

**CONDIMENT DISPENSING SYSTEMS
MODELS MCD-PP1000-1, MCD-PP1000-2 & MCD-PP1000-3**

THIS EQUIPMENT CHAPTER SHOULD BE INSERTED
IN THE EQUIPMENT MANUAL

MANUFACTURED
FOR
McDONALD'S ©
BY
PERFECTION EQUIPMENT, INC.
4259 LEE AVENUE
GURNEE, ILLINOIS 60031
PHONE (847)-244-7200
(800) 356-6301



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This manual is for the exclusive use of licensees and employees of McDonald's Systems, Inc.

INTRODUCTION

Models MCD-PP1000/1, MCD-PP1000/2 and MCD-PP1000/3 manual Hand-pumps manufactured by PERFECTION EQUIPMENT INC. for McDonald's Corporation, are designed to dispense Ketchup and Barbecue sauce directly onto food products or into soufflé cups.

Designed as a direct replacement for existing dispensers.

Entirely mechanical operation.

For use in shallow 2qt fountain jars, deep 3qt fountain jars or 7qt insets.

½ ounce portions every pump.

No disassembly required for sanitizing.

No drip spout.

WARRANTY

Manufacturers limited warranty for Model #s MCD-PP1000/1-MCD-PP1000/2 and MCD-PP1000/3 condiment pumps.

Perfection Equipment Inc. warrants that the equipment manufactured by us will be free of defects in material and workmanship for a period of two years from date of shipment, provided said equipment has been properly installed and subject to good maintenance and cleaning practices.

Should the pump fail due to breakage of any internal components, the pump will be replaced free of charge, on receipt of the defective unit.

Please contact the factory for approval prior to returning your defective equipment.

Tel 800-356-6301, ask for service.

EXCEPTION TO THE ABOVE.

Should the spring fail at any time during the two-year warranty period. Please contact Perfection Equipment Inc. and a replacement spring and change out instructions will be dispatched to you free of charge.

Should the pump handle not return to the top after dispensing and has to be pulled upwards the likely problem is spring failure.

Please contact the factory for a replacement spring.

Tel # 800-356-6301, ask for service.

DO NOT RETURN THE PUMP TO THE MANUFACTURER DUE TO SPRING FAILURE.



MODEL #MCD-PP1000-1 (FRONT OF HOUSE) MANUAL HAND-PUMP



DESCRIPTION

Direct Replacement for Existing Hand Pumps.
To be Used With 2-Quart Fountain Jar (PEI Part #00-C200).
Available Sliding Cover Lock To Be Used With Containers (Optional – PEI Part #00-206)

PERFORMANCE

Product: Ketchup or BBQ Sauce
½ Ounce Portion Every Pump
No Disassembly Required For Sanitizing (Clean-in-Place)
No Drip Spout

INSTALLATION

Fits Directly into Existing Front-of-House Condiment Dispensing Counter.
To Be Used With 2-Quart Fountain Jar Only

Approximate Ship Weight: 5 pounds
Kay Chemical Tested





MODEL #MCD-PP1000-2 (FRONT OF HOUSE) MANUAL HAND-PUMP



DESCRIPTION

Direct Replacement for Existing Hand Pumps.
To be Used With 3-Quart Fountain Jar (PEI Part #00-C202).
Available Sliding Cover Lock To Be Used With Containers (Optional – PEI Part #00-206)

PERFORMANCE

Product: Ketchup or BBQ Sauce
½ Ounce Portion Every Pump
No Disassembly Required For Sanitizing (Clean-in-Place)
No Drip Spout

INSTALLATION

Fits Directly into Existing Front-of-House Condiment Dispensing Counter.
To Be Used With 3-Quart Fountain Jar Only

Approximate Ship Weight: 5 pounds
Kay Chemical Tested





MODEL #MCD-PP1000-3 (FRONT OF HOUSE) MANUAL HAND-PUMP



DESCRIPTION

Direct Replacement for Existing Hand Pumps.
To be Used With 7-Quart Inset (PEI Part #00-C215).
Available Cover Lock To Be Used With Containers (Optional – PEI Part #00-226)

