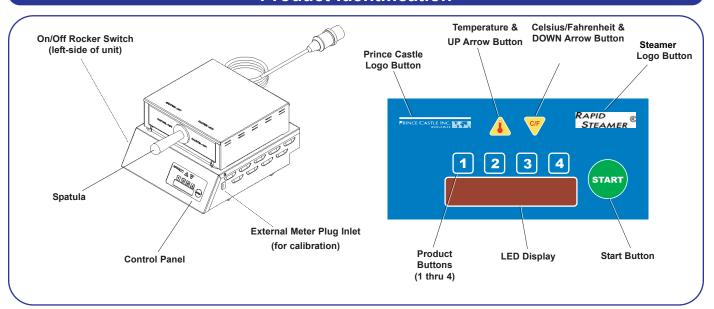
## **Product Identification**



## LIMITED WARRANTY

This product (with the exception of the water tube, part no. 625-197S) is warranted to be free from defects in material and/or work- manship for a period of two (2) years from date of original installation, not to exceed 30 months from date of shipment from our factory. P.C. Boards and Heater Assemblies are warranted for three (3) years from date of installation, not to exceed 42 months from date of shipment. 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 covers on location service (i.e. trip charges and/or mileage). Travel mileage is limited to 100 miles (200 kilometers) round trip (one trip warranty) from an authorized service agency or its sub-service agency.

This warranty is subject to the following exceptions/conditions:

- · Use of any non-genuine Prince Castle parts voids this warranty.
- · All labor shall be performed during regular work hours. Overtime premium will be charged to the buyer.
- 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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# PRINCE CASTLE INC.



355 East Kehoe Blvd. • Carol Stream, IL 60188 Phone: 630-462-8800 • Toll Free: 1-800-PCASTLE Fax: 630-462-1460 • www.princecastle.com

Printed in USA 0910 © 2003 Steamer 625-502revA



## Safety Information



## WARNING

Indicates information important to the proper operation of the unit. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.



## CAUTION

Indicates information important to the operation of the unit. Failure to observe may result in damage to the equipment.

## **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.

## Installation

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.

#### WATER CONNECTION REQUIREMENTS

If this is a new installation, accessory - 625-104 Regulatory Assembly Kit is required. You may also need accessory part #625-103 Coil Hose Kit Assembly. Always use area codes for determination.

NOTE: When installing this unit, the ambient temperature at the mounting site should not exceed 37.8°C (100°F) .

## **A** CAUTION

All electrical connections must be in accordance with local electrical codes and any other applicable codes.

Plug the unit into an applicable electrical receptacle. Connect the water line to the back of the unit.

## **A** CAUTION

Water connection must provide maximum water pressure of 20-30 psi (138-207 kPa).

## **Operation**



- A. Turn unit power On/Off switch to ON position. The display flashes PRINCE CASTLE for ten seconds.
- B. After ten seconds the display will show PR.E-HERT.

NOTE: The next-to-left most decimal point appears indicating power is applied to the platen. Platen will heat to the setpoint temperature.





- A. When the unit reaches the setpoint temperature, display will show the product name assigned to button 1.
  - B. If 1 is the desired product to be steamed, pull out the spatula and place the product onto the spatula, cut side

Or

press product buttons 2, 3 or 4, then place product on the spatula, cut side down.



Place the spatula fully into the unit and press the START button. The display will start to count down the steam cycle.



When steam cycle is complete, the unit will sound a tone and the display will flash REMOVE.

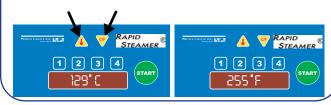
Pull out the spatula and remove the finished product.





## **Temperature Adjustment**

- A. Press and hold the TEMPERATURE button. The display will show the current temperature setting for Celsius (C) or Fahrenheit (F).
  - B. While holding the TEMPERATURE button, press the C/F button to change the setting between Fahrenheit and Celsius.
  - C. Release the TEMPERATURE button to store the new value.



- Platen temperature can be set between 129°-152°C (265°- 305°F).

  Pre-set at factory to 140°C (285°F).
  - A. Press the UP or DOWN Arrow buttons to scroll to the desired temperature.
  - B. Press the Steamer LOGO button to store the desired temperature and exit the SET TEMP mode.

NOTE: Pressing the PRODUCT 3 button at any time exits the Program mode without storing the change.





- A. Press the UP or DOWN Arrow buttons until the temperature readout matches the calibration reading.
  - B. Press the Steamer LOGO button to store the desired temperature and exit CAL TEMP mode.

NOTE: Pressing the Product 3 button at any time exits the Program mode without storing the change.







