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Bakery Group

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Quality bakery equipment for over 90 years

Type K

Pancake Dispenser

OPERATION AND SERVICE MANUAL

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OPERATION INSTRUCTIONS FOR TYPE K DEPOSITORS

How to Operate Type K Depositors

1. See that the plunger is properly locked in place as per instructions on “How to Insert Plunger” below
2. Operate the machine while it is empty to be certain that it operates freely.
3. Set the dial adjustment as per instructions “How to use the dial adjustment,” to the size desired.
4. Fill the hopper with batter. Hold the machine over the mixing bowl, depress the knob all the way down and release to eject all of the air out of the valves.
5. Hold the bottom of the depositor about 1 ½ inches from the griddle. Depress knob, then release. Keep bottom of hopper filled to prevent air from getting into the valve mechanism.
6. If deposits are not the size desired, change the size by setting the dial adjustment.
7. The machine should be cleaned as soon as possible after use. Remove the plunger, following the instructions opposite. Then disassemble the plunger for cleaning, following the instructions opposite.
8. Wash and dry all parts of the depositor, oil lightly to prevent sticking, then reassemble, following the instructions on pages 6-7.

How to Insert the Plunger

Insert the plunger into the hopper, passing the plunger rod through the slot in the hopper arch. Then start the piston into the cylinder, as the piston enters the cylinder, the square key on the side of the upper bearing should be passed through the slot in the hopper arch. To lock in place, press down on the handle and lift the release tab to allow the upper bearing to be further depressed until the square key on the upper bearing which has passed through the hopper arch can be rotated ½ turn. When the upper bearing has been rotated ½ turn the release tab may be lowered and the peg key on the release tab will lock into the slot in the hopper arch.

How to Use the Dial Adjustment

The machine will deposit 8 different weights of batter by using the dial adjustment. The numbers on the dial, reading the number which is below the slot in which the selector pin is inserted, will indicate the sizes #1-#8. The largest deposit of batter is made by setting #8. 1. Push the dial down from the knob to release it from the peg. 2. Rotate the dial to the desired number. 3. Release the dial, sliding the peg into the slot. DO NOT try to change the dial setting without first depressing the spring to release the selector peg. DO NOT FORCE or use any tool on the dial. It operates freely when the instructions are followed.

How to Remove the Plunger

The plunger of the depositor is locked in place with a peg key, held in place by the operating spring. This key is fixed to the release tab, which is located under the lower end of the spring. By lifting on the release tab, the peg key can be raised out of the slot in the hopper arch; then by rotating the release tab and the upper bearing $\frac{1}{2}$ turn, the square key on the upper bearing can be cleared through the slot in the hopper arch. The plunger assembly may then be lifted up and removed from the hopper.

How to Disassemble the Plunger for Cleaning

Unlock the lock spring from the two legs on the tube, slide tube from the upper piston. Lift inner valve from the tube taking care not to force or drop this part as it is very delicate and can be easily damaged. After parts have been cleaned, they should be lightly oiled to prevent sticking. To reassemble, reverse the disassembly procedure, insert valve into the tube, being certain it is fully seated. Pass the tube legs through the upper piston and when fully seated, re-hook the lock spring.

Video of Type K Pancake Dispenser disassembly and reassembly is available by going to www.YouTube.com and searching “Belshaw Pancake Dispenser”

CARE, MAINTENANCE, and CLEANING INSTRUCTIONS for PLUNGERS and HOPPERS

The plungers and hoppers of your Type K Depositor are precision instruments built from alloy steel and aluminum. They should be handled with care to insure continued satisfactory performance.

When cleaning aluminum, selection of the right type cleaner is your most important consideration. Any household dish washing detergent which is safe for aluminum does a good job of cleaning and does not attack aluminum. Strong Alkali cleaners, such as lye, soda ash, and tri-sodium phosphate, will discolor or even corrode aluminum even in weak solutions.

DO NOT HANDLE ROUGHLY or drop on hard surfaces.

DO NOT MIX with other utensils in the sink when washing.

WASH BY HAND ONLY.

DO NOT ALLOW TO RUST. Always wash parts thoroughly.

DRY COMPLETELY AND THEN LUBRICATE with mineral oil or liquid shortening before storing or reinstalling in unit.

