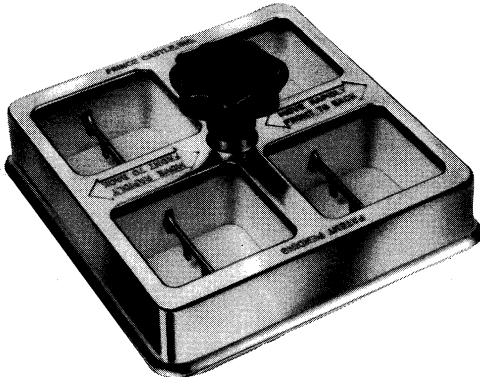


OPERATING INSTRUCTIONS

Scramlette Manual Egg Scrambler Model No. 804-SL

Redi-Gril®



The *Scramlette* manual egg scrambler cooks up to four individual orders of eggs in under 30 seconds, or 240 orders of scrambled eggs per hour. Faster than scrambling by hand, the *Scramlette* manual egg scrambler is an amazing portion control tool. Equipped with non-stick egg rings and an easy-grip heat resistant knob, the *Scramlette* manual egg scrambler saves time and reduces labor.

SPECIFICATION

Dimensions	Width 10" (25.4 cm) Depth 10" (25.4 cm) Height 5" (12.7 cm)
Shipping Weight	7.5 lbs. (3.4 kg)
Shipping Cube	.55 cu. ft. (.016 cu. m)
U.S. Patent No.	4862793

TABLE OF CONTENTS

	PAGE
Introduction	2
Set-up	2
Operating	2
Cleaning	3
Ordering/Service	3
Troubleshooting Chart	4

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 shipment from our factory.

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:

- Use of products other than eggs will void this warranty.
- 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. 
WORLDWIDE

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INSTALLATION

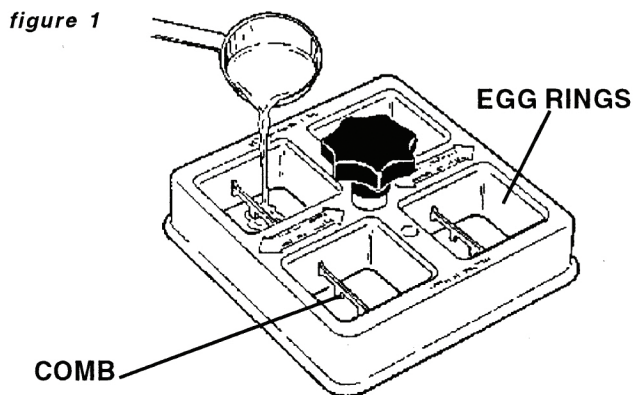
1. After you have removed the *Scramblette* Manual Egg Scrambler from the carton, inspect the unit for signs of damage. If there is damage to the unit:
 - Notify carrier within 24 hours after delivery.
 - Save carton and packing materials for inspection purposes.
 - Contact the Prince Castle Customer Sales Department at 1-800-722-7853 to arrange for a replacement to be sent.
2. Be sure the grill is calibrated to the proper temperature.
3. Be sure the *Scramblette* is assembled properly. See figure 8.

OPERATION

1. Liberally butter the grill surface and all four egg rings in the *Scramblette*.

IMPORTANT: When buttering the grill surface, allow enough coverage to accommodate the area on which the *Scramblette* will be used, plus an additional six to ten inches towards the back of the grill for movement during cooking.

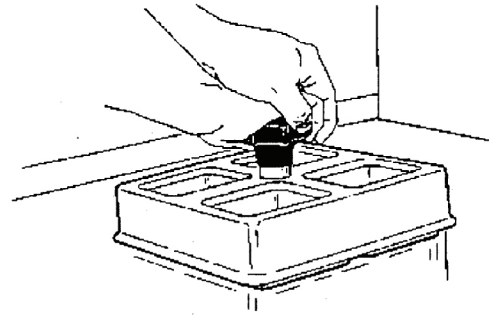
2. Place the *Scramblette* onto the buttered grill. Pour beaten egg product into each egg ring section with 4 oz. ladle. See figure 1.



IMPORTANT: Fill each section to bottom tip of comb.

