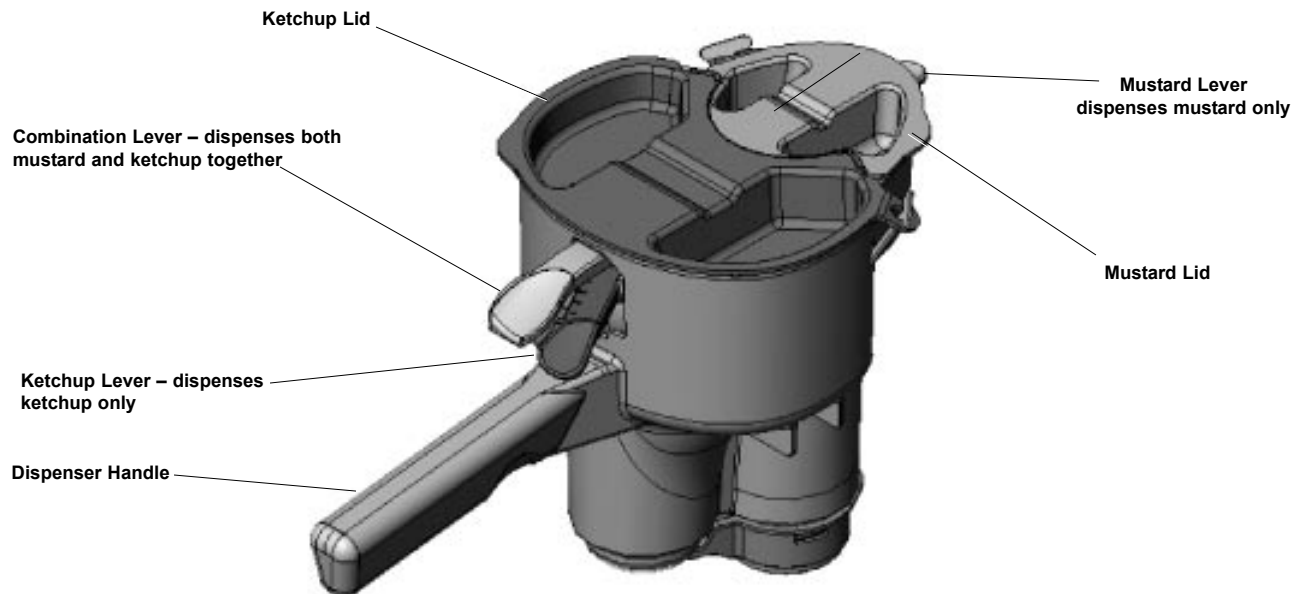


Product Identification



NOTE: Pressing ketchup or combination lever straight down dispenses a small portion of condiment.
Pressing ketchup or combination lever down to the left dispenses a large portion of condiment.

LIMITED WARRANTY

This product is warranted to be free from defects in material and/or workmanship for a period of one (1) 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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WORLDWIDE

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Safety Information

Hazard Communication Standard (HCS) Procedures 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).

Unpacking

Remove the unit from the carton and inspect for signs of damage. If there is damage to the unit:

- notify the carrier within 24 hours of delivery
- save carton and packaging materials for inspection purposes
- contact your local dealer, or if purchased directly, the Prince Castle Sales Department at 800-722-7853 or 1-630-462-8800 to arrange for a replacement unit.

Important

Prince Castle reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Ordering/Service Information

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 for the name of your local service center

General

The Prince Castle 409 Dual Condiment Dispenser reduces sandwich prep time, allowing operators to dispense both ketchup and mustard simultaneously.

The 409 Dual Condiment Dispenser has flexible dispensing options, which allows the operator to dispense mustard or ketchup only, in either regular or quarter portions.