PERFORMANCE

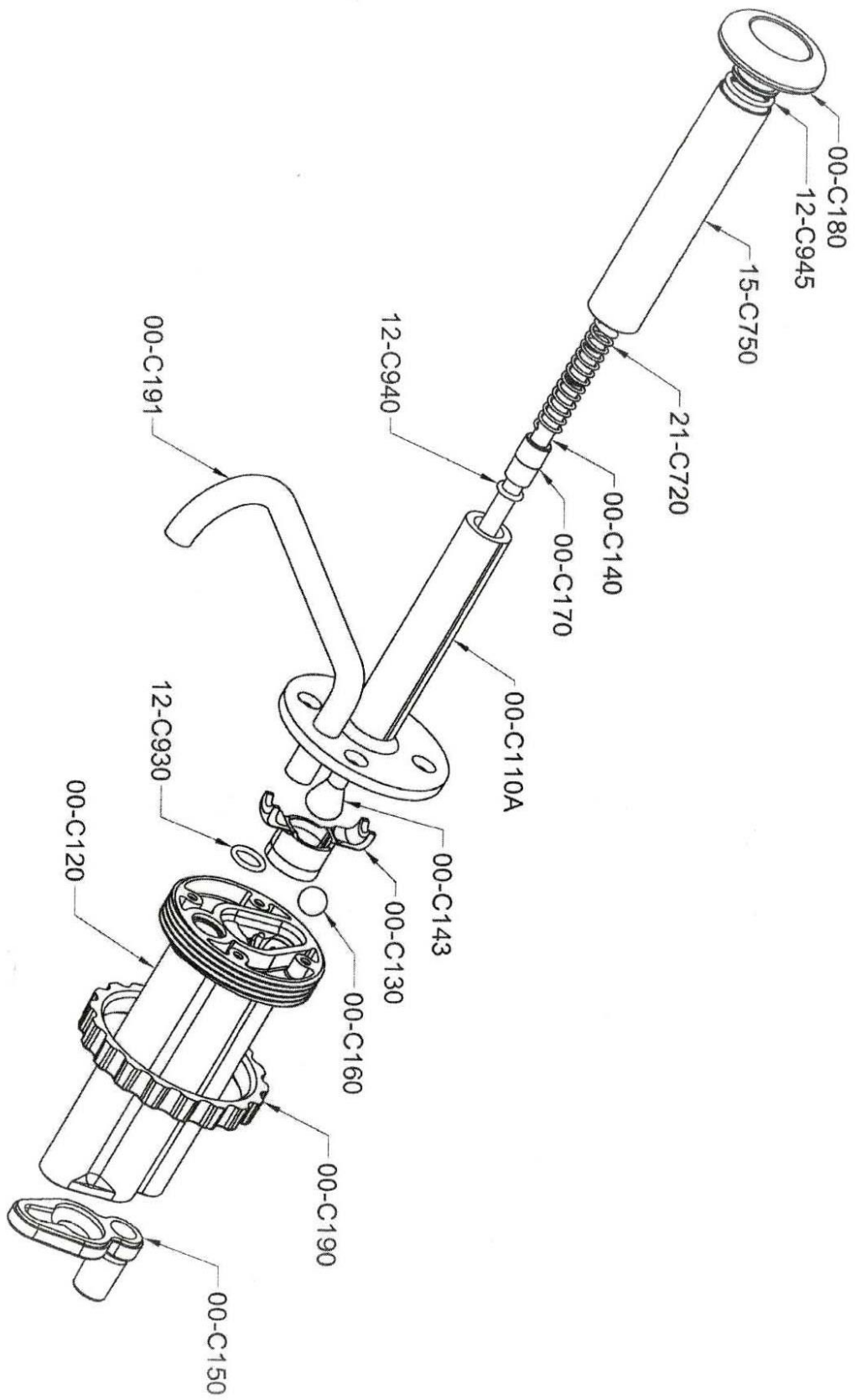
Product: Ketchup or BBQ Sauce
½ Ounce Portion Every Pump
No Disassembly Required For Sanitizing (Clean-in-Place)
No Drip Spout

INSTALLATION

Fits Directly into Existing Front-of-House Condiment Dispensing Counter.
To Be Used With 7-Quart Inset Container Only

Approximate Ship Weight: 5 pounds
Kay Chemical Tested





PERFECTION EQUIPMENT, INC.
 4259 LEE AVE., GURNEE, IL. 60031
 VOI (847)224-7200 FAX (847)244-7205

PRODUCT: **CONDIMENTS** PART NAME: **HAND PUMP**

DATE: 07/10/03 DESCRIPTION: EXPLODED VIEW WITH PART NUMBERS

DRAWN: R. MANETTI DATE: 07/10/03 FILE LOCATION: T:\HAND PUMP\NSF SUBMITTALS\JUNE-2003

NOTE: UNLESS NOTED ALL DIMENSIONS INCHES ±1/32 SCALE: NONE DRAWING NUMBER: PP-1000 HAND PUMP (EXPLODED WITH NEW HANDLE) REVISION: SHEET 1 OF 1

