



QUICK START GUIDE

OYSTER SHUCKER



MODELS

181OYSTSHUK

Please read and comply with the instructions listed on this document. To get the best service life and performance from your machine, clean it thoroughly before and after each use by following the instructions listed below. Minimize the use of alkaline cleaners, as they may dull the finish and cause pitting.

OPERATION

1. Place the unit on a sturdy work surface.
2. Lift the handle and place an oyster or clam onto the base.
3. Remove hands and fingers from base area.
4. Slowly lower the handle so that the blade point lines up with the seam on the oyster.
5. Apply enough pressure on the handle so that the blade penetrates and separates the oyster's shell.
6. Raise the handle, then remove the oyster and separate the shell from the edible insides.
7. Clean the equipment thoroughly after each use.

CLEANING

1. The oyster shucker can be cleaned in a conventional sink.
2. The oyster shucker can be completely disassembled with basic small hand tools for a thorough cleaning.

REPLACING THE BLADE

1. Remove the bolt securing the blade in place.
2. Remove the worn blade and discard.
3. Place the new blade in the same position and secure with bolt.

REPLACEMENT PARTS



Item Number	Description
181OYSTBLD	Replacement Blade