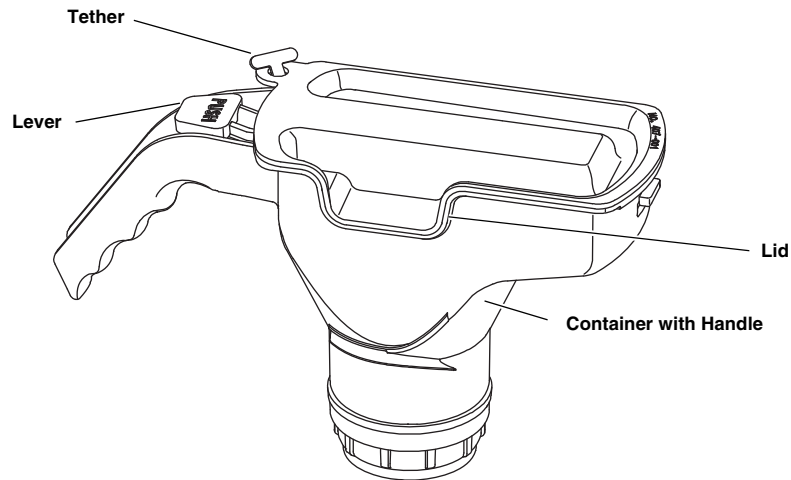


# Operation Manual



Margarine Dispenser  
Model No. 407-LM

## 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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**PRINCE CASTLE LLC**   
WORLDWIDE



A Marmon Group/Berkshire Hathaway Company

355 East Kehoe Blvd. • Carol Stream, IL 60188 USA  
Telephone: 630-462-8800 • Toll Free: 1-800-PCASTLE  
Fax: 630-462-1460 • www.princecastle.com

**Safety Information**

**CAUTION**

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

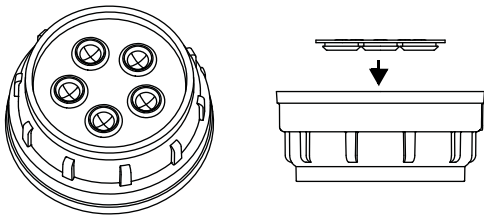
**Hazard Communication Standard (HCS) – Procedure(s) in this equipment manual include the use of chemical products. These chemical products will be highlighted with bold face letters followed by the abbreviation (HCS) in the text of the manual. See the Hazard Communication Standard (HCS) Manual for the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

**Important**

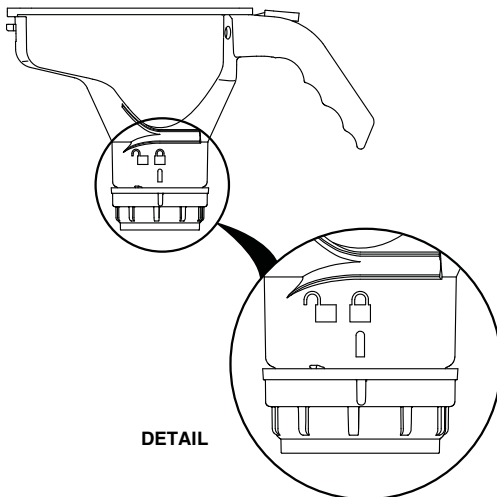
Prince Castle reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

**Assembly**

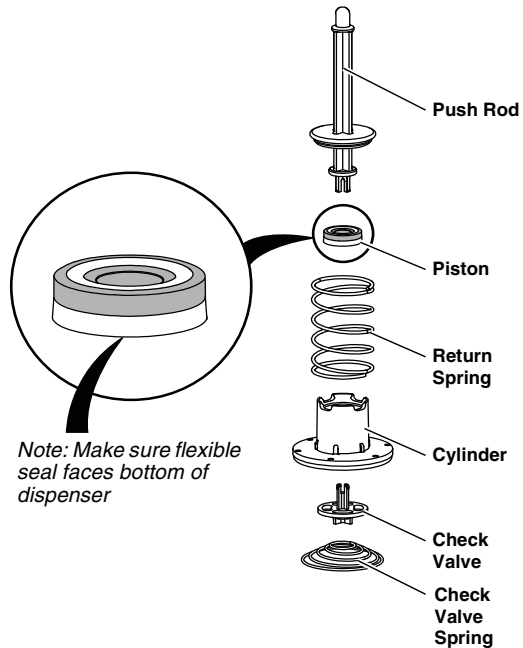
**1** Secure silicone seal into cap. Make sure each dispense port is fully inserted through cap.



**2** Twist cap onto bottom of container until index marks are aligned under the closed lock symbol.



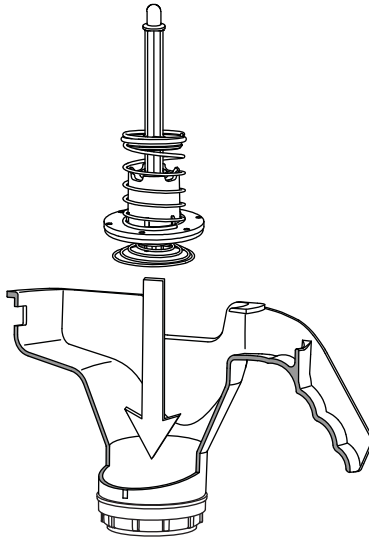
**3** Assemble all internal parts of the pump assembly as shown.



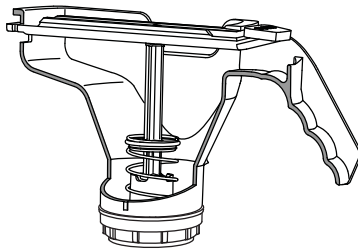
*Note: Make sure flexible seal faces bottom of dispenser*

## Assembly (continued)

- 4** Place assembled internal parts into the container.



