Operation Manual

Product Holding Bin DHB3PT-33BK

(with Prince Castle Button Bar)



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

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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Safety Information

MARNING

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

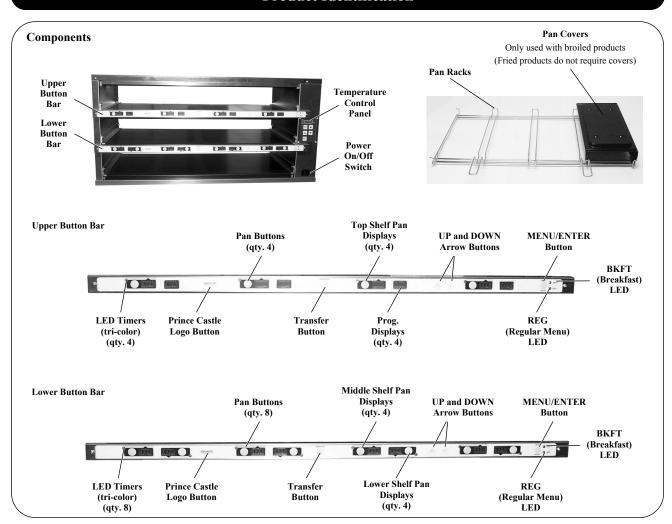
Indicates information important to the operation of the unit. Failure to observe may result in damage to the equipment.

Electrical Specifications

 Model No.
 Volts
 Watts
 Hz

 DHB3PT-33BK
 208 – 240
 2140 – 2850
 50/60

Product Identification



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.



Installation

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

Verify that the following parts have been received.

· 1 pan cover kit

NOTE: When installing this unit, the ambient temperature at the mounting site should not exceed $100^\circ F$ ($38^\circ C$).

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.



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 and is marked with the following symbol.



Operation

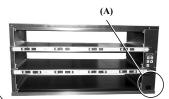


This application is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

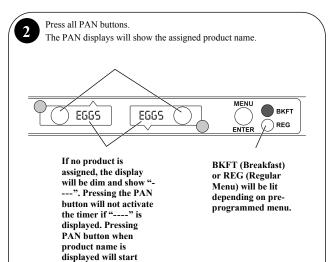
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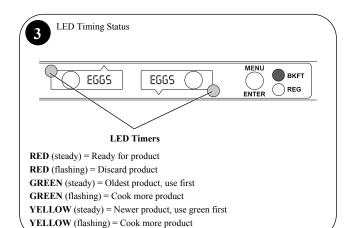
Turn power On/Off switch (A) to ON position.

Load pan covers (if used) onto pan racks and insert racks into the unit.



Allow 20 minutes for heaters to reach operating temperature.







timing cycle.

When LED is steady RED, load product and press the PAN button.

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

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

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

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



Operation (continued)



When any of the timer LEDs 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





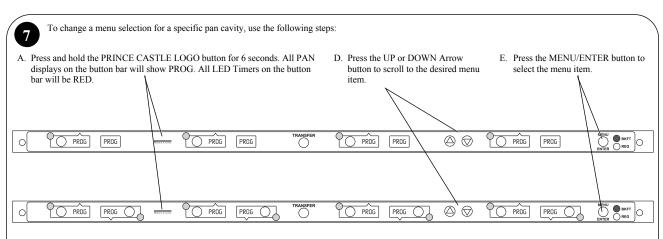
Product, along with any remaining time, can be transferred from one cavity to another as follows:

- A. Press and release the TRANSFER button on the button bar of the product to be moved. All displays will flash between bright and dim.
- C. Press and release the TRANSFER button on the button bar to which the product will be moved. Available locations will flash



- B. Press and release the PAN button of the product to be moved. All displays except this one will stop flashing.
- D. Move the product. Press and release the PAN button for the new location. The new location will finish timing the product. When the transferred pan timing expires, location will revert to original menu setting.

NOTE: If product transfer is not completed within a pre-programmed transfer time, the transfer will be cancelled. See your Manager.



- B. Press and hold the button bar's MENU/ENTER button. The display next to the MENU/ENTER button will display the menu choices. While holding the MENU/ENTER button, press the UP or DOWN Arrow button to scroll through the menu choices.
- C. Press a PAN button to change the menu. The LED Timer will change to YELLOW and the display will change from PROG to the assigned menu

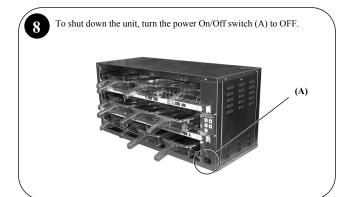
NOTE: On the top button bar, only the displays with PAN buttons can be programmed and will have menu items. They are for the Top Shelf Pans.

