

# OPERATING INSTRUCTIONS

## Sauce Gun Model No. 580-Series



Prince Castle Sauce Dispensers are perfect for portion control of heavy sauces such as tartar, mayonnaise, sour cream and guacamole. With a click of the trigger, a portion-controlled amount of sauce is dispensed-no spooning, no mess, and no fuss! The cartridge bottles, made of polyethylene plastic, keep the sauce covered and free from contamination. Accessories are available for storage and handling the sauce dispensers.

### SPECIFICATIONS

580-N - 1/3 ounce (9.44 grams)  
Red pusher rod handle

581-N - 1/2 ounce (14.17 grams)  
White pusher rod handle

582-N - 2/3 ounce (18.88 grams)  
Black pusher rod handle

583-N - 1 ounce (28.34 grams)  
Green pusher rod handle

SHIPPING WEIGHT - 3 LBS (1.4 Kg)

NOTE: Sauce Dispensers come without bottles.  
Order PRINCE CASTLE NO. 136-1 case of 9 bottles  
when required.

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### LIMITED WARRANTY

This product is warranted to be free from defects in material and/or workmanship for a period of one (1) year from date of original installation, not to exceed 18 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:

- Any use of non-genuine Prince Castle replacement spare parts voids this warranty. All genuine Prince Castle replacement spare parts are warranted for ninety (90) days from date of purchase.
- 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.

After you have removed the Sauce 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 the Prince Castle Customer Service Department at 1-800-722-7853 to arrange for a replacement to be sent.

Verify that all parts have been received.

## INSTALLATION / SET-UP

This set-up is to be used when using Prince Castle Model No. 136-1 Plastic Dispenser Bottles. If using prefilled cartridges proceed to how to use.

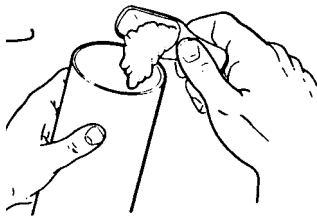
1. Wash all plastic bottles and small rubber parts.
2. Place diffuser into retainer and screw onto bottle.
3. To dispense Sour cream use the spout cap. Place the diffuser into the spout cap and screw onto the bottle. Cut off the spout cap end to the desired opening. See Figure 1

Figure 1



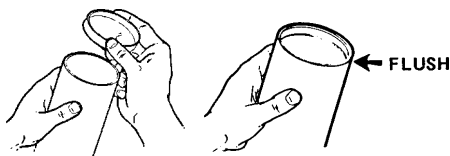
4. Fill the Bottles from the large end with the sauce to be dispensed. Use a large spoon for thick sauces, or pour sauce that is thinner. Fill bottle to approximately 1/4" from the top. See Figure 2.

Figure 2



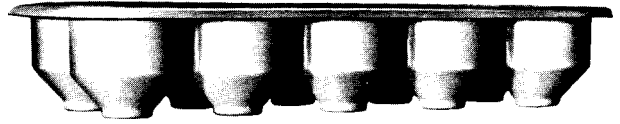
5. Hold the bottle and insert the piston into the large end of the bottle. Push the piston down evenly until it is FLUSH with the end of the bottle. See Figure 3.

Figure 3



6. For convenience and ease of operation, place the filled bottles in a PRINCE CASTLE MODEL NO. 155 Bottle Storage Tray and place in cooler until they are ready to be used. See Figure 4.

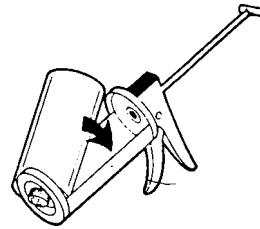
Figure 4



## OPERATION

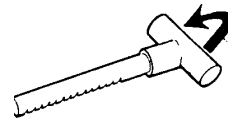
1. Turn the push rod 180 degrees (teeth up) and pull all the way back. Insert the filled bottle into the dispenser and push the pusher rod forward until it reaches about 1/2" from contact with the polypiston pusher of the filled bottle. See Figure 5.