- 5** Assemble lever so that push rod enters hole in lever. Be careful not to force or damage piston seal during assembly.



- A. Slide lever through hole in container located at the handle.
- B. Insert end of push rod into hole in lever.
- C. Continue pushing lever and push rod down until front end of lever enters the T shaped hole on the other side of the container.



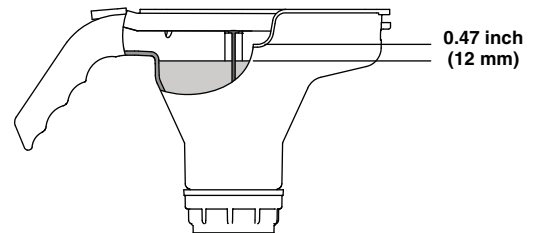
**Be careful that piston enters smoothly into cylinder and does not damage the flexible seal.**

- 6** Dispenser is now fully assembled. Place the lid on top of the container before using.

## Filling and Priming

- 1** When filling the dispenser for the first time (at the start of a shift or after washing) it is important that the pump is properly primed. If air bubbles are trapped in the pump, dispense volumes may be incorrect.
- If filling from an empty state, fill the container partially before priming the pump.
  - After Priming, add product to the full level.

- 2** To prime the pump, press the lever repeatedly until all five dispense valves dispense equal amounts.
- If product is thick or cold, it is helpful to partially fill the dispenser container prior to assembly. This will prevent air from becoming trapped in the pump.
  - Trapped air can be released by removing the actuator lever and disengaging the piston from the cylinder. The air will bubble to the surface. Then the piston, push rod and lever can be re-assembled.
  - After priming is complete, add liquid margarine until the container is filled 1/2 inch (12 mm) below the lowered section of the rim.



## Operation

This dispenser is used for portion control of liquid margarine being dispensed onto toasted English muffins.

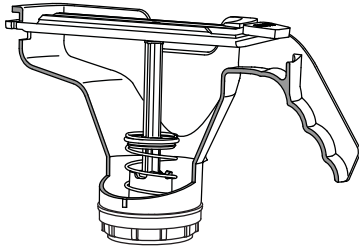
- A. Place muffin on prep table and hold dispenser approximately 1" (25 mm) above the toasted muffin.
- B. Hold the dispenser with two hands, one on the handle with thumb positioned over the lever. The second hand should support the front end of the dispenser.
- C. Press the lever rapidly downward through its full available travel. Pushing the lever down slowly will result in uneven distribution of margarine on the sandwich.
- D. Depress the lever only one time per muffin.

**Cleaning**

**1** Empty remaining margarine from dispenser and discard.

**2** Fill dispenser with warm water. Depress lever repeatedly to pump water and flush out dispenser.

**3** Remove internal parts from dispenser by pushing down on lever. Slide the lever out of the "T" shaped hole in the container.



**4** Lift the push rod and the spring assembly straight up out of the container.

**5** Remove the cap and separate the silicone valve by gently pushing the valve ports up through the holes in the cap.

**6** Separate all internal parts to clean thoroughly. Wash the container and all loose parts in a solution of warm water and detergent.

**7** Rinse all loose parts and the container with running water.

**8** Sanitize dispenser and all parts. Use 1 packet of **Sanitizer (HCS)** to 2-1/2 gallons (8.5 l) of warm water.

**9** Let air dry.  
*Note: Do not reassemble while wet.*

**Troubleshooting**

PROBLEM	PROBABLE CAUSE	SOLUTION
Will not dispense	Plastic parts broken.	Replace broken parts.
	Not assembled properly.	Assemble properly.
	Not primed.	See Priming procedure.
	Parts missing.	Check for proper assembly and placement.
	Diffuser holes plugged in bottom of container.	Disassemble and clean silicone valve by flushing water through holes.
Does not dispense full portion.	Air trapped in cylinder.	See <i>Filling and Priming</i> procedure.
	Damaged seal on piston.	Replace damaged part.
	Not assembled properly.	Check for proper assembly and placement.
Dispenser pattern is irregular.	Lever pushed too slowly.	Push lever with fast motion of thumb.
	Air trapped in cylinder.	See <i>Filling and Priming</i> procedure.
	Damaged seal on piston.	Replace damaged part.
Product leakage	Silicone valve damaged or mis-installed.	Replace damaged part.
	Damage to cap or lower lip of container.	Replace damaged part.

## Ordering/Service Information

### 1 WHERE AND HOW TO ORDER REPLACEMENT PARTS

To order 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.

### 2 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.*

### 3 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**

PARTS LIST				
ITEM	PART NO.	DESCRIPTION	QTY	FUNCTION
1	407-002	Cap	1	Holds silicone valve
2	407-006	Cylinder	1	Pumps margarine
3	407-034	Check Valve	1	Prevents backward flow of margarine
4	407-004	Push Rod	1	Pushes piston down when lever is pressed
5	407-005	Piston	1	Pumps margarine from cylinder through check valve
6	407-007	Return Spring	1	Returns the piston and push rod to the up position
7	407-003	Lever	1	Pushes plunger rod down
8	407-008	Silicone Valve	1	Keeps product from dripping
9	407-001	Lid	1	Covers container
10	404-7	Check Valve Spring	1	Returns check valve to closed position
11	407-009	Container	1	Holds internal parts and provides reservoir for margarine
12	404-13	Tether	1	Retains cover

SERVICE KITS	
PART NO.	DESCRIPTION
407-002S	Replacement Cap and Valve Kit
	407-002
	407-008
407-007S	Replacement Piston/Push Rod Assembly Kits
	407-003
	407-004
	407-005
	407-006
	407-007
407-009S	Replacement Container with Lid and Tether
	407-001
	407-009
	404-13

