

OPERATING INSTRUCTIONS

Pancake Batter Dispenser Model No. 149



The Prince Castle Pancake Batter Dispenser allows you to prepare pancakes to your specifications. Choose either a 3, 4, 5 or 6-inch diameter by simply adjusting a screw or rotating the slide block. Every pancake you make will be uniform in size and appealing to your customers. The model 149 helps you save money by maximizing your production and minimizing waste.

SPECIFICATION

Dimensions

Capacity	48 oz. (1.36 kg)
Height	10-1/2" (26.67 cm)
Diameter	5-1/2" (13.97 cm)
Handle	6" (15.24 cm)
Shipping Weight	6lbs. (2.72 kg.)

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LIMITED WARRANTY

This product is warranted to be free from defects in material and/or workmanship for a period of 12 months from date of original installation.

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:

- This equipment is portable; charges for on-location service (e.g., trip charges, mileage) are not included in 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.

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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 the Prince Castle Customer Sales Department at 1-800-722-7853 to arrange for a replacement to be sent.
2. Verify that all parts have been received.
3. Wash and sanitize all parts before using.
4. To install diffuser, bend it between thumb and forefinger so it is bent into an oval shape over the middle finger. Work the crease in the diffuser around the metal rim of the opening located in the bottom of the container. See figure 1.

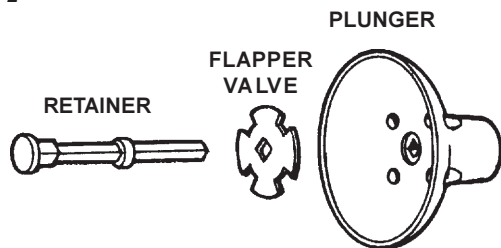
figure 1



IMPORTANT: The diffuser should extend downward when viewed from operating position.

5. Assemble flapper valve to the plunger using flapper valve retainer. See figure 2.

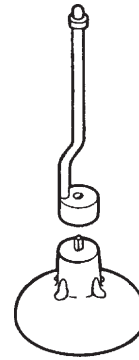
figure 2



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 cover holes in plunger.

6. Assemble plunger rod to plunger by inserting tip of retainer into hole at bottom of plunger rod. See figure 3.

figure 3



7. Place spring into cylinder with the narrow end facing up. See figure 4.

figure 4



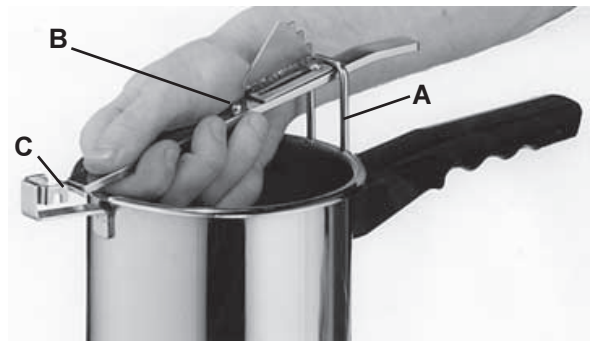
8. Place plunger rod and plunger on top of the spring.

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

IMPORTANT: Stop bracket must be in complete forward position to assemble.

9. Assemble the activating lever through the lever stop (Item A). Guide the plunger rod into center hole (Item B). Push down against the springing action of the plunger, then guide the ends of the lever into the slots (Item C) at the rim of the container. See figure 5.

figure 5



OPERATION

1. Fill dispenser to approximately 1-1/2 in. from the top.
2. The dispenser must be primed before each day's use. Hold dispenser over a bowl. Press actuating lever at least two times to fill lower chamber with batter.
3. Gently place dispenser on grill using dispenser legs as a positioning guide. Depress actuating lever with a smooth, even pressure. Depressing actuating lever too quickly will create uneven portions. See figure 6.

figure 6



4. Lift dispenser from grill and repeat Step 3 for next pancake. Do not slide dispenser on grill surface.



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.

