

# Holding Bins

Food Holding Bins  
Dedicated Holding Bins



# Holding Customer Satisfaction

Helping foodservice operators increase speed of service while maintaining superb food quality, Prince Castle holding bins improve customer service and satisfaction. All Prince Castle bins use patented Reli-A-Temp™ food holding technology, which keeps bin surfaces cool, lowers energy costs and improves food consistency. Offering two different holding bin lines - Food Holding Bins for holding pre-packaged menu items and Dedicated Holding Bins for bulk foods, Prince Castle has a bin ideal for any operation.

Food Holding Bin (FHB)



Dedicated Holding Bin (DHB)

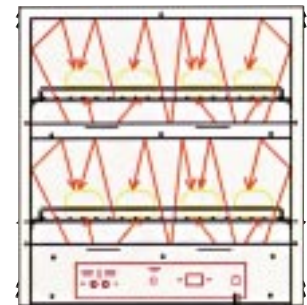
## Food Holding Bins (FHB)- For Pre-Packaged Menu Items

By perfectly holding many wrapped or boxed menu items, including sandwiches, chicken and pizza, Prince Castle FHBs are ideal for operations that hold pre-packaged hot foods.

Prince Castle FHBs feature solid state controls and Reli-A-Temp™ heating to accurately hold food at safer and desirable holding temperatures. Adjustable shelving and independent heater controls allow the operator to customize their holding capabilities.

### How Reli-A-Temp™ Works in FHBs

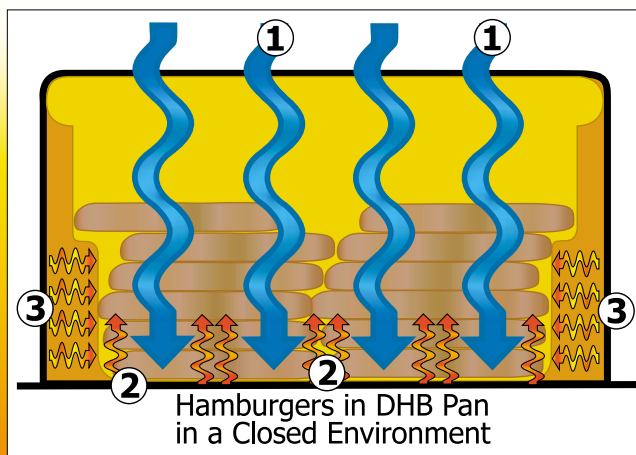
- Long-wave radiation reflects off the shiny surfaces of the bin until the energy (heat) is absorbed by either the food or the energy source.
- Because the food and NOT the environment is being heated, ambient temperatures and the equipment surface temperatures stay cool while food remains hot.
- The heat source efficiently absorbs and emits energy (heat) through use of color and state-of-the-art materials, thereby greatly reducing energy consumption.
- Reli-A-Temp™ uses long-wave infrared radiation to create high energy environments with lower temperature heaters, reducing stress on components and increasing reliability without compromising performance.



## Dedicated Holding Bins (DHB) - Flexibly Designed for Work-In-Process Operations

Prince Castle DHBs are an integral part of Work-In-Process operations that prepare menu items to order on demand. Designed to hold individual menu components, Prince Castle DHBs can hold virtually any fried, grilled or baked foods longer than traditional holding methods. In addition, DHBs don't dry out the food like heat lamps, and they don't wash the food with water like steamers, diminishing flavor and making food soggy.

Prince Castle designed each DHB with flexibility in mind. Whether it's the unique pan/cover system that allows operators to hold a variety of fried and non-fried foods, or the space-conscious footprint, Prince Castle DHBs have an important place in any kitchen.



### DHBs Efficiently Holds Foods

Prince Castle DHBs use a combination of three different heat types to efficiently and accurately hold menu items.

- ①- Reli-A-Temp™ technology creates infrared energy that penetrates the food, maintaining proper internal food temperatures.
- ②- Conductive heat generated from the bottom heater is transferred to the food through direct contact with heaters.
- ③- Convective heat (warm air) bathes the outside surface of the pan, keeping the air within the pan warm by preventing hot air to escape.

In an open environment (no pan cover), moisture from the food's surface is allowed to escape, maintaining a crispy-outside, moist-inside product.

In a closed environment, the food's natural moisture is trapped within the pan, keeping product juicy and warm without washing away flavors with steam like steamers do.

