

QUICK REFERENCE GUIDE: MODELS 406-AN DISPENSER

Please follow these tips to get the best performance from your Ketchup and Dispenser

Assembly:

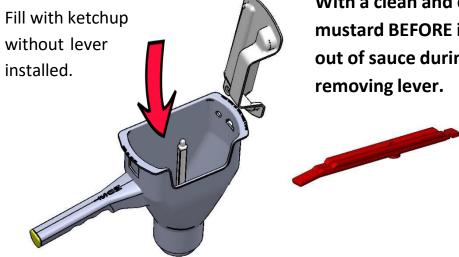


Install and replace piston ring and spring by hand, do not use tools or sharp objects. Ketchup piston ring shown.

Never use a piston rod that has the yellow mustard piston ring installed.

Make sure spring is snapped onto piston rod

Priming:



With a clean and empty dispenser add ketchup or mustard BEFORE installing lever. If dispenser has run out of sauce during use it can be refilled without removing lever.

Washing:

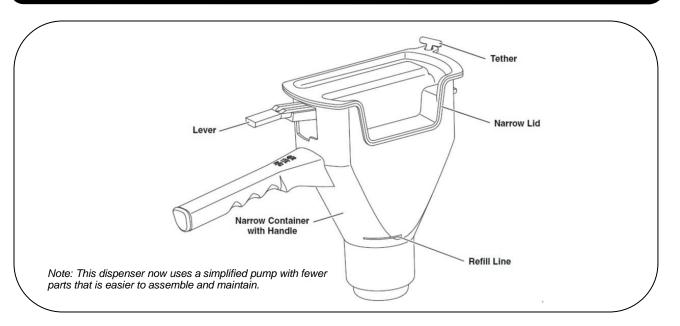


Read Attached Operation Manual for full details on use and care of dispensers.



Operation Manual

Product Identification



LIMITED WARRANTY

This product is warranted to be free from defects in material and/or workmanship for a period of two (2) years from date of original installation, not to exceed 30 months from date of original shipment from our factory. If this product proves to be faulty in material and/or workmanship, it will be replaced or repaired (at the option of Prince Castle, Inc.) without cost to the customer for parts.

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Safety Information

A CAUTION

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

Hazard Communication Standard (HCS) – Procedure(s) in this equipment manual include the use of chemical products. These chemical products will be highlighted with bold face letters followed by the abbreviation (HCS) in the text of the manual. See the Hazard Communication Standard (HCS) Manual for the appropriate Material Safety Data Sheet(s) (MSDS).

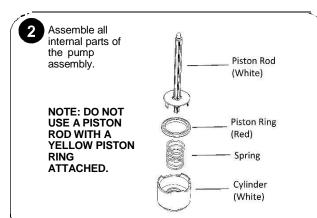
Important

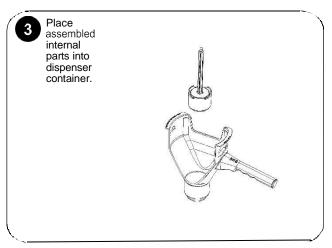
Prince Castle reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

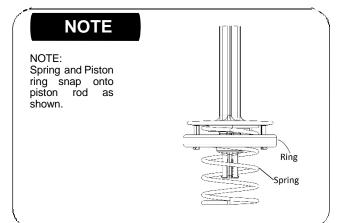
Setup

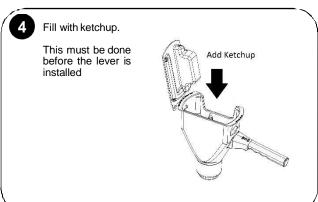


Place dispenser container in prep table pan (without internal parts).









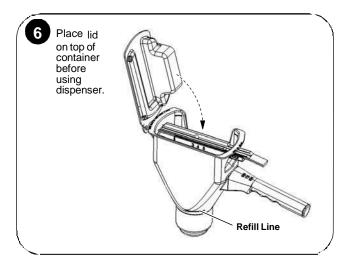


Setup (continued)



Install lever so rounded corners face down.

- A. Slide lever through hole in the container located above handle on dispenser.
- B. Continue to slidelever forward until push rod falls into hole located in lever.
- C. Press the push rod while sliding lever forward until the front end enters the "T"-shaped hole on other side of container.
 NOTE: Some ketchup may be dispensed when assembling.

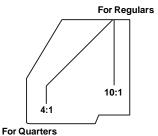


- The ketchup dispenser must be primed before using. Press down on lever several times to completely prime.
- If Necessary, wipe the bottom of the dispenser with a clean, moist hand towel after priming.

Operation

This dispenser is used for portion control of ketchup being dispensed on toasted buns.

 After buns are separated and placed on the prep table, holddispenser approximately 1" (25 mm) above toasted bun.

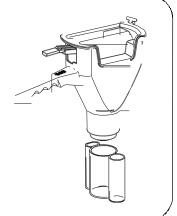


For regular buns, press the lever straight down to dispense ketchup. For quarter buns, press the lever to left and down to dispense ketchup. This is repeated on all buns which require ketchup.

Note: The ketchup dispenser has a RED cap on the end of the handle for easy identification.



If Necessary to check operation, set brix cup under dispenser and dispense 6 shots of ketchup into cup.



Note: Allow the lever to return fully after each shot.



6 shots will dispense 2 fl. oz. (60 ml) of ketchup for regulars and 3 fl. oz. (90 ml) for quarters.