Figure 5



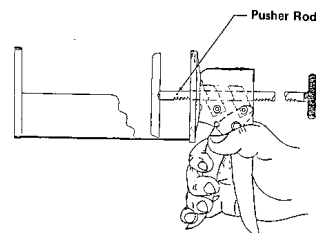
2. Turn the pusher rod 180 degrees (teeth down) to engage the teeth on the pusher rod with the mechanism in the handle and trigger assembly. See Figure 6.

Figure 6



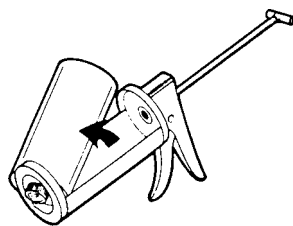
3. Advance the pusher rod to the bottle by squeezing the trigger. This allows the sauce to be dispensed in uniform quantity. See Figure 7

Figure 7

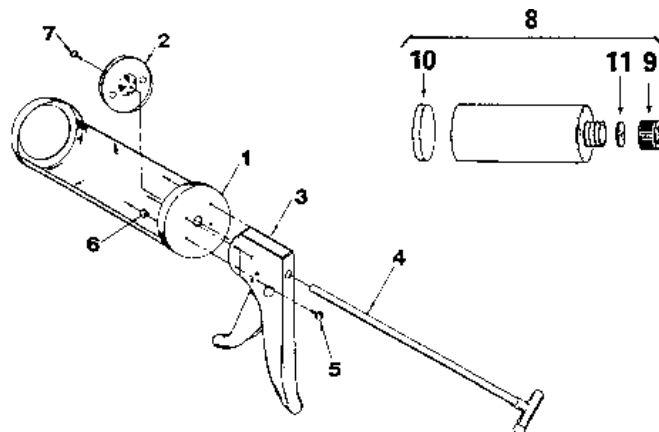


- When the bottle is empty turn the pusher rod 180 degrees (teeth up) and pull rod all the way back. Lift out the empty bottle and replace it with a full one. See Figure 8.

Figure 8



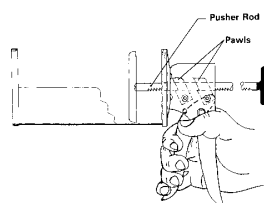
## EXPLODED VIEW



## MAINTENANCE

- If for any reason the pusher rod needs to be reinserted into the handle and trigger assembly, MAKE SURE "PAWLS" ARE BOTH FACING FORWARD OR DISPENSER WILL FAIL TO OPERATE. See Figure 9.

Figure 9

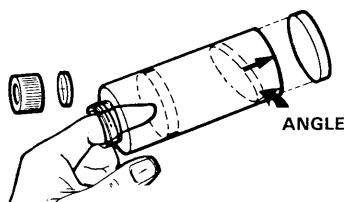


- Be sure to lubricate pusher rod once a day with vegetable oil or shortening to reduce wear of moving parts.

## CLEANING

- Spray dispenser with warm water removing excess food particles. Wipe with a dry cloth.
- Remove all parts from bottle, wash and sanitize. See Figure 10.

Figure 10



## PARTS LIST

ITEM	PART NO.	DESCRIPTION
1	580-4	Cartridge Holder
2	136-21	Piston pusher w / screw
3	580-2	Handle & Trigger Assy, 1/3OZ.
	581-2	Handle & Trigger Assy, 1/2OZ.
	582-2	Handle & Trigger Assy, 2/3OZ.
	583-2	Handle & Trigger Assy, 1OZ.
4	580-3	Pusher Rod, 1/3OZ. RED
	581-3	Pusher Rod, 1/2OZ. WHITE
	582-3	Pusher Rod, 2/3OZ. BLACK
	583-3	Pusher Rod, 1OZ. GREEN
5	76-255	8-32 x 5/16 S.S. Pan Head Screw
6	73-021	8-32 Hex Nut S.S.
7	136-6	Nylok Screw
8	136-1	Bottles (Case of 9) Includes 9, 10, 11
9	136-35	Retainer (Pkg of 10)
10	136-38s	Polypiston (Pkg of 20)
11	136-41	Diffuser (Pkg of 10)
NOT SHOWN	136-36	Spout Cap (Pkg of 10)