# Dedicated Holding Bins

## **BENEFITS OF DHBs**

- Better food quality - won't dry out product
- Higher, more accurate holding temperatures
- Longer holding times
- No heat loss from continuous opening/closing of doors
- Greater overall equipment reliability (no handles or hinges to break)
- Reduced food waste
- Flexible holding options for greater menu variety
- Capable of holding entire menus
- Easy access for operation, cleaning and service
- No flavor transfer

## **HOLD THESE FOODS**

*Can hold both fried and non-fried foods in the same bin!*

- Hamburgers and Grilled Chicken
- Pizza
- Fried Chicken
- Fried Appetizers
- Fish
- Eggs
- **And much, much more!!!**

## IDEAL USERS

*Perfect for operations that **Make To Order** their sandwiches and other menu items.*

- Quick-service restaurants
- Casual and full-service restaurants
- Specialty shops
- Schools and other institutions
- Hotels
- **Almost any operation looking to hold individual menu item components longer and better**



**DHB2-20**

- Ideal for smaller volume operations
- Compact design allows bin to fit anywhere
- Holds both fried and non-fried foods, using unique pan lid and rack system that is included with each unit
- Different rack systems accommodate various pan sizes
- Optional wrapped sandwich option available
- Equipped with four (4) independently-controlled heaters - one upper & one lower heater per cavity
- **CAPACITY = Four (4) 1/3-size pans**



**DHB2PT-30**

- Pass-thru design for access from front and back
- Holds both fried and non-fried foods, using unique pan lid and rack system that is included with each unit
- Different rack systems accommodate various pan sizes
- Includes built-in timing system to track holding time
- Equipped with four (4) independently-controlled heaters - one upper & one lower heater per cavity
- **CAPACITY = Six (6) 1/3-size or four (4) 1/2-size pans**



**DHB4-30**

- Four cavities ideal for high-capacity holding
- Great for increased menu flexibility
- Holds both fried and non-fried foods, using unique pan lid and rack system that is included with each unit
- Different rack systems accommodate various pan sizes
- Includes built-in timing system to track holding time
- Equipped with eight (8) independently-controlled heaters - one upper & one lower heater per cavity
- **CAPACITY = 12 1/3-size or eight (8) 1/2-size pans**



**DHB4PT-30**

- Four cavities ideal for high-capacity holding
- Pass-thru design for access from front and back
- Great for increased menu flexibility
- Holds both fried and non-fried foods, using unique pan lid and rack system that is included with each unit
- Different rack systems accommodate various pan sizes
- Includes built-in timing system to track holding time
- Equipped with eight (8) independently-controlled heaters - one upper & one lower heater per cavity
- **CAPACITY = 12 1/3-size or eight (8) 1/2-size pans**



*Fried foods are held in an "open environment" with no pan cover over the pan. Circulating air keeps the outside dry and crispy while the inside remains juicy and moist.*



*Grilled, baked, broiled and other non-fried foods are held in a "closed environment," sealing the pan away from ambient air and keeping foods moist and juicy.*

# Dedicated Holding Bins



## DHB-34

- Designed for optimal holding of fried foods, such as chicken or appetizers
- Spacious cavity accommodates most pan sizes
- Equipped with four (4) independently-controlled heaters - two upper & two lower heater per cavity
- CAPACITY = Two (2) 1/2-size sheet pans



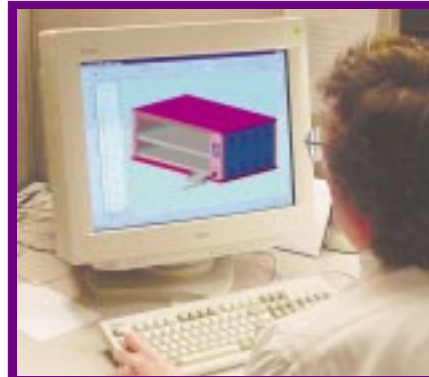
## DHB2PT-32

- Ideal for holding fried foods and/or pre-packaged menu items separately or together
- Compact design allows bin to fit anywhere
- Pass-thru design for access from front and back
- Equipped with four (4) independently-controlled heaters - one upper & one lower heater per cavity
- CAPACITY = Four (4) 1/2-size sheet pans



## DHB4PT-25

- Perfect for boxed pizza or wrapped items
- Durable design capable of withstanding high-use environments
- Four cavities ideal for high-capacity holding
- Pass-thru design for access from front and back
- Includes built-in timing system to track holding time
- Equipped with eight (8) independently-controlled heaters - one upper & one lower heater per cavity
- CAPACITY = Four cavities, each with a holding area of 4 1/2"H x 17"W



## Custom Bin Design Capabilities

Our engineers use state-of-the-art design software, allowing us to design a bin that meets your specific operational or menu requirements. Prince Castle also has the ability to merchandise bins for front-of-the-house applications. Contact Prince Castle to learn more about these customer-specific capabilities.

