

OPERATING INSTRUCTIONS

PRINCE CASTLE INC. 

Portion All Dispenser Model No. 101-K & 101-KL



Prince Castle Portion-All® Dispensers distribute ketchup and other condiments quickly, easily, and evenly. Our carefully calibrated lever sets control portions of 1/5 oz. (5.6g), 1/3 oz. (9.4g), 2/5 oz. (11.3g), or 2/3 oz. (18.9g).

PRODUCT SPECIFICATION

<u>Model</u>	<u>Length</u>	<u>Height</u>
101-K	12-5/8" (32.0cm)	7-5/8" (19.3cm)
	<u>Width</u>	<u>Shipping Wgt.</u>
	6-45/64" (17.1cm)	4lbs. (1.81kg)

<u>Model</u>	<u>Length</u>	<u>Height</u>
101-KL	12-5/8" (32.0cm)	8-3/4" (22.2cm)
	<u>Width</u>	<u>Shipping Wgt.</u>
	6-45/64" (17.1cm)	5lbs. (2.2kg)

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LIMITED WARRANTY

This product is warranted to be free from defects in material and/or workmanship for a period of one (1) years from date of original installation, not to exceed 18 months from date of shipment from our factory **with the exception of the rubber parts.**

Any component which proves to be faulty in material and/or workmanship 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:

- This equipment is portable; charges for on-location service (e.g., trip charges, mileage) are not included in the provisions of this warranty.
- 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.

PRINCE CASTLE INC. 

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INSTALLATION

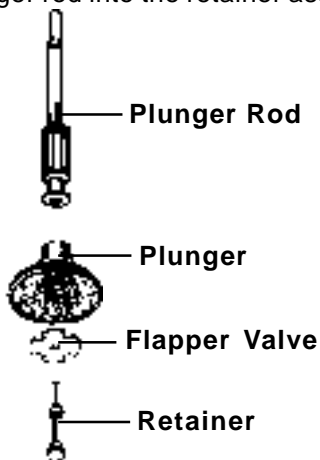
1. After you have removed the Dispenser from the carton, inspect the unit for signs of damage. If there is damage to the unit:
 - Notify carrier within 24 hours after delivery.
 - Save carton and packing materials for inspection purposes.
 - Contact your local Prince Castle dealer or, if purchased directly, the Prince Castle Customer Sales Department at 1-630-462-8800 to arrange for a replacement to be sent.
2. Verify that all parts have been received:
 - Rubber Parts
 - Lever and Plunger Rod
3. Wash all parts before using.
4. Moisten the diffuser with water to allow for better flexibility. Squeeze the sides of the diffuser until it is bent into an oval shape. Place the crease in edge of the diffuser along the metal rim of the opening in the bottom of the conveyor. Continue to press the diffuser into the conveyor all around the edges, making sure the diffuser is secured into place. See Figure 1.

Figure 1



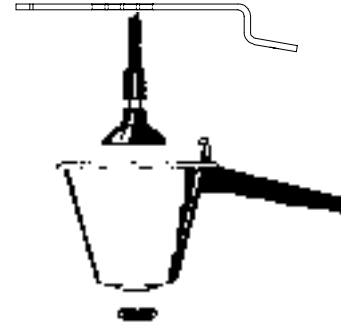
5. Assemble retainer, flapper valve and plunger. Then, press the plunger rod into the retainer assembly. See Figure 2.

Figure 2



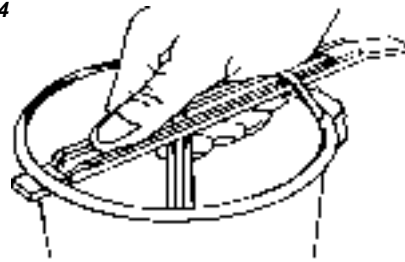
6. Insert assembled plunger rod and plunger into the container. See Figure 3.

Figure 3



7. Assemble the plunger rod and lever. Slide the lever through the lever stop, then guide the plunger rod into the desired hole. Push down against the spring of the plunger, then guide the end of the lever into the tee slot of the container. See Figure 4.

