

#### **OPERATION MANUAL**

#### PHB33 General Market Holding Bin



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Prince Castle, a Marmon Foodservice Technologies brand 355 East Kehoe Blvd, Carol Stream, IL 60188 1-800-PCASTLE | info@princecastle.com | princecastle.com

#### LIMITED WARRANTY

This product is warranted to be free from defects in material and/or workmanship for a period of 2 years from date of original installation, not to exceed 30 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, LLC) 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. Over- time 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.





### **EQUIPMENT REGISTRATION**









Thank you for purchasing equipment from the Marmon Foodservice Technologies family of brands. Registering your purchase will help us keep you up-to-date with preventative maintenance resources and other relevant information regarding your machine(s). Marmon Link is the dedicated provider of the industry's most comprehensive after-sales support for Cornelius, Prince Castle, Silver King, and Angelo Po products. From technical questions to warranty service dispatch, replacement parts and more, our goal is to ensure your equipment functions as intended.

To complete this process, you will need:

- The serial number of the equipment
- The name and email address for a designated store contact
- General store information, including location number or address



Your equipment serial number will be validated against our database of existing serial numbers. If you are having difficulties entering a valid number, please contact MarmonLink Customer Care team @ 1-866-275-6392





### **SAFETY INFORMATION**



These appliances are meant for commercial use, such as in restaurant kitchens, canteens, hospitals, and various commercial enterprises like bakeries and butcheries. However, they are not intended for continuous mass food production. Do not clean the appliance with a water jet or steam cleaner. Keep the unit away from running water. Always adhere to instructions provided for cleaning and maintenance procedures.

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.



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.



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





### SPECIFICATIONS

Model	Width	Height	Depth	Weight	Voltage / Ph / Hertz	Power	Plug Style
PHB33N1-GMS02	23.00" (58.4cm)	22.61" (57.4cm)	14.00" (35.6cm)	65 Lbs.	120V / 1 / 60	1920 Watts	5-20P



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.





### UNBOXING

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, contact MarmonLink Customer Care team @ 1-866-275-6392

### INSTALLATION



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

#### \rm WARNING

Disconnect all power before attempting installation

#### LOCATION

When installing this unit, the ambient temperature at the mounting site should not exceed 100°F (38°C)

The unit must be sealed to the counter. Apply a continuous bead of NSF International (NSF) silicone sealant (Dow 732 or equal) approximately 1/4-inch around the outside of the unit. All excess sealant must be wiped away immediately.

#### ELECTRICAL

Product requires a dedicated 120V 1-Phase 20A capacity grounded receptacle with matching plug configuration.

#### MINIMUM UNIT CLEARANCES

Front	Sides	Rear	Тор
24" (61cm)	0" (0cm)	1.5" (3.8cm)	Open

#### STACKING

Holding Bin is not load-bearing. Do not place another unit or other weight on top of the unit

#### **PASS-THRU OPTION**

Unit is designed to convert as a Pass-thru unit. See Parts List on page 22 for pan, trivet and lid part numbers.

- Loosen screws holding pan stop brackets
- Lift bracket up to remove
- Retighten screws



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### **DEFAULT MENUS**

#### NOTE: Unit is pre-programmed from the factory per the below information

Product Number	Description	Display Name	French Display	Moist or Crispy	Upper Hold Set Point ° F	Upper Hold Set Point ° C	Lower Hold Set Point ° F	Lower Hold Set Point ° C	Hold Time (min)	Cook More Time (min)	Lid
1	Burger	BRG1	BRG1	Moist	240	116	210	99	60	3	Yes
2	Burger	BRG2	BRG2	Moist	240	116	210	99	60	3	Yes
3	Crispy Chicken	CHX1	POU1	Crispy	250	121	225	107	60	3	No
4	Crispy Chicken	CHX2	POU2	Crispy	250	121	225	107	60	3	No
5	Crispy Chicken	CHX3	POU3	Crispy	250	121	225	107	60	3	No
6	Chicken Wings	WING	AILE	Crispy	250	121	225	107	60	3	No
7	Fish Sticks	FSTX	BATP	Crispy	225	107	195	91	60	3	No
8	Scrambled Eggs	SCRM	OEUF	Moist	225	107	200	93	75	3	Yes
9	Sausage	SAUS	SAUC	Moist	225	107	200	93	60	3	Yes
10	Bacon	BACN	BACN	Crispy	225	107	200	93	60	3	No
11	Ham	HAM	JAMB	Moist	225	107	200	93	60	3	Yes
12	Popper	POP	JALP	Crispy	225	107	195	91	60	3	No
13	Mozzarella Sticks	MOZ	MOZZ	Crispy	250	121	200	93	60	3	No
14	Onion Rings	ORNG	OIGN	Crispy	225	107	195	91	40	3	No
15	Mushroom	MUSH	CHAM	Crispy	225	107	195	91	40	3	No
16	Chicken Nuggets	NUGG	NUGG	Crispy	250	121	225	107	60	3	No
17	Spicy Chicken	SPCY	EPCE	Crispy	250	121	225	107	60	3	No
18	French Toast	TOST	PAIN	Crispy	250	121	225	107	60	3	No
19	Chicken Strips	STRS	LPOU	Crispy	250	121	225	107	60	3	No
20	Large Burger	LRGB	GRND	Moist	240	116	210	99	60	3	Yes
21	Fish Patty	FISH	PSSN	Crispy	250	121	225	107	60	3	No
22	BBQ Chicken	BBQ	BBQ	Moist	240	116	210	99	60	3	Yes
23	Grilled Chicken	GCHK	GPOU	Moist	240	116	210	99	60	3	Yes
24	Strips	STRP	LANR	Crispy	250	121	225	107	60	3	No
25	Special #1	SPC1	SPC1	Crispy	250	121	225	107	60	3	No





