



**CAUTION: Read instructions before installing and using appliance**

# Operation Manual

**Chicken Holding Bin  
DHB2PT-60P**

## Product Identification

Prince Castle's DHB2PT-60P Chicken Holding Bin is designed to hold all your bone-in fried chicken better than ever before.

Capable of holding up to 360 pieces of chicken, the DHB2PT-60P is designed to both hold and merchandise chicken in a dual line store format.



### LIMITED WARRANTY

This product is warranted to be free from defects in material and/or workmanship for a period of 1 years 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.
- 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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**PRINCECASTLE**

MARMON FOODSERVICE TECHNOLOGIES  
A BERKSHIRE HATHAWAY COMPANY

355 East Kehoe Blvd. • Carol Stream, IL, 60188  
Tel: (630) 462-8800 • Toll Free: 1-800-PCASTLE  
[www.princecastle.com](http://www.princecastle.com)

# Chicken Holding Bin

## DHB2PT-60P

### Safety Information

### Important

#### WARNING

These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food. Appliance shall not be cleaned with a water jet or a steam cleaner. Keep the unit away from running water. Follow instructions when performing any cleaning or maintenance.

The appliance 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. Children shall not be allowed to use or play with this appliance.

#### 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.

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.

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 1-800-722-7853 opt 1 or 630-462-8800 opt 1 to arrange for a replacement unit.

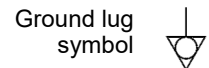
**NOTE:** When installing this unit, the ambient temperature at the mounting site should not exceed 37.8°C (100°F)

#### CAUTION

All electrical connections must be in accordance with local electrical codes and any other applicable codes.

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 grounding lug for this purpose and is marked with the symbol below.

If the unit is directly mounted on the counter without the legs, liberally apply a sealant, such as Dow Corning RTV 731 or equivalent, all around the mounting surface of the unit which sits on the counter.



Model Specifications:	Width (mm)	Height (mm)	Depth (mm)	Weight (kgs)	Voltage	Power
DHB2PT-60P	61.5" (1562.8)	35.2" (894.1)	28.8" (731.4)	320 lbs (145)	3-Phase 208 60 Hz	6900 Watts Max.

1

#### CAUTION

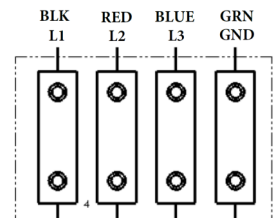
Product weight >100kgs, requires a 4 man lift or other lifting assistance.



#### WARNING

#### Disconnect all pole AC 3-Phase power before attempting installation

1. Product requires a dedicated branch circuit with 3-Phase 208V 60Hz 35A capacity. This product requires supply mains with all pole disconnection.
2. Electrical connections must be made through conduit from either the top or sides of the junction box on top of the unit. Remove the conduit plug provided in the junction box on top of the unit. All conduit connection to junction box to be IPX3 or better. Input wiring must be a minimum of 2.5mm<sup>2</sup> copper conductors.
3. Make power connections to the terminal block in the junction box on top of the unit. Required 3-Phase 208V 60Hz 35A with earth ground. See diagram.



## Important

**2**

- A. Turn the power switches ON.
- B. Allow 35 mins. for warm-up.

**3**

### Environmental Issues

Airflow through the bin will adversely affect the performance of the bin. Sources of airflow include:

- • Air conditioning vents
- • Air currents
- • Make-up air Inflows
- • Drive-through window

None of the above should be directing airflow towards the bin or through the cavities of the bin. To check for airflow, remove a pan from a hot steam table and watch the direction of the steam coming out of the steam table.

The direction the steam flows is an indicator of the airflow direction and its intensity. There is no airflow if the steam flows straight up as it dissipates. There is an intense airflow if the steam quickly changes direction and flows parallel to the floor.


If there is airflow, check for the source(s). It is recommended that air diverters be installed to direct the airflow away from the bin.

Do NOT reduce the amount of cooled air brought into the building. Direct the flow of air away from the cavities of the Chicken Holding Bin.

# Chicken Holding Bin

## DHB2PT-60P

### Initial Startup

 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 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).
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.	

