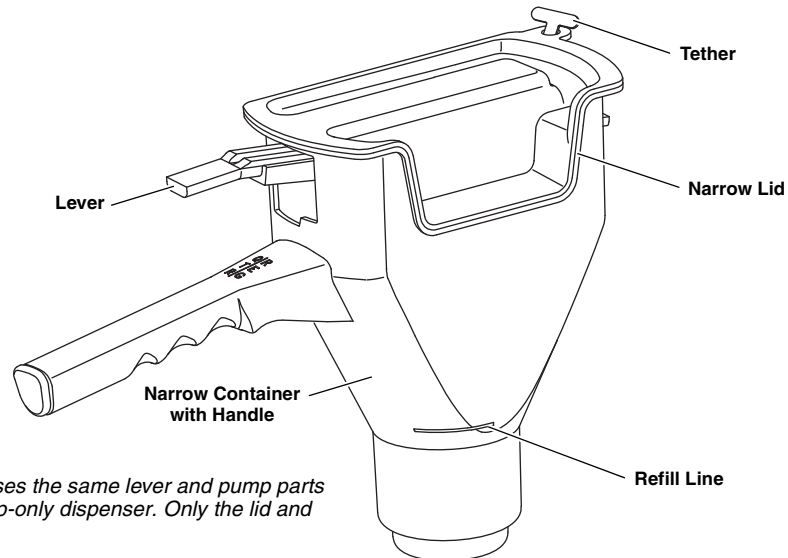


Operation Manual

Ketchup Dispenser
Model No. 406-AN

Product Identification



Note: This dispenser uses the same lever and pump parts as the standard ketchup-only dispenser. Only the lid and container are different.

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

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).

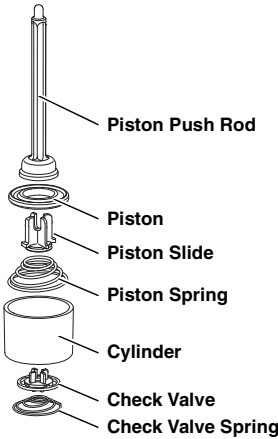
Important

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

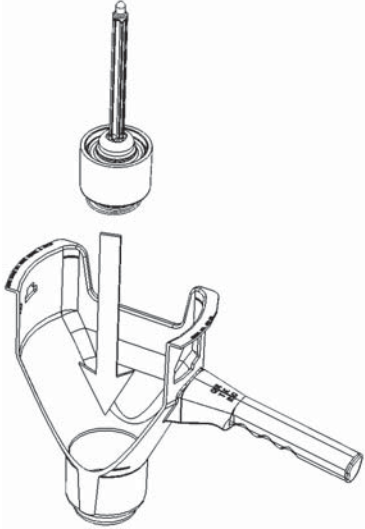
1 Place dispenser container in prep table pan (without internal parts).

2 Assemble all internal parts of the spring assembly.

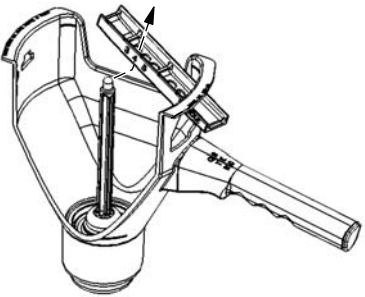


Piston Push Rod
Piston
Piston Slide
Piston Spring
Cylinder
Check Valve
Check Valve Spring

3 Place assembled internal parts into dispenser container.



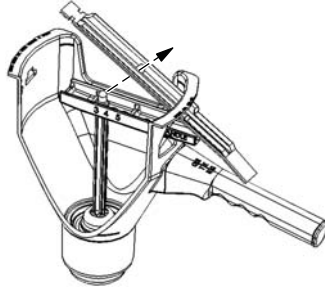
4 Place adjusting cam on top of piston push rod so push rod enters hole #3 of adjusting cam.
Note: Make sure that arrow on side of adjusting cam points to handle of dispenser and numbers are facing up.