Figure 4

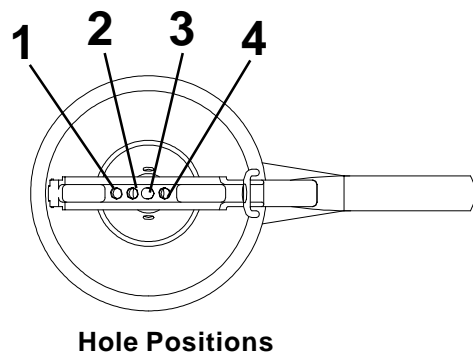


OPERATION

1. Determine the amount of product to be dispensed. The Portion-All® dispenser is designed to deliver between approximately 1/5 - 2/3 oz. of product, depending on the lever hole position and type of condiment being dispensed. See Figure 5.

Lever Hole Position	Amount Dispensed
1	1/5oz. (5.6g)
2	1/3oz. (9.4g)
3	2/5oz. (11.3g)
4	2/3oz. (18.9g)

Figure 5

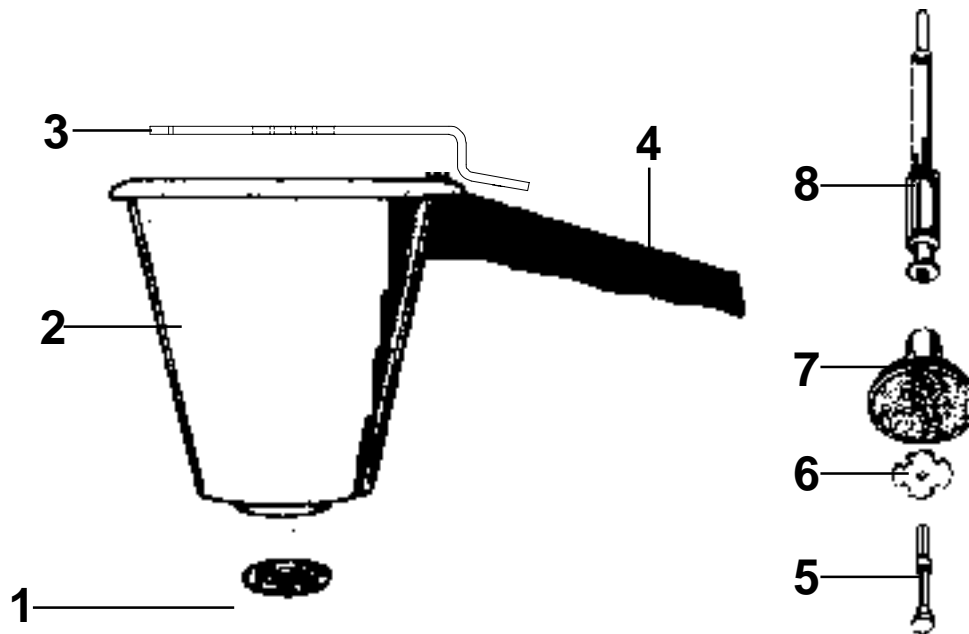


2. Set plunger rod into the desired hole of the actuating lever.
3. Pour condiment into the container, and press the actuating lever several times until the lower chamber is filled with condiment.
IMPORTANT: Make sure condiment is at the temperature normally used in your dispensing operation.
4. Fill the rest of the container with condiment.
5. The dispenser is now calibrated and will provide consistent portions, variable only by a change in consistency of the condiment being dispensed.

CLEANING

1. To clean the dispenser, remove the condiment from the container. Fill the container with warm water, and press the actuating lever several times until water pumps through the dispenser. Continue to press the actuating lever until water runs clean.
2. Disassemble all the parts and wash components thoroughly.
3. For maximum effectiveness and efficiency, it is suggested that all rubber parts be completely dry prior to use. Rotate the use of rubber parts on a daily basis to allow one set to dry out while the other set is in use.

Exploded View



Parts List

Item	Part Number	Description
1	101-5	Five Hole Diffuser
2	101-108	Shell Assy. (101-K)
	101-114	Shell Assy. W/Legs (101-KL)
3	101-121	Actuating Lever
4	101-9	Handle Kit
5	101-58	Retainer
6	101-4S	Flapper Valve (Pkg of 10)
7	101-64S	Plunger (Pkg of 2)
8	101-107	Plunger Rod