Initial Setup

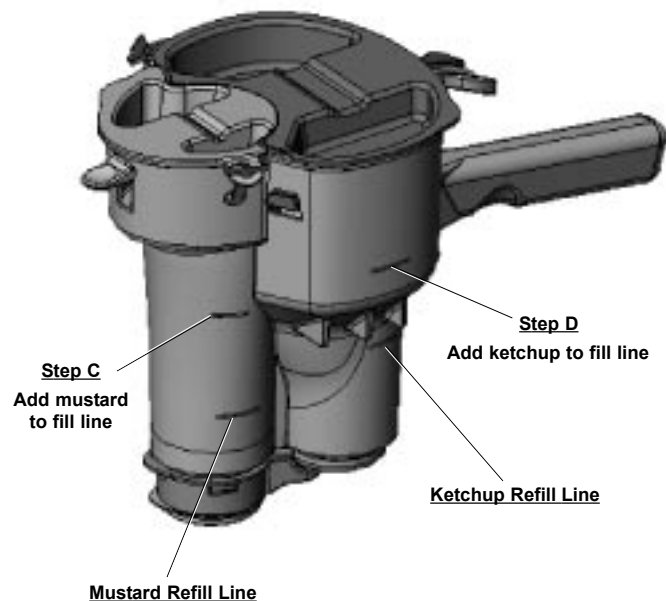
- A. If using dispenser for the first time, disassemble the dispenser and wash all parts.

NOTE: Refer to END OF DAY CLEANING, page 4, for all disassembly/assembly procedures.

- B. Thoroughly dry all parts. Assemble ketchup and mustard spring and rod assemblies, then insert them into dispenser.

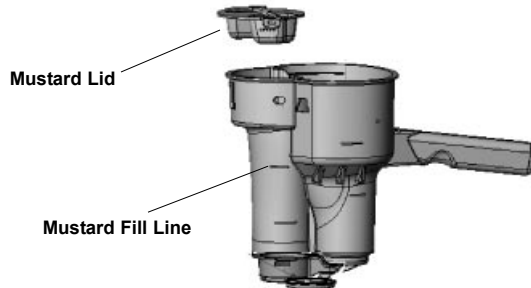
IMPORTANT: Ketchup and mustard must be at room temperature. Shake ketchup and mustard containers vigorously before filling dispenser. Make sure lids on containers are tightly sealed before shaking.

- C. Remove the mustard lid and fill the dispenser to the fill line with mustard. Re-install the mustard lid.
- D. Remove the ketchup lid and fill the dispenser to the fill line with ketchup. Re-install the ketchup lid.
- E. Proceed to Step 3 under *Operation* (next page) for instructions on priming before initial use.

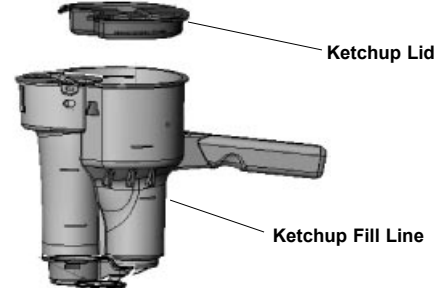


Operation

- 1** Remove the mustard lid and fill the dispenser to the fill line with mustard. Re-install the mustard lid.

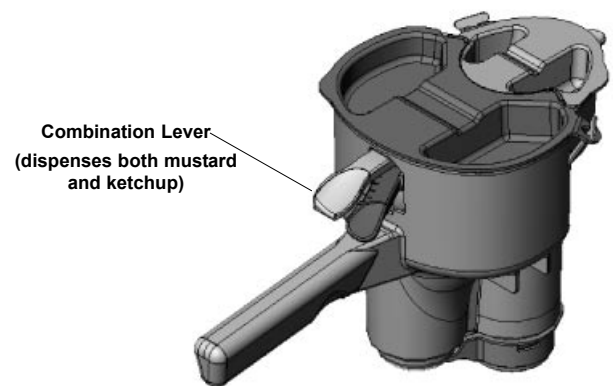


- 2** Remove the ketchup lid and fill the dispenser to the fill line with ketchup. Re-install the ketchup lid.



- 3** Each chamber must be primed before initial use.

1. Press straight down on the combination lever approximately 30 times to completely prime.
2. Wipe the bottom of the dispenser with a clean, moist hand towel after priming.
3. Pressing either lever (separately or together) straight down will deliver the proper volume for 10:1 portions.
4. Pressing either lever (separately or together) down and to the left will deliver the proper volume for 4:1 portions.

