

**BBQ DISPENSER
PRINCE CASTLE MODEL NO. 404-BBQ**



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

MANUFACTURED
EXCLUSIVELY FOR
McDONALD'S®
BY
PRINCE CASTLE INC.
CAROL STREAM, IL 60188 USA
PHONE 1-800-323-2930
TOLL FREE NUMBER
1-800-323-2930
FAX: 1-630-462-1460



TABLE OF CONTENTS

WARRANTY	Page 1
INTRODUCTION	Page 2
PARTS IDENTIFICATION/FUNCTION	Page 2
EXPLODED VIEW	Page 3
EQUIPMENT SET-UP AND CLOSE PROCEDURES	Page 4
TROUBLESHOOTING	Page 6
ORDERING/SERVICE INFORMATION	Page 6
NON-SCHEDULED MAINTENANCE	Page 6

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.



Printed on recycled paper
using a soya based ink product.

This manual is for the exclusive use of licensees and employees of McDonald's Systems, Inc.

INTRODUCTION

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

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

The BBQ dispenser has a RED cap on the end of the handle for easy identification.

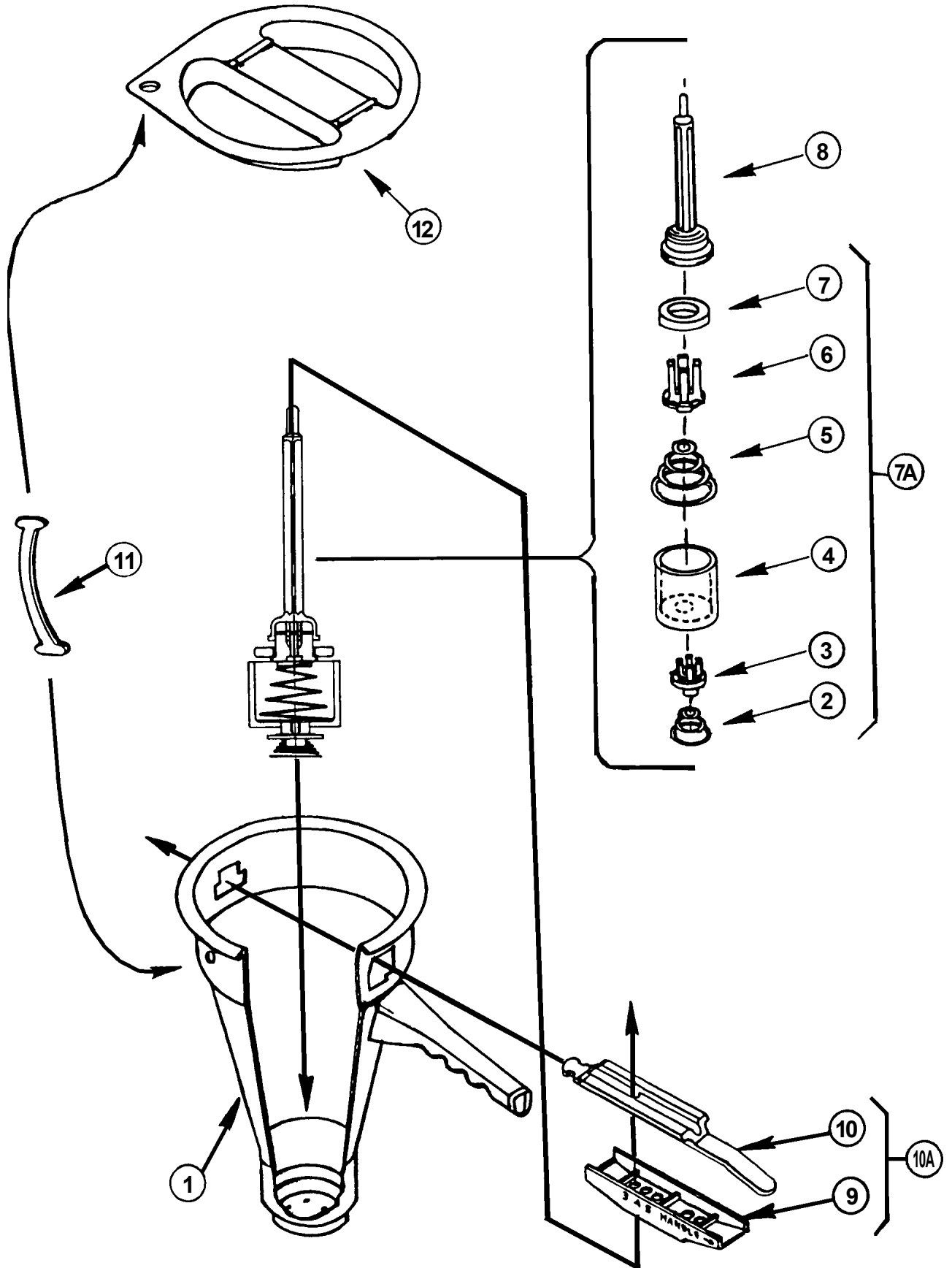
Hazard Communication Standard (HCS)– Procedure s) in this equipment manual include the use of chemical products. These chemical products will be highlighted with bold face letters followed by the abbreviation (HCS) in the text of the manual. See the Hazard Communication Standard (HCS) Manual for the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

