



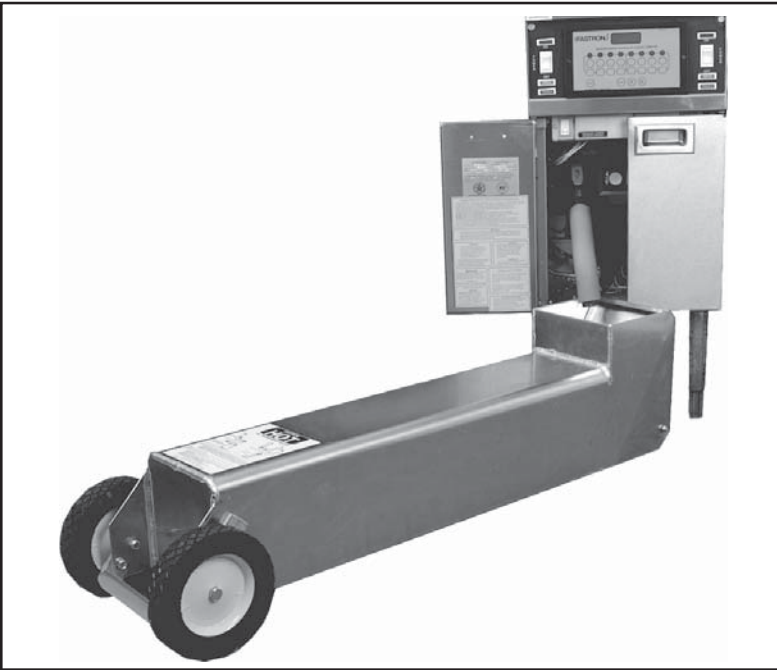
Worcester Industrial Products Corp

# *The Shortening Shuttle®*

*Economy Series*

*Model #'s SS-611, SS-611-T, SS-611-TL, SS-709*

## *Operation and Care Manual*



**Make sure you have the correct size Shuttle.**  
*There are four (4) different economy series Shortening  
Shuttles® to fit your particular dumpster & fryer.*

**CAUTION:** Read instructions carefully before using to insure safe operation.

## Aesthetics

You may notice a few surface scratches on your new *Shortening Shuttle*<sup>®</sup>. Due to the nature of the manufacturing process and the normal handling of materials prior to manufacturing, some surface scratches are expected.

## Safety Precautions

*Please read carefully and follow all safety precautions to ensure maximum safety.*

- ☞ Maximum temperature the tank of the Shuttle will safely withstand: 300° F
- ☞ **Warning:** You **MUST** wear proper clothing when operating this unit. We recommend using heat resistant Safety Gloves. See OSHA guidelines for handling hot oil.
- ☞ **Caution:** Skin burns at 120° F. For maximum safety use when hot oil is below 120° F.

## Operating Precautions

- ☞ **Warning:** Waste container ***MUST*** be of proper height for safe use of the Shuttle. If not then obtain proper dumpster or order a different size *Shortening Shuttle*<sup>®</sup>.
- ☞ **Cleaning:** Rinse with hot water and a mild detergent (DO NOT use any caustic cleaning agents).
- ☞ **Never** leave water in the unit.
- ☞ **Never** pour any caustic cleaning solutions inside or on the outside of the *Shortening Shuttle*<sup>®</sup>. This action can cause damage to the unit's structural integrity.
- ☞ **Warning:** Never use the *Shortening Shuttle*<sup>®</sup> without the baffle screen in place. The baffle screen prevents hot shortening from splashing out of the *Shortening Shuttle*<sup>®</sup> due to excessive jostling and/or the accidental dropping of the unit while containing liquids.
- ☞ **Never** mix hot oil with water in the unit.

