

Operation Manual



Manual Scrambler
Model No. 804-S4 & 804-S2

Product Identification



S4

S2

LIMITED WARRANTY

This product is warranted to be free from defects in material and/or workmanship for a period of one (1) year from date of purchase, with the exception of the non-stick egg rings, which are warranted to be free from defects at time of delivery.

Any part or component which proves to be faulty in material or workmanship within 12 months from date of purchase will be replaced or repaired (at the option of Prince Castle, Inc.) without cost to the customer for parts or labor.

This warranty is subject to the following exceptions/conditions:

1. This equipment is portable; charges for on-location service (e.g., trip charges, mileage) are not included in the provisions of this warranty.
2. Damage caused by carelessness, neglect, and/or abuse (e.g., dropping, tampering with or altering components) voids this warranty.

TABLE OF CONTENTS

Product Identification	1
Safety Information	2
Important	2
Introduction	2
Equipment Set-Up	2
Daily Cleaning	3
Troubleshooting	4
Ordering/Service Information	5
Exploded View and Parts List	6

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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.

Introduction

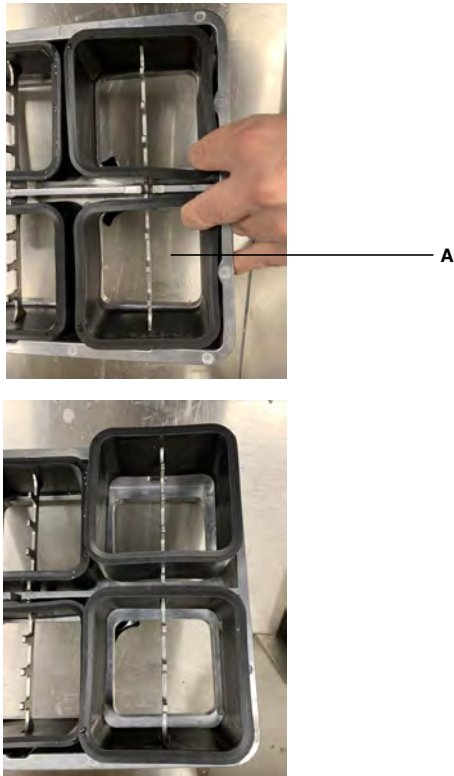
1. The manual egg scrambler cooks a maximum of 4 individual orders at one time in approximately 20 seconds. This is done on existing flat grills (can also be done on flat section of clamshell grills).
2. The cooking process is to pour previously blended eggs into the 4 fl. oz (120 ml) furnished ladle which is then poured into an individual egg ring. By moving the manual scrambler back and forth on the heated grill, individual portions of scrambled eggs are cooked.
3. The manual egg scrambler has the capability of producing a maximum of 240 orders of eggs in one hour utilizing 1 person.

Equipment Set-Up

- Ensure the temperature of the grill is set to the proper temperature. If the grill is too cool, the eggs will leak on the grill.
- Make sure the manual scrambler is assembled properly with all the components. (See exploded view.)

Daily Cleaning

- 1** Disassemble rings and combs from frame.
Grasp comb "A" and pull forward to release 2 egg rings from frame and pull upward.



- 2** Remove egg rings from comb by pulling away from comb. Repeat above steps to remove 2 egg rings from other side.



- 3** Pre-rinse egg rings, combs and frame first. Wash them in a hot solution of **McD APC (HCS)** from the sink proportioner. Rinse and sanitize. Protect the egg rings from nicking, gouging, or deforming when placed in the cleaning area.

- 4** Let parts air dry. Reassemble combs and egg rings by reverse procedure of Steps 1 and 2.
Note: Store Manual Scrambler on a flat surface protecting the egg rings from damage.

Troubleshooting

PROBLEM	PROBABLE CAUSE	SOLUTION
Eggs stick to grill surface.	Incorrect flat grill temperature.	Check grill calibration.
	Grill surface not properly cleaned.	Thoroughly clean grill surface with grill scraper and season with shortening.
	Too little butter used on rings and grill surface.	Refer to <i>Operation</i> .
	Leakage from under egg ring.	Lack of downward force on knob when cooking.
	Warped grill.	Use flat area of grill.
	Leakage from over the top of ring.	Moving scrambler too fast on grill surface.
	Egg rings worn or nicked.	Turn ring over to use opposite ring surface. If damaged, replace ring.
	Eggs sitting on grill too long before scrambler is moved back and forth.	Start movement of scrambler immediately after eggs have been poured into rings.
Eggs are cooked — too dry.	Parts missing or improper assembly.	Check exploded view. Replace missing components and assemble properly.
	Cooking time too long.	Reduce cooking time.
Eggs are cooked — too wet.	Flat grill temperature — too high.	Check calibration.
	Cooking time too short.	Increase cooking time.
	Scrambler motion — too slow.	Check operating procedures.
Product leaks under non-moving ring.	Flat grill temperature — too low.	Check calibration.
	Badly worn or nicked egg ring.	Turn ring over to use opposite ring surface. If damaged, replace ring.
Eggs not scrambled properly.	Warped grill.	Use flat area of grill.
	Scrambler moved in the wrong direction.	Move scrambler in the direction of the arrows on the frame.
Inconsistent cooking between individual rings.	Unequal amount of eggs dispensed into the ladle.	Fill ladle to the top.

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. Then call your local Prince Castle Service Center.

Fill in name and number here:

Name _____

Number _____

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. Parts price lists are sent to the U.S.A. restaurants once a year, which indicates the process available from your local Center.

OUTSIDE THE U.S.

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

4 TERMS

Net 30 days.

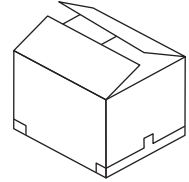
\$3.00 SERVICE CHARGE FOR ORDERS UNDER \$35.00.

INSPECT CARTON

Remove product from carton.

If damaged:

- Notify carrier.
- Save carton and packing material.
- Contact Prince Castle Customer Sales for replacement.



Exploded View and Parts List

PARTS LIST				
ITEM	PART NO.	DESCRIPTION	QTY	FUNCTION
1	804-5	Knob	1	Plastic knob provides grip to operate the unit
2	804-023	Kit Egg Ring x2 + Comb	4	Square shape egg rings that come in contact with the grill surface and slide back and forth with the mixed egg
3	804-026	Comb	2	Included in 804-023
4	804-025 804-024	Frame S4 Frame S2 (Not shown)	1	Not available as spares. Please order complete unit.