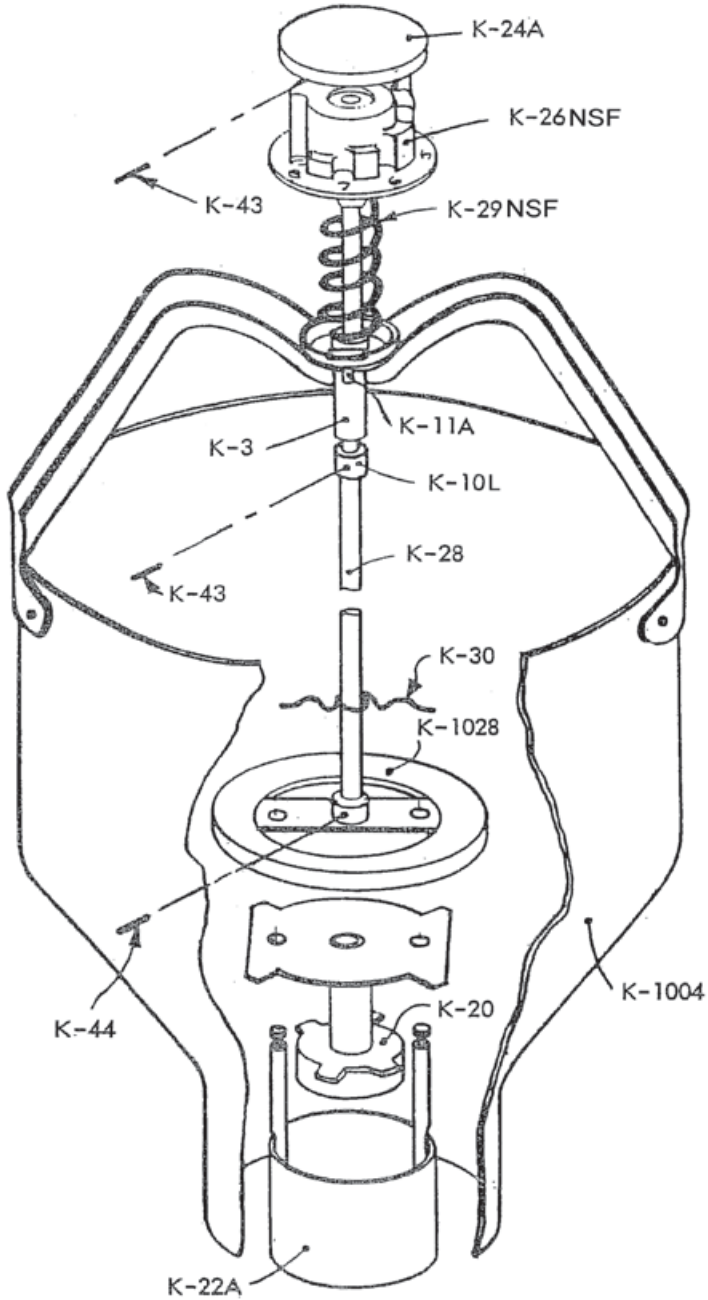
DO NOT FORCE the machine if it becomes jammed. Disassemble and remove any obstruction to prevent damage to the plunger.

WASHING PLUNGERS AND HOPPERS BY HAND

1. Remove plunger from hopper.
2. Use plenty of warm water.
3. Add cleaner approved for aluminum in concentrations recommended by manufacturer.
4. Presoak to loosen stubborn or dried-on deposits.
5. Use a non-scratching plastic scour cloth to remove soil and restore luster.
6. Rinse in clear hot water (170-190 deg.)
7. Wipe completely dry.
8. Dip plungers in mineral oil or liquid shortening to prevent rust and sticking.

SPECIAL INSTRUCTIONS FOR THE CARE OF PANCAKE PLUNGERS:

1. The pancake plunger must be disassembled and cleaned thoroughly after every use.
2. Remove plunger – Using thumb lift up on Spring Cup Lock Assembly (K-11A), turn 180 degrees, plunger should release from handle.
3. Remove Cage Assembly (K-22A) by releasing Lock Spring.
4. Remove Valve Assembly (K-20) from Cage Assembly (K-22A).
5. Clean all parts in warm water with recommended detergents.
6. Dry completely.
7. Reassemble plunger.



TYPE K PANCAKE DISPENSER PARTS BREAKDOWN

K-3	Notched lock
K-10L	Collar
K-11A	Spring Cup Lock Assembly
K-20	Valve Assembly
K-22A	Cage Assembly
K-24A	Pushbutton Assembly
K-26NSF	Dial
K-28	Center Rod (must be fitted at factory)
K-29NSF	Operating Spring
K-30	Lock Spring
K-43	Spring Pin (2) 5/64 x 1/2 SS. each
K-44	Groove Pin (5/64 x 1/2 SS.)
K-1004	Hopper and Bail Assembly
K-1028	Skirt Valve Assembly
K-1013	Plunger Sub-Assembly (plunger assembly without K-20 and K-22A) (Includes K-3, K-10L, K-11A, K-24A, K-26NSF, K-28, K-29NSF, K-30, K-43 (2 ea.), K-44, K-1028)
K-1013A	Plunger Assembly (entire plunger) (Includes K-3, K-10L, K-11A, K-20, K-22A, K-24A, K-26NSF, K-28, K-29NSF, K-30, K-43 (2), K-44, K-1028)

Note: The Type K Pancake Dispenser does not accept a Donut or Hushpuppy Plunger



Belshaw Adamatic Bakery Group Limited Warranty / Return Policy

Belshaw Adamatic Bakery Group (also referred to as "the Manufacturer") warrants parts of its manufacture and assembly of equipment to be free from defects in workmanship and material which would result in product failure under normal use and service. Belshaw Adamatic Bakery Group's entire liability under this Warranty is limited to either repairing or replacing at its factory or; on user's premises, at Belshaw Adamatic Bakery Group's option, any equipment or parts thereof, which shall be determined by the Manufacturer to be defective. If necessary to return parts to the factory they must be shipped transportation charges prepaid. **This shall be purchaser's sole and exclusive remedy.**

Belshaw Adamatic Bakery Group reserves the right to make changes in design; or add any improvement, at any time without incurring any obligations to install, the same, on equipment previously sold.

