

MUSTARD DISPENSER
PRINCE CASTLE MODEL NO. 398-B



Place this chapter in the Small Equipment/
Miscellaneous Section of your *Equipment
Manual*.

MANUFACTURED
EXCLUSIVELY FOR
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WARRANTY

This product is warranted to be free from defects in material and/or workmanship for a period of one year from the date of original installation. Any component which proves to be faulty during the warranty period will be replaced without cost to the customer.



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INTRODUCTION

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

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

Press lever all the way down to dispense mustard on the caramelized surface of the toasted bun. This is repeated on all buns which require mustard.

The mustard dispenser has a YELLOW cap on the end of the handle for easy identification.

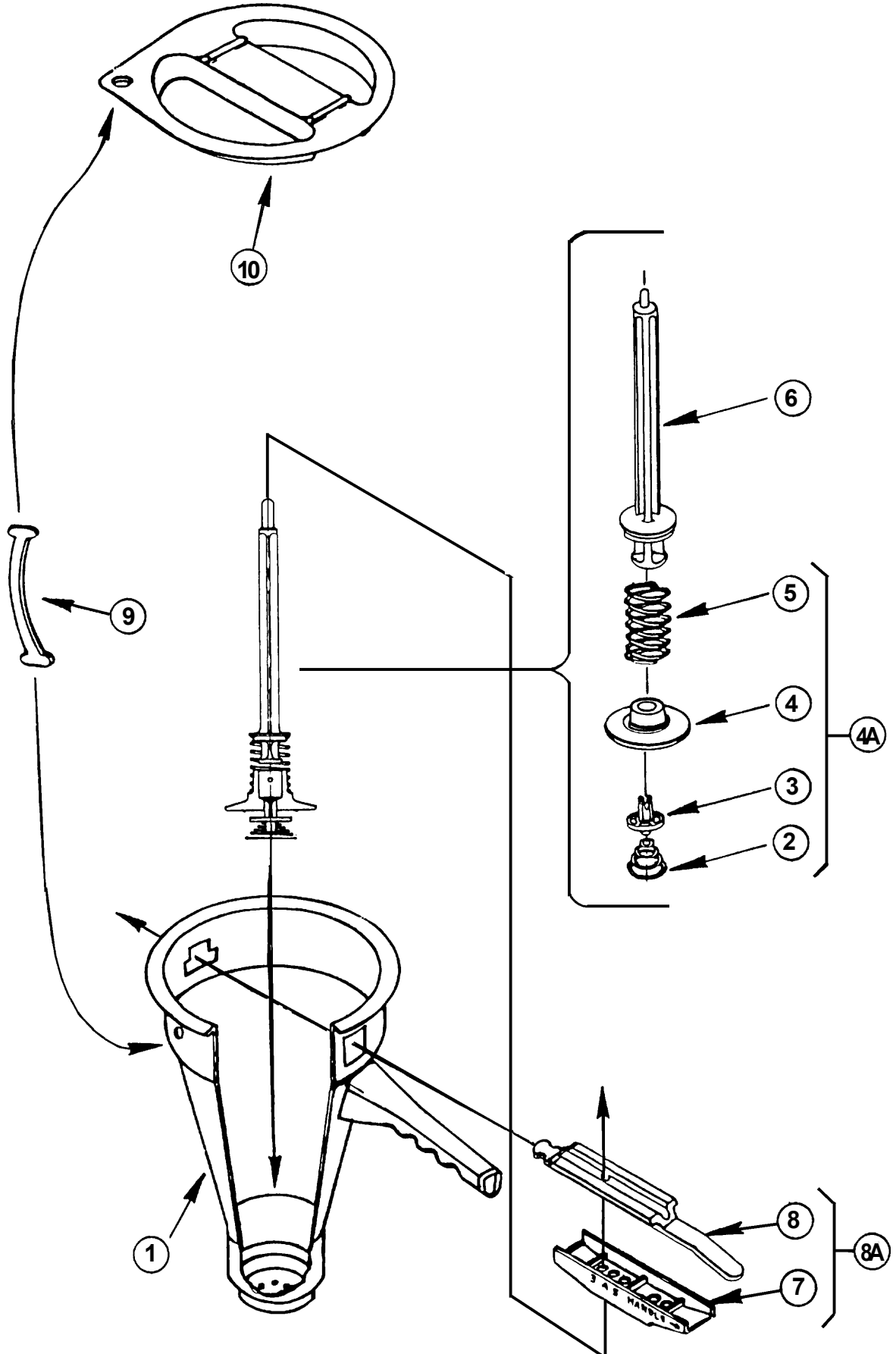
Hazard Communication Standard (HCS) – Procedure(s) in this equipment manual include the use of chemical products. These chemical products will be highlighted with bold face letters followed by the abbreviation (HCS) in the text of the manual. See the Hazard Communication Standard (HCS) Manual for the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

