



DEDICATED HOLDING BINS



Prince Castle's Dedicated Holding Bin technology with Menu Trak timer system and Reli-A-Temp, used around the world in high-demand, quality conscious venues.

Prince Castle Dedicated Holding Bins (DHBs) provide the holding capacity required for high volume foodservice operations that allows holding and serving of fresh tasting hot product with ease and consistent food quality.

Used widely in fast food venues and known for reliable high performance and reliability with stainless steel constructed exterior and cavity walls.

Prince Castle DHBs feature a solid state digital control system for precise heater temperature control.

The unit features two cavities, each accommodating four third-size, single or double handled pans - holding a total of eight pans.

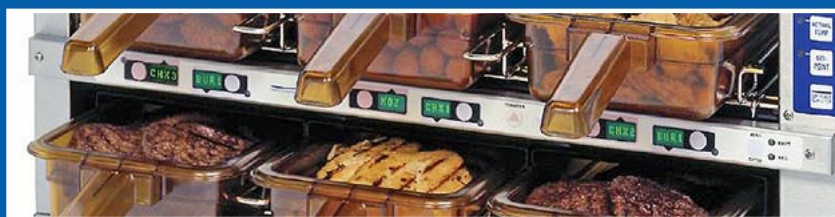
Adjustable upper and lower heaters offer maximum flexibility in setting the precise food holding temperatures.

Exclusive Reli-A-Temp™ infrared heater technology holds food temperatures more consistent within the designated holding time than other types of heating systems. This exclusive heater design spreads the heat evenly over the entire food holding area, eliminating edge drop off. Food is kept at the desired serving temperature and not overcooked. Extended hold times reduce waste and offer the flexibility to address peak/off-peak demands.

With MenuTrak, Prince Castle DHBs "supervise" menu items by identifying where menu items are located and tracking their respective hold times. MenuTrak also indicates when you should discard old product and begin cooking new product, reassuring you that your customers are always being served your best.

MENUTRAK FEATURES

- Identifies product and tracks holding times.
- Alphanumeric displays for each pan.
- Program up to six different menus.
- Easy to transfer products within existing or other product holding units.



Program and hold a variety of products with complete control over holding/serving times using the MenuTrak system.

Due to our policy of continual product development and improvement, all details and specification are subject to change without notice.

FSM (FOOD SERVICE MACHINERY PTY. LTD.)
HEAD OFFICE: UNIT E6, 63-85 TURNER STREET,
PORT MELBOURNE, VIC. 3207 AUSTRALIA
T: +61 3 8645 2555 F: +61 3 8645 2565
E: sales@fsm-pl.com.au W: www.fsm-pl.com.au

SYDNEY OFFICE:
UNIT 15, 7-9 PROGRESS CIRCUIT,
PRESTONS, NSW 2170 AUSTRALIA
T: +61 2 9608 8620 F: +61 2 9607 9370
E: sales@fsm-pl.com.au W: www.fsm-pl.com.au

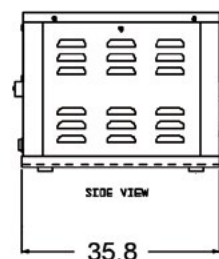
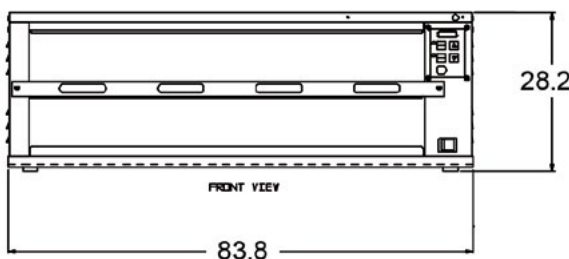
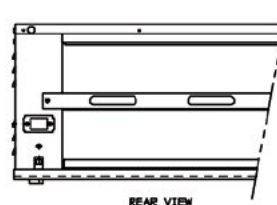
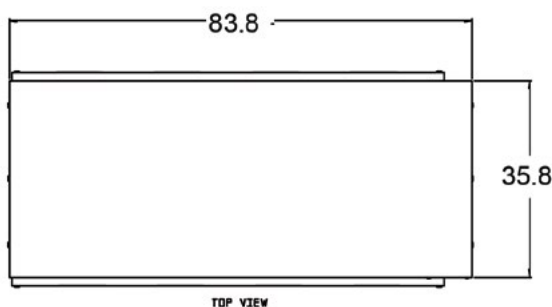
QUEENSLAND:
T: 0400 099 992
E: sales@fsm-pl.com.au
W: www.fsm-pl.com.au



Pass-thru design allows employees to access the food from both sides.



- Unique pan lid system allows perfect holding of moisture-sensitive foods, including hamburgers, grilled chicken and more.



DIMENSIONS

MODEL NO.	DESCRIPTION	WIDTH (CM)	DEPTH (CM)	HEIGHT (CM)	SHIPPING (KG.)
DHB2PT-33	2-Shelf/8-Pan DHB	(83.8)	(35.8)	(28.2)	(54.5)

ELECTRICAL

MODEL	VOLTS	H _z .	WATTS
DHB2PT-33B	208-240	50	2600 Max

Units supplied with 15A plug

Due to our policy of continuous product development, all specifications are subject to change without notice.