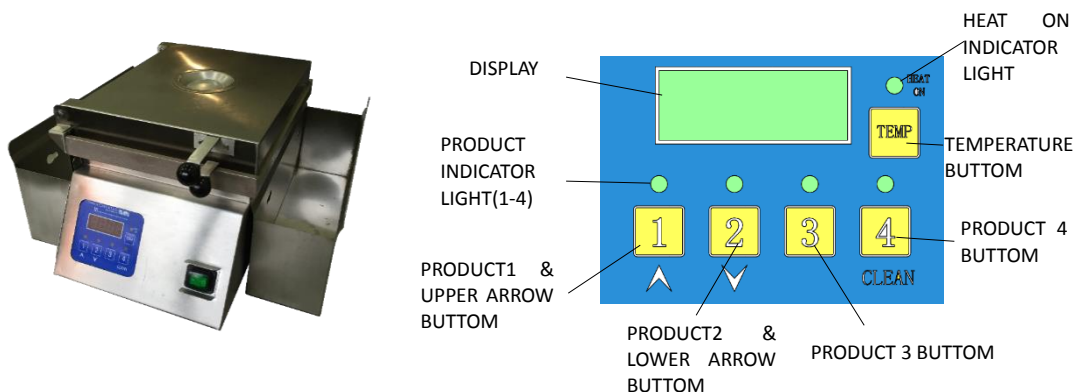


# OPERATION MANUAL

EGG COOKER  
EC6-RDCE

## Product Identification



### LIMITED WARRANTY

This product is warranted to be free from defects in material and/or workmanship for a period of two (2) year from date of original installation, not to exceed 30 months from date of shipment from our factory. Any part or component which proves to be faulty in material and/or workmanship within the warranty period will be replaced or repaired (at the option of Prince Castle, Inc.) without cost to the customer for parts or labor.

This warranty is subject to the following exceptions/conditions:

- Use of any non-genuine Prince Castle parts voids this warranty and all work must be performed by an authorized Prince Castle Service Agent.
- All labor shall be performed during regular work hours. Overtime premium will not be covered.
- Travel charges are limited to 100 miles/200 km round trip, 2 hours travel time, one trip per repair.
- Damage caused by carelessness, neglect, and/or abuse (e.g., using wrong current, dropping, tampering with or altering electrical components, or improper cleaning) is not covered.
- Equipment damaged in shipment, by fire, flood or an act of God is not covered.
- Damage to non-sticking Egg Ring is not covered by this warranty.

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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



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## 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.

### CAUTION

This equipment is intended for commercial occasions and operated by trained staff. Operation by untrained personnel or those with reduced physical, sensory or mental capabilities may result in severe injury or death.

### WARNING

Failure to connect unit to rated power supply may cause damage to the unit and voids the warranty.

## Electrical Specification

Volts

208-230V

Frequency

50/60Hz

Power

2050-2500W

## Model Number

Model Number

EC6-RDCE

Description

Egg Cooker

## 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 86-21-6040-1716 to arrange for a replacement unit.
- Place unit on a sturdy, level table and place the Service Pans on each side of the unit
- Remove packing materials and clean the Egg Rings, Egg Ring Frame, Top Lid, Platen surface and Service Pans in hot, soapy water. Rinse in clear water and allow to air dry.

*NOTE: When using this unit, the ambient temperature at the mounting site should not exceed 43°C (110°F).*

### 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.

To prevent an electric shock hazard this device must be bonded to equipment in close proximity with an equipotential bonding conductor. This device is equipped with a grounding lug for this purpose and is marked with the following symbol.



## Operation

1. Turn power switch to ON position and allow it to warm up for approximately 20–30 minutes.

NOTE: HEAT ON indicator will start to flash until unit reaches temperature setpoint. A beep will sound and cooking time will turn solid with HEAT ON indicator turned off.



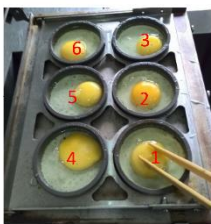
2. When unit reaches temperature setpoint, raise the Top Lid and brush the Egg Rings and Grill surface with melted butter or equivalent. Ensure all cooking sides are covered evenly.

NOTE: Failure to apply melted butter or equivalent to cooking surfaces and Egg Rings may result in egg sticking.



