OPERATION INSTRUCTIONS FOR TYPE K DEPOSITORS

(Video of Type K Pancake Dispenser disassembly and reassembly is available at http://www.belshaw.com/support)

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 ½ 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 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.

How to Replace 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 Operate the Type K and Batter Boy Depositors
1. See that the plunger is properly locked in place as per instructions on “How to replace plunger.”
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, fryer, or cupcake pan. Depress knob, then release. Keep 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 above. Then disassemble the plunger following the instructions.
8. Wash and dry all parts of the depositor, oil lightly to prevent sticking, then reassemble, following the above instructions.
**CARE, MAINTENANCE, and CLEANING INSTRUCTIONS for PLUNGERS and HOPPERS**

The plungers and hoppers of your Type K are precision instruments built from alloy steels 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.

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.

**NOTE: O-Rings are not used on plungers for Type K Depositors**
PARTS BREAKDOWN

K-3 Notched lock
K-10 Collar
K-11A Spring Cup Lock Assembly
K-20 Valve Assembly
K-22A Cage Assembly
K-24A Pushbutton Assembly
K-26 Dial
K-28 Center Rod  
(must be fitted at factory)
K-29 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-1013A Plunger Assembly  

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

K-4 Dial
K-7 'T' Handle
K-10L Collar
K-11A Spring Cup Lock Assembly
K-15 Center Rod
  (must be fitted at factory)
K-16 Operating Spring
K-17 Piston (1-9/16”)
K-43 Spring Pin (2)
K-44 Groove Pin (2)
K-1004 Hopper and bail assembly (1-9/16”)
K-1024 Spider Valve assembly
K-1026 Floating Valve assembly (1-9/16”)
K-1011S Star Plunger assembly (1-9/16”)
K-1024, K-1025, K-44)
K-1011A Plain Plunger assembly (1-9/16”)
K-1025, K-44)
K-1042 Plain Plunger assembly (1” mini)
K-1025, K-44)

Type K Donut Depositor also accepts these plungers:
K-1013A Pancake Plunger Assembly (1-9/16”)
K-30, K-43 (2), K-44, K-1028)
K-1038 Hushpuppy Plunger Assembly (1-9/16”)
K-1026)

Note 1  The depositor accepts EITHER a 1” plunger OR a 1-9/16” plunger.
Different sizes are not interchangeable
PARTS BREAKDOWN

K-3  Notched lock
K-4  Dial
K-7  ‘T’ Handle
K-10L Collar
K-11A Spring Cup Lock Assembly
K-53 Center Rod (must be fitted at factory)
K-16 Operating Spring
K-51 Piston (1-9/16”)
K-43 Spring Pin (2) 5/64 x 1/2 SS. each
K-44 Groove Pin (2) 5/64 x 1/2 SS. each
K-1004 Hopper and Bail Assembly
K-1024 Spider Valve Assembly
K-1026 Floating Valve Assembly

Also accepts:
K-1013A Pancake Plunger Assembly (1-9/16”)
K-1011A Plain Donut Plunger assembly (1-9/16”)
K-1011S Star Donut Plunger assembly (1-9/16”)
TABLES AND FORMULAS USED IN DONUT MAKING

Calculating Correct Water Temperature

The following is an example of how to calculate the correct water temperature to use. You must use your own room temperature, dry mix temperature, desired batter temperature, and, if you are making yeast-raised donuts, estimated temperature increase during mixing.

<table>
<thead>
<tr>
<th>Cake Donuts</th>
<th>Yeast-Raised Donuts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Room temperature</td>
<td>°F</td>
</tr>
<tr>
<td>72</td>
<td>22.2</td>
</tr>
<tr>
<td>Dry mix temperature</td>
<td>+70</td>
</tr>
<tr>
<td>Total A</td>
<td>142</td>
</tr>
<tr>
<td>Desired batter temperature</td>
<td>x3</td>
</tr>
<tr>
<td>Total B</td>
<td>225</td>
</tr>
<tr>
<td>-Total A</td>
<td>142</td>
</tr>
<tr>
<td>Desired water temp. for cake donuts</td>
<td>83°F</td>
</tr>
<tr>
<td>Temperature increase during mixing (average: 30°F/17°C)</td>
<td>-30</td>
</tr>
<tr>
<td>Desired water temperature for yeast-raised donuts</td>
<td>68°F</td>
</tr>
</tbody>
</table>

Temperature Conversion

To convert temperatures from Fahrenheit to Celsius, subtract 32 from °F and divide the result by 1.8. For example, 212°F - 32/1.8 = 100°C.

