

DHB2-20 Dedicated Holding Bin



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Prince Castle Dedicated Holding Bins are ideal for almost any operation, especially those preparing and holding food prior to serving. Using patented Reli-A-Temp heating technology, Prince Castle DHBs keep exterior bin surfaces cool while food is held at proper serving temperatures and moisture levels. Users of Prince Castle DHBs have realized many benefits, including better food quality, longer holding times, reduced food waste and greater equipment reliability.

Prince Castle designed each DHB with flexibility in mind. Whether it is the unique pan/cover system that allows operators to customize and maximize food holding capabilities, or the space-conscious footprint, Prince Castle DHBs have an important place in any kitchen.

Each cavity's temperature is digitally-controlled by Prince Castle's time-tested technology, ensuring that food is always being held at desired temperatures, making HACCP and ServSafe programs easier to implement.

The DHB2-20's compact design and flexible holding capabilities make this bin ideal for smaller volume operations.

STANDARD FEATURES

- Each cavity equipped with rack system that holds two 1/3-size pans.
- Compact design allows bin to fit anywhere.
- Includes removable pan covers, allowing users to hold both fried & non-fried foods.
- Optional wrapped sandwich rack option available on request.
- Exclusive Reli-A-Temp™ infrared heaters provide consistent temperature for an ideal holding environment.
- Independent upper and lower heating system per cavity.
- Adjustable temperature from 150°F - 275°F.
- Solid state digital controls.
- On/Off main power switch.
- Stainless steel and aluminum construction.
- Two-year warranty.

CAPACITY

- Four 1/3-size pans, 2-1/2" deep

OPTIONS / ACCESSORIES

PART #	DESCRIPTION
DHBPAN-A	1/3-size, 2-1/2" deep amber polycarbonate pans - set of 6
DHBCVR-A	1/3-size covers, used for holding moisture sensitive foods - set of 4
DHB2-20RAKA	Rack kit for two 1/3-size pans, includes two pans and covers
DHB2-20RAKC	Rack kit for wrapped sandwiches

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SPECIFICATIONS

DIMENSIONS

MODEL NO.	WIDTH IN. (CM)	DEPTH IN. (CM)	HEIGHT IN. (CM)	SHIP WT LB. (KG.)	NUMBER OF INDEPENDENTLY CONTROLLED HEATERS	CAPACITY - NUMBER OF 1/3-SIZE PANS
DHB2-20	21.25" (54)	14.50" (33.8)	10.63" (24)	53 (24)	4	4

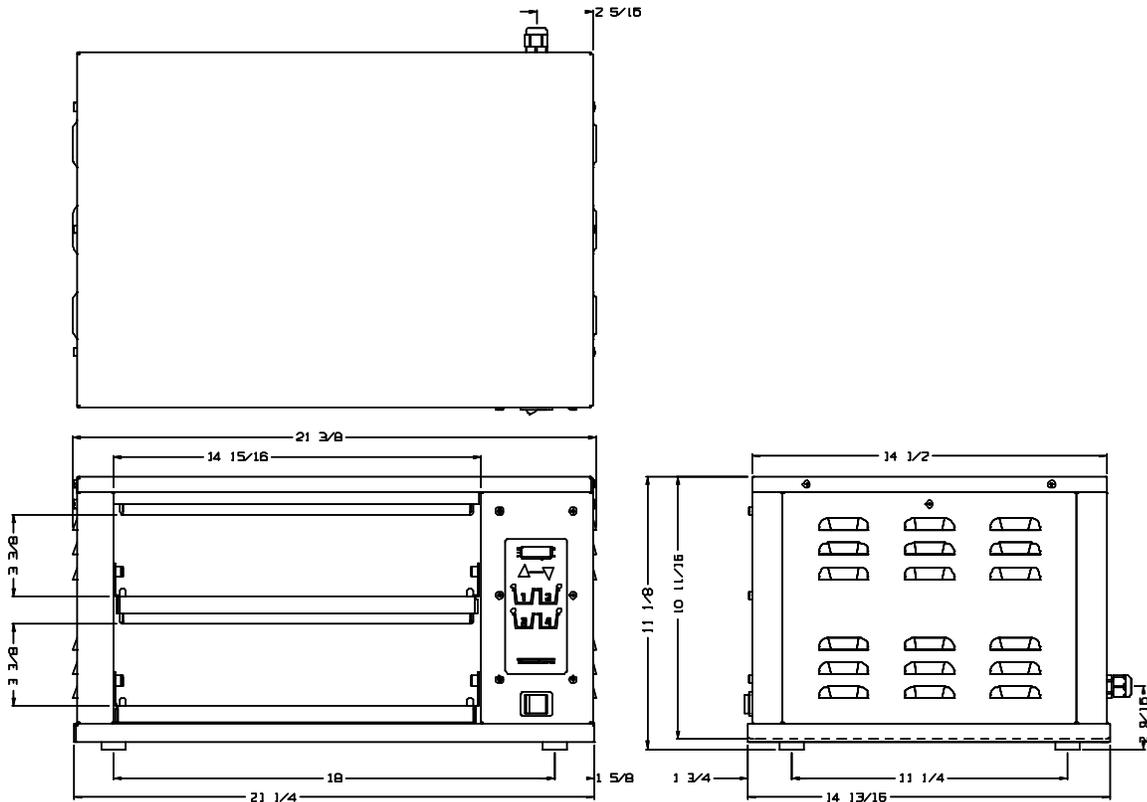
ELECTRICAL

MODEL NO.	VOLTS	Hz.	WATTS	AMPS	PLUG NUMBER	AGENCY APPROVAL
DHB2-20	120	60	1550	12.9	5-15P	UL SAN., UL, cUL
DHB2-20J	200	50/60	2400	12.0	NONE	NONE
DHB2-20CE	220-240	50	2600	10.8	CEE 7-7	UL SAN., CE, GS*
DHB2-20GB	240	50	2600	10.8	BS 1363A	UL SAN., CE, GS*

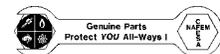
*Pending

CAPACITY

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*Designs and specifications are subject to change without notice.



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