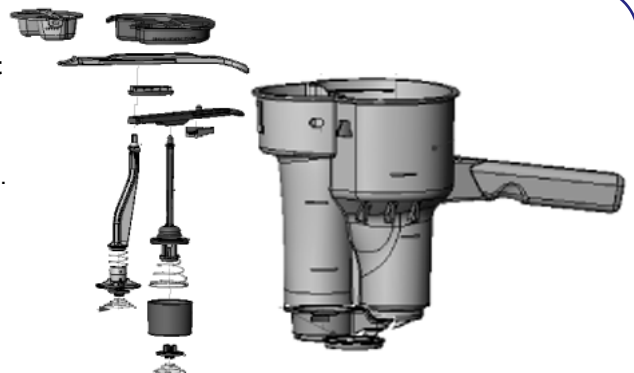


- 4** **IMPORTANT:** If air remains trapped in the piston/spring chamber area, the dispenser will not dispense the correct amount and condiments will drip after each shot.

To release trapped air from the mustard or ketchup chamber, remove the lever and cap. Gently pull out the rod assemblies. Re-install rod assemblies and repeat step 3.

If necessary, empty some of the mustard and ketchup before reassembling.

NOTE: Refer to **END OF DAY CLEANING**, page 4, for all **disassembly/assembly procedures**.



Dispense Adjustment

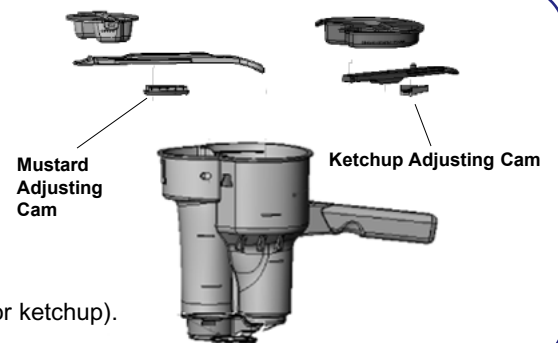
- A. Set a cup under dispenser and dispense 47 shots of mustard into cup. Allow the lever to return fully after each shot.

47 shots should dispense 1 fl.oz. of mustard into a cup.

- B. If the amount dispensed is above or below 1 fl.oz., move the adjusting cam until the dispensed amount is to equal 1 fl.oz.

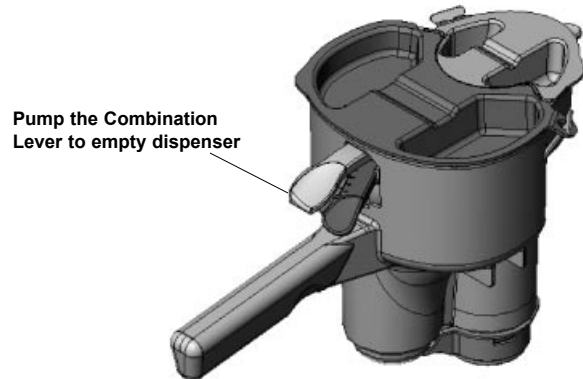
- C. Moving the cam to a lower number increases the amount dispensed. Moving the cam to a higher number decreases the amount dispensed.

- D. Repeat all steps for ketchup dispenser (cam adjustments are opposite for ketchup).

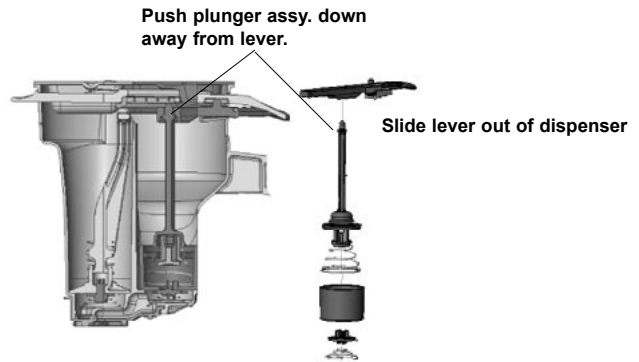


End of Day Cleaning

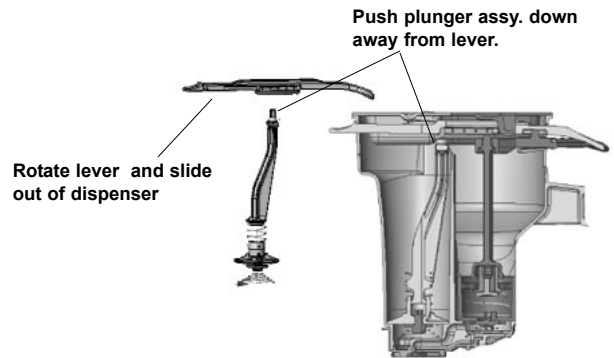
- 1** A. Empty all mustard and ketchup from the dispenser.
- B. Fill dispenser with warm water.
- C. Repeatedly press both mustard and ketchup levers to pump water and flush dispenser.