PARTS IDENTIFICATION

#	PART #	DESCRIPTION
1	00-C180	HANDLE
2	12-C945	HANDLE O'RING
3	15-C750	HANDLE SLEEVE
4	21-C720	SPRING
5	00-C140	PISTON ROD
6	00-C170	FOLLOWER
7	12-C940	PISTON ROD O'RING
8	00-C110A	UPPER PUMP
9	00-C191	SPOUT
10	00-C143	PISTON BALL
11	00-C130	PISTON
12	12-C930	SPOUT O'RING
13	00-C160	S/S CHECK BALL
14	00-C120	LOWER PUMP ASSEMBLY
15	00-C190	NUT

CONDIMENT DISPENSERS
MODELS MCD-PP1000/1, MCD-PP1000/2 & MCD-PP1000/3

OPERATING INSTRUCTIONS

1. These hand-pumps are designed as a direct replacement for existing condiment hand-pumps and should fit into existing fountain jars.
2. Before using your hand-pump for the first time, it should be cleaned and sanitized as detailed in the attached cleaning procedures.
3. Having sanitized the pump, fill fountain jar with desired amount of ketchup or barbecue sauce.
4. Place pump with lid attached so that the body of the pump is immersed in product. Slide on locking cover (if applicable).
5. Place a suitable container under the dispense spout and depress handle repeatedly until product flows smoothly. When correctly primed, pump should dispense ½ ounce of product for each dispenses stroke.

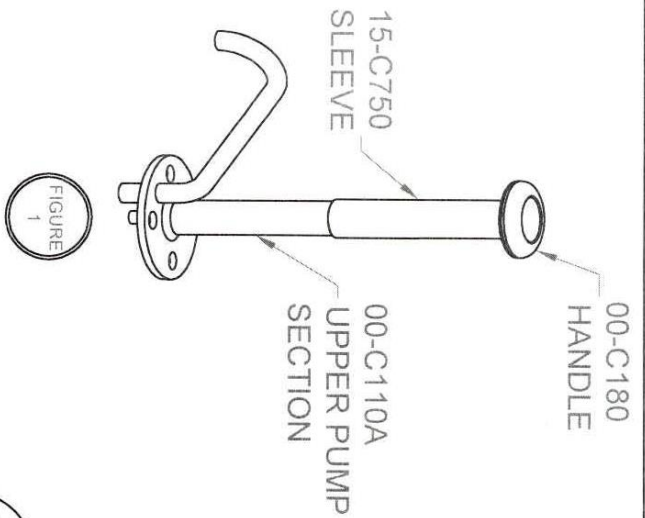
TROUBLESHOOTING

1. Always sanitize pump prior to operating for the first time. This procedure both sanitizes and lubricates the internal components, assisting the priming of the pump.
2. If handle does not automatically return to top after dispensing. First clean and sanitize pump thoroughly. If this does not cure the problem, the spring is probably faulty and needs to be replaced. Refer to spring changing instructions page 9.

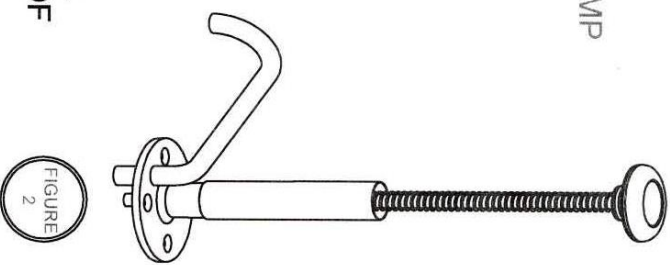
ORDERING PARTS

1. There are few parts that can be changed with the exception of the spring but if for any reason you need to order parts or talk to a service technician about the operation of the pump. Please contact Perfection Equipment at 1-800-356-6301 and ask for the parts department.