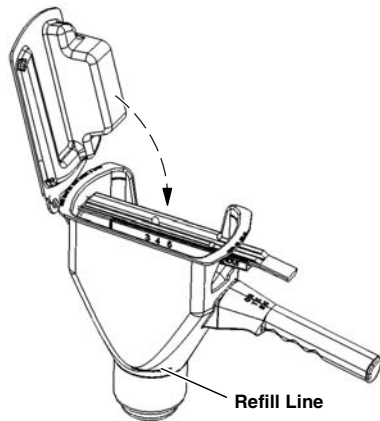
Setup (continued)

- 5** Attach lever so rounded corners face down towards the adjusting cam.

- A. Slide lever through the hole in the container located above the handle of the dispenser.
- B. Continue to slide the lever forward until the push rod falls into the hole located in the lever.
- C. Continue pressing adjusting cam and push rod while sliding the lever forward until the front end enters the "T"-shaped hole on the other side of the container.



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

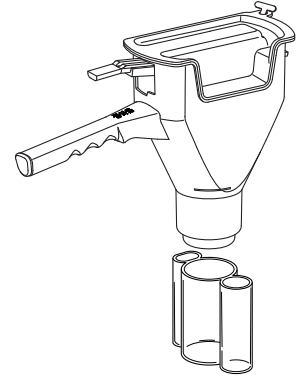


- 7** The ketchup dispenser must be primed before using. Press down on lever several times (approximately 10) to completely prime.

- 8** Wipe the bottom of the dispenser with a clean, moist hand towel after priming.

Calibration

- 1** Set Brix cup under dispenser and dispense 6 shots of ketchup into cup.
Note: Allow the lever to return fully after each shot.



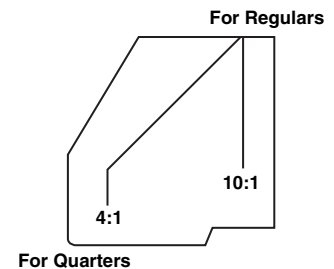
- 2** 6 shots will dispense 2 fl. oz. (60 ml) of ketchup for regulars and 3 fl. oz. (90 ml) for quarters.
- A. If the amount of ketchup dispensed into the cup is above the ounces required, move adjusting cam from hole #3 to hole #2 to DECREASE volume.
- B. If below the ounces required, move to hole #4 to INCREASE the amount of ketchup dispensed.

- 3** Repeat this adjustment until dispenser is calibrated.
Note: The lower numbered holes dispense less ketchup. The higher numbered holes dispense more ketchup. For all hole number settings, the arrow mark on the side of the adjusting cam must always point towards the handle of the dispenser. Because the dispenser can only have one cam setting, that setting might not provide the exact calibration for both quarters and regulars. The calibration should always be set for regulars.

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, hold dispenser 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 the left and down to dispense ketchup. This is repeated on all buns which require ketchup.

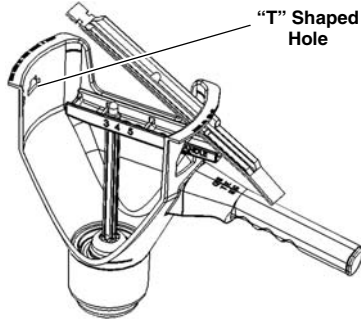
Note: The ketchup dispenser has a RED cap on the end of the handle for easy identification.

Cleaning

1 Empty ketchup from dispenser and discard.

2 Fill dispenser with warm water. Repeatedly press actuating lever to pump water and flush out dispenser.

3 Remove internal parts from container by pushing down on the lever and the piston push rod. Slide the lever out of the "T" shaped hole in the container. Remove the adjusting cam.



