



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

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EXCLUSIVELY FOR  
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## TABLE OF CONTENTS

INTRODUCTION .....	Page 2
EXPLODED VIEW .....	Page 2
PARTS IDENTIFICATION/FUNCTION .....	Page 2
EQUIPMENT SET-UP AND CLOSE PROCEDURES .....	Page 3
CALIBRATING INSTRUCTIONS .....	Page 4
OPERATING INSTRUCTIONS .....	Page 4
TROUBLESHOOTING GUIDE .....	Page 5
ORDERING/SERVICE INFORMATION .....	Page 6
NON-SCHEDULED MAINTENANCE .....	Page 6

## WARRANTY

This product is warranted to be free from welding defects only for a period of 12 months from date of purchase.

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

Any weld 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:

- (1) This equipment is portable; charges for on-location service (e.g., Trip charges, Mileage) are not included in the provisions of this warranty.
- (2) Damage caused by carelessness, neglect, and/or abuse (e.g., dropping, tampering with, or altering) voids this warranty.

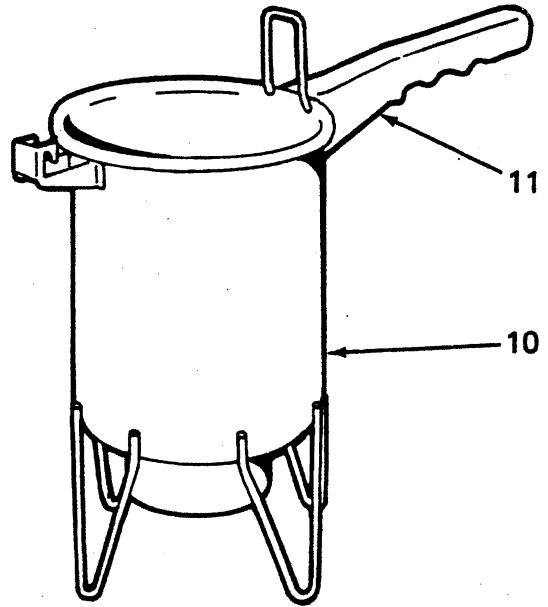
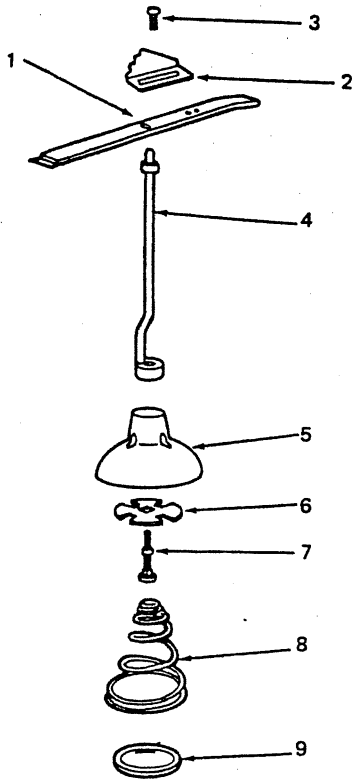
All replacement parts are available at your Prince Castle Service Center. See enclosed Service Center listing for your nearest Center.

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

## INTRODUCTION

The hotcake batter dispenser is designed to dispense 1.3 fluid ounces (38 ml) of batter, once primed and calibrated, onto the flat grill when the actuating level is depressed and released

once using a smooth, even force. Refer to the "Equipment set-up and close procedures" for calibration instructions.



## PARTS IDENTIFICATION/FUNCTION

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	142-53	Actuating Lever	1	When pressed, activates plunger which dispenses batter through the diffuser.
2	149-11	Adjustable Stop Bracket with/Screw	1	Regulates amount of batter dispensed.
3	76-212	#8-32 x 1/4" (6 mm) Slotted Pan Head Screw, Stainless Steel with/Nylon Insert	1	Retains stop bracket to lever.
4	142-42S	Plunger Rod	1	Part that goes between the lever and the plunger that pushes plunger down when lever is pressed.
5	142-30S	Plunger (Blue) (pkg. of 2)	1	Pumps out the batter through the diffuser.
6	142-19S	Flapper Valve (Blue) (pkg. of 6)	1	Attaches to the underside of the plunger. The flapper valve closes when dispenser is activated and pumps out batter. The valve opens upon release of the lever and allows batter to fill the chamber.
7	101-58	Retainer	1	Holds flapper valve to the plunger.