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

 $\it NOTE: Up \ to \ six \ menu \ items \ may \ be \ programmed \ for \ each \ PAN \ button. \ In \ addition, \ a$ pan may be set as "not used" by assigning "----" as its product.



Operation (continued)



Cleaning



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



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

Setting the Temperature

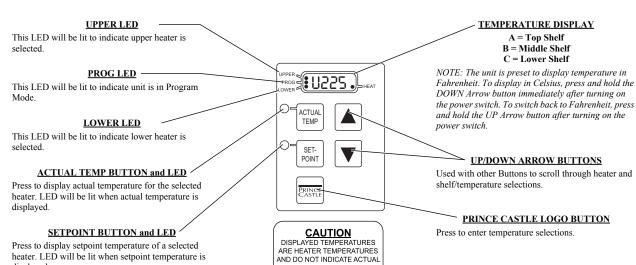
The unit has three shelves, each with an upper and lower heater (six heaters total).

The factory pre-set for the three upper heaters is 225°F (107°C).

The factory pre-set for the three lower heaters is 195°F (91°C).

Each heater has a programmable range of 150° - 275°F (66 - 135°C).

Use the control below and the following steps to set the setpoint temperatures for each heater.



Press to display setpoint temperature of a selected heater. LED will be lit when setpoint temperature is displayed.

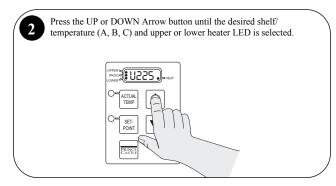
NOTE: To reset all times and temperatures to the factory settings, turn the unit off, then press and hold the UP and DOWN Arrow buttons simultaneously while turning the unit back on. A "P" will appear in the display and all times and temperatures will be reset to original factory settings.

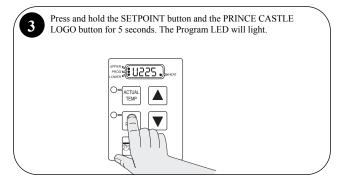
FOOD TEMPERATURES.

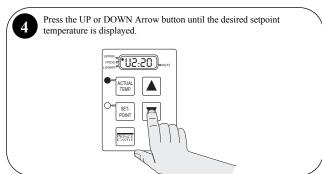
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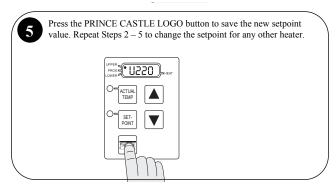


Setting the Temperature (continued)