The CAL TEMP mode is used to calibrate the platen temperature with an external meter connected to the meter plug inlet on the bottom right side of the unit. Add ± 5°C (± 10°F).

#### Repeat Step 2A

- A. Press the UP and DOWN Arrow buttons to scroll to ERL TEMP.
- B. Press the Steamer LOGO button again to display the current calibration temperature.
- C. Press the PRODUCT 2 button to zero any previous calibration offset value. The display will now show the platen temperature without any calibration offset.





## **Factory Presets**

Loading factory presets restores the unit to factory settings and voids all user programmed information.

- A. During power up, press and hold both PRODUCT 1 and PRODUCT 4 buttons within 3 seconds. The display will flash PRESETS LOADED.
- B. Release both buttons.

Default Factory Presets:

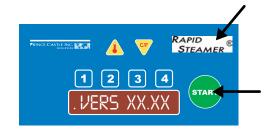
ON OFF Cycles



## **View Firmware Version**

Press and hold the Seamer LOGO button first, then press and hold the START button.

The display will show the current firmware version.



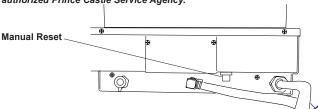
## **Manual Reset**

A hi-limit thermostat will turn off electrical power to the platen and control circuits if the unit overheats.

Turn the unit off and allow to cool (approximately 10-15 minutes).

A manual reset is located on the back of the unit. Once the unit has cooled sufficiently, press the manual reset and restart the unit.

NOTE: If the unit continues to shut-off due to overheating, contact your authorized Prince Castle Service Agency.





## **Programming Product Name & Water Cycle**

The Program button menus can be changed to any of the following menu items.

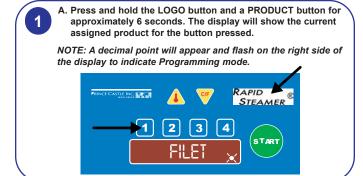
PROD1 thru PROD12 can be selected to program additional product names.

"---" can be used when no product name selection is desired.

 Filet
 Large
 PROD1
 PROD2
 PROD3

 PROD4
 PROD5
 PROD6
 PROD7
 PROD8

 PROD9
 PROD10
 PROD11
 PROD12
 ---



- 2
  - B. Press the UP or DOWN Arrow button to scroll through the product selections.
  - C. Press the Steamer LOGO button to store the new product name.

To enter custom product names, proceed to step 3.

NOTE: Pressing the Product 3 button at any time exits the Program mode without storing the change.





Press and hold the Prince Castle LOGO button first, then press and hold the Steamer Logo button for 6 seconds.

The display will show the product name with the left-most character display or decimal point flashing.

NOTE: Must be in Programming mode.



- A. Press the UP or DOWN Arrow buttons to change the left-most character.
  - B. Press the Product 1 or Product 4 button to move the cursor to the next character.
  - C. Repeat steps A and B for each character.
  - D. Press the Steamer LOGO button to store the new product name.

NOTE: Pressing the Product 3 button at any time exits the Program mode without storing the change.





The display now shows the product's water valve ON time in seconds.

FRINCE CASTLE INC.

RAPID

STEAMER

STEAMER





B. Press the Steamer LOGO button to store the new valve ON time.

NOTE: Pressing the Product 3 button at any time exits the Program mode without storing the change.



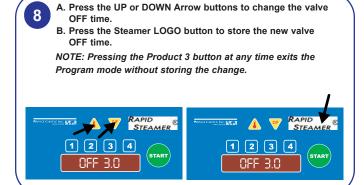


The display now shows the product's water valve OFF time in seconds.

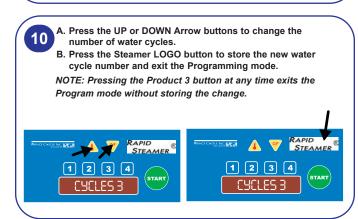
RAPID STEAMER

1 2 2 4











Platen temperature can be set between 129°-176°C (265°- 350°F).

A. Press the UP or DOWN Arrow buttons to scroll to the desired temperature.

B. Press the Rapids Steamer LOGO button to store the desired temperature.

NOTE: Pressing the PRODUCT 3 button at any time exits the Program mode without storing the change.

RAPID STEAMER

1 2 3 4

TEMP 215\*



# **Error Messages**

ERROR MESSAGES ACTION

No Heat Error. Call service technician.



# Cleaning - Daily PM Tasks

#### **▲WARNING**

Turn the unit off and unplug the power cord from the electrical receptacle. Proceed with caution, unit is still hot!