PARTS IDENTIFICATION/FUNCTION

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	404-031	Container	1	Holds all internal parts in proper position and provides a reservoir for BBQ Sauce.
2	404-7	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 BBQ Sauce.
5	404-10	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 Sauce through the check valve and out the 5 diffuser holes on the bottom of the container.
7a	404-15	Piston Valve and Spring Assembly	1	Consists of items 2,3,4,5,6 and 7.
8	404-6	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 BBQ Sauce to be dispensed.
10	404-3	Lever	1	Pushes plunger rod down and forces piston to push BBQ Sauce through diffuser holes located on bottom of container.
10a	404-16	Cam and Lever Assembly	1	Consists of items 9 & 10.
11	404-13S	Tether (pkg. of 6)	1	Attaches the lid to the container.
12	404-2S	Lid w/Tether (pkg. of 3)	1	Keeps foreign particles out of container and keeps ketchup from drying out.
*13	404-14	Parts Kit	1	Consists of items 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12.

* Not Shown

EXPLODED VIEW

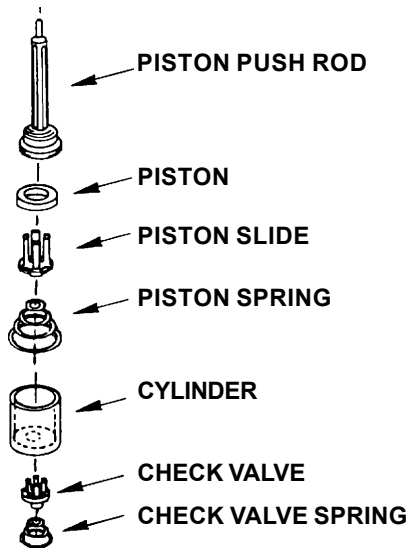


EQUIPMENT SET-UP, CALIBRATION, CLEANING AND CLOSE PROCEDURES

Set-up

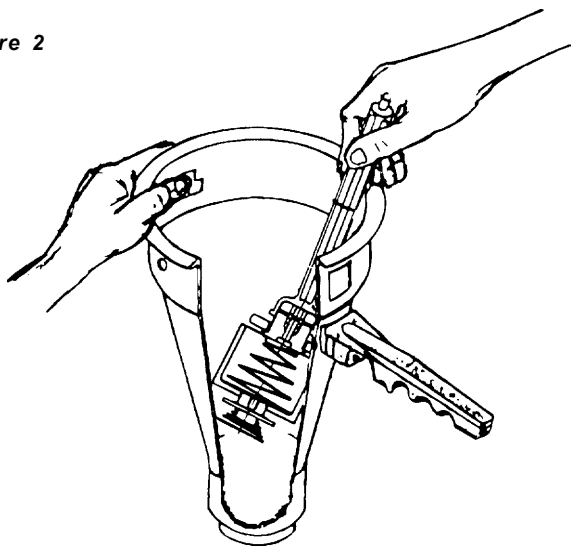
1. Place dispenser container in prep table pan (without internal parts).
2. Assemble all internal parts of the spring assembly. See figure 1.

figure 1



3. Place assembled internal parts into Container.
4. Place adjusting cam on top of piston push rod so push rod enters hole #3 in adjusting cam. See figure 3.