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
8	142-17S	Spring (pkg. of 2)	1	Returns the plunger, plunger rod and lever to the up position.
9	142-16S	Single Hole Diffuser (Blue) (pkg. of 3)	1	Holds batter in chamber and when lever is pressed allows the batter to be dispensed.
10	142-2	Container	1	Holds all the parts in the proper position and provides a reservoir for the batter.
11	101-9	Handle Kit	1	Attaches to the container for ease of handling.
*	142-45	Kit of Assorted Parts		Parts included with dispenser. (See Note)

\* Not shown

**NOTE:** 142-45 Kit of Assorted Parts included with dispenser consists of 2—142-16 Single Hole Diffusers, 1—142-17 Spring, 2—142-18 Plungers, 2—142-19 Flapper Valves, and 2—101-58 Retainers.

### EQUIPMENT SET-UP AND CLOSE PROCEDURES

#### Set-Up

1. Wash and sanitize all parts before using.
2. To install diffuser, bend it between the thumb and forefinger as shown in Figure 1, so that it is bent into an oval shape over the middle finger. Work the crease in the diffuser around the metal rim of the opening in the bottom of the container.

**NOTE:** The diffuser should extend downward when viewed from the operating position.

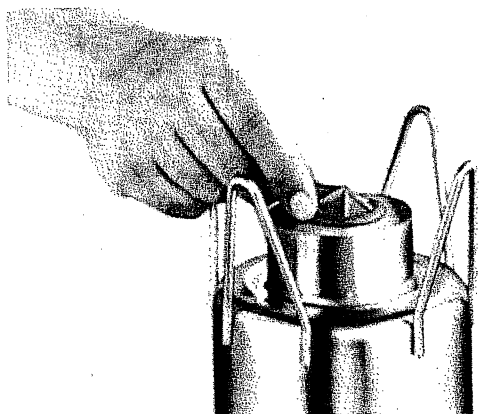


Figure 1

3. Assemble flapper valve to the plunger using flapper valve retainer (see Figure 2).

**IMPORTANT:** Press flapper valve retainer into plunger as far as it will go to insure a tight fit between flapper valve and the plunger. Flapper valve should completely cover holes in plunger to insure proper portion control.

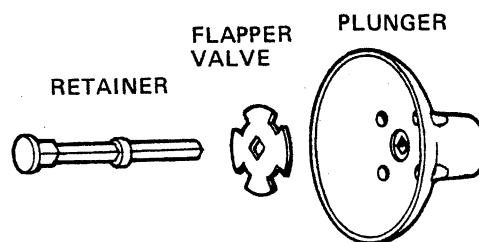


Figure 2

4. Place plunger rod over extended end of retainer (see Figure 3).
5. Place spring into cylinder. (see Figure 4).
6. Place plunger and plunger rod on top of the spring.

**CAUTION:** Be sure plastic flapper valve retainer is in center of spring hole.

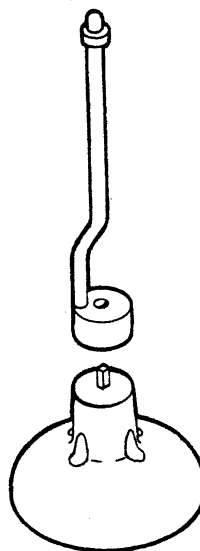


Figure 3

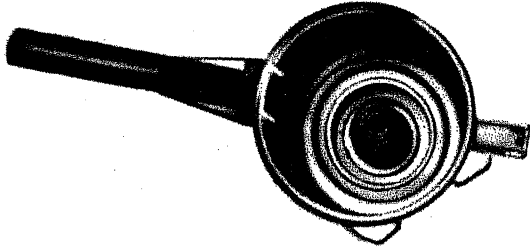


Figure 4

**NOTE:** Lever Stop must be in complete forward position to assemble.

7. Assemble the activating levers through the lever stop "A". Guide the plunger rod into center hole "B". Push down against the springing action of the plunger, then guide the ends of the levers into the slots "C" at the rim of the container (see Figure 5).