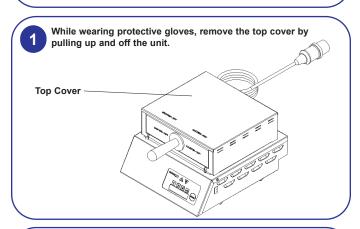
## **A** CAUTION

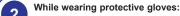
This unit is not watertight. Do not clean with a water jet/jet spray. Do not immerse the unit in water.

Do not use abrasive materials such as scrapers, steel wool, etc. to clean the spatula or steam chamber.

The following equipment is required:

- **Detergent or Cleaner**
- **Delimer/Lime Scale Remover** (as required)
- Sanitizer
- Clean sanitized towel
- Protective (insulated) gloves

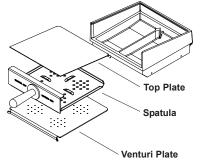






B. Remove the top plate by carefully sliding it forward and out of the unit.

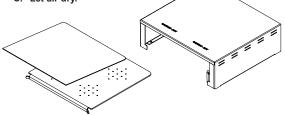
Remove the venturi plate.





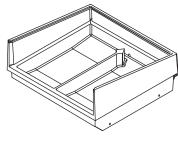
- Wash top cover, top plate, and venturi plate in a solution of detergent and water.
- B. Rinse with clean water, and then sanitize in a solution of sanitizer.

C. Let air dry.



Wipe the steam chamber surface with a clean sanitized cloth.

OPTIONAL: If the surface shows signs of excessive calcium and lime buildup, dissolve two teaspoons of delimer in a small coffee cup with 100ml of water. Pour half on each side. Using a clean sanitized towel, wipe the internal surfaces of the steam chamber. Allow to sit for 5 minutes. Using a clean sanitized towel, thoroughly rinse and wipe, the internal surfaces of the steam chamber.



Wash all external surfaces of the steamer with a solution of detergent and water. Using the solution in a spray bottle, spray directly onto a clean sanitized towel and wipe the unit

## **A** CAUTION

Do not spray directly on the unit or use abrasive cleaners!

Reassemble the unit.

Turn the unit on. When unit is preheated, run a minimum of four cycles to prime the unit and remove any residual cleaner.

It is recommended that the steamers go through a deliming procedure at least once a month. Some hard water areas may require increased deliming based upon actual buildup.



# **Cleaning - Monthly PM Tasks**

#### **AWARNING**

Turn the unit off and unplug the power cord from the electrical receptacle. Proceed with caution, unit is still hot!

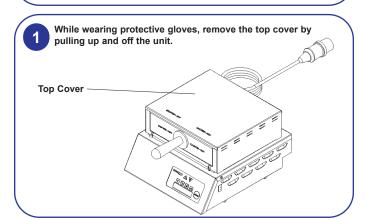
## **A** CAUTION

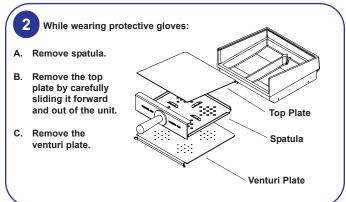
This unit is not watertight. Do not clean with a water jet/jet spray. Do not immerse the unit in water.

Do not use abrasive materials such as scrapers, steel wool, etc. to clean the spatula or steam chamber.

The following equipment is required:

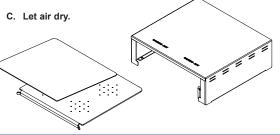
- Detergent or Cleaning Solution
- Delimer/Lime Scale Remover (as required)
- Sanitizer
- Clean sanitized towel
- Protective (insulated) gloves





- A. Wash top cover, top plate, spatula, and venturi plate in a solution of detergent and water.

   B. Rinse with clean water, and then sanitize in a solution of
  - sanitizer.



Pour a solution of Delimer into the steam chamber.
Let solution soak for at least 15 minutes.

IMPORTANT. It is not recommended to leave open container of delimer around



- A. Clean stem injection ports with a paper clip or small wire.
- B. Rinse with clean water.
- C. Wash all external surfaces of the steamer with a solution of detergent and water in a spray bottle.