To convert temperatures from Celsius to Fahrenheit, multiply °C by 1.8 and add 32 to the result. For example, (100°C x 1.8) + 32 = 212°F.

<table>
<thead>
<tr>
<th>°F</th>
<th>°C</th>
<th>°F</th>
<th>°C</th>
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</thead>
<tbody>
<tr>
<td>55</td>
<td>12.8</td>
<td>340</td>
<td>171.1</td>
</tr>
<tr>
<td>60</td>
<td>15.6</td>
<td>345</td>
<td>173.9</td>
</tr>
<tr>
<td>65</td>
<td>18.3</td>
<td>350</td>
<td>176.7</td>
</tr>
<tr>
<td>70</td>
<td>21.2</td>
<td>355</td>
<td>179.4</td>
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<tr>
<td>75</td>
<td>23.9</td>
<td>360</td>
<td>182.2</td>
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<tr>
<td>80</td>
<td>26.7</td>
<td>365</td>
<td>185.0</td>
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<tr>
<td>325</td>
<td>162.8</td>
<td>370</td>
<td>187.8</td>
</tr>
<tr>
<td>330</td>
<td>165.6</td>
<td>375</td>
<td>190.0</td>
</tr>
<tr>
<td>335</td>
<td>168.3</td>
<td>380</td>
<td>193.3</td>
</tr>
</tbody>
</table>

PLEASE READ THESE TERMS AND CONDITIONS VERY CAREFULLY:

THE TERMS AND CONDITIONS FOR ALL BELSHAW ADAMATIC BAKERY GROUP (“SELLER”) EQUIPMENT, PARTS, AND SERVICE PROJECTS ARE LIMITED TO THOSE CONTAINED HEREIN. ANY LANGUAGE THAT IS IN ADDITION TO OR DIFFERENT FROM THAT WHICH IS WRITTEN IN THESE STANDARD TERMS AND CONDITIONS IN ANY FORM DELIVERED BY YOU (“BUYER”) ARE HEREBY DEEMED TO BE MATERIAL ALTERATIONS WHICH SHALL BE OBJECTED TO AND REJECTED UNLESS AGREED TO BY THE SELLER PRIOR TO THE PURCHASE. NO CHANGES WILL BE PERMITTED AFTER THE PURCHASE PROCESS.

BY ACCEPTING DELIVERY OF THE EQUIPMENT, PARTS OR SERVICES, THE BUYER AGREES TO AND ACCEPTS ALL THE STATED TERMS AND CONDITIONS OF SALE UNLESS THE SELLER AND THE BUYER HAS SIGNED A SEPARATE AGREEMENT, IN WHICH CASE THE SEPARATE AGREEMENT WILL GOVERN. UNLESS OTHERWISE SPECIFIED, THESE TERMS AND CONDITIONS OF SALE APPLY TO ALL EQUIPMENT AND/OR PARTS SOLD BY THE SELLER. DUE TO THE COMPLEXITY OF EITHER BELSHAW OR ADAMATIC INDUSTRIAL EQUIPMENT, A SEPARATE TERMS AND CONDITIONS OF SALE DOCUMENT WILL BE WRITTEN SPECIFIC FOR THE PROJECT OR EQUIPMENT BEING SOLD AND WILL REQUIRE THE SIGNATURE OF THE BUYER.

TERMS AND CONDITIONS OF SALE FOR ANY SHIPMENT MADE OUTSIDE THE UNITED STATES WILL REQUIRE REVISION AS THESE STANDARD TERMS AND CONDITIONS WILL NOT APPLY IN MOST CASES. ANY EQUIPMENT SOLD IN THE UNITED STATES AND EXPORTED TO AN INTERNATIONAL COUNTRY WITHOUT THE WRITTEN CONSENT OF THE SELLER WILL BE CAUSE FOR ALL WARRANTY AND RETURN PROVISIONS TO BE DEEMED NULL AND VOID.