### Recommended Settings

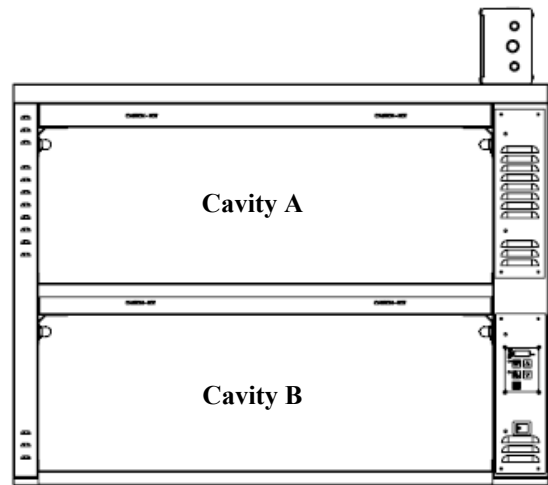
The recommended settings listed below are starting points only.


The final setting for each cavity is influenced by the airflow through the cavity.

The airflow is influenced by the bins location relative to the Drive-Through window, the front door, and/or the air conditioning vents.

The final setting must achieve the required serving temperature at the end of the hold time.

Therefore, the setting of each cavity may have to be adjusted up or down from the recommended starting points listed below to meet the quality and temperature requirements.



 A higher setting yields hotter chicken, but in achieving a hotter temperature, more moisture is driven from the chicken. Thus, there must be a balance at the end of the maximum hold time, where the chicken is above a minimum serving temperature and all quality requirements are met.


#### 1 Cavity A & B Factory Settings

The default Set-Point for the Upper Heater is 60%.  
The Lower Heater default is 40% for Cavity A and 60% for Cavity B.

### Resetting to Factory Defaults

To revert all settings back to the original factory defaults:

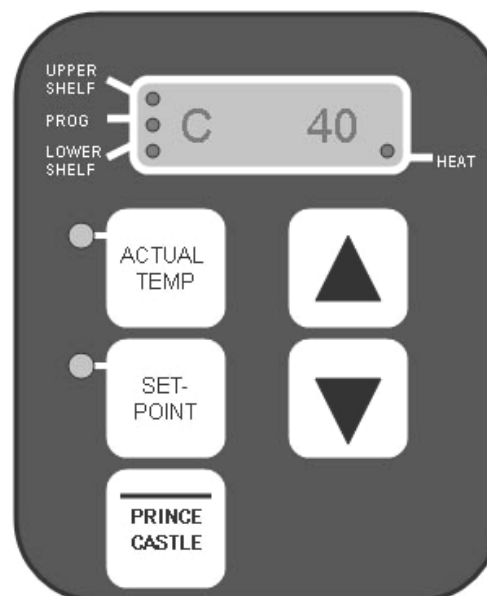
- Turn the unit off.
- Press and hold both UP and DOWN arrows.
- Turn the unit back on and wait 5 secs.
- Release UP and DOWN arrows.

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

## Control Panel

### 1 Displays & Indicators


- The red indicator light next to the UPPER SHELF label indicates that the temperature being displayed is for the Upper Heater of the selected cavity.
- The red indicator light next to the PROG label is on when in the Programming Mode.
- The red indicator light next to the LOWER SHELF label indicates that the temperature being displayed is for the Lower Heater of 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 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 cavity and the associated temperature or Power On control values, for example:
  - For Cavity A, the display may show A 35 (percentage of heater capacity for the Upper Heater).
  - For Cavity B, the display may show B 40 (percentage of heater capacity 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 secs. or until the PROG indicator light turns on. Use the UP and DOWN arrows to change the percentage of heater value for the Upper and Lower Heaters in Cavities A and B.
- **UP ARROW & DOWN ARROW:** When pressed in the operating mode, selects which heater zone is in the display on the control panel. The indicator light next to the UPPER SHELF or LOWER SHELF is on to indicate which heater in the cavity is selected.

 The Percentage of Power relates to utilities, and while increased percentage may be required to hold the product properly, it should be kept at the lowest possible setting to save utility consumption.

## Programming

### 1

#### Cavity A & B Upper or Lower Heaters – Programmed for Percentage of Power

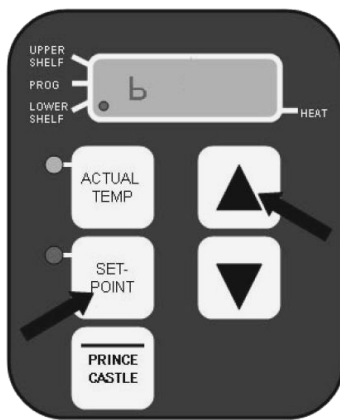
The Upper and Lower Heaters may be adjusted from 0% (OFF) to 70% of power. The power adjustment for the Upper Cavities A & B is an electronic Infinite Control. Use the UP or DOWN arrow buttons to select the Cavity A or B and the UPPER or LOWER Shelf. The recommended interval for Cavity A & B is  $\pm 5\%$ .

