



## SAFETY PRECAUTIONS

To ensure safe operation, read the following statements and understand their meaning. This manual contains safety precautions which are explained below. Please read carefully.

### WARNING

Warning is used to indicate the presence of a hazard that *can* cause severe personal injury, death, or substantial property damage if the warning is ignored.

### CAUTION

Caution is used to indicate the presence of a hazard that *will* or *can* cause *minor* personal injury or property damage if the caution is ignored.

### NOTE

Note is used to notify people of installation, operation, or maintenance information that is important but not hazard-related.

### For Your Safety!

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others or damage the equipment.

To reduce risk of injury or damage to the equipment:

- Check equipment before each use to insure the equipment is clean.
- Check for broken, nicked or dull blades and if found, replace the blade assembly.
- Do not operate equipment if any of the four (4) feet are missing.

## FUNCTION AND PURPOSE

The Lobster King is intended for partial cutting through the shell of a lobster tail.

The Oyster King is intended to aid in opening oysters or clams.

## FEATURES AND CONTROLS

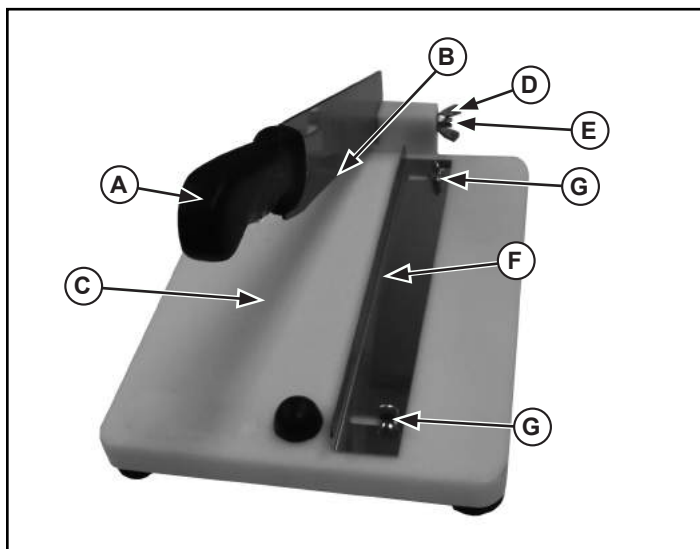


Figure 1. Features and Controls, Lobster King.

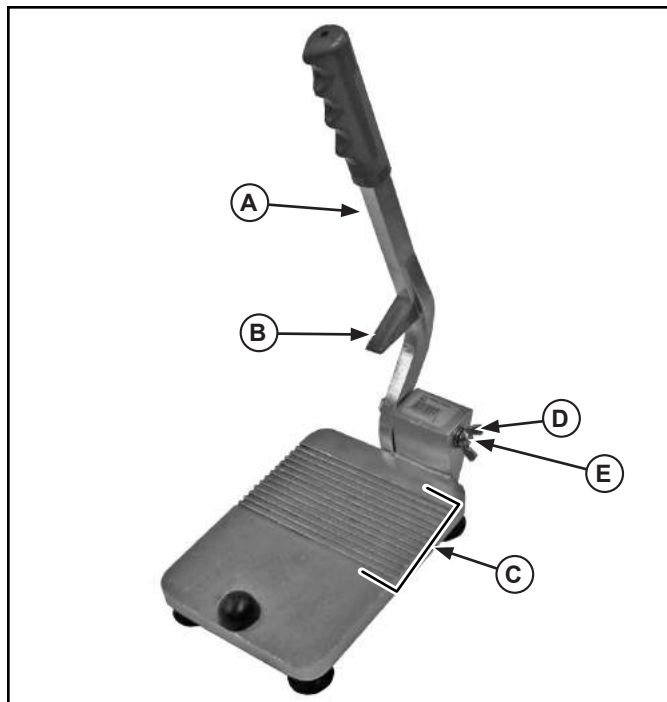


Figure 2. Features and Controls, Oyster King.

