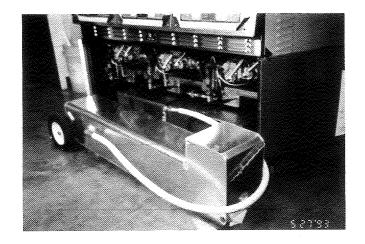


Operating Instructions

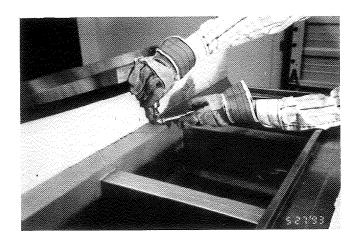
- 1) Position shuttle in front of fryer. Be sure shuttle is completely empty before using.
- 2) Wear protective gloves. Shuttle surfaces are hot.

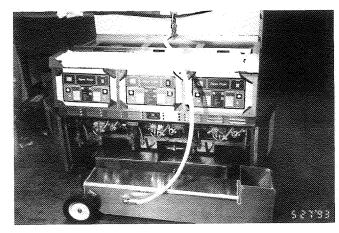




To prevent personal injury, burns, spills, and corrosion:

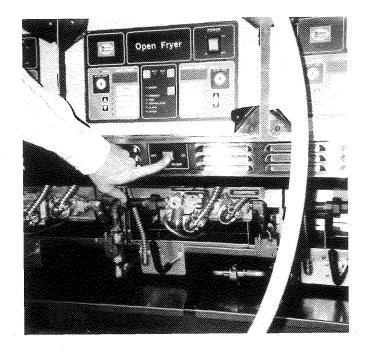
- 1) DO NOT fill shuttle with more than one frypot of oil.
- 2) When using "Shortening Shuttle"™ touch handles only. Wear protective gloves. Shuttle body can get very hot in use.
 3) When "Shortening Shuttle"™ contains oil it must be handheld or
- 3) When "Shortening Shuttle" contains oil it must be handheld or laid flat on floor. Do not lean it, rest it, stand it up, or in any other manner prop it in any position other than FLAT ON floor or resting, as intended, over grease dumpster.
- 4) NEVER put water and/or cleaner in the "Shortening Shuttle"
- 3) Disconnect faucet from fryer.
- 4) Disconnect hose from shuttle and connect hose to fryer.



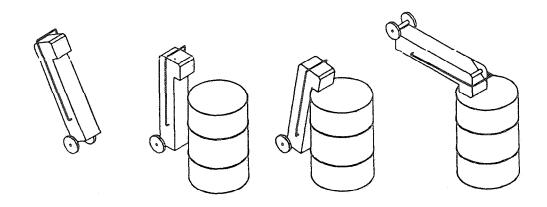


Operating Instructions (continued)

- 5) Open drain valve slowly! SHUTTLE WILL HOLD ONLY ONE FRYPOT OF OIL. DO NOT overfill. Drain only one frypot of oil into drain pan at a time.
- 6) Turn pump motor on until one frypot of oil is pumped from drain pan.
- 7) Turn pump motor off. Remove hose from fryer and connect to shuttle.



- 8) Wheel shuttle to disposal container.
- 9) Hang shuttle over top of container.
- 10) Using container as a pivot, pick up bottom with handle and pour into container.
- 11) Empty immediately to avoid hardening of oil. Be sure all oil has been emptied from "Shortening Shuttle" $^{\text{TM}}$.
- 12) Repeat steps 1-11 until all frypots are empty.



Parts List: FS-100

Part Number	Description	Quantity
33495 FP01-087 FP02-001 17333 17334 52247 33491 52703 52714 33521	Shuttle - Shortening Elbow - Male - 3/8" Nipple, Close - 3/8" Disconnect, Female Disconnect, Male Hose Label - Disposal Procedure Swivel - 3/8" NPT Slide - Hose Guard Wall Hook	1 3 2 1 1 1 1 1 2

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