PARTS IDENTIFICATION/FUNCTION

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	398-30	Container w/Handle	1	Holds all internal parts in proper position and provides a reservoir for mustard.
2	404-7	Check Valve Spring	1	Returns check valve to the closed position.
3	398-8	Check Valve	1	Works in conjunction with piston push rod.
4	398-9	Cylinder	1	Holds mustard.
4a	398-13	Cylinder, Valve, and Spring Assembly	1	Consists of items 2, 3, 4 and 5.
5	398-20	Piston Spring	1	Returns the piston to the UP position.
6	398-6	Piston Push Rod	1	Pumps mustard through the check valve and out of the 5 holes located on the bottom of the container.
7	398-4	Adjusting Cam	1	Calibrates the dispenser for proper volume of mustard to be dispensed.
8	398-3	Lever	1	Pushes plunger rod down and forces piston to push mustard through diffuser holes located on bottom of container.
8a	398-14	Lever and Cam Assembly	1	Consists of items 7 and 8.
9	404-13S	Tether (pkg. of 6)	1	Attaches the lid to the container.
10	404-2S	Lid w/Tether (pkg. of 3)	1	Keeps foreign particles out of container and keeps mustard from drying out.
*11	398-12	Parts Kit	1	Consists of items 2, 3, 4, 5, 6, 7, 8, 9 and 10.

* Not Shown

EXPLODED VIEW



EQUIPMENT SET-UP, CALIBRATION, CLEANING AND CLOSE PROCEDURES

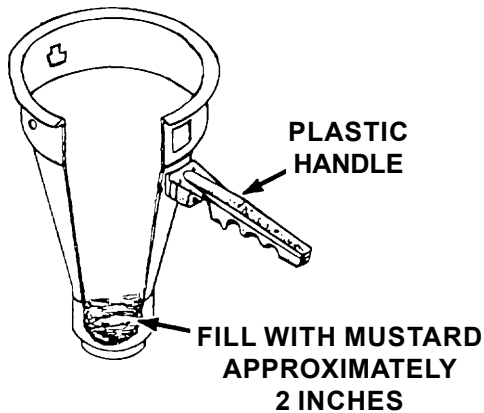
Set-up

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

IMPORTANT: Before filling dispenser, shake mustard container vigorously. Be sure lid on mustard gallon is tightly sealed.

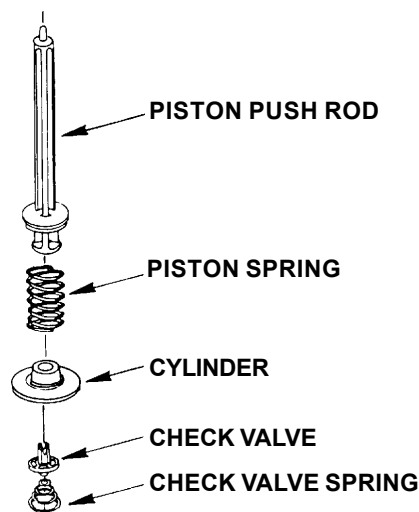
2. Fill the lower cavity of the empty container with mustard (approximately 2 inches). See figure 1.

figure 1



3. Assemble all internal parts of the spring assembly. See figure 2.

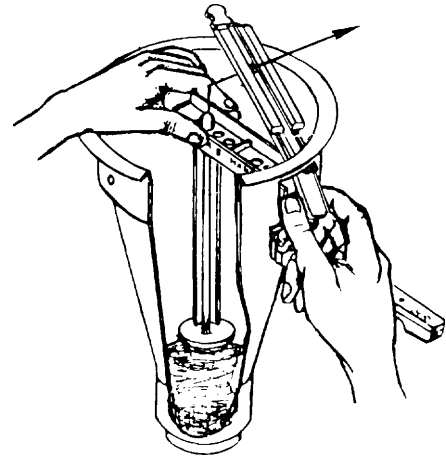
figure 2



4. Place assembled parts into dispenser at an angle. Rotate assembly one full turn while inserting into mustard-filled bottom. See figure 3.

IMPORTANT: Make sure cylinder is filled with mustard in lower cavity.

