

Equipment Setup

1. After removing the dispenser from the carton, verify all parts have been received.

Note: If damaged, contact Prince Castle Customer Service at 800.722.7853.

2. With the rod tip (A.) down and the rod teeth (F.) up, pull the push rod (B.) back to insert the dispense bottle (or pre-loaded cartridge).
3. Insert the dispense bottle (or pre-loaded cartridge) into the dispenser, then advance the push rod (B.) approximately 1/2" (13 mm) from contacting the bottle piston (see bottle feature (C.) in the "Cleaning" section of the guide).
4. Turn the push rod (B.) until the rod tip (A.) is "up" and the rod teeth (F.) are turned down.
5. Squeeze the trigger (D.) to advance the push rod (B.) to dispense.

Note: You may need to prime by dispensing a few portions before use.

6. When the dispense bottle (or cartridge) is empty, turn the push rod (B.) until the rod tip (A.) is down and the rod teeth (F.) are up. Then, pull the push rod (B.) back until the bottle (or cartridge) can be released.

Note: Dispense Bottles and cartridges sold separately. To purchase Prince Castle Dispense Bottles, see the "Dispenser Accessories and Replacement Parts" section of this guide for available options. Cartridge purchases can be made through your approved co-packer (these are not available through Prince Castle).

Filling Dispense Bottles (where pre-loaded cartridges are not used)

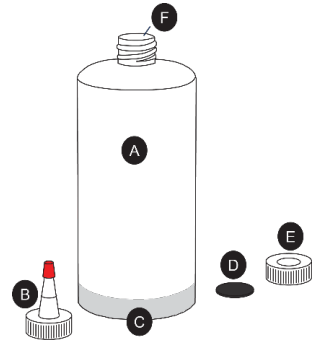
1. Wash the dispense bottle(s) (see image in the "Cleaning" section of this guide for reference), including the diffusers (D.), spout (B.), retainer caps (E.), and pistons (C.). Place diffuser (D.) into the retainer cap (E.) and screw into the bottle opening (F.).
2. With the diffuser (D.) and retainer cap (E.) in place, remove the piston (C.) and fill the bottle(s) from the bottom (through the large end where the piston (C.) is located). Fill the bottle completely, approximately 1/4" (6 mm) from the top, to prevent any air gaps. Screw the spout cap (B.) to the bottle and use the spout tip (B.) to seal the bottle when not in use.

Note: Air gaps in the filled cartridge may cause the sauce to leak after uneven dispensing.

3. Reinsert the piston (C.) then push down until it is flush with the end of the bottle. Some sauce will be forced out of the spout (B.) when the piston is inserted.
4. Once empty, follow steps 1 – 6 of "Equipment Setup" to reload another bottle or cartridge.

Cleaning Empty Bottles (Sold Separately)

1. Remove the cap and diffuser (D.) from the dispense bottle.
2. Push the piston (C.) back with your finger a few inches through the bottle opening (F.).
3. Reach into the back of the bottle (where the piston is located), then push on one side of the piston to tilt it at an angle.
4. Remove the piston (C.) from the bottle.
5. Wash and sanitize the bottle and all parts used.



- A. Dispense Bottle
- B. Spout tip/Cap
- C. Piston
- D. Diffuser
- E. Retainer Cap
- F. Bottle Opening

Prince Castle Model #136-1 (9 per Case)

Ordering Parts

To order replacement bottles and select parts, see the "Ordering Information" section of this guide, then call the Marmon Link Team at 800.722.7853.

- OUTSIDE THE US: Contact your Kitchen Equipment Supplier or Marmon Link at custcare@marmonlink.com for parts and service assistance.

PRINCECASTLE™

Sauce Gun Dispenser



580/ 581/ 582/ 583/ 584/ 589/ 591-NMCC Series

Introduction / Thank You

Thank you for purchasing the Prince Castle Sauce Gun!

Your new Prince Castle Sauce Gun Dispenser is designed for precise portion control and can handle a variety of heavy sauces for your food preparation needs. Durable and easy to use, the Prince Castle Sauce Gun ensures consistent dispense amounts every time. Whether you're dressing a bun, serving a side portion, or preparing food, we offer a variety of dispense options to meet your needs.

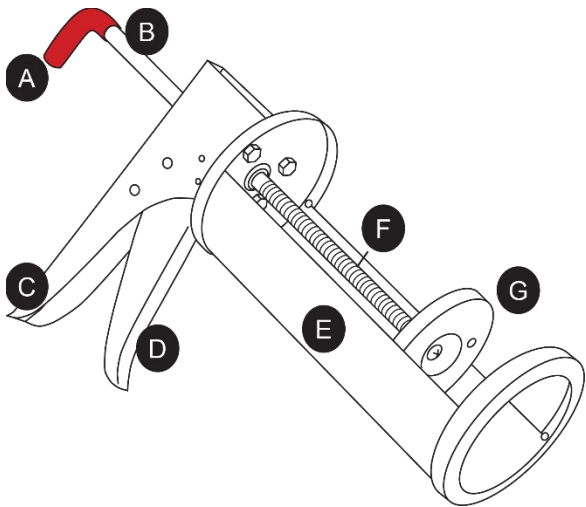
Need help or have questions? Contact Marmon Foodservice Technologies at: 800.722.7853.

Warranty

This product is warranted to be free from manufacturing defects for a period of 1 year from date of purchase. Proof of purchase required.

This warranty is subject to the following exceptions/conditions: 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.

Sauce Gun Dispenser Features



- A. Rod Tip
- B. Push Rod
- C. Handle
- D. Trigger
- E. Sauce Gun Barrel
- F. Rod Teeth
- G. Piston Pusher

Technical Specifications

Dimensions	3.44"W x 19.06"H x 7.60"D (8.73cm x 48.41cm x 19.30cm)
Shipping Weight	3.00 lbs (1.36 kg)
Certifications	

Sauce Gun Ordering Information

Model Number	Description	Handle Color
580-NMCC	.33 oz (9.44g) Sauce Dispenser	Red
581-NMCC	.5 oz (14.17g) Sauce Dispenser	White
582-NMCC	.66 oz (18.71g) Sauce Dispenser	Black
582-NMCCBLU	.66 oz (18.71g) Sauce Dispenser	Blue
583-NMCC	1 oz (28.34g) Sauce Dispenser	Green
584-NMCC	.6 oz (17g) Sauce Dispenser	White
589-NMCC	.25 oz (7.09g) Sauce Dispenser	Yellow
591-NMCC	.48 oz (13.60g) Sauce Dispenser	Blue

Dispenser Accessories and Replacement Parts

Model Number	Description	Order Quantity
136-1	Bottle Dispense Kit	9 per Case
155	Bottle Organizing Tray	1 per pkg
136-35	Retainers	10 per pkg
136-36	Spout Cap	10 per pkg
136-38S	Pistons	20 per pkg
136-41	Diffuser	10 per pkg

All accessories and replacement parts can be ordered on MarmonLink.com. Need help or have questions? Contact Marmon Foodservice Technologies at: 800.722.7853.



PRINCE CASTLE, INC., CAROL STREAM, IL 60188
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Part No. 406-509 Rev_A