

OPERATING INSTRUCTIONS

Plastic Mustard Dispenser Model No. 398-SL



The Prince Castle Plastic Mustard Dispenser has a lightweight plastic shell which includes a cover with tether attachment to reduce loss. The dispenser has positive pump action which provides accurate portions everytime, plus all internal parts are colored yellow, providing easy identification.

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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 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.

SPECIFICATIONS

| | | |
|-----------------|-----------------|----------------------|
| Height | Diameter | Shipping Wgt. |
| 9-1/2" (24.1cm) | 6-1/2" (16.5cm) | 3 lbs. (1.4kg) |

INSTALLATION

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 Prince Castle Dealer for replacement or the the Prince Castle Customer Sales Department at 1-800-722-7853 if purchased directly.

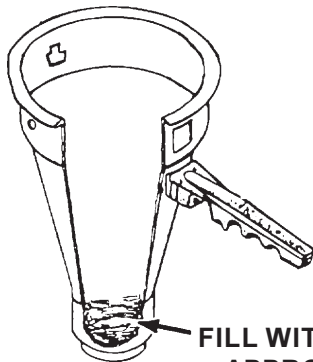
2. Verify that all parts have been received.

3. Wash all parts before using.

4. Place dispenser in Prep Pan.

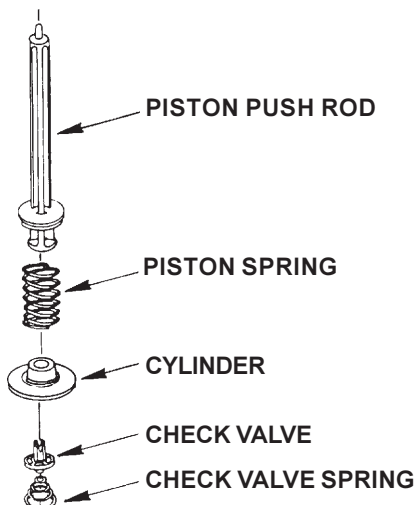
IMPORTANT: Before filling dispenser, shake mustard container vigorously. Be sure lid on mustard gallon is tightly sealed.

5. Fill the lower cavity of the empty container with mustard (approximately 2 inches).

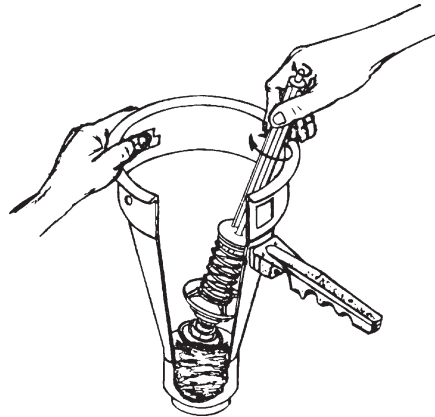


FILL WITH MUSTARD
APPROXIMATELY
2 INCHES

6. Assemble all internal parts of the spring assembly.



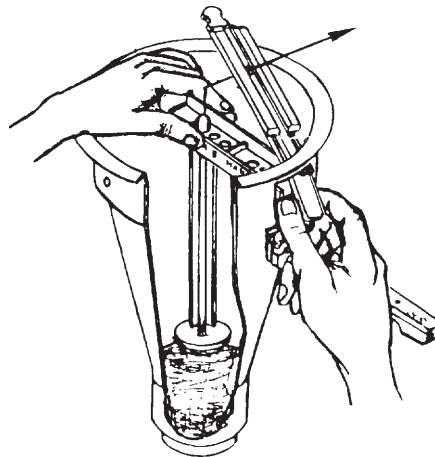
7. Insert assembly into shell. Make sure cylinder, spring and piston are nested over diffuser.



8. Make sure there is a tray or towel under dispenser. (Do to consistency, mustard may drip.)

9. Fill dispenser.

10. Assemble the activating lever (item A) through the lever stop. Guide the plunger rod (item B) into the center hole. Push down against the springing action of the piston, and guide the end of the lever into the TEE slot of the container.



OPERATION

1. The dispenser must be primed after filling. Hold lever down to force air out of cylinder. Shake dispenser side to side or swirl (or both) to remove air trapped around spring and cylinder area due to thickness of mustard.
2. Pump dispenser a number of times to prime. If dispenser is not working properly alternate pumping and shaking.

IMPORTANT: If dispenser is not primed air in the piston, cylinder and diffuser area will cause improper operation

3. Depressing the actuating lever one time will deliver approximately 1/28 oz. of mustard.

CLEANING

1. Remove mustard from container.
2. Fill with warm water and press actuating lever several times to pump water through dispenser.
3. Disassemble all parts and wash thoroughly.

TROUBLESHOOTING

1. Use mustard which is at room temperature.
2. Rotate rubber diffuser daily. Allow one diffuser to dry out while using another one. This helps diffuser maintain its shape for proper dispensing.
3. To check if diffuser is working properly, assemble without any mustard. Turn the dispenser upside-down, press down on the center of the diffuser. There should not be any movement between the diffuser and the center of the plastic cylinder.
4. If there is movement between the diffuser and the plastic cylinder, or if diffuser is soft, it should be replaced.

CALIBRATION

Set Brix cup under dispenser and dispense 47 shots of mustard into cup. Allow the lever to return fully after each shot. 47 shots will dispense 1 fl.oz. (30 ml) of mustard into the Brix cup. If the amount of mustard dispensed into the cup is above or below 1 fl.oz. (30 ml), move adjusting cam from hole #3 to hole #2 to DECREASE volume, or move to hole #4 to INCREASE the amount of mustard dispensed. Repeat this adjustment until dispenser is calibrated.

IMPORTANT: The lower numbered holes dispense less mustard. The higher numbered holes dispense more mustard. For all hole number settings, the arrow mark on the side of the adjusting cam must always point towards the handle of the dispenser.

PARTS LIST

| ITEM | PART | DESCRIPTION |
|------|---------|--------------------------------------|
| 1 | 398-30 | Container w/Handle |
| 2 | 404-7 | Check Valve Spring |
| 3 | 398-8 | Check Valve |
| 4 | 398-9 | Cylinder |
| 4a | 398-13 | Cylinder, Valve, and Spring Assembly |
| 5 | 398-20 | Piston Spring |
| 6 | 398-6 | Piston Push Rod |
| 7 | 398-4 | Adjusting Cam |
| 8 | 398-3 | Lever |
| 8a | 398-14 | Lever and Cam Assembly |
| 9 | 404-13S | Tether (pkg. of 6) |
| 10 | 404-2S | Lid w/Tether (pkg. of 3) |
| | | |

* Not Shown

EXPLODED VIEW