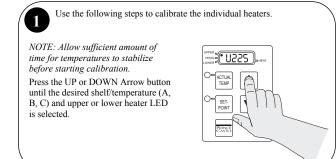


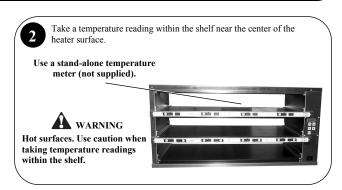


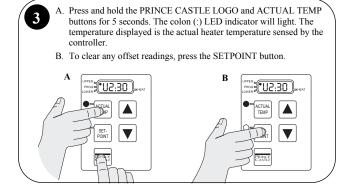


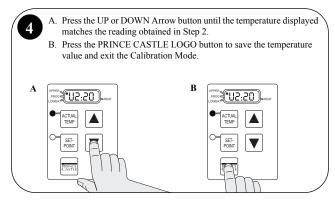


Calibrating Heaters



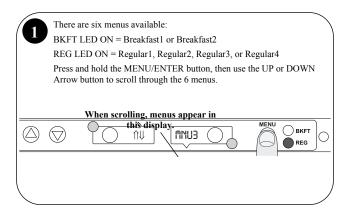


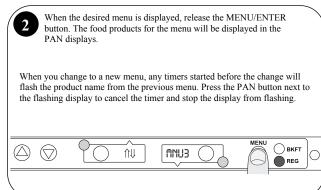




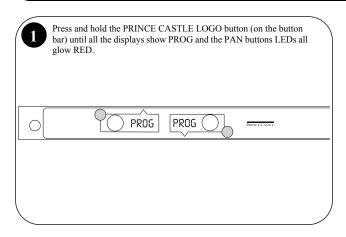


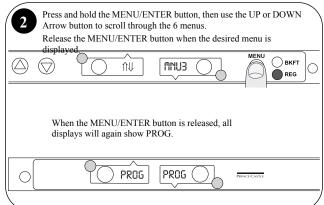
Selecting Breakfast and Regular Menus

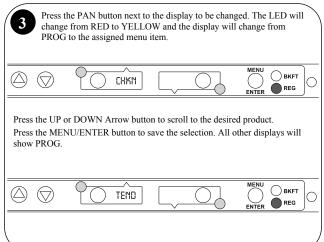


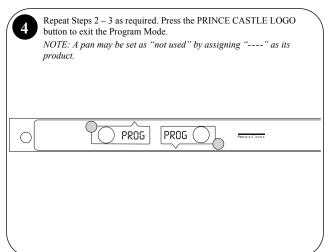


Programming the Menus



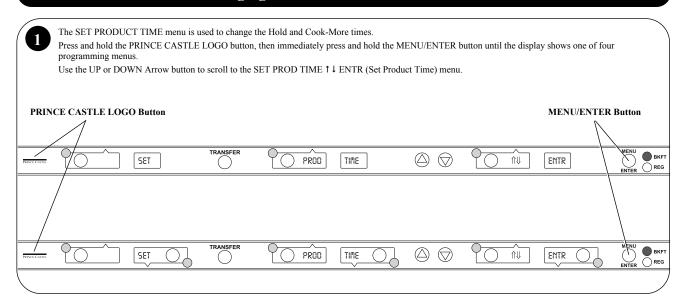


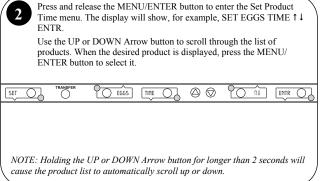


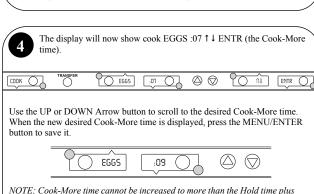




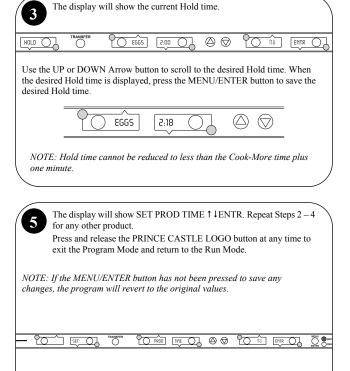
Changing the Hold and Cook-More Times





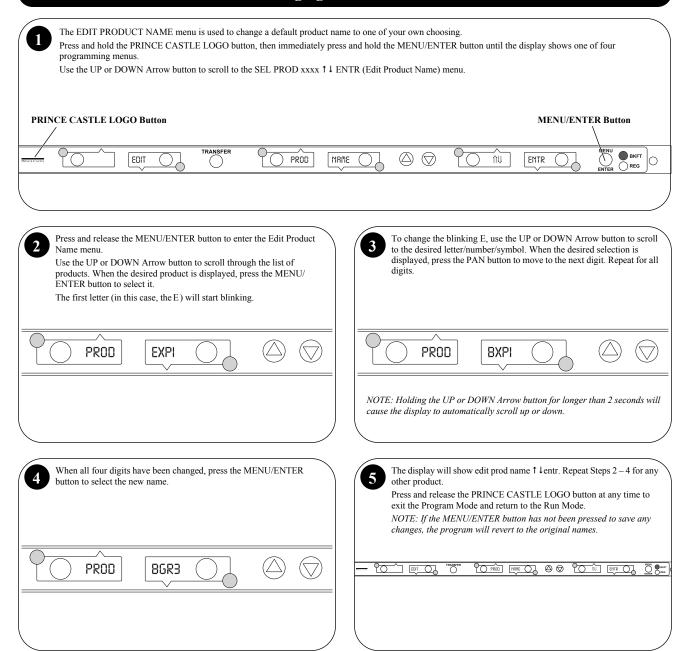


one minute.





