



FRYER OIL DISPOSAL SHUTTLES

ITEM: 259TRANSPA, 259TRANSPB

02/2021

Please read and keep these instructions. Indoor use only.

STANDARD FEATURES & BENEFITS

- **8" Wheels**
Allow for more seamless operation to reduce strain on the user.
- **Heat-resistant Handles & Welded Hand Shield**
Prevent burn injuries when using the shuttle with warm oil.
- **Hinged Lid**
Fits the base securely to prevent oil from spilling during transport.
- **Max Fill Line**
Gives the user a visual as to when the shuttle is at capacity.

SAFETY WARNINGS



WARNING: Do not pour hot oil into the oil shuttle.
Let oil cool 45+ minutes after use.



WARNING: Always use a splash proof apron and gloves to avoid burns.



WARNING: Make sure oil transporter is lying flat before opening the drain.



WARNING: Make sure lid is fully closed and secured before tilting & transporting.



WARNING: Do not fill oil past max fill line indicated inside the body of the shuttle.

SPECIFICATIONS

ITEM #	259TRANSPA	259TRANSPB
WIDTH	10 ⁷ / ₁₆ "	16 ¹³ / ₁₆ "
DEPTH	10 ¹⁵ / ₁₆ "	10 ¹⁵ / ₁₆ "
HEIGHT	48 ¹ / ₈ "	52 ¹ / ₈ "
CAPACITY	40-50 LB.	70-100 lb.
IDEAL USE	Servicing 1-2 Fryers	Servicing 2-4 Fryers
TYPE	Disposal Caddy	Disposal Caddy

GENERAL OPERATING INSTRUCTIONS

1. Make sure shuttle is fully dry before use.
2. Make sure fryer is off and oil has had sufficient time to cool.
3. Open lid, lay shuttle flat under the fryer drain valve and open the drain lid.
4. Drain used oil into Fryclone oil shuttle.
5. Close drain valve.
6. Close and secure the Fryclone oil shuttle lid and transport used oil by pushing or pulling the unit.
7. Hook Fryclone oil shuttle onto oil disposal container and pour oil into receptacle.
8. Clean Fryclone oil shuttle with hot water and ammonia weekly. Let air dry.
9. Make sure unit is fully dry before re-using.

RECOMMENDED FRYER BRANDS