1. Press the SET-POINT button. When the SET-POINT indicator light is on, the digital display shows the Set-Point percentage of power value.

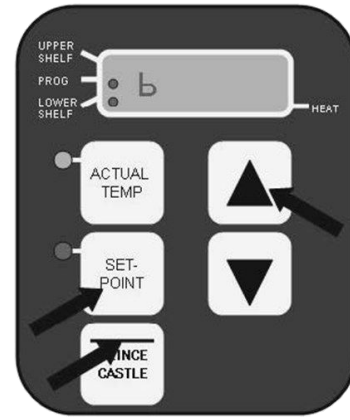
2.

To change the Heater Power Percentage setting, press and hold the PRINCE CASTLE button then press and hold the SET-POINT button. Hold both buttons until the PROG indicator light appears.


3. Use the UP and DOWN arrow buttons to change the value.
4. Press the PRINCE CASTLE button to store the new value and to exit the PROGRAMMING mode.



**CAUTION**  
DISPLAYED NUMBERS  
ARE HEATER POWER  
PERCENTAGES AND DO  
NOT INDICATE ACTUAL  
FOOD TEMPERATURES



## Cleaning

<p><b>⚠ WARNING!</b>  <b>SHOCK/DAMAGE HAZARD!</b> This bin is not watertight. Do not clean with Water Jet / Jet Spray hose. Before cleaning, ensure all power switches are in the OFF position.</p>	<p><b>⚠ CAUTION!</b>          Do NOT use any abrasive cleaners/scrubbers or any unapproved chemicals.</p>
<p><b>1</b></p> <p>A. Turn the power switch to the OFF position.          B. Allow the bin to cool down (approximately 35 mins.).          C. When the unit has cooled, wipe down thoroughly with a damp cloth soaked in dishwashing solution.</p>	<p><b>2</b></p> <p>A. Use a second damp cloth to rinse the dishwashing solution.          B. Spray with a sanitizer and wipe dry.          C. Allow surfaces to dry thoroughly.</p> <p> Do NOT turn power ON again until all surfaces are completely dry.</p>

## Troubleshooting

### Testing for Proper Unit Temperature

Temperature settings may vary, subject to location, elevation, weather, etc.

To determine if the factory settings of the unit are right for your location, follow these steps.

<p><b>1</b></p> <p>Check the temperature of the chicken after it is pulled from the fryer and drained.          The proper temperature should be 190-195°F for white meat or 195-200°F for dark meat.</p>	<p><b>2</b></p> <p>Check the chicken by probing the meaty portion of one breast and one thigh.          Ensure that the probe is not touching the bone. Record the time and temperature of the chicken and place the pieces in the holding bin.</p>
<p><b>3</b></p> <p>After 15 mins. and 30 mins., check the same two pieces of chicken again.          If the temperature of the chicken drops by more than 40° F from the fryer to the end of the holding time, the unit temperature should be adjusted.</p>	<p><b>4</b></p> <p>After 30 mins., the internal temperature of the chicken should be 160°F or higher.          If not, adjust the temperature or percentage of power accordingly.</p>

### Adjusting the Unit Temperature

<p><b>1</b></p> <p><b>CAVITY A &amp; B</b>          To adjust the temperature of Cavity A &amp; B, follow the instructions for Programming (see Page 6).</p>	<p><b>2</b></p> <p>Increase the percentage of power by 5%, and allow the unit 30 mins. to adjust.          Repeat the test for proper unit temperature in Cavities A &amp; B.</p>
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# Chicken Holding Bin

## DHB2PT-60P



### Warning

No user serviceable components are located within this product. Any repair is to be carried out by qualified service personnel only. Please contact your product distributor for local authorized service agents or call +1-800-PCASTLE (1 800-722-7853).