### **DEFAULT MENUS**

#### NOTE: Unit is pre-programmed from the factory per the below information

Daypart 1			
HAM	НАМ	SCRM	
SAUS	SAUS	SCRM	
BACN	BACN	SCRM	

	Daypart 2	
BRG1	BRG1	BRG1
BRG1	BRG1	BRG1
BRG1	BRG1	BRG1

Daypart 3			
CHX1	CHX1	CHX1	
CHX2	CHX2	CHX2	
CHX3	CHX3	CHX3	

	Daypart 4	
CHX1	CHX2	CHX3
WING	WING	WING
MOZ	MOZ	MOZ

	Daypart 5	
CHX1	CHX2	CHX3
WING	WING	WING
POP	POP	POP

Daypart 6				
SCRM	SCRM	SCRM		
BACN	BACN	BACN		
SAUS	SAUS	SAUS		







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## VIEWING AND ADJUSTING SETTINGS

3



**Using the ARROW icons**, touch and scroll to desired daypart. Touch CONFIRM icon to accept OR BACK icon to go back to previous screen. There are SIX dayparts that can be selected.



Make any desired adjustments. Use the instructions in Manger Advanced Programming to make changes to daypart and/or bin temperature settings.





### **VIEWING AND ADJUSTING SETTINGS**



View Temperature settings Touch the Temperature icon on the Home screen. The Daypart Selection screen will appear with the current daypart setting highlighted.

Note: this is for viewing reference only. See Advanced Manger Programming to modify recipe temperatures.



6 There are two icons, one for Setpoint temperature and the another for actual heater temperatures. Use the scroll icons to review temperatures on each zone. Select the Home icon to return to the previous screen.









### MANAGER ADVANCED PROGRAMMING





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### MANAGER ADVANCED PROGRAMMING

5

Change / Modify Recipes 1 Touch the Recipes icon on the Home screen. **)**0 1 ? ₽ ÷þ  $\triangleright$ Timer Screen Daypar ÛΞ හු Temperature (?) Informatio Enter PIN 2 NOTE: Default PIN is 1234 and cannot be changed at this time





At this point, you can modify name using the character keyboard. Select the Confirm icon to accept changes or Back icon to return to previous screen





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## PRINCECASTLE

### MANAGER ADVANCED PROGRAMMING

7 There are two icons, one for top and another for bottom heater. Use the minus and plus icons to modify temperatures OR tap on the temperature and it brings you to the number keypad where desired value can be entered. Select the Confirm icon to accept changes or Back icon to return to previous screen





9 There are two icons, one for Hold Time and another for Cook More. Use the minus and plus icons to modify temperatures OR tap on the time and it brings you to the number keypad where desired value can be entered.
Select the Confirm icon to accept changes or Back icon to return to previous screen



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### MANAGER ADVANCED PROGRAMMING







## MANAGER ADVANCED PROGRAMMING

12	Touch the error logs icon. The Error Log screen will appear. The Error Log screen shows a list of errors with a timestamp. Select from the list for details.	Image: Statistics     Image: Statistics     Stati
13	Touch the statistics icon, the Statistics screen will appear.	Image: Constraint of the second se
	The only statistic is Run Time	Run Time
	Touch the BACK icon to return to the previous screen.	۲ م Run Time 1 Stat Acc Hours: 49.5
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## PRINCECASTLE

## MANAGER ADVANCED PROGRAMMING



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### PRÎNCECASTLE

# MANAGER ADVANCED PROGRAMMING



### PRINCECASTLE

### **SOFTWARE UPDATES**

1 Update the system with a USB stick. With a USB stick, you can update the unit's software.

Turn OFF unit and insert a USB stick containing the correct software.

Please note that only the new software file(s) should be on the USB drive, nothing else. DO NOT CREATE A FOLDER to place files into.

#### USB stick should be 4GB or less

The system will enter reprogramming mode and a symbol will flash during reprogramming. When complete, unit will return to normal operation.



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# PRINCECASTLE

#### HEATER CALIBRATION

Heater calibration should only be done if the actual heater temperatures are +/-10F (5.6C) from set point temperature OR if a PCB has been replaced. Units are checked and calibrated from the factory. Unit location / environment (i.e...by drive-thru window, under A/C return vent, etc.) may play a role in heater settings.

#### WARNING

#### Heater calibration must be performed while the unit is ON. Be sure to use protective gloves to prevent bodily injury.