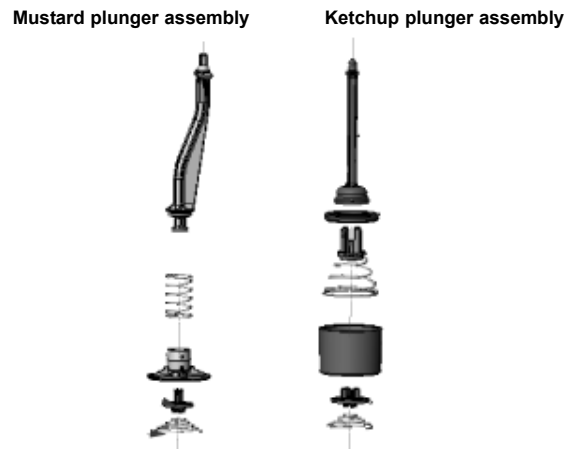
- 2** A. Remove lids.
- B. Reach into the dispenser and hold the ketchup plunger assembly down away from the ketchup lever..
- C. Push end of ketchup lever down in the slot and remove lever by sliding out of the dispenser.
- D. Remove the ketchup plunger assembly from the dispenser.



- 3** A. Reach into the dispenser and hold the mustard plunger assembly (with adjustment cam) down away from the mustard lever.
- B. Rotate mustard lever in the slot and remove lever by sliding out of the dispenser.
- D. Remove the mustard plunger assembly from the dispenser.



- 4** A. Disassemble each plunger assembly by pulling apart the individual pieces. Parts are a "snap" fit.



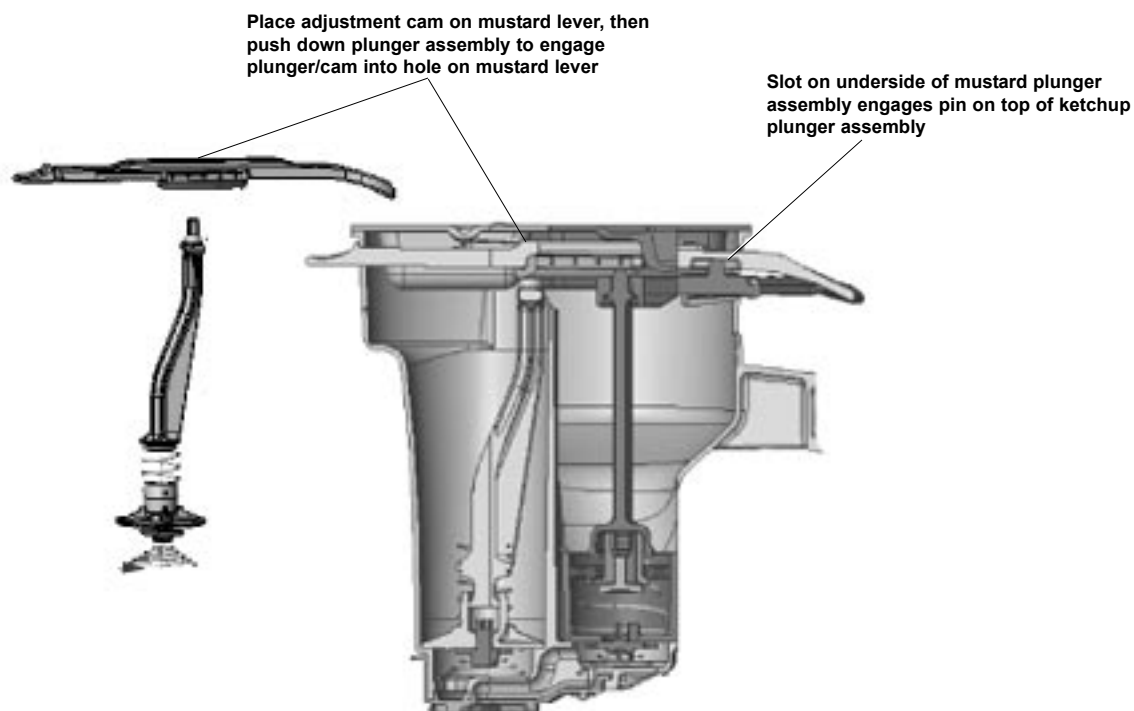
- 5** A. Wash the dispenser and all parts in a solution of warm water and mild detergent.
B. Rinse all loose parts and the container with running cold water.
C. Sanitize the dispenser.
D. Let air dry.