3. Crack the eggs into the Egg Rings in the order specified below. Break the egg yolks with plastic tool (optional).

NOTE: Eggs should be kept in room temperature for approx. 30 mins before cooking. Cold eggs may result in under cooked products.



4. Fill the trough on the Top Lid with warm water until they are completely full. This is very important to get a completely cooked egg with a jelled yolk. Using less water results in under-cooked eggs.



5. Press and release product button to start cooking cycle. Time will start to count down on display. A sound will beep and 0:00 will flash when cooking is completed. Press the product button again. Open the Top Lid and raise the Egg Ring Frame about 1 inch (26cm), then drop the rack to loosen the eggs. Move cooked eggs with a spatula (optional). Remove any residue from the platen and Egg Rings after each cooking cycle.



## Programming of Cooking Time and Temperature

1. Press and release TEMP button and any of the product button. " \_ \_ \_ \_ " will show on the display as in the pictures.



2. Enter the password by pressing and releasing the product buttons 4,3,2,1 subsequently. "----" will show on the display.



3. Upon entering of password, current setting on cooking time will show on the display. Press the Up or Down arrow to change the setting.



4. Press and release TEMP button to save the change.



5. The display will show current temperature setting as shown below.



6. Press and release the TEMP button to save the change and exit programming mode.



## Temperature Calibration

1. Turn power off. While pressing and holding the Product Buttons 1 (UP Arrow) and 2 (Down Arrow), turn power back on. Display will show SET.
2. Press and release TEMP button to enter calibration mode. Display will show current calibration temperature alternating with U1



3. Place an external meter on the middle of the heater platen.
4. Press the Up or Down arrow until the display matches the external meter. Press and release TEMP button to save the new calibration temperature.



## Load Factory Presets

1. Turn Power off.
2. While pressing and holding Product Button 3 , immediately turn power back on.
3. Keep pressing and holding Product Button 3 for approx. 5 seconds.
4. Display will show PSE and factory presets will be loaded.
5. Release Button 3 to save the change. All previously made changes will be zeroed.



Factory presets:

Cooking time: 2:30 mins; Temperature: 270 °F (132°C)

## Daily Cleaning

NOTE: Cleaning on heater platen and egg ring should be performed after each cycle for optimal product quality.

### WARNING

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

### CAUTION

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

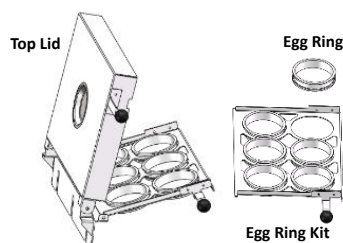
1. **Never** use pumice, griddle stones, or abrasives on platen surface.
2. **Never** strike the griddle surface with a sharp instrument or spatula edge.
3. **Never** use steel wool.
4. **Never** use commercial liquid grill cleaner on the griddle surface.
5. **Abusing** surface voids the warranty.

### Daily Operating hours:

1. After each cook cycle remove all food residues from the cooking surfaces and Egg Rings with a non-abrasive brush.
2. Empty Service Pans at least daily or as necessary during high use periods.