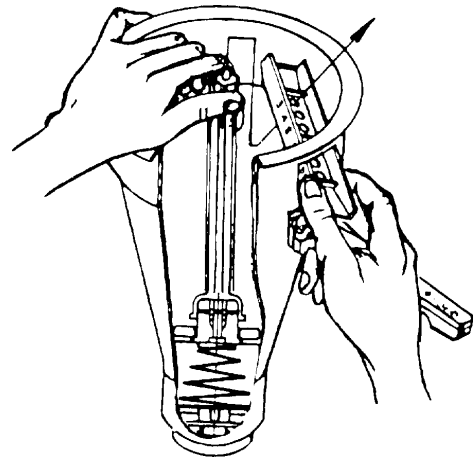
figure 2



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

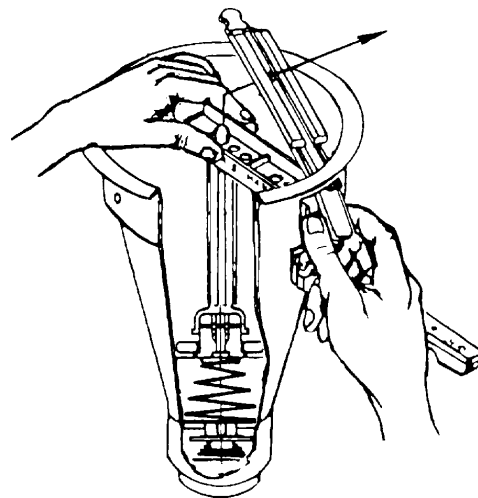
5. Attach lever with rounded corners facing down towards the adjusting cam. See figure 4.

figure 3



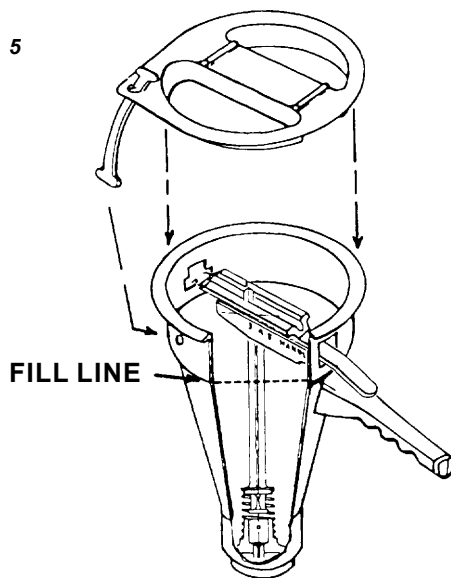
- a. Slide the lever through the hole in the container
- b. Continue to slide the lever forward until the push rod falls into the hole located in the lever.
- c. Continue pressing adjusting cam and push rod while sliding the lever forward until the front end enters the "T"-shaped hole on the other side of the container.

figure 4



- Dispenser is now fully assembled. Pour Sauce into the container up to the Fill Line. Place the lid on top of the container before using the dispenser. See figure 5.

figure 5



- Remove internal parts from container by pushing down the lever and the push rod. Slide the lever out of the "T" shaped hole in the container. Remove the adjusting cam.
- Lift the push rod and spring assembly straight up and out of the container.
- Separate all internal parts to thoroughly clean. Wash the container and all loose internal parts in a solution of warm water and McDonald's All Purpose Concentrate (APC) (HCS).
- Rinse all loose parts and the container with running water.
- Sanitize dispenser (use 1 packet of McDonald's Sanitizer (HCS) to a 2-1/2 gallons (8.5 l) of warm water).
- Let air dry.

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

- The dispenser **must** be primed before using.
- Press down on the lever several times (approximately 10 to completely prime).
- Wipe the bottom of the dispenser with a clean, moist hand towel after priming.

Calibration

Set Brix cup under dispenser and dispense 6 shots of sauce into cup. Allow the lever to return fully after each shot. 6 shots will dispense 2 fl.oz. (60 ml) of sauce. If the amount of sauce dispensed into the cup is above or below the ounces required, move adjusting cam from hole #3 to hole #2 to DECREASE volume, or move to hole #4 to INCREASE the amount of sauce dispensed. Repeat this adjustment until dispenser is properly calibrated.

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

Close

- Empty sauce from dispenser and discard.
- Fill dispenser with warm water. Repeatedly press actuating lever to pump water and flush out dispenser.

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.
	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).
Sauce pattern is irregular.	Holes plugged in bottom of container.	Disassemble and clean 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 Service 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.