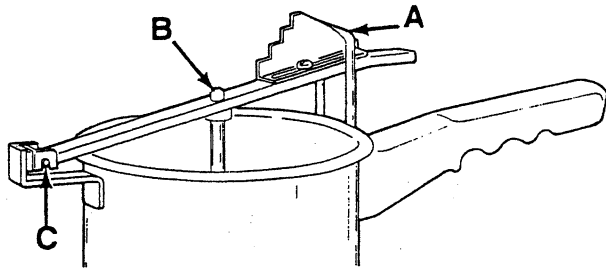


Figure 5

#### Close

To clean dispenser, remove batter from container, fill with warm water and press actuating lever a few times, pumping water through dispenser. Next disassemble all parts and wash thoroughly in a warm solution of McD All Purpose Concentrate (APC) from the sink proportioner.

**NOTE:** Do not assemble dispenser at night. **Allow rubber parts to air dry overnight. This will ensure rubber parts regain their original shape and dry out.** For optimum performance, rotate rubber parts daily.

## CALIBRATING INSTRUCTIONS

1. The correct portion of batter for one hotcake is 1.67 fluid ounces (50 ml).
2. The dispenser must be primed. Dispense at least 2 portions of batter into a bowl to insure that the dispenser is fully primed.
3. Set the Brix cup under the diffuser and dispense 3 shots into the cup. These shots should be dispensed with a smooth, even pressure at approximately the same speed that is normally used when dispensing batter on the grill. Also allow the actuating lever to return to the same stop after each shot to insure constant stroke. Three shots should yield 5 fluid ounces (150 ml).

If the amount of batter is above 5 fluid ounces (150 ml), move adjustment stop bracket backward, if it is below move the adjustment bracket forward until 3 shots fill the cup to 5 fluid ounces (150 ml).

4. Make sure the finished product is 4.75" - 5.25" (12-13 cm) in diameter.

## OPERATING INSTRUCTIONS

Refer to McDonald's *Operations & Training Manual* for cooking 1.67 fluid ounces (50 ml) hotcakes.

1. Fill the dispenser to approximately 1-1/2" (38 mm) from the top.
2. The dispenser must be primed before each day's use. Hold dispenser over a bowl. Press actuating lever at least 2 times to fill lower chamber with batter.
3. Set dispenser on grill using dispenser legs as a positioning guide. Depress actuating lever with a smooth, even pressure.

**NOTE:** The distance between opposite legs of the dispenser is slightly larger than the proper size of a hotcake. If batter flows into legs, batter is too thin or dispenser is out of calibration. Using legs as a positioning guide enables exact placement of hotcakes.

4. Remove dispenser from grill and repeat Step 3 for next hotcake.

**CAUTION:** Do not leave dispenser on grill when not in use. Heat from grill will dry out the batter and cause the dispenser to clog.

## TROUBLESHOOTING GUIDE

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTION
Will not dispense.	a) Dispenser clogged.	a) Disassemble and clean.
	b) Improper assembly.	b) Disassemble and reassemble properly.
	c) Rubber parts worn out.	c) Replace rubber parts.
	d) Container opening out of round.	d) Replace container.
	e) Plunger distorted	e) Replace #142-18 Plunger.
Hot Cake too small.	a) Out of calibration.	a) See calibration instructions.
	b) Flapper valve not installed properly.	b) Disassemble and install valve properly.
	c) Batter too thick.	c) Follow correct batter preparation procedure.
	d) Dispenser clogged.	d) Disassemble and clean dispenser.
	e) Rubber parts have lost resiliency.	e) Air dry parts and alternate every day.
	f) Plunger distorted.	f) Replace #142-18 Plunger.
Hot Cakes too large.	a) Out of calibration.	a) See calibration instructions
	b) Batter too thin.	b) Follow correct batter preparation procedure.
Hot Cake not round.	a) Depressing actuating lever too fast.	a) Depress lever more slowly.
	b) Diffuser defective.	b) Replace diffuser.
Dispenser drips.	a) Diffuser defective.	a) Replace diffuser.
	b) Diffuser not cleaned properly.	b) Properly clean diffuser making sure all dried particles are removed from openings in diffuser.

## ORDERING/SERVICE INFORMATION

### PARTS

#### 1. WHERE AND HOW TO ORDER REPLACEMENT PARTS

To order replacement parts, look on the back of price list for your local Prince Castle Service Center, or call Prince Castle at 1-800-323-2930 and we will help you.