### After Hours:

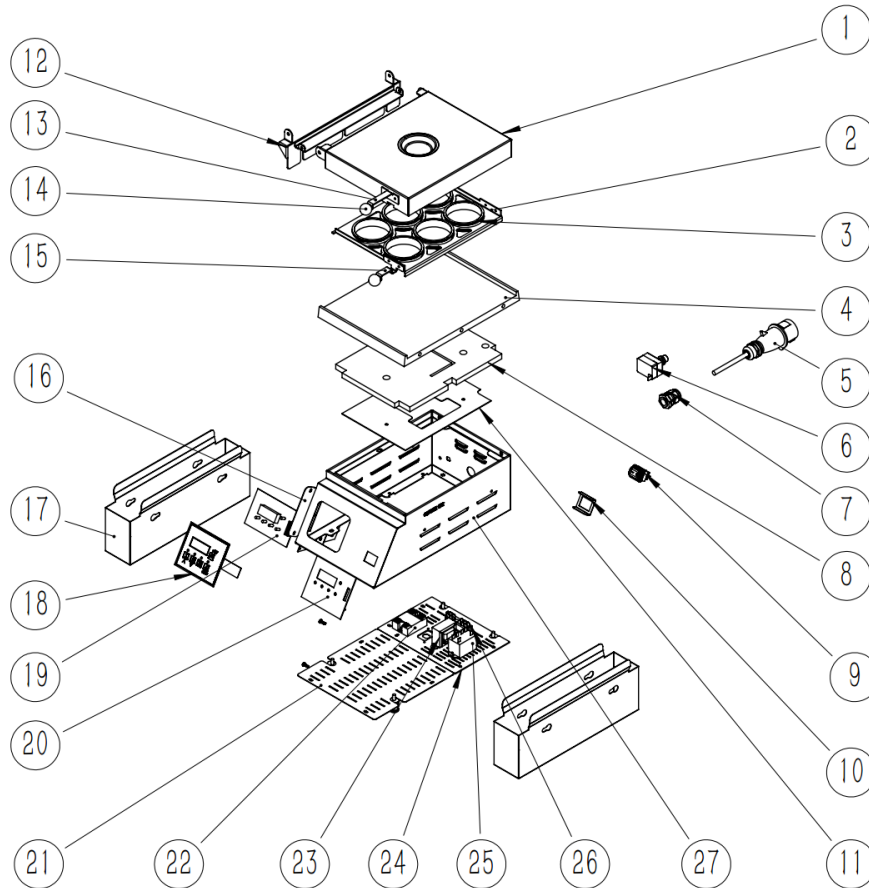
1. Turn off the unit, unplug and let it cool for 10 minutes.
2. While wearing protective gloves, remove the Top Lid and Egg Ring kit by lifting it up and out of the unit. Proceed with caution, unit is still hot!
3. Remove the egg rings from the frame.
4. Wash with approved mild sanitizer solution in the back sink
5. Rinse with clear water and let air dry.



6. While unit is still hot, remove food residue from the Grill surface with a non-abrasive brush.
7. Apply a tablespoon of Heat Activated Grill Cleaner to a damp cloth and apply to the heating surfaces and let the cleaner rest for 5 to 10 minutes.
8. Remove cleaner with a damp cloth and let air dry.
9. Wipe the external surfaces with a damp cloth and let air dry.



## Exploded View and Part List



No.	Part No.	Description	QTY	No.	Part NO.	Description	QTY
1	EC-108	Top Lid	1	17	EC-041	Service Pan	2
2	EC-012	Egg Ring Frame	1	18	EC-018	Membrane Switch	1
3	EC-021	Egg Ring	6	19	EC-903	Main Board	1
4	EC-100	Heater Platen	1	20	CG-516A	PCB Bracket	1
5	72-423	Power Cord	1	21	EC-028	Mounting Panel	1
6	625-207	Hi-Limit Thermostat	1	22	65-058	Relay	1
7	066-045	Strain Relief	1	23	CG-561	Transformer	1
8	EC-034	Insulation	1	24	EC-029	Back Shield	1
9	78-233	Power Switch	1	25	65-063-06	Power Relay	1
10	542-164	Power Switch Guard	1	26	77-082	Terminal	1
11	EC-035	Insulation Panel	1	27	EC-105	Base Assembly	1
12	EC-112	Top Lid Bracket	1	*	CG-539	Probe (Not shown)	1
13	EC-020	Lid Handle	2	*	CG-520	Bridge PCB (Not shown)	1
14	EC-019	Knob	2	*	CG-895	Circuit Breaker (Not shown)	1
15	EC-014	Egg Ring Frame Handle	1	*	197-232	Foot (Not shown)	4
16	EC-024	PCB Shied	1				

## Troubleshooting and Wiring Diagram

### Troubleshooting

Symptom	Possible Cause	Remedy
No power	Faulty power switch	Replace
	Faulty PCB	Replace
	Unit unplugged from power	Plug in power cord
	Facility circuit breaker tripped	Reset circuit
Product undercooked	Low heater temperature	Check heater platen temperature
	Egg too cold	Use warmer eggs
	Egg yolk not broken	Ensure egg yolk is broken
	In correct water volume/water too cold	Check water volume/temperature
	Steam escaped	Check and ensure Top lid is not misplaced.
Product overcooked	High heater temperature	Check heater platen temperature
	Insufficient water	Fill water trough till it's full
	Longer cooking time	Check setting on cooking time

### Wiring Diagram