*Each DHB cavity's time and temperature is digitally-controlled, ensuring food is always being held at desired temperatures and making HACCP and ServSafe standards easier to maintain.*



*Highly reliable, low-watt density heaters provide even heating throughout the entire bin, eliminating "edge drop-off."*



# Food Holding Bins



## **FHB-11 Series**

- Single heated chamber
- Up to 4 adjustable product lanes
- Adjustable temperature control
- **CAPACITY = Holds up to 16 wrapped items**



## **FHB-22 Series**

- Two individually heated and controlled chambers
- Up to 8 adjustable product lanes
- Adjustable temperature control
- **CAPACITY = Holds up to 16 wrapped items**



## **FHB-36 Series**

- Two individually heated and controlled chambers
- Holds up to 72 items
- Up to 12 adjustable product lanes
- Adjustable temperature control
- **CAPACITY = Holds up to 72 wrapped items**



## **FHB-48 Series**

- Two individually heated and controlled chambers
- Up to 16 adjustable product lanes
- Adjustable temperature control
- **CAPACITY = Holds up to 96 wrapped items**

## **BENEFITS OF FHBs**

- Reliable holding of hot foods in ambient environment
- Safer operation due to lower equipment surface temperatures
- Greater energy efficiency than other radiant pass-thru models
- Affected less by changing ambient conditions such as open doors, air conditioning and drive-thru windows
- Accurate temperature control through solid state technology
- Easy access for operation, cleaning and service
- Flexible units can handle wide range of operations
- Highly reliable electronics

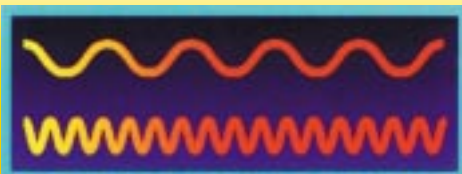
## **HOLD THESE FOODS**

- Hamburgers
- Sandwiches
- Pizza
- Fried Chicken
- Breads
- Fish
- **And much, much more!!!**

## **IDEAL USERS**

*Ideal for those operations that serve pre-packaged menu items, including:*

- Quick-service restaurants
- Casual and full-service restaurants
- Specialty shops
- Schools and other institutions
- Hotels
- Kiosks
- Airport restaurants



*Reli-A-Temp™ long-wave energy keeps food hot, while bin surfaces remain cool. Conventional short-wave radiant energy heats up the entire bin.*

*With an easy-access control panel, all Prince Castle FHBs are simple to service.*