CALIBRATION

The dispenser can be adjusted to produce various sized pancakes. To adjust the stop bracket, loosen screw and slide adjustment to proper location. See figure 7.

figure 7



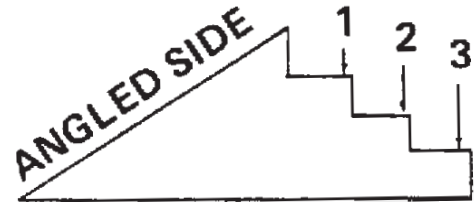
Use setting #1 for 3 inch silver dollar pancakes

Use setting #2 for 4 inch pancakes.

Use setting #3 for 5 inch pancakes.

Move adjustment block completely forward beyond #3 for 6 inch pancakes. See figure 8.

figure 8



If a pancake size not mentioned here is desired, reverse the stop bracket and use the angled side to fine tune the amount dispensed.

CLEANING

To clean dispenser, remove batter from container, fill with warm water and press actuating lever a few times, pumping water through the dispenser. Disassemble all parts and wash thoroughly.

IMPORTANT: Do not assemble dispenser at night. This will allow rubber parts to regain original shape and dry out. Store rubber parts at room temperature. Do not refrigerate.

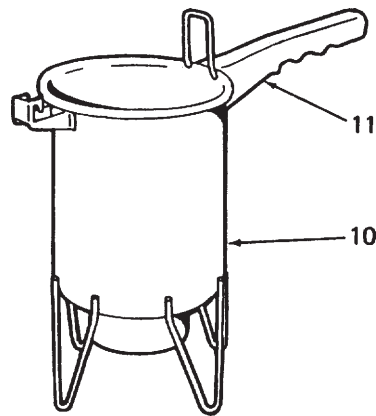
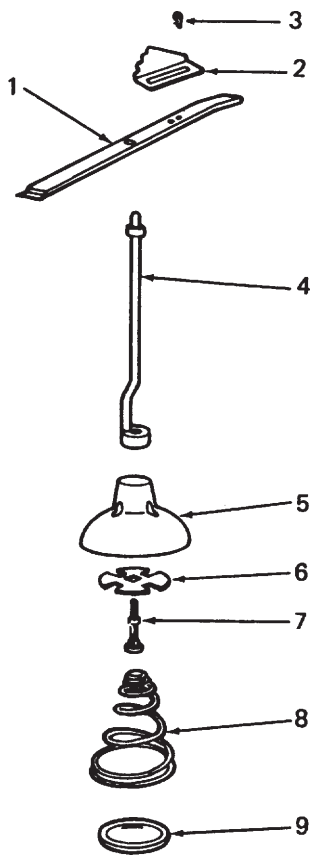
PREVENTIVE MAINTENANCE

1. Disassemble and clean dispenser daily.
2. Alternate all rubber parts every other day. Allow one 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 parts immediately.

TROUBLESHOOTING CHART

PROBLEM	PROBABLE CAUSE	REMEDY
Will not dispense.	Dispenser clogged. Improper assembly. Rubber parts worn out. Container opening out of round. Plunger distorted. Batter too thick.	Disassemble and clean. Disassemble and reassemble properly. Replace rubber parts. Replace container. Replace plunger. Use thinner batter.
Pancake not round.	Depressing actuating lever too fast. Diffuser defective.	Depress lever slower. Replace diffuser.
Dispenser drips.	Diffuser defective. Batter too thin.	Replace diffuser. Use thicker batter.

EXPLODED VIEW



PARTS LIST

ITEM	PART NO.	DESCRIPTION
1	149-17	Actuating Lever
2	149-11	Adjustable Stop Bracket Kit
3	76-212	#8-32 x 1/4" Slotted Pan Head Screw, Stainless Steel w/Nylon Insert
4	142-42S	Plunger Rod
5	142-30S	Plunger (Blue) (Pkg. of 2)
6	142-19S	Flapper Valve (Pkg. of 6)
7	101-58	Retainer
8	142-17S	Spring (Pkg. of 2)
9	142-16S	Single Hole Diffuser (Blue) (Pkg. of 3)
10	142-2	Container
11	101-9	Handle with Screw