EXECUTION:

Upon execution of this Agreement or upon delivering of an order for products, services, or equipment identified in this Agreement (hereinafter collectively the “Equipment”), the Buyer agrees to the following applicable terms and conditions.

DELIVERY and STORAGE:

Unless otherwise agreed to, all shipments are made F.O.B. Seller’s shipping point, Auburn, WA. Risk of loss, damage or shortage shall pass from the Seller to the Buyer upon delivery to and receipt by the freight carrier from the Seller. Although the Seller will use all reasonable efforts to meet quoted and acknowledged delivery dates, they are approximate and not guaranteed. The Seller reserves the right to make partial shipments unless otherwise agreed to prior to the purchase. If the shipment
is postponed or delayed for any reason by the Buyer, the Buyer agrees to reimburse the Seller for all storage costs and any other expenses resulting from this.

Damaged Shipment — As a matter of customer service, the Seller will assist in filing damage or shortage claims, provided the equipment was shipped prepaid and add. If the shipment was sent “Freight Collect,” the Buyer has the full responsibility of filing the claim against the freight company. In all cases, the Buyer has the responsibility to inspect the shipment for completeness and to assure it is free of any visible damage. If the order does not appear complete or there is visible damage, the Buyer must mark “shipment not complete” or “visible damage upon receipt” on the Bill of Lading and notify the Seller and freight carrier no later than one (1) day after the shipment was received. To make resolution of the claim easier, it is recommended that the Buyer photograph all visible damage and forward copies to the Seller and freight carrier. All concealed freight damage claims must be submitted to the freight carrier no later than fifteen (15) calendar days after receipt of the shipment.

INSTALLATION:
Where applicable, the Buyer at its own expense shall arrange for timely completion of all necessary preparations for installation, including permits and utilities (water, gas, electricity, HVAC, etc.) for the purchased equipment. All utilities must conform to equipment requirements as provided by Seller. The Buyer is responsible for the construction of foundations or flooring under the equipment. The Buyer shall provide safe, suitable working conditions for the installation of the equipment. The Buyer is responsible for the cost of modifying equipment sold by the Seller in order to comply with federal, state and local codes. If installation, trial run or start-up cannot begin, continue or be accepted due to a cause for which the Seller has no control, the Buyer shall pay the Seller for any delays, waiting time or travel expenses incurred as a result of this.

SALES TAX:
It is the responsibility of the Buyer to collect and/or pay all Sales, Use or other applicable taxes to the local state taxing authority, as required by law. The Buyer must submit a signed Resale Certificate for equipment purchased for resale or a signed Manufacturer’s Sales and Use Tax Exemption Certificate for equipment engaged in manufacturing product for resale. The manufacturing exemption regulations vary from State to State; please consult your tax consultant for your exemption qualification. Further, the Buyer shall indemnify and hold harmless Belshaw Adamatic Bakery Group for all costs, expenses and/or penalties for the failure to pay sales, use or other applicable taxes.

UCC FILINGS:
Where applicable, the Buyer understands and agrees that the Belshaw Adamatic Bakery Group retains title of all equipment until said equipment is paid for in full. Further, the Buyer agrees that as part of the sales contract they will be required to sign a Security Agreement. Further, the Buyer agrees that the Belshaw Adamatic Bakery Group may file any and all protective UCC filings in relation to the Equipment or this Agreement including, but are not limited to, financing statements, financing statement amendments, correction statements, information requests, and addendums to the full extent allowed by law (hereinafter collectively the “UCC Filings”).

By executing this Agreement, the Buyer represents that the Buyer is fully authorized, as either a principal of the Buyer or a personal guarantor of the Buyer, to enter into all obligations related to the UCC filings

In states where permissible, the Buyer explicitly authorizes the filing and recording of UCC financing statements showing the Belshaw Adamatic Bakery Group’s interest in the Equipment as a secured party and grants the Belshaw Adamatic Bakery Group the right to execute Buyer’s name as debtor thereto. The Buyer further agrees to provide the Belshaw Adamatic Bakery Group any and all requested information necessary for any UCC Filings. This information includes but is not limited to all current address, contact information, organization identification number, and any other information as required.

