL04 (4 timer bars left to upgrade)
   d. BL03 (3 timer bars left to upgrade)
   e. BL02 (2 timer bars left to upgrade)
   f. BL01 (1 timer bar left to upgrade)
   g. BL00 (0 timer bars left to upgrade)
   h. BN04 (4 timer bars detected and done with programming)
7. You can check the version number on the timer bars by pressing the Prince Castle logo button and the down button on timer bar.
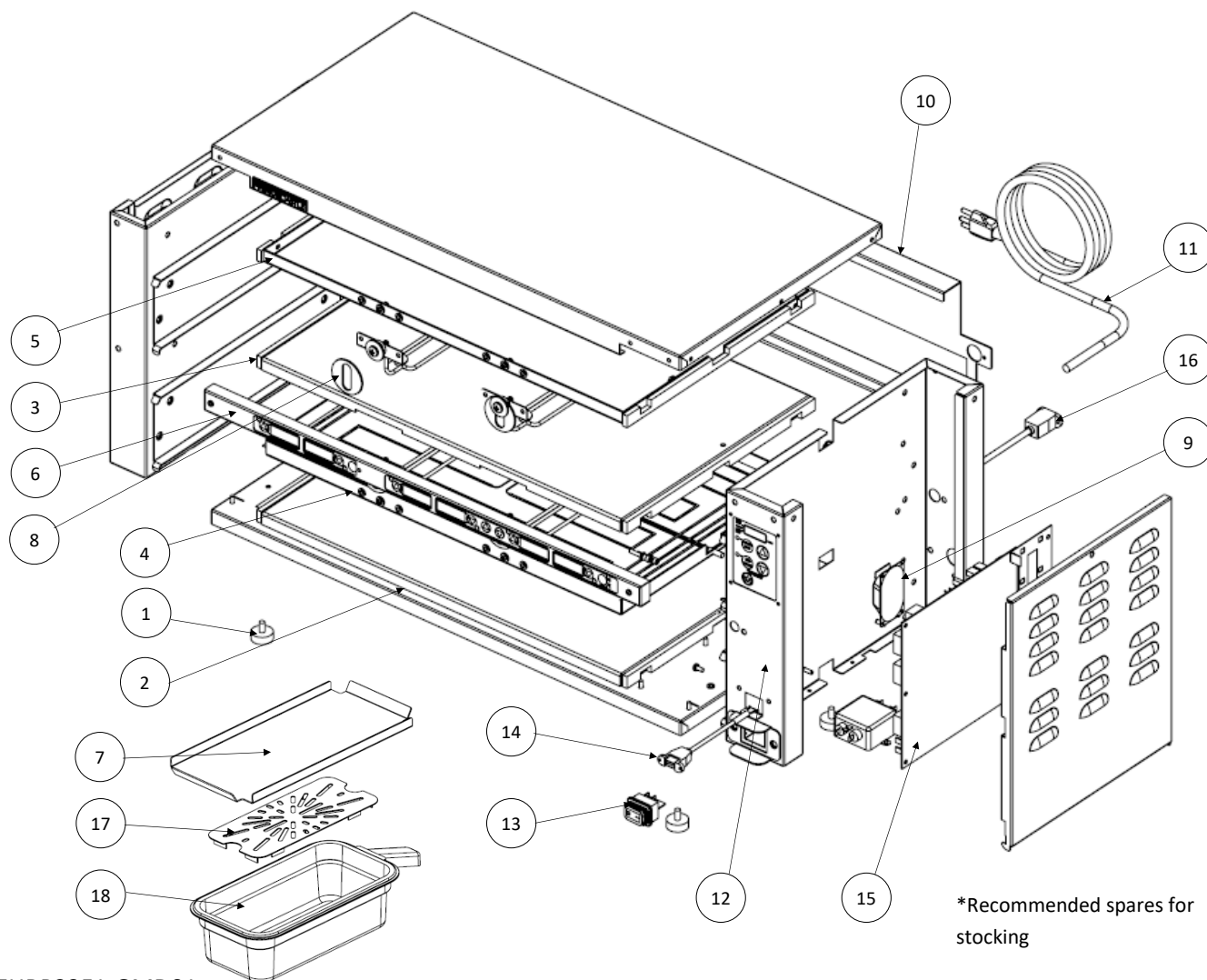
PRINCECASTLE™
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Wiring Diagrams

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Exploded View

EHBP23F1-GMD01

*Recommended spares for stocking

ITEM NO.	PART NUMBER	DESCRIPTION	ITEM NO.	PART NUMBER	DESCRIPTION	ITEM NO.	PART NUMBER	DESCRIPTION
1	197-232S	FOOT (4 PACK)	7	540-1251	LID PAN ALUM TRAY (3 PACK)	13	78-184S	POWER SWITCH
2	540-1382S	HTR, BOTTOM SHELF, LOWER	8	540-1158S	LATCH, CATCH	14	95-1819S	USB CORD
3	540-1384S	HTR, CENTER SHELF, UPPER	9	88-709-2-11S	SPEAKER	15	540-1753S*	CONTROL BOARD
4	540-1383S	HTR, CENTER SHELF, LOWER	10	540-1381S	PAN STOP 3 WIDE	16	95-2011S	ETHERNET CONNECTOR
5	540-1385S	HTR, TOP SHELF, UPPER	11	72-200-30S	POWERCORD	17	86-168-3A6	PAN INSERT (6 PACK)
6	510-561S*	BB 6CH MAIN	12	540-1215S*	OVERLAY, DISPLAY	18	86-309	PAN