# How To Use The *Shortening Shuttle*®

**Step 1** Turn the fryer OFF and allow the shortening to cool to less than 120° F to reduce the likelihood of burns.

**Step 2** While wearing appropriate apparel to prevent burns, position the *Shortening Shuttle*® under the drain and slowly empty the fryer or pump directly from the filtering machine into the *Shortening Shuttle*®. DO NOT fill above the baffle screen opening.

**Step 3** Pull the *Shortening Shuttle*® away from the fryer. To lift, SQUAT down, grasp the wooden handle and with Bent Knees raise the *Shortening Shuttle*® to transporting position and carefully pull or push it to the discard area. Then, push the *Shortening Shuttle*® toward the waste container\* until it touches the bottom of the waste container.

**Step 4** Continue to push the *Shortening Shuttle*® until the neck of it rests over the top of the waste container.

**Step 5** Squat down with Bent Knees and grasp wooden handle with both hands. Then, using the leg muscles, lift & pivot the *Shortening Shuttle*® as shown, emptying the waste oil.

\* Waste container MUST be of proper height for safe use of the Shuttle. If not then obtain proper dumpster or alter dumpster area before using the Shuttle.

**Cleaning:** Be sure all of the shortening has been emptied from the *Shortening Shuttle*® before cleaning. Rinse the inside and outside with hot water and a mild detergent (*Do Not use any caustic cleaning agents*). Thoroughly rinse out the inside with hot water to remove all cleaning solutions. Install baffle screen when finished.

**Caution:** Make sure that the inside of the *Shortening Shuttle*® is **completely dry** before filling with hot shortening.

**NOTE:** If shortening hardens inside the *Shortening Shuttle*® then scoop out as much as possible of the hardened shortening, but DO NOT rinse inside until after the next use as hot shortening will melt the remaining shortening left in the corners (*the inside may be seen by using a small mirror*).



For clarity the illustrations are shown without safety apparel. Proper safety clothing is always recommended.

## 12 Month Warranty

If, within twelve months from date of purchase, this *Shortening Shuttle*® fails due to a defect in materials or workmanship, simply call us and we will repair or replace it free of charge. (This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.)

# Spare Parts

All of the removable parts on the *Shortening Shuttle*<sup>®</sup> are available from us. When you need replacement parts call us and order genuine *Shortening Shuttle*<sup>®</sup> parts.

## Spare Part #<sup>s</sup> By Model

<u>Description</u>	<u>SS-611</u>	<u>SS-611-T</u>	<u>SS-611-TL</u>	<u>SS-709</u>
Single Wheel Kit	SS-SWK	SS-SWK	SS-SWK	SS-SWK
Double Wheel Kit	SS-DWK	SS-DWK	SS-DWK	SS-DWK
Wheel Handle Kit	SS611WHK	SS611WHK	SS611WHK	SS611WHK
Wheel Handle Brkts	SS611WHB	SS611-TWHB	SS611-TLWHB	SS709WHB
Top Handle Kit	SS611THK	SS611THK	SS611THK	SS709THK
Baffle Screen Assm.	SS611BSA	SS611BSA	SS611-TLBSA	SS709BSA
Safety Labels Kit	SS-HOT-LB	SS-HOT-LB	SS-HOT-LB	SS-HOT-LB

## *Shuttle Accessories*

Dumpster Extension	SS-611-DX	SS-611-DX	SS-611-DX	SS-709-DX
Splash Guard	SS-611-SG	SS-611-SG	SS-611-SG	SS-709-SPG
Shuttle Cover	SS-611-COV	SS-611-COV	SS-611-COV	SS-709-COV
Drop-In Shuttle Filter	SS-SF-100	SS-SF-100	SS-SF-100	SS-SF-100
Shuttle Funnel	SS-FUN-100	SS-FUN-100	SS-FUN-100	N/A
Fryer Drain Hose			FDH-075NPT	
Fryer Drain Hose			FDH-100NPT	
Fryer Drain Hose			FDH-125NPT	
Drain Pipe			WIP-DPIP-125NPT	
Safety Gloves, heat resistant			914-207	

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**Made in USA**

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