# DHB/FHB Specifications

## DEDICATED HOLDING BINS

Model	Description / Capacity	Electrical Requirements	Plug	Dimensions - Inches (cm) Width x Height x Depth
DHB2-20	2-cavity / 4 1/3-size pans	120V / 60Hz / 1550W / 12.9A	5-15P	21.25" (54.0) x 10.63" (24.0) x 14.50" (33.8)
DHB2-20J	2-cavity / 4 1/3-size pans	200V / 50/60Hz / 2400W / 12.0A	NONE	21.25" (54.0) x 10.63" (24.0) x 14.50" (33.8)
DHB2-20CE	2-cavity / 4 1/3-size pans	220-240V / 50Hz / 2600W / 10.8A	CEE 7-7	21.25" (54.0) x 10.63" (24.0) x 14.50" (33.8)
DHB2-20GB	2-cavity / 4 1/3-size pans	240V / 50Hz / 2600W / 10.8A	BS 1363A	21.25" (54.0) x 10.63" (24.0) x 14.50" (33.8)
DHB-34	1-cavity (no racks) / 2 1/2-size sheet pans	120V / 60Hz / 1650W / 13.8A	5-15P	32.90" (83.6) x 13.67" (34.7) x 19.90" (50.5)
DHB-34J	1-cavity (no racks) / 2 1/2-size sheet pans	200V / 50/60Hz / 2650W / 13.1A	NONE	32.90" (83.6) x 13.67" (34.7) x 19.90" (50.5)
DHB-34CE	1-cavity (no racks) / 2 1/2-size sheet pans	220-240V / 50Hz / 3000W / 12.5A	CEE 7-7	32.90" (83.6) x 13.67" (34.7) x 19.90" (50.5)
DHB-34GB	1-cavity (no racks) / 2 1/2-size sheet pans	240V / 50Hz / 3000W / 12.5A	BS 1363A	32.90" (83.6) x 13.67" (34.7) x 19.90" (50.5)
DHB2PT-32	2-cavity pass-thru (no racks) / 4 1/2-size sheet pans	208V / 60Hz / 2500W / 12.0A	L6-15P	32.27" (82.0) x 13.62" (34.6) x 19.94" (50.7)
DHB2PT-32J	2-cavity pass-thru (no racks) / 4 1/2-size sheet pans	200V / 50/60Hz / 2300W / 11.5A	NONE	32.27" (82.0) x 13.62" (34.6) x 19.94" (50.7)
DHB2PT-32CE	2-cavity pass-thru (no racks) / 4 1/2-size sheet pans	220-240V / 50Hz / 2950W / 12.3A	CEE 7-7	32.27" (82.0) x 13.62" (34.6) x 19.94" (50.7)
DHB2PT-32GB	2-cavity pass-thru (no racks) / 4 1/2-size sheet pans	240V / 50Hz / 2950W / 12.3A	BS 1363A	32.27" (82.0) x 13.62" (34.6) x 19.94" (50.7)
DHB4PT-25	4-cavity pass-thru (no racks) / Pizza box style	120V / 60Hz / 1700W / 14.2A	5-15P	25.38" (64.5) x 25.25" (64.1) x 18.50" (47.0)
DBH4PT-25J	4-cavity pass-thru (no racks) / Pizza box style	200V / 50/60Hz / 1700W / 8.5A	NONE	25.38" (64.5) x 25.25" (64.1) x 18.50" (47.0)
DHB4PT-25CE	4-cavity pass-thru (no racks) / Pizza box style	220-240V / 50Hz / 1680W / 7.0A	CEE 7-7	25.38" (64.5) x 25.25" (64.1) x 18.50" (47.0)
DHB4PT-25GB	4-cavity pass-thru (no racks) / Pizza box style	220-240V / 50Hz / 1680W / 7.0A	BS 1363A	25.38" (64.5) x 25.25" (64.1) x 18.50" (47.0)
DHB2PT-30	2-cavity pass-thru / 6 1/3-size pans	208V / 60Hz / 1800W / 8.7A	L6-15P	30.56" (77.6) x 14.75" (37.5) x 14.12" (35.9)
DHB2PT-30J	2-cavity pass-thru / 6 1/3-size pans	200V / 50/60Hz / 1650W / 8.3A	NONE	30.56" (77.6) x 14.75" (37.5) x 14.12" (35.9)
DHB2PT-30CE	2-cavity pass-thru / 6 1/3-size pans	220-240V / 50Hz / 1900W / 7.9A	CEE 7-7	30.56" (77.6) x 14.75" (37.5) x 14.12" (35.9)
DHB2PT-30GB	2-cavity pass-thru / 6 1/3-size pans	240V / 50Hz / 1900W / 7.9A	BS 1363A	30.56" (77.6) x 14.75" (37.5) x 14.12" (35.9)
DHB4-30	4-cavity / 12 1/3-size pans	208V / 60Hz / 3600W / 17.3A	L6-30P	30.81" (78.3) x 21.23" (53.9) x 15.28" (38.8)
DHB4-30J	4-cavity / 12 1/3-size pans	200V / 50/60Hz / 3400W / 17.0A	NONE	30.81" (78.3) x 21.23" (53.9) x 15.28" (38.8)
DHB4-30CE	4-cavity / 12 1/3-size pans	220-240V / 50Hz / 3800W / 15.8A	CEE 7-7	30.81" (78.3) x 21.23" (53.9) x 15.28" (38.8)
DHB4-30GB	4-cavity / 12 1/3-size pans	240V / 50Hz / 3800W / 15.8A	CEE-17	30.81" (78.3) x 21.23" (53.9) x 15.28" (38.8)
DHB4PT-30	4-cavity pass-thru / 12 1/3-size pans	208V / 60Hz / 3600W / 17.3A	L6-30P	30.81" (78.3) x 21.23" (53.9) x 15.28" (38.8)
DHB4PT-30J	4-cavity pass-thru / 12 1/3-size pans	200V / 50/60Hz / 3400W / 17.0A	NONE	30.81" (78.3) x 21.23" (53.9) x 15.28" (38.8)
DHB4PT-30CE	4-cavity pass-thru / 12 1/3-size pans	220-240V / 50Hz / 3800W / 15.8A	CEE 7-7	30.81" (78.3) x 21.23" (53.9) x 15.28" (38.8)
DHB4PT-30GB	4-cavity pass-thru / 12 1/3-size pans	240V / 50Hz / 3800W / 15.8A	CEE-17	30.81" (78.3) x 21.23" (53.9) x 15.28" (38.8)

