Frymaster[®]

Project	
Item	
Quantity	
CSI Section 11400	
Approved	
Date	

Cleaning Disposal Caddy

Models

☐ CDC100



Standard Features

- 13.14 gallons (49.74 liters) frypot capacity-- can be used for all Frymaster and Dean 50 to 100 lb. (15-49 liter) fryers
- Latching lid for safe transport
- Fold-down handle for safe and easy storage
- · Durable stainless steel pan
- 2" low-profile casters
- 1" drain pipe and shut off valve

Not to be used for oil transport or disposal.

Specifications

Specifically designed for transport and disposal of fryer, water-based cleaning solutions (hot or cold)

Frymaster provides the answer for the transportation of cleaning solutions to the disposal drain with the Cleaning Disposal Caddy, available in one size that fits under all Frymaster and Dean fryers up to 100-lb.

The low center of gravity provides stability when transporting the unit.

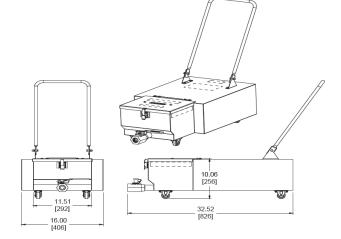
The tank has a tight-fitting cover and a secure latch to ensure safe transport without spills. The 1" drain and drain valve make it easy to discharge the cleaning solution. No lifting required.

Hot cleaning solutions should be cooled to 120 - 140°F before transporting to the disposal drain as most state and local plumbing codes prohibit water above 140°F being discharged into the sanitary sewer. In addition, water above 140°F can injure PVC pipes and cast iron coatings.

*Liter conversions are for liquid shortening @70°F.

NOTES:

Cleaning Disposal Caddy is for cleaning solution only. Do not use for oil transport or disposal.



Dimensions

	Model No.	Volume Capacity	Overall Size (cm)			Drain	Net	Shipping Information					
			Width	Depth	Height	Height (cm)	Weight	Weight	Class	Cu. Ft.	Dimensions (cm)		
	CDC100	13.1 gal (49 liter)	16" (40.6)	10" (25.4)	32-1/2" (82.6)	10" (25.4)	20 lb. (9 kg)	120 lbs. (54.4 kg)	85	7.63	W 16-3/4" (42.5)	D 34" (86.4)	H 16.8" (42.5)

Welbilt reserves the right to make changes to the design or specifications without prior notice.

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