IMPORTANT: Do not reassemble until ready to use the next day.

- 6** A. Reassemble plunger assemblies as shown in step 4.
B. Place each plunger assembly into the proper dispenser cavity.
C. Slide ketchup lever into dispenser and engage the plunger assembly into the center hole on the lever.
D. Insert ketchup lever all the way through dispenser until tip of lever is properly engaged in the mounting hole.

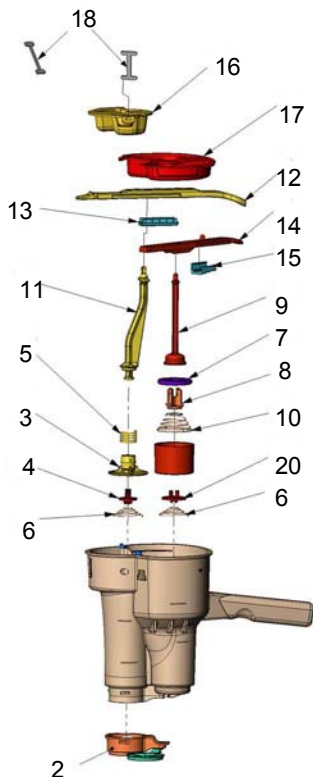
- 7** A. Press and hold down ketchup lever. Rotate mustard lever and insert it all the way through dispenser mounting holes until tip of lever is positioned into the far mounting hole, then rotate mustard lever to properly engage it into the mounting hole. Release the ketchup lever so pin on top registers in the slot on the bottom of the mustard lever.
B. Place adjustment cam on top of the mustard plunger assembly. Push down on plunger assembly to seat the mustard lever on top of the plunger and adjustment cam.

NOTE: See Dispense Adjustment, page 3, for positioning the adjustment cam.



Troubleshooting

Problem	Cause	Solution
Will not dispense.	Plastic parts broken. Not assembled properly. Not primed. Parts missing.	Replace broken parts. Assemble properly. See setup procedure. Check for proper assembly.
Does not dispense full portion.	Out of calibration.	Re-calibrate (see <i>Calibration</i>).
Pattern irregular.	Diffuser holes plugged in bottom of container.	Disassemble and clean diffuser holes by flushing water through holes.
Does not dispense correct amount and drips from dispenser after each use.	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.
Mustard/ketchup collects on bottom of dispenser.	Bottom of dispenser has made contact with bun.	Wipe off bottom of dispenser with damp cloth.



Ref.	Kit No.	Description
2	J	Manifold
3	A	Cylinder
4	A	Check Valve
5	B	Spring, Piston Return, Mustard
6	A	Spring, Conical, Check Valve
7	D	Piston
8	D	Slide, Piston
9	F,H	Rod, Ketchup
10	D	Spring, Conical, Ketchup
11	A,G	Rod, Mustard
12	G	Lever, Mustard
13	G	Adjustment Cam, Mustard
14	H	Lever, Ketchup
15	H	Adjustment Cam, Ketchup
16	F,I	Lid, Mustard
17	F,I	Lid, Ketchup
18	E,I	Tether

Kit No.	Part No.	Description
A	409-005S	Piston, Valve & Spring Assy.
B	398-20S	Piston Return Spring
C	404-7S	Check Valve Spring Kit
D	404-15	Piston, Valve & Spring Kit
E	404-13S	Tether (Pkg of 6)
F	409-008S	Piston, Valve & Spring Assy.
G	409-006S	Mustard Rod Lever Kit
H	409-009S	Lever Adjustment Parts Kit
I	409-011S	Mustard/Ketchup Lid Tether Kit
J	409-17S	Manifold & Lid Kit