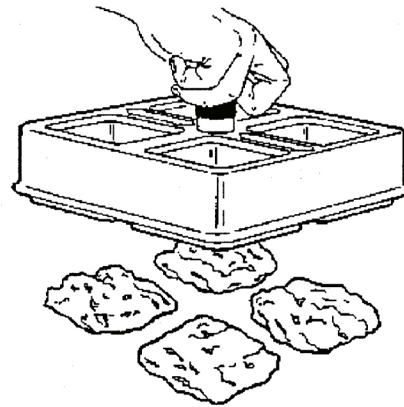
3. Grasp the black handle with two hands, and slide the *Scramblette* over the buttered grill surface in a back and forth motion. (Use arrows on the frame as a guide.) Begin scrambling with long, slow strokes, and increase speed as the egg product cooks and firms. See figure 2.

figure 2



4. When eggs reach desired consistency, lift the *Scramblette* from grill surface. See figure 3.

figure 3

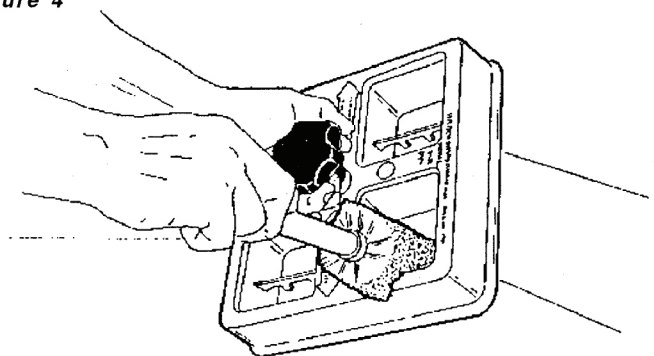


CLEANING

CAUTION: Do not wash egg rings dishwasher.

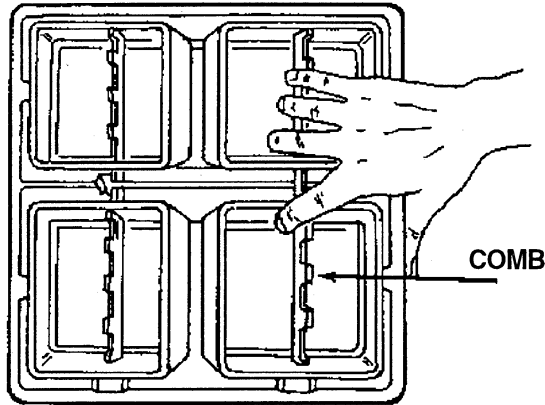
1. Using a nylon brush, remove all egg residue from the *Scramblette*. Make sure the bottom of rings are clean. See figure 4.

figure 4



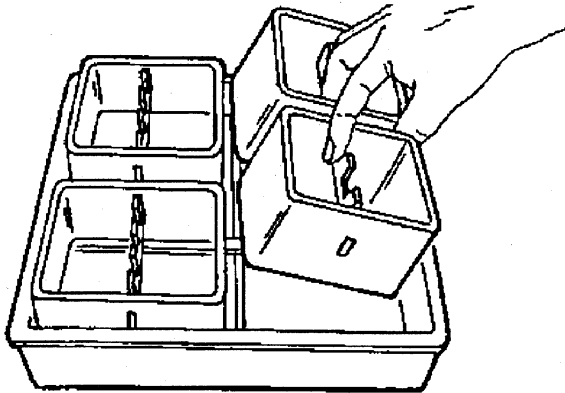
2. Grasp comb and pull forward to release two egg rings from the frame. See figure 5.

figure 5



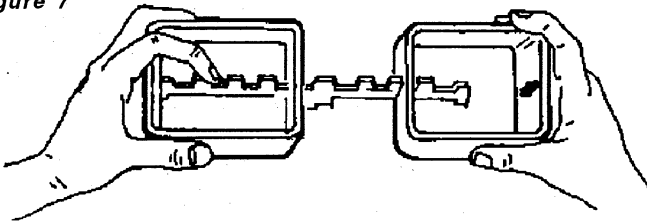
3. Remove egg rings and combs from Scramblette frame. See figure 6.

figure 6



4. Separate combs and egg rings from each other. See figure 7.

figure 7



5. Wash all Scramblette parts with a mild solution of soap and water.
6. Rinse the Scramblette with water.
7. Let air dry.

ORDERING/SERVICE

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:

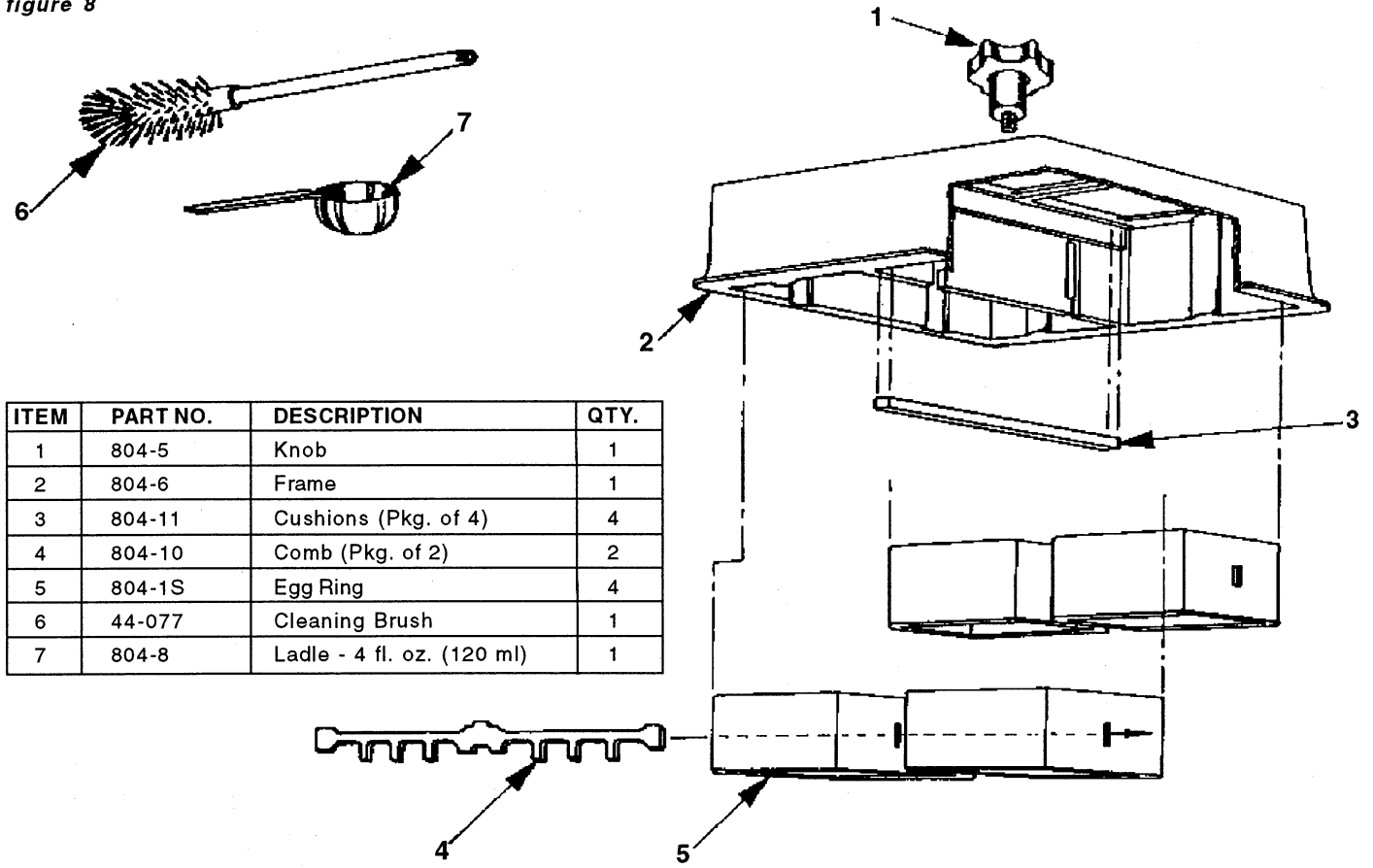
A. All prices are F.O.B. Prince Castle Service Center or F.O.B. factory, Carol Stream, Illinois.

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.

figure 8



TROUBLESHOOTING CHART

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTION
Eggs stick to grill surface.	Incorrect flat grill temperature.	Check grill calibration.
	Grill surface not properly cleaned.	Thoroughly clean grill surface with grill scraper and season with shortening.
	Too little butter used on rings and grill surface.	Refer to operational procedures.
	Leakage from under egg ring.	Increase downward force on knob when cooking.
	Leakage from over the top of ring.	Slow down scrambling motion on grill surface.
	Egg rings worn or nicked.	Turn ring over to use opposite ring surface. If damaged, replace ring.
	Eggs sitting on grill too long before scrambler is moved back and forth.	Start movement of scrambler immediately after eggs have been poured into rings.
	Parts missing or assembled improperly.	Check exploded views. Replace missing components and assemble properly.
Eggs are cooked—too dry.	Cooking time too long.	Reduce cooking time
	Flat grill temperature – too high.	Check calibration.
Eggs are cooked—too wet.	Cooking time too short.	Increase cooking time.
	Flat grill temperature – too low.	Check calibration.
	Scrambler motion – too slow.	Check operational procedures.
Eggs leaking from egg ring.	Egg rings worn or nicked.	Turn ring over to use opposite ring surface. If damaged, replace ring.
	Warped grill.	Use flat area of grill.
	Cushions assembled improperly.	Assemble cushions making sure they are not twisted, or only halfway in grooves.