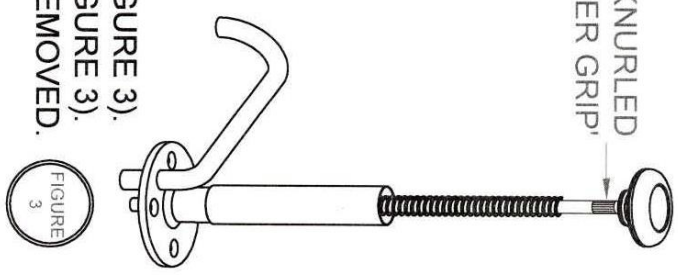
CAUTION: BEFORE ATTEMPTING ANY REPAIRS - REMOVE JEWELRY. BE SURE HANDS ARE CLEAN. RESTRAIN ALL LOOSE HAIR AND CLOTHING. ALWAYS WEAR PROTECTIVE EYE GEAR. NEVER POINT THE SPRING AT ANYONE.



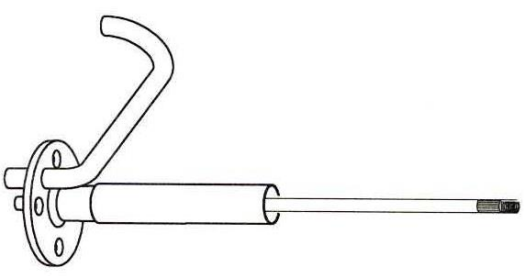
FIRMLY GRASP 00-C180 HANDLE AND SLOWLY TWIST 15-C750 SLEEVE DOWNWARDS UNTIL SLEEVE IS RELEASED FROM CAP. SLIDE SLEEVE TO THE BOTTOM OF 00-C110A UPPER PUMP SECTION. (SEE FIGURE 2)



KNURLED 'FINGER GRIP'



PULL 21-C720 SPRING AWAY FROM 00-C180 HANDLE (SEE FIGURE 3). GRASP THE 00-C141 PISTON ROD BY THE KNURLING (SEE FIGURE 3). SLOWLY TWIST 00-C180 CAP COUNTER CLOCKWISE UNTIL REMOVED. (SEE FIGURE 4). REMOVE BROKEN SPRING ALSO SHAKE OUT ANY BROKEN BITS REMAINING IN THE 00-C110A PUMP SECTION.



REPLACE BROKEN SPRING ONLY WITH APPROVED **PERFECTION 21-C720 SPRING**. FIRMLY GRASP AND COMPRESS SPRING UNTIL KNURLED FINGER GRIP IS EXPOSED. REPLACE CAP. SLIDE 15-C750 SLEEVE INTO POSITION (SEE FIGURE 1).

NSF APPROVED CLEANING INSTRUCTIONS MODEL PP-1000 HAND PUMP

1. CLEAN AND SANITIZE EXTERIOR OF DISPENSING NOZZLE BY WIPING WITH A CLEAN TOWEL THAT HAS BEEN SOAKED IN SANITIZER SOLUTION.
2. FILL A CLEAN, SANITIZED CROCK WITH HOT WATER AND MILD DETERGENT.
3. FILL A SECOND CLEAN, SANITIZED CROCK WITH WARM WATER.
4. FILL A THIRD CLEAN, SANITIZED CROCK WITH SANITIZER SOLUTION PER PACKAGE DIRECTIONS (ECOLAB TRIPLET OR EQUIVALENT).
5. REMOVE THE PUMP TO BE CLEANED FROM ITS CROCK AND RINSE THE PRODUCT FROM THE OUTER SURFACE UNDER RUNNING WATER.
6. REMOVE THE NUT FROM THE UNDERSIDE OF THE CROCK LID AND SLIDE THE PUMP OUT OF THE LID.
7. USE A BRUSH TO REMOVE ANY PRODUCT FROM THE THREADS OF THE PUMP AND THE NUT.
8. HOLD THE PUMP WITH THE INLET FITTING IN THE CROCK WITH HOT WATER AND DETERGENT AND OPERATE THE PUMP UNTIL ALL PRODUCT IS DISPENSED AND CLEAN SOLUTION COMES OUT.
9. REPEAT STEP 8 WITH THE CROCK OF WARM WATER.
10. REPEAT STEP 8 WITH THE CROCK OF SANITIZER SOLUTION.
11. ALLOW THE PUMP AND NUT TO SOAK FOR 5 MINUTES IN THE SANITIZER.
12. RINSE THE EXTERIOR OF THE PUMP AND THE NUT WITH FRESH WATER AND REASSEMBLE THE PUMP TO ITS CROCK LID WITH THE NUT.

REINSTALL THE PUMP IN A CROCK OF FRESH CONDIMENT AND OPERATE THE PUMP UNTIL A SMOOTH STREAM OF PRODUCT DISPENSES.