Changing Product Names



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Factory Presets

Product	Display Name	Hold Minutes ¹	Cook-More Minutes 1	
Eggs	EGGS	45	6	
Biscuits	BISC	60	17	
Sausage	SAUS	60	1	
French Toast	FR-T	30	2	
Ham	HAM	120	2	
Fish	FISH	45	4	
Chicken Crisp	CRSP	45	3	
Chick Patty	CHKN	60	4	
Chicken Tenders	TEND	30	3	
Burgers	BURG	60	3	
Whoppers	WHPR	45	3	
BK Broiler	-BK-	60	6	
Bacon	BACN	120	2	
Poppers	POP	30	2	
Mozzarella Stick	MOZ	30	2	
Spicy Chicken Wings	SPCY	60	3	
Fried Egg	F-EG	60	6	
Experimental #1	EXP1	60	2	
Experimental #2	EXP2	60	2	
Experimental #3	EXP3	60	2	
Experimental #4	EXP4	60	2	
Experimental #5	EXP5	60	2	
Experimental #6	EXP6	60	2	
Experimental #7	EXP7	60	2	
Experimental #8	EXP8	60	2	

Me	Menus: Bottom Button Bar									
Tir	mer 8	Timer 7	Timer 6	Timer 5	Timer 4	Timer 3	Timer 2	Timer 1	Menu	Indicator
BA	ACN	HAM	FR-T	SAUS	BISC	EGGS	EGGS	EGGS	MNU1	Bkft
Wl	HPR	WHPR	WHPR	WHPR	BURG	BURG	BURG	BURG	MNU2	Reg
TE	END	TEND	CHKN	CHKN	CRSP	CRSP	FISH	FISH	MNU3	Reg
W	HPR	WHPR	WHPR	WHPR	BURG	BURG	BURG	BURG	MNU4	Reg
SP	PCY	SPCY	MOZ	MOZ	POP	POP	-BK-	-BK-	MNU5	Reg
BA	ACN	HAM	FR-T	SAUS	BISC	EGGS	EGGS	EGGS	MNU6	Bkft

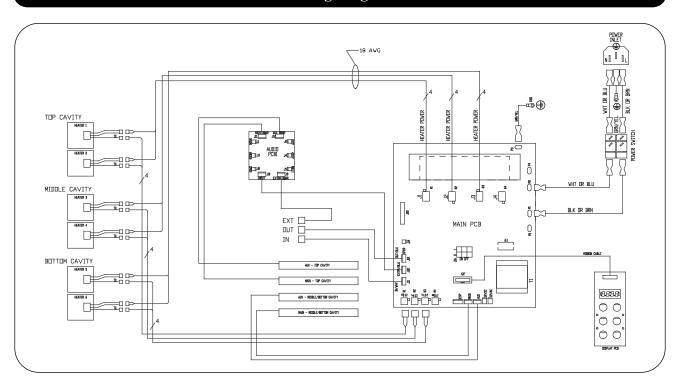
	Menus: Top Button Bar									
	Timer 8	Timer 7	Timer 6	Timer 5	Timer 4	Timer 3	Timer 2	Timer 1	Menu	Indicator
	BACN		FR-T		BISC		EGGS		MNU1	Bkft
	WHPR		WHPR		BURG		BURG		MNU2	Reg
	TEND		CHKN		CRSP		FISH		MNU3	Reg
	WHPR		WHPR		BURG		BURG		MNU4	Reg
	SPCY		MOZ		POP		-BK-		MNU5	Reg
	BACN		FR-T		BISC		EGGS		MNU6	Bkft
\										



Troubleshooting

PROBLEM	PROBABLE CAUSE	SOLUTION				
Display flashes OpN and REL.	Open relay. Circuit inoperable.	Replace main PCB				
Display flashes SHR and REL.	Shorted relay. Circuit inoperable. Open heater. Unplugged ribbon cable between power and main circuit boards.	Replace main PCB. Test heater resistance (150.2 Ohms). Replace heater if necessary Verify ribbon cable connection.				
Display flashes OPN and REL.	Temperature is below 75°F (24°C). Heater inoperable. Probe inoperable. Relay inoperable.	Normal display during warmup. Test heater resistance (150.2 Ohms). Check for open thermocouple wires from probe. Replace heater/probe assembly. Replace main PCB.				
Display shows HHH for an extended period of time and heater surface temperature is hot. Temperature is above 300°F (149°C) (abnormal operation).		Diagnostic circuit inoperable. Replace main PCB.				
Display shows HHH for an extended period of time and heater surface temperature is cool. Probe is inoperable.		Check for pinched thermocouple wires from probe. Replace heater/probe assembly.				

Wiring Diagram



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Exploded View and Parts List