Belshaw Adamatic Bakery Group neither assumes nor authorizes any person to assume for it any obligation or liability in connection with the sale of the Manufacturer's products or parts thereof.

Possession, use/or operation of equipment, or parts sold hereunder for any other than their designed purpose, or use of equipment which is in poor repair, modified, improperly operated, or neglected is done at the owner's risk. Belshaw Adamatic Bakery Group hereby disclaims any liability for these actions and shall not be liable for defects in or for any damages or loss to the property sold which is attributable to such actions.

Under no circumstances shall Belshaw Adamatic Bakery Group be liable for any indirect, special, incidental, or consequential damages arising out of, or from the use of its product by buyer, its assignees, employees, agents or customers.

Warranty Period

This limited warranty covers parts manufactured by Belshaw Adamatic Bakery Group and assembly of equipment by the same, and shall extend for a period of one year from date of shipment and to the original owner only.

Limited Warranty

With respect to parts not manufactured by Belshaw Adamatic Bakery Group, warranty coverage shall be limited to the original part manufacturer's warranty, or the Belshaw Adamatic Bakery Group Limited Warranty, whichever is the lesser coverage period. In no case will the warranty be in excess of 18 months after date of shipment of the equipment. Replacement parts provided under the terms of this warranty are warranted for the remainder of the original warranty period applicable to the product.

Exclusions

This warranty excludes from its coverage and does not apply to: (a) solenoid and relay coils; (b) lamps; (c) "O" rings; (d) belts; and (e) impellers. These items are excluded because (1) failure is usually due to causes beyond our control; (2) it is not practical to accurately determine the failure cause; and (3) the normal life of the parts is shorter than our warranty period. This warranty also excludes the cost of labor for removing and replacing defective parts, other than the labor incurred directly by the Manufacturer when, in Belshaw Adamatic Bakery Group's opinion, a company repair of the item is justified.

Continued over page ►

Warranty Claims

Belshaw Adamatic Bakery Group takes pride in delivering problem-free equipment that gives years of service to owners and operators. In case of problems with your equipment, please follow the instructions below.

Report problems to your Distributor or Dealer

As soon as you discover a problem, contact the Distributor, Dealer, or other party from whom you purchased the equipment. They will notify Belshaw Adamatic for you. **Only Belshaw Adamatic Customer Service can approve or authorize warranty claims.**

Please state the following:

1. Your name, company name, and telephone number
2. The location, phone number, and contact name where the equipment is installed
3. The invoice number and date of purchase of the equipment
4. The Model and Serial Number of the equipment, as written on the data tag attached to the machine.
5. A description of the problem and how it occurred

Shipping Damage and Missing Items

Damage to the packaging or crate. On delivery, check all packages thoroughly for any sign of damage. In cases of visible damage, **always note the damage on the Delivery Receipt.** Failure to note damage is taken by the Freight Carrier to mean that the package is in good condition at time of receipt, and can result in denial of a Freight Claim. Take photographs that clearly show the damage.

Damage to equipment. If you find any damaged equipment inside the shipment, photograph the damage both inside and outside of the package. Do not throw the packaging away. Photos of the package and contents are needed to show the condition of the equipment at the time it was received.

Missing Items. As soon as you believe any items to be missing from a shipment, report this to the Distributor or Dealer from whom the equipment was purchased. If possible, photograph the entire contents of the delivery and email this to your Distributor or Dealer, or to Belshaw Adamatic Customer Service at service@belshaw.com.

Returning Parts and Equipment to Belshaw Adamatic Bakery Group

Under the terms of the warranty, you may be asked to return defective parts to Belshaw Adamatic Bakery Group. These should be clearly labeled with a Return Goods Authorization Number ("RGA Number") given to you by your distributor, or by Belshaw Adamatic Customer Service. Parts received without an RGA Number will not be processed. All parts should be shipped freight prepaid by the customer to Belshaw Adamatic at the address below.

Contacting Belshaw Adamatic Bakery Group

At any time, you can contact Belshaw Adamatic Bakery Group customer service for assistance

Belshaw Adamatic Bakery Group Customer Service
814 44th St. NW, Suite 103,
Auburn WA 98001, USA
Phone: 800-578-2547 (USA/ Canada) or (+1)206-322-5474 (Worldwide)
Email: service@belshaw.com
Office Hours: Monday – Friday, 6am to 4pm, USA Pacific Time

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