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### HEATER CALIBRATION







#### CLEANING

#### 

This equipment is not waterproof. Avoid cleaning it with a water jet or spray. Refrain from immersing the unit in water

Put power switch in the OFF position. Power switches are located to the right of the touchscreen.

2 Let unit cool down for up to 30 minutes, OR complete the task first thing in the morning BEFORE turning on the unit. Put power switch in the OFF position. Power switches are located to the right of the touchscreen.



Before unplugging the power cord, make sure the power switches are in the OFF position.

3

1

Unplug the power cord from the outlet.



Do **NOT** use any abrasive cleaners, pads, unapproved cleaners

4	Wipe down surfaces with a damp cloth only
5	Plug unit into outlet.
6	Turn power on after all surfaces are dry.





#### PARTS EXPLODED VIEW







## PARTS EXPLODED VIEW



#### **PARTS LIST**

ITEM #	PART #	DESCRIPTION	
1	545-170S	KIT, PCB MAIN	
2	72-807	POWER CORD 120V 20A 5-20P	
3	78-184S	POWER SWITCH	
4	88-709-2-115	SPEAKER ASSY	
5	95-2011S	ETHERNET CABLE	
6	95-1819S	USB CORD	
7	1265-0018	KIT, LCD DISPLAY	
8	540-1251	LID (QTY 1)	
10	545-1598	TOP HEATER ASSEMBLY	
11	545-1578	UPPER HEATER ASSEMBLY	
12	545-158S	LOWER HEATER ASSEMBLY	
13	545-156S	BOTTOM HEATER ASSEMBLY	
NA	301-092	lcd display ribbon cable	
	541-1095	1/3 2.5" SINGLE HANDLE PAN (QTY 1)	
	541-442S	1/3 2.5" DUAL HANDLE PAN (QTY 1)	
	86-309	1/3 4.0" SINGLE HANDLE PAN (QTY 1)	
	541-1406	1/3 4.0" DUAL HANDLE PAN (QTY 1)	
	542-473S	KIT TRIVET 1/3 SIZE METAL (PKG OF 4)	
	540-1158S	KIT LID LATCH	





#### TROUBLESHOOTING



To avoid possible personal injury and/or damage to the unit, inspection, test and repair of electrical equipment should be performed by qualified service personnel. The unit should be unplugged when servicing, except when electrical tests are required. Use extreme care during electrical circuit tests. Live circuits will be exposed.





, BURN/ELECTRICAL SHOCK HAZARD! Bins are HOT and can cause severe burns or severe shock.

Keep hands and objects out of the unit! Failure to exercise caution may result in serious injury!

Let the unit cool down completely, turn it off and unplug it before touching or working on internal apparatus. The plug removed from the outlet shall remain clearly visible to the operator during the maintenance procedure.

For technical support or service, contact the MarmonLink Customer Care team @ 1-866-275-6392

PROBLEM	POSSIBLE CAUSE	SOLUTION
	Unit unplugged.	Plug unit in.
	Breaker tripped.	Check / Reset breaker.
Unit has no power	Loose connection on power switch.	Call MarmonLink Customer Care team @ 1-866- 275-6392
	Inoperable power switch.	
Heater measured tempera- ture is more than 10F above OR below set point tempera- ture	Heaters out of calibration	Perform heater calibration (see page 15)
E01 thru E40 code visible on display	Open thermocouple circuit	Check thermocouple wires for continuity, an open circuit requires heater replacement
Sensor XX Error: Sensor is in either short or open condition. XX = 1 to 4 or 8 Heater Sensors	Loose connection	Check connections at main PCB
E41 thru E80 code visible on display Heater XX Error: Heater is not heating up according to temp feedback. XX = 1 to 4 or 8 Heaters	Bad Heater	Check power to heater Check heater resistance (45.0 to 50.0 ohms when heaters are at room temperature) Replace Heater
E81 code visible on display	Non-Volatile Memory Error.	Replace PCB (be sure to calibrate heaters <b>AFTER</b> PCB replacement)
E82 code visible on display	EEPROM Data Corrupt Error: CRC mis- match.	Replace PCB (be sure to calibrate heaters <b>AFTER</b> PCB replacement)
E83 code visible on display	USB File Upload Error: File operation error or CRC mismatch of file contents.	Make sure that there is only 1 file in the USB with one of the supported file extensions (*.bin, *.tun, *.mnu). Also make sure that the files on the root of the USB drive (not within a folder). Do not turn off the unit while the USB operation is in progress USB thumb drive must be 4GB or less
E85 code visible on display	Menu/Tunable Error: Corruption of stored menu file and tunable.	Check if the file was generated correctly from the PC App tool.
Cleaning Notification visible on display	This indicates cleaning is required. It appears every 8 hrs.	Clean unit (see Cool Down and Cleaning sec- tions).
Upgrade Successful Notification visible on display	This appears after USB upgrade.	Delete notification (see Viewing and Adjusting Settings section).





#### WIRING DIAGRAM



PN: 545-507\_EN Rev: B Updated: 2/11/25