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

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

6 Rinse all loose parts and the container with running water.

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

8 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	Plastic parts broken.	Replace broken parts.
	Not assembled properly.	Assemble properly.
	Not primed.	See Setup procedure.
	Parts missing.	Check for proper assembly and placement.
	Diffuser holes plugged in bottom of container.	Disassemble and clean diffuser holes by flushing water through holes.
Does not dispense full portion.	Out of calibration.	Re-calibrate. (See Calibration instructions.)
Ketchup pattern is irregular.	Diffuser holes plugged in bottom of container.	Disassemble and clean diffuser holes by flushing water through holes.

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.

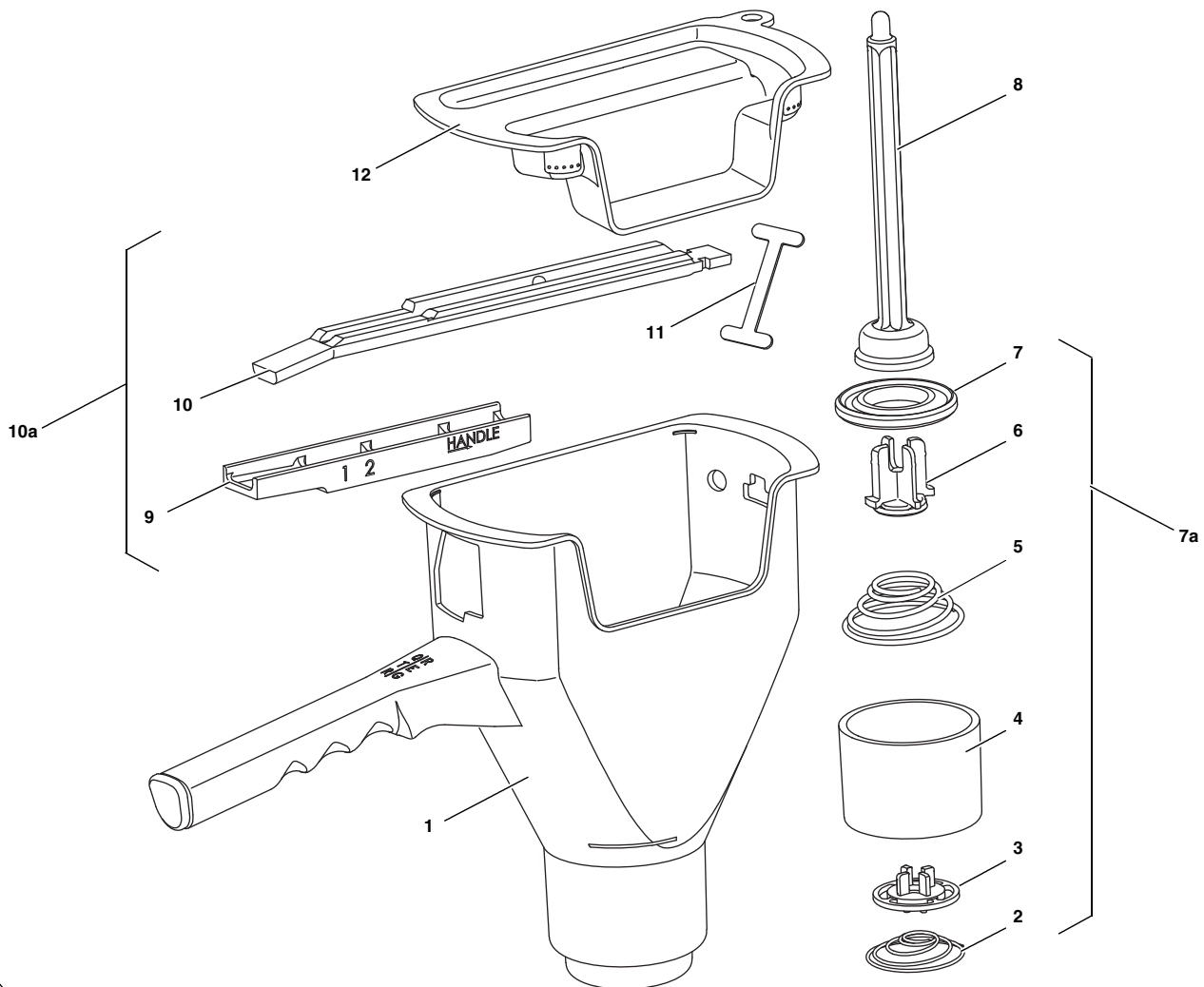
Contact your kitchen equipment supplier or designated repair facility for parts and service.

