

Clean Out Solution Disposal Caddy CDC Installation and Instructions

DO'S

Do fill with water or clean out solution.

DON'TS

Don't fill with oil.

Don't move without the handle bolted in place.

Don't overfill.

Don't move with the lid unlatched.



USING A CDC

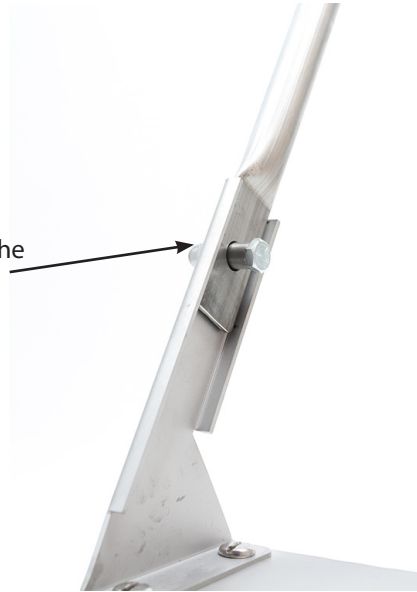
See assembly on back page

- Place the open tank under the drain valve or drain extension of a fryer. Ensure the fryer is off and the clean out solution is no more than 100°F(38°C).
- Slowly open the drain valve. Fill only to the fill line on the tank. Drain only one vat at a time.
- Close and secure the lid of the CDC.
- Roll it to the drain.
- Open the drain to dispose of the clean out solution.

Assembly

1. Remove the bolts from the handle bracket. Insert the handle into the bracket. Reinstall the bolts to 8 ft/lbs in the brackets.

Stand the handle up on the CDC and bolt into place.



Cleaning

Clean the exterior surfaces of the CDC with a soft cloth and a solution of detergent and water. It is not necessary to clean the interior of the reservoir, but if desired it may be rinsed out with water.

Service, Parts Ordering

A list of Factory Authorized Servicers is available on line at www.frymaster.com. Refer to this list to find the agency nearest you. If you do not have access to this list, contact the Frymaster Technical Service Department at 1-800-551-8633 or 1-318-865-1711.

Service information may be obtained by contacting your nearest agency. Service and warranty information may also be obtained by calling the Frymaster Technical Service Department at 1-800-551-8633 or 1 318-865-1711 or by e-mail: service@frymaster.com.

DANGER

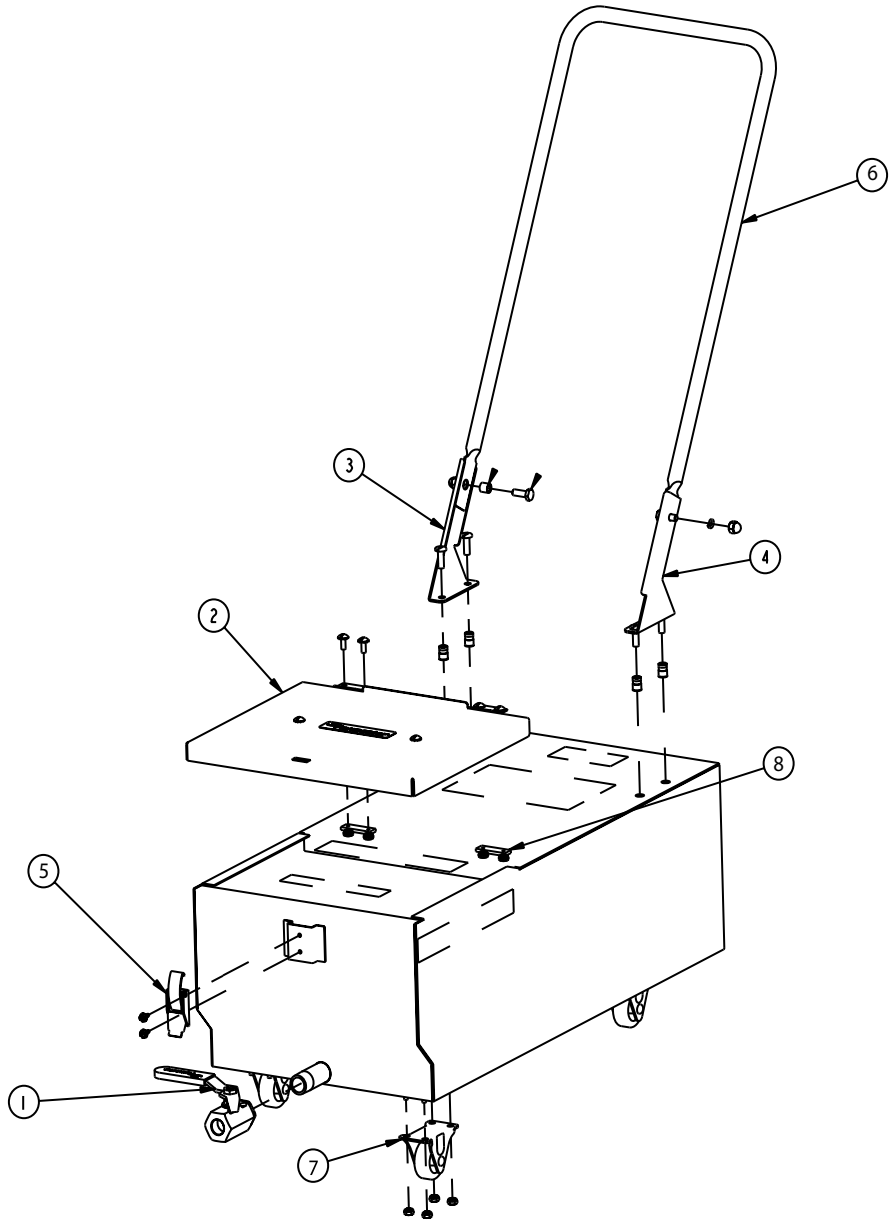
To minimize the potential for burns, solution must always be allowed to cool below 100°F (38°C) before draining into the CDC and transporting to the drain .

Equipment Damaged in Shipment?

1. File a claim for damages immediately, regardless of the extent of damages.
2. Inspect for and record all damage and ensure that this information is noted on the freight bill or express receipt and is signed by the person making the delivery.
3. Concealed loss or damage that was unnoticed until the equipment was unpacked should be recorded and reported to the freight company or carrier immediately upon discovery. A concealed damage claim must be submitted within 5 days of the date of delivery. Ensure that the shipping container is retained for inspection.

FRYMASTER DOES NOT ASSUME RESPONSIBILITY FOR
DAMAGE OR LOSS INCURRED IN TRANSIT.

Contact Frymaster's Service Department 1-800-551-8633 or service@frymaster.com



ITEM	PART NUMBER	DESCRIPTION
1	1081121	VALVE ASSY, DEAN OIL DISPOSE
2	1086702	COVER ASSEMBLY, CDC50
3	2611320	BRACKET, CDC50 HANDLE ANGLE (LEFT)
4	2621320	BRACKET, CDC50 HANDLE ANGLE (RIGHT)
5	8100742	LATCH, DRAW MSDU50
6	8103508	HANDLE, PORTABLE FILTER
7	8104137	CASTER, 2.0 LOW/PROFILE RIGID
8	8100519	HINGE
*	8161023	GASKET, COVER SDU 50

* Not illustrated