CREDIT INFORMATION:
The Buyer further authorizes Belshaw Adamatic Bakery Group and its actual or potential affiliates, successors, designees, or assignees to obtain consumer credit reports relating to the Buyer’s credit history and/or creditworthiness. The Buyer’s authorization shall extend to obtaining a credit profile in considering this application and subsequently for the purposes of update, renewal or extension of such credit or additional credit and for reviewing or collecting the resulting account. The Buyer also authorizes the Belshaw Adamatic Bakery Group, trade references, and financial institutions the right to release credit information.

LIMITED WARRANTY:
This document is a summary of the major features of the Seller’s warranty. Please reference the Seller’s Limited Warranty document for complete details of our warranty program. The Seller warrants its equipment to be free from defects in workmanship and material which result in equipment failure under normal use and service. The Seller’s entire liability under this Warranty is limited to repairing or replacing free of charge (at the Seller’s factory or at Buyer’s premises as determined by Seller) any equipment or parts thereof which are determined to be defective by the Seller. Unless otherwise specified or agreed to by the Seller, all equipment carries a parts and labor warranty for a period of one (1) year from the date of shipment, with the following limitations:

- Consumable parts and wear items (i.e., lights, gaskets, seals, O-rings, etc.) are not warranted.
- Routine general maintenance, preventative maintenance, periodic adjustments and/or de-liming is not warranted.
- Equipment or component failures resulting from out-of-spec utilities (i.e., improper water quality, incorrect power input, etc.) are not warranted.
- Warranty coverage only applies to equipment sold to the original Buyer and/or End User at its original place of installation. This warranty is not transferable.
- Shipping damage is not warranted.
- Pumps and Motors on the SF line of Shortening Filters (SF18, SF24, SF34) are not warranted.
warranted where (non-liquid) Trans Fat Free shortening is used.

The Seller has sole and final discretion in determining whether a warranty claim is due to defects in workmanship or material. No warranty shall apply in the event of modifications, abuse, improper use, abnormal operating conditions or failure to follow all specified maintenance and cleaning procedures. Should any equipment require repairs or replacement under this warranty, the Seller may use later-generation or equivalent parts with the same functions or features as the parts being repaired or replaced. Repair and replacement materials and labor not covered by warranty shall be at the Buyer’s expense.

This Limited Warranty is provided by the Seller with respect to equipment or parts and is in lieu of and excludes all other warranties, express or implied, arising by operation, law or otherwise, including, without limitation, merchantability and fitness for a particular purpose, whether or not the Seller’s equipment is specifically designed and/or manufactured by the Seller for the Buyer’s use or purpose. The Seller is not liable for any consequential damages.

CANCELLATIONS, RETURNS and DELAY IN ACCEPTANCE:

Any cancellation by the Buyer after receipt of their order may result in a cancellation penalty equal to 30% of the order value or the calculated cost of materials, labor and overhead for the ordered equipment at the time of cancellation, whichever is greater. Buyer must give disposition of canceled equipment within 30 days of cancellation date. If Buyer fails to give disposition for canceled equipment within the period, Seller shall be authorized to dispose of canceled equipment as Seller sees fit.

ALL Special Orders and/or custom equipment will be identified as such and cannot be canceled or returned. NO EXCEPTIONS.

Unless otherwise specified, the Seller offers the Buyer a thirty (30) calendar day return policy on most equipment or parts sold based on the date of invoicing. All requests for cancellation or return requests must be submitted in writing and received at Seller’s home office (Auburn, WA) within thirty (30) calendar days from the invoice date.

- Return Restrictions:
  - Defective “Non-Usable” Equipment – The Buyer may return most defective “non-usable” equipment or parts directly to Seller within thirty (30) calendar days from the date of invoicing. The Seller has the sole discretion on which option applies – credit, repair, replacement or exchange. After this thirty (30) calendar day period only the Seller’s warranty applies
  - Non-Defective Equipment – The Buyer may return most non-defective equipment or parts, unless they are specified as special order or custom, directly to the Seller within thirty (30) calendar days from the date of invoicing. In this situation the Seller will impose a mandatory restocking fee which will reduce the value of any credit or exchange by 20% of original invoice amount or $50, whichever is greater.