NON-SCHEDULED MAINTENANCE

Not applicable.

Exploded View and Parts List

ITEM	PART NO.	DESCRIPTION	QTY	FUNCTION
1	406-151	Narrow Container	1	Holds all internal parts in proper position and provides a reservoir for ketchup.
2	404-7S	Check Valve Spring	1	Returns check valve to the closed position.
3	404-8	Check Valve	1	Works in conjunction with piston.
4	404-9	Cylinder	1	Holds ketchup.
5	404-10S	Piston Spring	1	Returns the piston slide, piston rod and lever to the UP position.
6	404-11	Piston Slide	1	Retains the piston and attaches to the push rod while retaining the spring.
7	404-12	Piston	1	Pumps ketchup through the check valve and out the 5 diffuser holes on the bottom of the container.
7a	N/A	Piston Valve and Spring Assembly	1	Consists of Items 2, 3, 4, 5, 6 and 7.
8	404-6S	Piston Push Rod	1	Pushes the piston down when the lever is pressed.
9	404-4	Adjusting Cam	1	Calibrates the dispenser for proper volume of ketchup to be dispensed.
10	404-3	Lever	1	Pushes plunger rod down and forces piston to push ketchup through diffuser holes located on bottom of container.
10a	404-16	Cam and Lever Assembly	1	Consists of Items 9 and 10.
11	404-13S	Tether (pkg. of 6)	1	Attaches the lid to the container.
12	406-152S	Narrow Lid with Tether (pkg. of 3)	1	Keeps foreign particles out of container and keeps ketchup from drying out.



Ketchup Dispenser Model No. 406-AN

Parts Kits

Part No.	Description	Qty
406-AN Entire Dispenser		
406-151	Container with Handle	1
404-7	Check Valve Spring	1
404-8	Check Valve	1
404-9	Cylinder	1
404-10	Piston Spring	1
404-11	Piston Slide	1
404-12	Piston	1
404-6	Piston Push Rod	1
404-4	Adjusting Cam	1
404-3	Lever	1
406-152	Lid	1
404-13	Tether	1
406-156S Upgrade Kit		
404-7	Check Valve Spring	3
404-8	Check Valve	3
404-9	Cylinder	2
404-10	Piston Spring	2
404-11	Piston Slide	1
404-12	Piston	1
404-6	Push Rod	2
404-3	Lever	1
404-4	Cam	1
406-152	Lid, Narrow	2
404-13	Tether	2
404-16 Lever and Cam Kit		
404-4	Adjusting Cam	1
404-3	Lever	1
404-15 Piston Valve and Spring Kit		
404-7	Check Valve Spring	1
404-8	Check Valve	1
404-9	Cylinder	1
404-10	Piston Spring	1
404-11	Piston Slide	1
404-12	Piston	1

Part No.	Description	Qty
404-14 Spare Parts Kit		
404-7	Check Valve Spring	3
404-8	Check Valve	3
404-9	Cylinder	2
404-10	Piston Spring	2
404-11	Piston Slide	2
404-12	Piston	3
404-6	Piston Push Rod	2
404-4	Adjusting Cam	1
404-3	Lever	1
404-2	Lid, Round	2
406-152	Lid, Narrow	2
404-13	Tether	2
406-10S Piston Return Spring Kit		
406-10	Piston Return Spring	6
404-7S Check Valve Spring Kit		
404-7	Check Valve Spring	6
404-152S Narrow Lid and Tether Kit		
406-152	Lid, Narrow	3
404-13	Tether	3
404-13S Tether Kit		
404-13	Tether	6
404-6S Push Rod Kit		
404-6	Piston Push Rod	1
406-151 Container		