Then call your *local* Prince Castle Service Center. Fill in name and number here:

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### INTERNATIONAL

Contact your kitchen Equipment Supplier or designated repair facility for parts and service.

#### 2. PARTS RETURNS

Should the need ever arise to return parts to your Center for credit, it is necessary that you:

- Obtain authorization from your Service Center for such return;
- All warranty situations should be handled by your Service Center.

#### 3. PRICES:

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

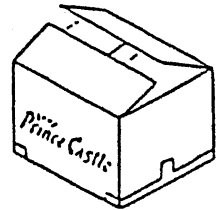
B. All prices are subject to change without notice. These prices are exclusive of all sales taxes or any special taxes which may be levied by federal, state, or city governments.

Parts price lists are sent to the U.S.A. restaurants once a year, which indicates the prices available from your local Center.

#### 4. TERMS

Net 30 days.

### INSPECT CARTON



Remove product from carton . . . . .

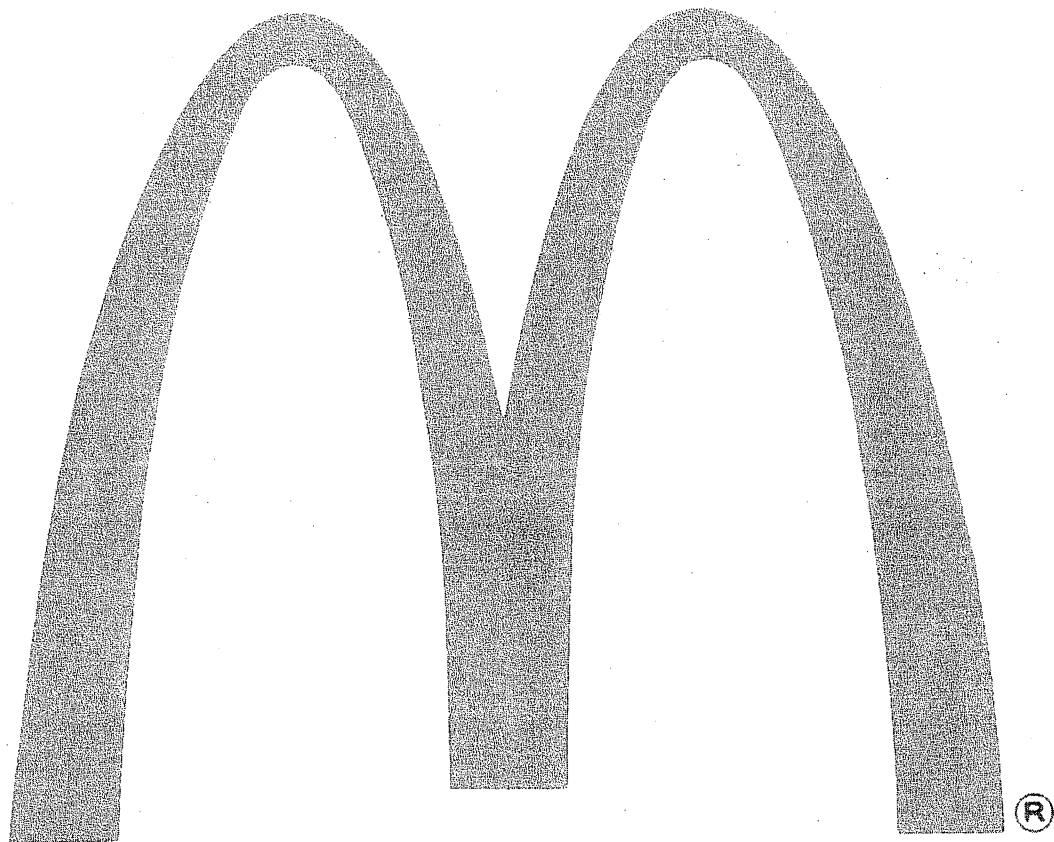
If damaged:

- Notify carrier
- Save carton and packing material
- Contact Prince Castle Customer Sales for replacement

### NON-SCHEDULED MAINTENANCE

1. Disassemble and clean dispenser daily.
2. Alternate all rubber parts every other day. Allowing 1 set to dry out while the other is in use.
3. Inspect all rubber parts for wear daily. (If cracking or wear is evident, replace immediately).

## NOTES



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