

Prince Castle Motorized Butter Wheel

Model DCFT-BWART-MCD

Why	To prevent butter wheel assembly from accumulating excess butter buildup	
Time required	2 minutes to prepare	10 minutes to complete
Time of day	During Down time	For 24-hour restaurants: During Down Time

Hazard icons  Chemicals  Electricity

Tools and supplies



3-Compartment Sink



Cleaning Brush (44-077)



Bucket, clean and sanitized towels



Bucket, soiled towels



Heat Resistant Gloves

Procedure

1 Turn Unit Off

Ensure the unit is powered off before initiating any cleaning procedures.

Put on Heat resistant Gloves

2 Slide out the butter wheel

Remove the butter wheel by lifting straight up from the right-hand side and sliding out of the motor housing.



3 Slide out the butter tray

Remove the butter tray by sliding straight out.



4 Remove Butter Tray Housing

Lift the butter tray housing straight up.

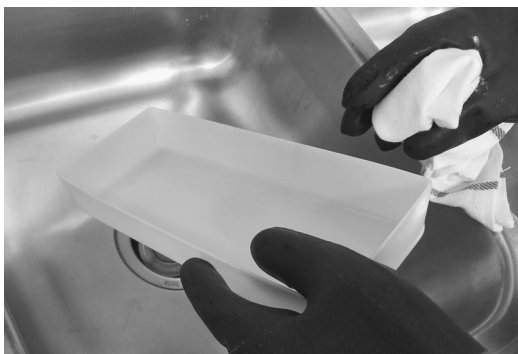
Wash, Rinse, and Sanitize in the 3-compartment sink or the ware wash machine. Allow to air dry



5 Clean the Butter Tray

Clean the butter tray by washing, rinsing, and sanitizing in the 3-compartment sink or the ware wash machine.

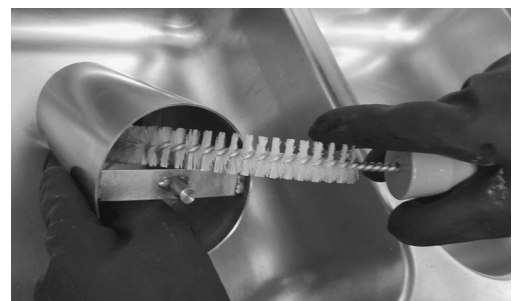
Allow to air dry.



6 Clean the Butter Wheel

Using the butter wheel cleaning tool, clean the butter wheel by washing, rinsing, and sanitizing in the 3-compartment sink or the Ware wash machine.

Allow to air dry.



7 Reinstall

Reinstall all components of the butter wheel. Ensure the Butter Tray Support Bracket is secure.