Cleaning

- Empty ketchup from dispenser and discard.
- 4 Lift the push rod and spring assembly straight up and out of the container. Then remove cylinder from container
- 2 Fill dispenser with warm water. Repeatedly press actuating lever to pump water and flush out dispenser.
- Wash the container and all loose internal parts in a solution of warm water and detergent. No need to separate piston ring and spring from push rod.
- Remove internal parts from container by Rod Fits into pushing T-shaped down on lever and piston push rod. Slide lever out of the "T' shaped hole in container.
- Rinse all loose parts and container with running water.
- Sanitize dispenser. Use 1 packet of **Sanitizer (HCS)** to 2-1/2 gallons (8.5 l) of warm water.
- Let air dry.
 Note: Do not reassemble dispenser until it is ready to be used the next day.

Troubleshooting

PROBLEM	PROBABLE CAUSE	SOLUTION
Will not dispense or does	Plastic parts broken.	Replace broken parts.
not dispense full portion.		
	Not assembled properly.	Assemble properly.
	Not primed.	See setup procedure.
	Parts missing. Check for proper assembly and placement.	
	Diffuser holes plugged in bottom of	Disassemble and clean diffuser holes by flushing
	container.	water through holes.
Ketchup pattern is irregular.	Diffuser holes plugged in bottom of	Disassemble and clean diffuser holes by flushing
	container.	water through holes.

Ordering/Service Information

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WHERE AND HOW TO ORDER REPLACEMENT PARTS

Toorder replacement parts, look on the back of your Prince Castle Price List for the name and phone number of your local Prince Castle Service Center. You may also call Prince Castle at 1-800-323-2930 (or fax us at 630-462-1460) for the name of your local service center.



PARTS RETURNS

To return parts to your service center for credit, you must obtain authorization from your center.

Note: All warranty situations should be handled by your center.

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PRICES

- A. All prices are F.O.B. Prince Castle Service Center or F.O.B. factory, Carol Stream, Illinois.
- B. All prices are subject to change without notice. These prices are exclusive of all sales taxes or any special taxes which may be levied by federal, state, or city governments.

OUTSIDE THE U.S.

Contact your kitchen equipment supplier or designated repair facility for parts and service.

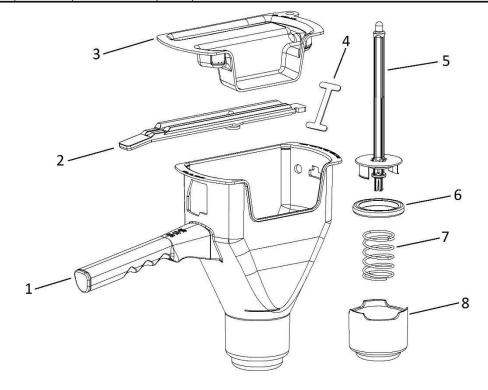
NON-SCHEDULED MAINTENANCE

Not applicable.



Exploded View and Parts List

Item	Part No.	Description	Qty		Function
1	406-151	Narrow	1		Holds all internal parts in proper position and provides a reservoir for ketchup
		Container			
2	404-068	Lever	1		Pushes plunger rod down and forces piston to push ketchup through diffuser
					holes located on bottom of container
3	406-152	Narrow Lid	1		Keeps foreign particles out of container and keeps ketchup from drying out
4	404-13	Tether	1		Attaches lid to the container
5	404-072	Piston Push Rod	1		Pushes the piston down when the lever is pressed
6	404-069	Piston Ring	1		Works in conjunction with piston
7	407-007	Piston Spring	1		Returns the piston rod and lever to the UP position
8	404-066	Cylinder	1		Holds Ketchup
9	404-072s	Piston Rod	1	*	Pushes the piston down when the lever is pressed
10	404b-068s	Ketchup Lever	1	*	Pushes the plunger rod down and forces piston ketchup through diffuser holes
					located on bottom of container
11	404-069s	Ketchup Ring	5	*	Works in conjunction with piston

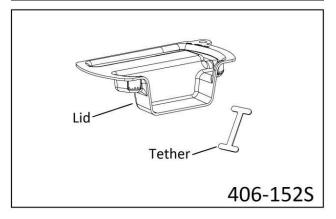


* Minimums May Apply

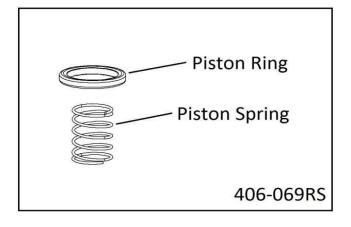


Parts Kits

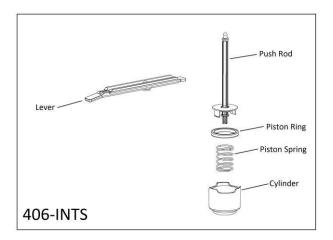
406-152S – MCD, K&M KIT, LID TETHER			
Part No.	Description	Qty	
406-152	Narrow Lid	3	
404-013	Tether	3	



406-069RS – MCD KETCHUP SPRING & PISTON KIT				
Part No. Description		Qty		
404-069	Piston Ring	2		
407-007	Piston Spring	2		



406b-INTS – MCD 406 KETCHUP INTERNALS				
Part No.	Description	Qty		
404-068	Lever	1		
404-072	Push Rod	1		
404-069	Piston Ring	1		
407-007	Piston Spring	1		
404-066	Cylinder	1		



404B-068S MCD KETCHUP LEVER KIT		
Part No.	Description	Qty
404-068	Lever	2