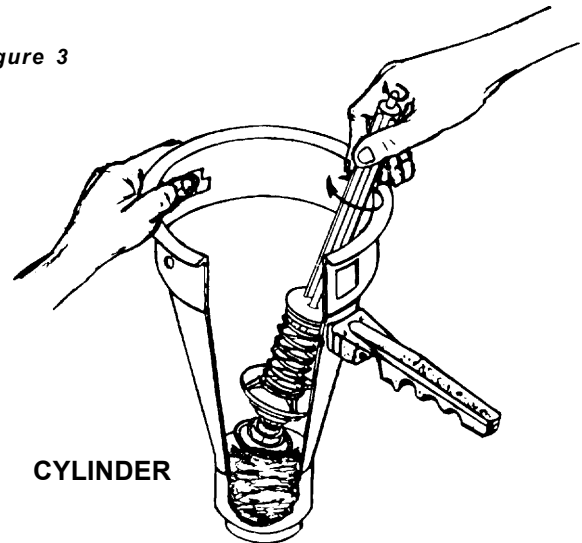
figure 4



5. Place adjusting cam on top of piston push rod and insert push rod into hole #3 of adjusting cam. See figure 4.

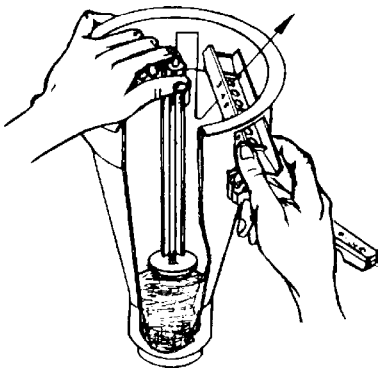
IMPORTANT: Make sure that arrow on side of adjusting cam points to handle of dispenser and numbers are facing up.

figure 3



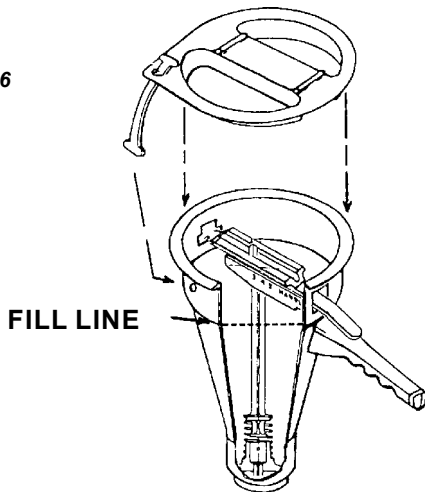
6. Attach lever so rounded corners face down towards the adjusting cam. See figure 5.
 - a. Slide lever through the hole in the container located above the handle of the dispenser.
 - b. Continue to slide the lever forward over adjusting cam while pressing down on the adjusting cam and the piston push rod.
 - c. Continue to slide the lever forward until the push rod falls into the hole located in the lever.
 - d. 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.

figure 5



7. Dispenser is now fully assembled. Pour mustard into the container up to the Fill Line. Place the lid on top of the container before using the dispenser. See figure 6.

figure 6



8. **The mustard dispenser, must be primed before using.** Press down on lever several times (approximately 20) to completely prime.
9. Wipe the bottom of the dispenser with a clean, moist hand towel after priming.

IMPORTANT: If air remains in the piston spring and cylinder area, the dispenser will not dispense the correct amount of mustard, and mustard will drip after each shot. To release trapped air, remove lever and cam, and gently pull out piston push rod and all assembled parts. Repeat steps 4 thru 8 to reassemble. If necessary, empty some of the mustard already in container before reassembling.

Calibration

Set Brix cup under dispenser and dispense 47 shots of mustard into cup. Allow the lever to return fully after each shot. 47 shots will dispense 1 fl.oz. (30 ml) of mustard into the Brix cup. If the amount of mustard dispensed into the cup is above or below 1 fl.oz. (30 ml), move adjusting cam from hole #3 to hole #2 to DECREASE volume, or move to hole #4 to INCREASE the amount of mustard dispensed. Repeat this adjustment until dispenser is calibrated.

IMPORTANT: The lower numbered holes dispense less mustard. The higher numbered holes dispense more mustard. For all hole number settings, the arrow mark on the side of the adjusting cam must always point towards the handle of the dispenser.

Close

1. Empty mustard 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 McDonald's All Purpose Concentrate (APC) (HCS).
6. Rinse all loose parts and the container with running water.
7. Sanitize dispenser. Use 1 packet of McDonald's Sanitizer (HCS) to a 2-1/2 gallons (8.5 l) of warm water).
8. Let air dry.

IMPORTANT: Do not reassemble dispenser until it is ready to be used the next day.

TROUBLESHOOTING CHART

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTION
Will not dispense.	Plastic parts broken.	Replace broken parts.
	Not assembled properly.	Assemble properly.
	Not primed.	See set-up procedure.
	Parts missing.	Check for proper assembly and placement.
Does not dispense full portion.	Out of calibration.	Re-calibrate (See calibration instructions).
Mustard pattern is irregular.	Diffuser holes plugged in bottom of container.	Disassemble and clean diffuser holes by flushing water through holes.
Does not dispense correct amount and mustard drips from dispenser after each shot.	Air pocket in piston spring and cylinder area.	Remove lever and cam, gently pull piston push rod and assemble parts from mustard to release trapped air. Reassemble. (See page 4).
Mustard collects on bottom of dispenser.	Bottom of dispenser has made contact with bun.	Wipe off bottom of dispenser with damp cloth.

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.

IMPORTANT: 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.