Additional information on this and other products can be found on our website:  
[www.princecastle.com](http://www.princecastle.com)

## Parts & Service

### Parts List

Item	Part No.	Description
1.	541-719S	Display Board
2.	528-518S	Control Board
3.	528-232S	IR Heater Panel
4.	65-063-06S	KIT, POWER RELAY
5.	65-058S	KIT, SSR
6.	536-802S	Overlay Display
7.	78-184S	Power Switch
8.	550-008S	Lower Heater Panel

### Contact Information for Parts/Service

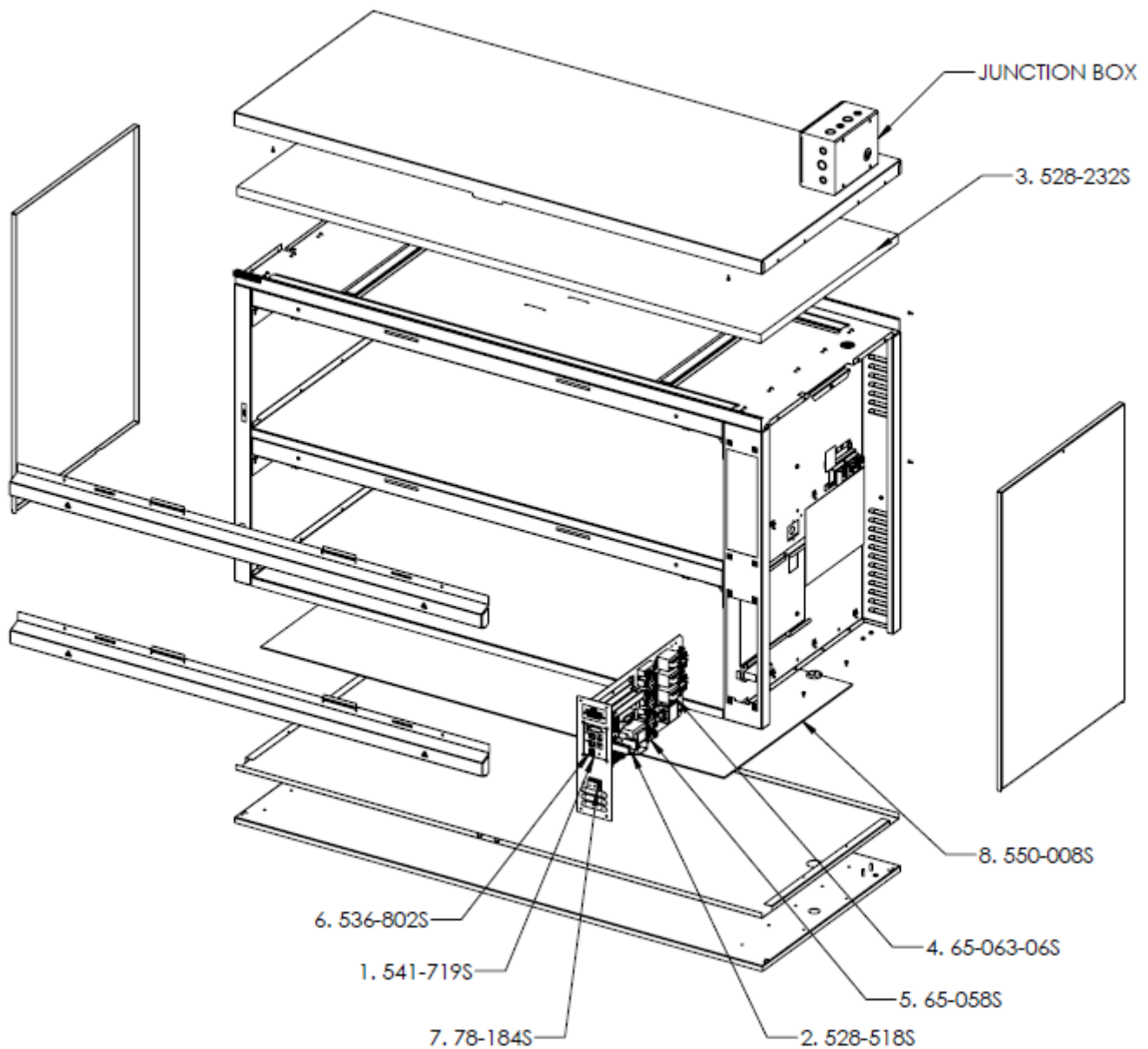
#### TO ORDER PARTS & SERVICE

Prince Castle, Inc.  
355 East Kehoe Blvd., Carol Stream, IL 60188  
Phone: 630-462-8800, Toll Free: 1-800-PCASTLE opt 1

OR refer to your Service Directory for an authorized Service Provider in your area.



**Exploded View of Parts**



## Wiring Diagram

