



This equipment chapter is to be placed in the Small Equipment/Miscellaneous Section of your *Equipment Manual*.

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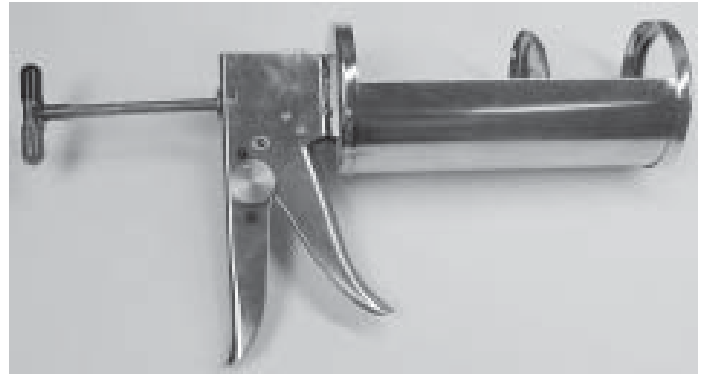


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LIMITED WARRANTY

This product is warranted to be free from manufacturing defects for a period of 1 year from date of purchase except rubber & plastic parts.

Rubber and plastic parts are warranted to be free of defects in material or workmanship at time of delivery only.

Any part (except rubber & plastic) which proves to be faulty 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:

- 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.

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 two different amounts of sauce onto a bun.

The dispenser is placed over the bun and the trigger is squeezed once, dispensing the proper amount of condiment.

1/3 oz. (10 ml) (Red)

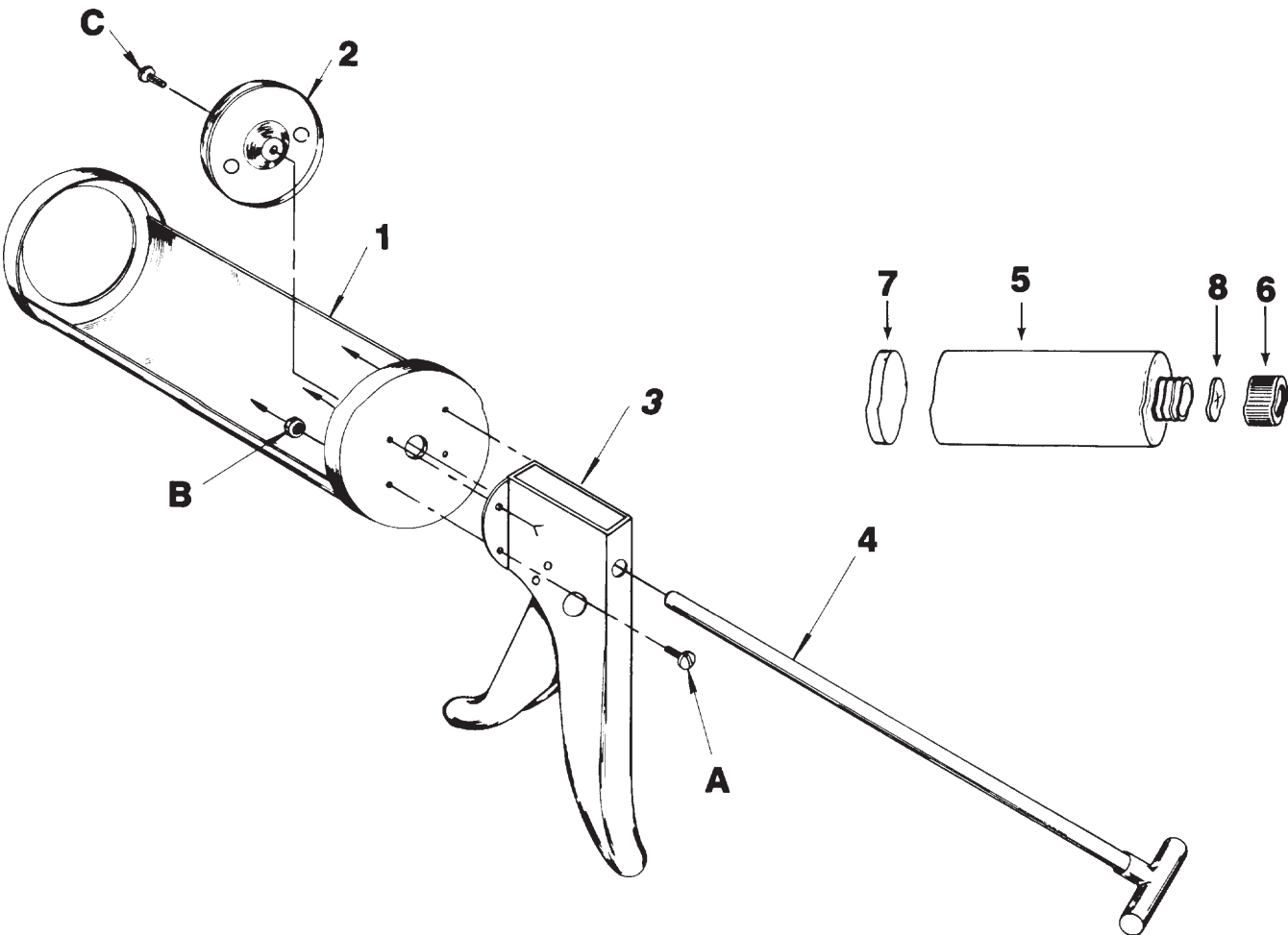
2/3 oz. (20 ml) (Black)

IMPORTANT: Part Number 136-6 Nylock screw cannot be replaced with an ordinary hardware screw. This is a special Nylock screw that locks into place.