## FOOD HOLDING BINS

Model	Description / Capacity	Electrical Requirements	Plug	Dimensions - Inches (cm) Width x Height x Depth
FHB-11	1-shelf / holds up to 16 wrapped items	120V / 50/60Hz / 575W / 4.8A	NEMA 5-15P	22.00" (55.9) x 14.25" (36.2) x 22.00" (55.9)
FHB-11F	1-shelf / holds up to 16 wrapped items	240V / 50/60Hz / 575W / 2.5A	NONE	22.00" (55.9) x 14.25" (36.2) x 22.00" (55.9)
FHB-11FCE	1-shelf / holds up to 16 wrapped items	230V / 50/60Hz / 565W / 2.5A	CEE 7-7	22.00" (55.9) x 14.25" (36.2) x 22.00" (55.9)
FHB-11FGB	1-shelf / holds up to 16 wrapped items	220-240V / 50/60Hz / 565W / 4.8A	BS 1363A	22.00" (55.9) x 14.25" (36.2) x 22.00" (55.9)
FHB-22	2-shelves / holds up to 32 wrapped items	120V / 50/60Hz / 1200W / 10.0A	NEMA 5-15P	22.00" (55.9) x 23.38" (59.4) x 22.00" (55.9)
FHB-22F	2-shelves / holds up to 32 wrapped items	240V / 50/60Hz / 1200W / 5.0A	NONE	22.00" (55.9) x 23.38" (59.4) x 22.00" (55.9)
FHB-22FCE	2-shelves / holds up to 32 wrapped items	230V / 50/60Hz / 1130W / 5.0A	CEE 7-7	22.00" (55.9) x 23.38" (59.4) x 22.00" (55.9)
FHB-22FGB	2-shelves / holds up to 32 wrapped items	220-240V / 50/60Hz / 1130W / 10.0A	BS 1363A	22.00" (55.9) x 23.38" (59.4) x 22.00" (55.9)
FHB-36B	2-shelves / holds up to 72 wrapped items	120-208V / 50/60Hz / 2300W / 11.1A	NEMA L14-20P	38.38" (92.4) x 25.00" (63.4) x 27.00" (68.6)
FHB-36BHV	2-shelves / holds up to 72 wrapped items	120-240V / 50/60Hz / 2500W / 10.5A	NEMA L14-20P	38.38" (92.4) x 25.00" (63.4) x 27.00" (68.6)
FHB-36BFJ	2-shelves / holds up to 72 wrapped items	200V / 50/60Hz / 2125W / 11.2A	NONE	38.38" (92.4) x 25.00" (63.4) x 27.00" (68.6)
FHB-36BF	2-shelves / holds up to 72 wrapped items	220V / 50/60Hz / 2015W / 9.2A	NONE	38.38" (92.4) x 25.00" (63.4) x 27.00" (68.6)
FHB-36BFCE	2-shelves / holds up to 72 wrapped items	230V / 50/60Hz / 2200W / 9.6A	CEE-17	38.38" (92.4) x 25.00" (63.4) x 27.00" (68.6)
FHB-48B	2-shelves / holds up to 96 wrapped items	120-208V / 50/60Hz / 3390W / 16.9A	NEMA L15-30P	48.38" (121.9) x 25.00" (63.4) x 27.00" (68.6)
FHB-48BHV	2-shelves / holds up to 96 wrapped items	120-240V / 50/60Hz / 3540W / 15.4A	NEMA L15-30P	48.38" (121.9) x 25.00" (63.4) x 27.00" (68.6)
FHB-48BFJ	2-shelves / holds up to 96 wrapped items	200V / 50/60Hz / 3135W / 15.7A	NONE	48.38" (121.9) x 25.00" (63.4) x 27.00" (68.6)
FHB-48BF	2-shelves / holds up to 96 wrapped items	220V / 50/60Hz / 2990W / 13.6A	NONE	48.38" (121.9) x 25.00" (63.4) x 27.00" (68.6)
FHB-48BFCE	2-shelves / holds up to 96 wrapped items	230V / 50/60Hz / 3265W / 14.2A	CEE-17	48.38" (121.9) x 25.00" (63.4) x 27.00" (68.6)

For additional bin models and options, contact the factory for information.

**DHB / FHB Product Warranty**  
All Prince Castle DHB's and FHB's come with a limited two-year, parts and on-site labor warranty from the date of purchase. Contact your Prince Castle sales representative for more information.

**PRINCE CASTLE INC.**   
WORLDWIDE