- Shipment of Returned Equipment or Parts:
  - Return Goods Authorization (RGA) Number -- No return of any type will be accepted by the Seller unless accompanied by a unique RGA number, which the Buyer must obtain by providing the following information to Seller’s Customer Service Agent. The required information is your customer number, applicable invoice number, equipment serial number, and details of the Buyer’s reason for the return. The Buyer has thirty (30) calendar days to return the equipment and/or part from the date that the applicable RGA is issued. After such date, the RGA issued is invalid and the Seller reserves the right to refuse the return. The Seller will not accept the return of any equipment or part that has not been assigned an RGA number.
  - Returned Equipments Must Be Complete, Clean and Free of Damage -- All equipment or parts MUST be returned 100% complete, including all original boxes, packing materials, manuals, blank warranty cards and other accessories provided by Seller. The equipment MUST be clean, free of any damage and in the same condition as delivered to the Buyer. The Seller reserves the right to refuse the return of any equipment or part that does not conform to this provision. If accepted, the cost of reconditioning and the aforementioned restocking fee will be charged.
  - Responsibility for Shipping Costs and Risk -- The Buyer is responsible for the cost of shipping all returned items; the Seller is responsible for the cost of shipping replacements or exchanges of returned items and will match Buyer’s shipping method provided the returned items are not due to the Seller’s fault. Buyer must adequately pack or crate the returned equipment to protect from damage in transit.
  - Buyer Shipping Insurance -- The Buyer is strongly advised to purchase full insurance to cover loss and damage in transit for shipments of returned equipment or parts and to always use a carrier or shipping method that provides proof of delivery. The Seller is not responsible for damage or loss during shipment.

LIMITATION OF LIABILITY:

UNDER NO CIRCUMSTANCES AND NOTWITHSTANDING THE FAILURE OF ESSENTIAL PURPOSE OF ANY REMEDY SET FORTH HEREIN, WILL THE SELLER, ITS AFFILIATES OR ITS OR THEIR SUPPLIERS, SUBCONTRACTORS OR AGENTS BE LIABLE FOR: (A) ANY INCIDENTAL, INDIRECT, SPECIAL, PUNITIVE OR CONSEQUENTIAL DAMAGES INCLUDING BUT NOT LIMITED TO, LOSS OF PROFITS, BUSINESS, REVENUES OR SAVINGS, EVEN IF SELLER HAS BEEN ADVISED OF THE POSSIBILITIES OF SUCH DAMAGES OR IF SUCH DAMAGES ARE OTHERWISE FORESEEABLE, IN EACH CASE, WHETHER A CLAIM FOR ANY SUCH LIABILITY IS PREMISED UPON BREACH OF CONTRACT, WARRANTY, NEGLIGENCE, STRICT LIABILITY OR OTHER THEORY OF LIABILITY; (B) ANY CLAIMS, DEMANDS OR ACTIONS AGAINST BUYER BY ANY THIRD PARTY; (C) ANY LOSS OR CLAIM ARISING OUT OF OR IN CONNECTION WITH BUYER’S IMPLEMENTATION OF ANY CONCLUSIONS OR RECOMMENDATIONS BY SELLER OR ITS AFFILIATES BASED ON, RESULTING FROM, ARISING OUT OF OR OTHERWISE RELATED TO THE EQUIPMENTS OR SERVICES; OR (D) ANY UNAVAILABILITY OF THE EQUIPMENT FOR USE, IN THE EVENT OF ANY LIABILITY INCURRED BY SELLER OR ANY OF ITS AFFILIATES, THE ENTIRE LIABILITY OF SELLER AND ITS AFFILIATES FOR DAMAGES FROM ANY CAUSE WHATSOEVER WILL NOT EXCEED THE LESSER OF: (A) THE DOLLAR AMOUNT PAID BY BUYER FOR THE EQUIPMENT(S) GIVING RISE TO THE CLAIM OR THE SPECIFIC SERVICES GIVING RISE TO THE CLAIM; OR (B) $50,000.00.