



# FRYER OIL DISPOSAL SHUTTLES USER MANUAL

Please read the manual thoroughly prior to equipment setup, operation, and maintenance.

**KEEP THESE INSTRUCTIONS** 

#### INDEX

Congratulations on your purchase of the Fryclone Oil Disposal Shuttle. Fryclone takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.

| Features & Benefits            | . 2 |
|--------------------------------|-----|
| Safety Warnings                | .2  |
| Specifications                 | .3  |
| General Operating Instructions | . 3 |

## STANDARD FEATURES AND 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 to 150°F.

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

**WARNING:** Make sure oil disposal unit casters are in the locked position before opening the drain.

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

**WARNING:** Do not fill oil past max fill line indicated on the exterior of the disposal unit.

#### **SPECIFICATIONS**

| ITEM #    | 259OS50                | 259OS100               |
|-----------|------------------------|------------------------|
| WIDTH     | 15 %"                  | 15 %"                  |
| DEPTH     | 15 ½"                  | 21 %"                  |
| HEIGHT    | 47 ½"                  | 51 %"                  |
| 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 cooled to 150°F.
- 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.
- Make sure unit is fully dry before re-using.