

# OPERATING INSTRUCTIONS

PRINCE CASTLE INC.   
WORLDWIDE

## Four-Pak “Lane” Egg Ring Inline Model No. 122-032



The Four-Pak egg rings make breakfast sandwiches in a snap. A non-stick coating allows operators to cook without waste by eliminating sticking. Cook up to four individual portions for egg sandwiches and signature breakfast entreés. Compact size makes efficient use of grill space.

### LIMITED WARRANTY

This product is warranted to be free from defects in material and/or workmanship for a period of one year from the date of original installation. Any component which proves to be faulty during the warranty period will be replaced without cost to the customer.

### PARTS

1. Always refer to the Parts List in this manual. Part numbers are needed for reference when ordering.
2. All replacement parts should be purchased from your local Prince Castle Service Agency or your local Prince Castle Distributor.
3. RETURNS: All inoperable warranty parts must be returned to the Service Center.

### INSTALLATION

1. After you have removed the unit from the carton, inspect the unit for signs of damage. If there is damage to the unit:
  - Notify carrier within 24 hours after delivery.
  - Save carton and packing materials for inspection purposes.
  - Contact your local Prince Castle dealer to arrange for a replacement to be sent.
2. Verify that all parts have been received.

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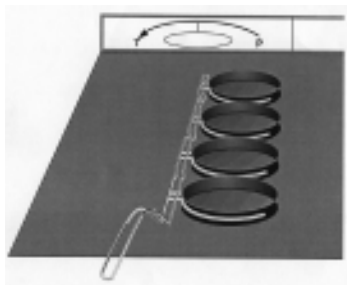
Tel: (630) 462-8800 • Fax: (630) 462-1460

Toll Free: 1-800-PCASTLE

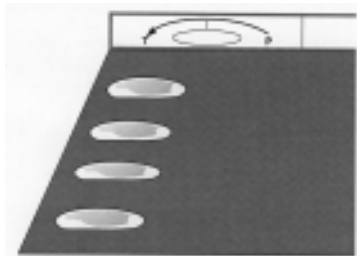
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## OPERATION

1. Apply butter-flavored vegetable shortening to a clean, hot (350°F) PLACE lane on the grill and spread with the egg spatula.
2. Put the "lane" egg rings in the PLACE lane.



3. Break the eggs following the current procedure.
4. Allow the eggs to cook until the egg whites begin to set.
5. Loosen edges of the eggs from the rings with the egg spatula. Remove the egg rings.
6. Turn the eggs onto a clean, hot TURN lane.
7. Before removing eggs from the the grill, check the center of the yolks with the egg spatula to ensure that the yolks and whites are firm, not runny.



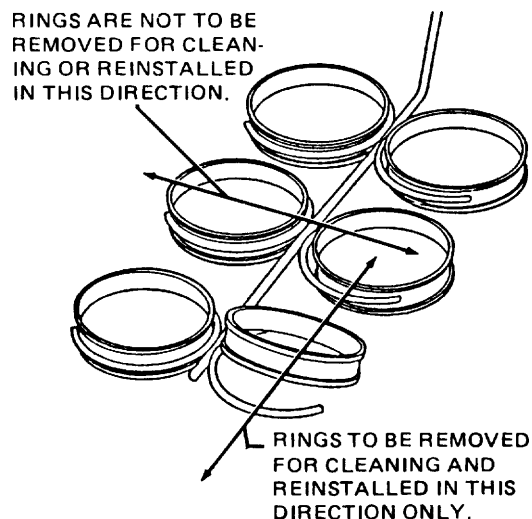
8. When the eggs are thoroughly cooked, remove from grill.

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## CLEANING

1. Remove egg rings for cleaning by snapping each ring out of the holder. See figure 1.

*figure 1*



2. Wash with hot soapy water.

**IMPORTANT:** Egg ring and cover are dishwasher safe. If using a cleaner, make sure it is non-abrasive. Abrasives will scour the coating.

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## PARTS LIST

Item	Part No.	Description
1	122-029	Egg Ring Support Frame
2	234-2	Egg Ring