




Manual Cake Filler Assembly & Care

ASSEMBLY

1. Insert the split roll pin (#10007) through the hole at the top of the piston assembly (#10006) and center of handle to connect the piston assembly and handle.
2. Place spring (#10008) at the end of handle with tongue beneath the arm and spring arms facing downwards. Insert spring bushing (#10009) through holes in spring (#10008) and handle (#10004).
3. Place the collective unit (spring/handle/spring bushing) into bowl bracket with spring arms down and secure with thumbscrew (#10010) and wing nut (#10011).
4. Pull down the handle (#10004) and insert the adjustment pin (#10003) through holes at desired location beneath the bracket on the side of the bowl.
5. Attach the nozzle (#10005) to bottom of bowl using the nozzle nut (#10012).

Item #	Description	
10001	Manual Cake Filler, 5 quart capacity	(Pictured above)
10003	#3 Adjustment Pin	
10004	#4 Handle	
10005	#5 Nozzle	
10006	#6 Piston Assembly	
10007	#7 Split Roll Pin	
10008	#8 Spring	
10009	#9 Spring Bushing	
10010	#10 Thumbscrew	(Pictured together with #10011, below)
10011	#11 Wing Nut	
10012	#5B Nozzle Nut	

DAILY CLEANING

Clean as you go. Because the cake filler is made entirely of stainless steel, it can safely be washed in the dishwasher, pan washer, or pot sink.

Wash with mild soap and water. Wash all parts of the cake filler with pH-neutral products. Do not use acidic cleaners or alkaline detergents.