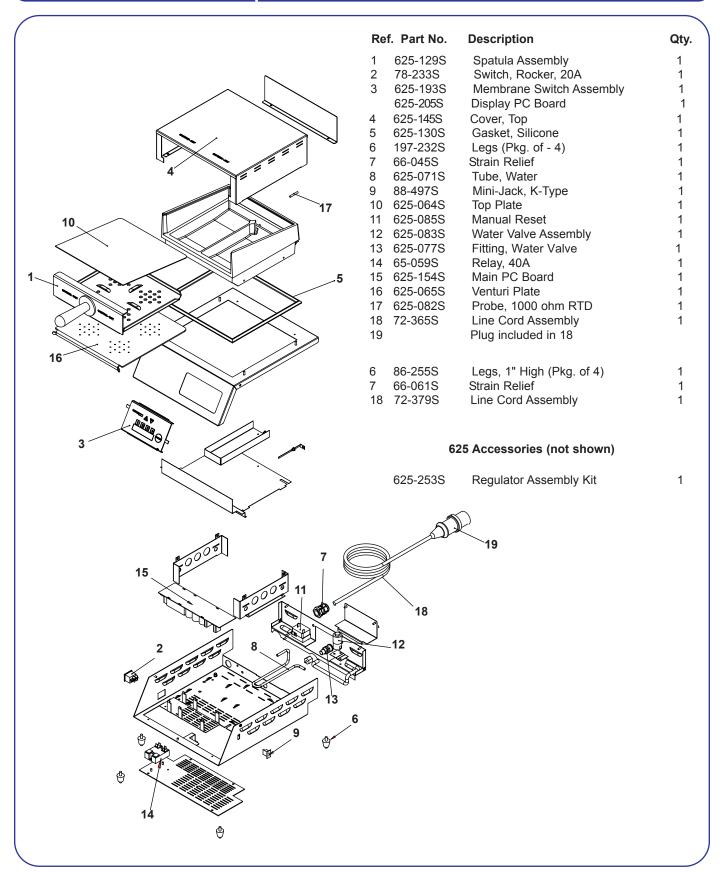
  Spray directly onto a clean sanitized towel and wipe
- the unit clean.
- D. Reassemble the unit.

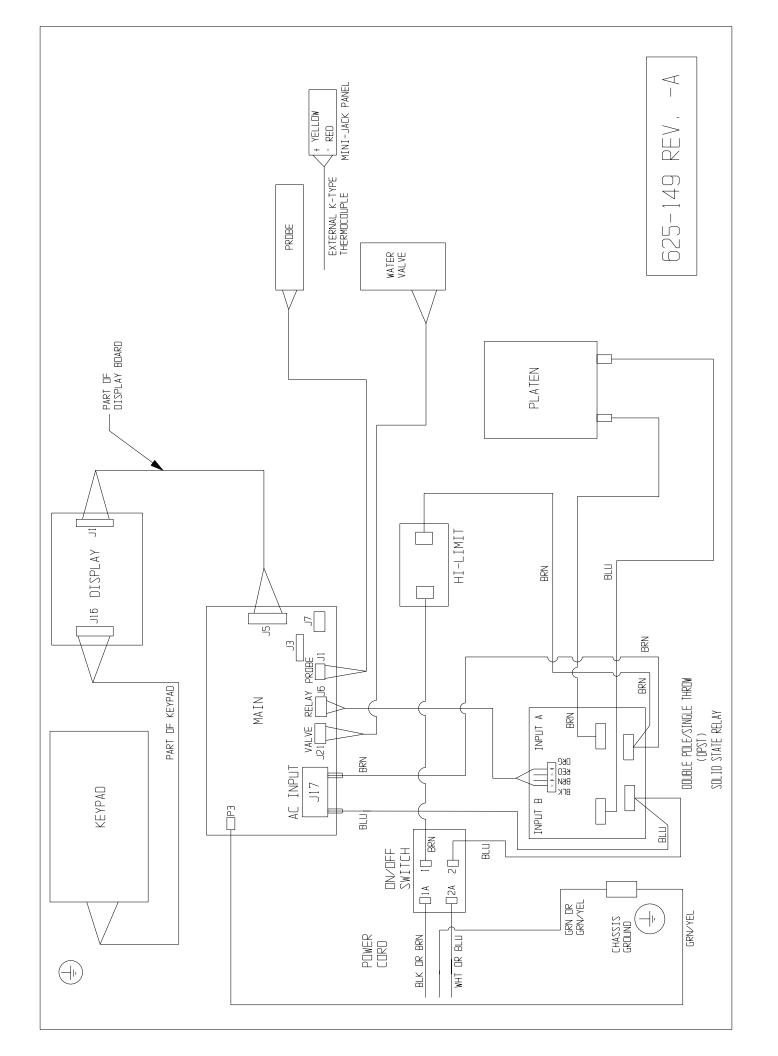
## **▲** CAUTION

Do not spray directly on the unit or use abrasive cleaners!



# **Exploded View and Parts List**







Notes



Notes



Notes