PARTS IDENTIFICATION/FUNCTION

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	580-4	Cartridge Holder	1	Holds sauce tube.
2	136-21	Piston Pusher w/Screw	1	Advances piston in sauce tube.
3	588-2S	Handle & Trigger Assembly, 1/3 oz. (10 ml) & 2/3 oz. (20 ml)	1	Advances pusher rod.
4	588-3S	Pusher Rod, 1/3 oz. (10 ml) (Red) 2/3 oz. (20 ml.)	1	Advances when handle and trigger assembly is squeezed, causing sauce to be ejected from tube.
A	136-6	Nylok Screw	4	Attaches handle and trigger assembly to cartridge holder.
B	73-021	8-32 Hex Nut S.S.	4	
C	136-6	Nylok Screw	1	Attaches piston pusher to pusher rod.
		ACCESSORIES – WHERE PRE-PACKAGED TUBES ARE NOT USED		
5	136-1	Bottles (Case of 9)		Used to load, dispense, and store sauce.
6	136-35	Retainer (Pkg. of 10)		Holds diffuser in place.
7	136-38S	Polypiston (Pkg. of 20)		Allows the sauce to be ejected from bottle when pushed forward by piston pusher.
8	136-41	Diffuser (Pkg. of 10)		Prevents sauce from dripping out of bottle.

EXPLODED VIEW



EQUIPMENT SET-UP

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 Service Center / KES or the Prince Castle Customer Sales Department at 1-800-323-2930 to arrange for a replacement unit to be sent.
2. Verify that all parts have been received.
3. Select the amount of sauce to be dispensed by pushing in the knob on the handle and aligning the indentation on the knob with the Red (for 1/3 oz. 10 ml portions) or Black for (2/3 oz. 20 ml portions) mark on the handle.



4. Turn the pusher rod 90° (teeth to side) and pull all the way back.



5. Insert the cartridge into the dispenser and advance the pusher rod forward until it reaches about 1/2" (13 mm) from contact with the piston pusher of the cartridge. Remove foil cover or cap from dispensing end of cartridge.
6. Turn the pusher rod 90° (teeth up) to engage the teeth of the pusher rod with the mechanism in the handle and trigger assembly. The Red handle facing up is for 1/3 oz. (10 ml.) portions, the Black handle facing up is 2/3 oz. (20 ml.) portions.



7. Advance the pusher rod to the cartridge by squeezing the trigger. When the trigger is squeezed, the sauce will be forced out of the cartridge. After the first shot, each additional shot will remain uniform in quantity.
8. When the cartridge is empty, turn the pusher rod 90° (teeth to side) to disengage the teeth of the pusher rod with the mechanism in the handle and trigger assembly.



Maintenance: Be sure to lubricate the pusher rod once a day with petro gel/taylor lube to reduce wear and tear of moving parts.

PRELOADING DISPENSER BOTTLES (WHERE PRE-PACKED TUBES ARE NOT USED)

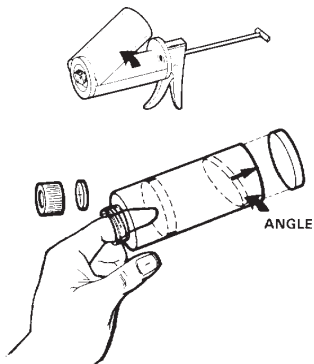
1. Wash all polyethylene cartridges, including rubber diffusers, retainers and pistons. Place diffuser into retainer and screw onto bottle.
2. Fill the cartridges from the large end with the condiment to be dispensed. Use a large spoon for tartar sauce, Mac sauce, etc. Fill to approximately 1/4" (6 mm) from the top. (Prevents an air gap between the piston and the condiment. Air gaps in the filled cartridge may cause the sauce to leak after shot).



3. Push the piston down until it is flush with the end cartridge. Some sauce will be forced out of the small end of the cartridge when the piston is inserted.
4. Follow steps 1-5 of "Equipment Set-up" for proper insertion of cartridge and operation of dispenser.

CLEANING EMPTY CARTRIDGES

Remove the retainer and diffuser from the cartridge. Push the piston back with your finger a few inches through the discharge hole. Reach into the large open end of the cartridge and push on one side of the piston which will tilt it on an angle, enabling it to be withdrawn from the cartridge. Wash and sanitize retainers, diffusers, pistons and cartridges, according to McDonald's procedures.



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 1-800-298-1862 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 Authorized Prince Castle Service Center.

OUTSIDE THE U.S.

Contact your Kitchen Equipment Supplier or designated Service Center facility for parts and service.

NON-SCHEDULED MAINTENANCE

If for any reason pusher rod needs to be reinserted into handle and trigger assembly, make sure "pawls" are both facing forward or gun will fail to operate properly.