- (A) HANDLE. Used to lower and raise the blade.
- (B) BLADE. Used to partially open the food product.
- (C) BASE. Work surface for processing food product.
- (D) WING NUT. Secures the bolt and handle to the base.
- (E) BOLT. Allows the blade and handle to pivot.
- (F) GUIDE. Holds the food product in a consistent location on the base.
- (G) THUMB SCREWS. Secures the guide to the base.

## UNPACKING THE EQUIPMENT AND INITIAL SETUP

Carefully remove crating or packaging materials from the equipment. When no longer needed, dispose of all packaging materials in an environmentally responsible manner.

## OPERATION

	<b>WARNING</b>
	<p><b>Sharp Blade Hazard.</b> Blades are sharp and can cause cuts. To avoid injury from sharp blades, handle with caution.</p>

Prior to first use, it is important to clean the equipment. Wash new blades with warm soapy water and rinse thoroughly to remove the thin protective oil film.



1. Before each use, check that the equipment is clean and the blade are in good condition. If loose or broken blades are found, blade must be serviced.


**Lobster King**

1. Lift the handle (A) and place the lobster tail onto the base (C) positioning along the guide (F). See Figure 1.
2. Loosen the thumb screws (G) and adjust the guide (F) so that the blade rests in the desired position of the lobster tail, if necessary.
3. Hold the handle (A) firmly and press down. This will cut the tail approximately 7/8 of the way through.
4. Clean the equipment immediately after use.

**Oyster King**

1. Lift the handle (A) and place an oyster or clam onto the base (C) positioning in one of the grooves with the seam side up. See Figure 2.
2. Slowly lower the blade point (B) onto the seam of the food product
3. Remove fingers and hand from the food product.
4. Apply downward pressure on the handle until the blade enters the food product all the way.
5. Remove the food product and open or pull apart.
6. Clean the equipment immediately after use.

**CLEANING**

	<b>WARNING</b>
	<b>Sharp Blade Hazard.</b> Blades are sharp and can cause cuts. To avoid injury from sharp blades, handle with caution.

To maintain the appearance and increase the service life, clean your daily.

**NOTE:**


**Food acids will make blades dull and corrode the metal. Always clean this food preparation equipment immediately after every use.**

1. Loosen the wing nut (D), remove the bolt (E), handle (A) and blade (B). See Figures 1 and 2.
2. Remove the thumb screws (G) and the guide (F). See Figure 1.
3. Wipe, rinse or spray off parts and equipment thoroughly with mild soap and HOT water.
4. Do not wipe across the blades or use scrub pads on this equipment. Wiping across the sharp edge of the blade can cause injury and will dull the blades.
5. Do not put this equipment in a dishwasher or dish machine with soaps, detergents, or other alkaline chemicals that can harm the equipment.
6. After cleaning, let the equipment air dry.
7. Install the thumb screws (G) and the guide (F). See Figure 1.
8. Install the blade (B) and handle (A) onto the base (C). Secure with bolt (E) and wing nut (D).

**PREVENTATIVE MAINTENANCE**

1. Clean the equipment after every use.
2. Use for intended purposes only.
3. Change the blades regularly - based on usage.

**REPLACING BLADE ASSEMBLY**

	<b>WARNING</b>
	<b>Sharp Blade Hazard.</b> Blades are sharp and can cause cuts. To avoid injury from sharp blades, handle with caution.

Wash new blades with warm, soapy water and rinse thoroughly to remove the thin protective oil film. Keep the sharp edge away from you when handling blades.

1. Familiarize yourself with the parts diagram for your equipment.

**Lobster King**

1. Remove the wing nut (G), the blade (F), and the bolt and washer (A). See Spare Parts List and Exploded View for the Lobster King.
2. Discard the old blade (F).
3. Install new blade (F) and secure to the knife holder (E) using the wing nut (G) and the bolt and washer (A).

**Oyster King**

1. Remove and retain the bolt (G). See Spare Parts List and Exploded View for the Oyster King.
2. Discard the old steel point/blade (F).
3. Install the new steel point/blade (F) and secure with bolt (G).

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**SERVICE AND REPAIR**

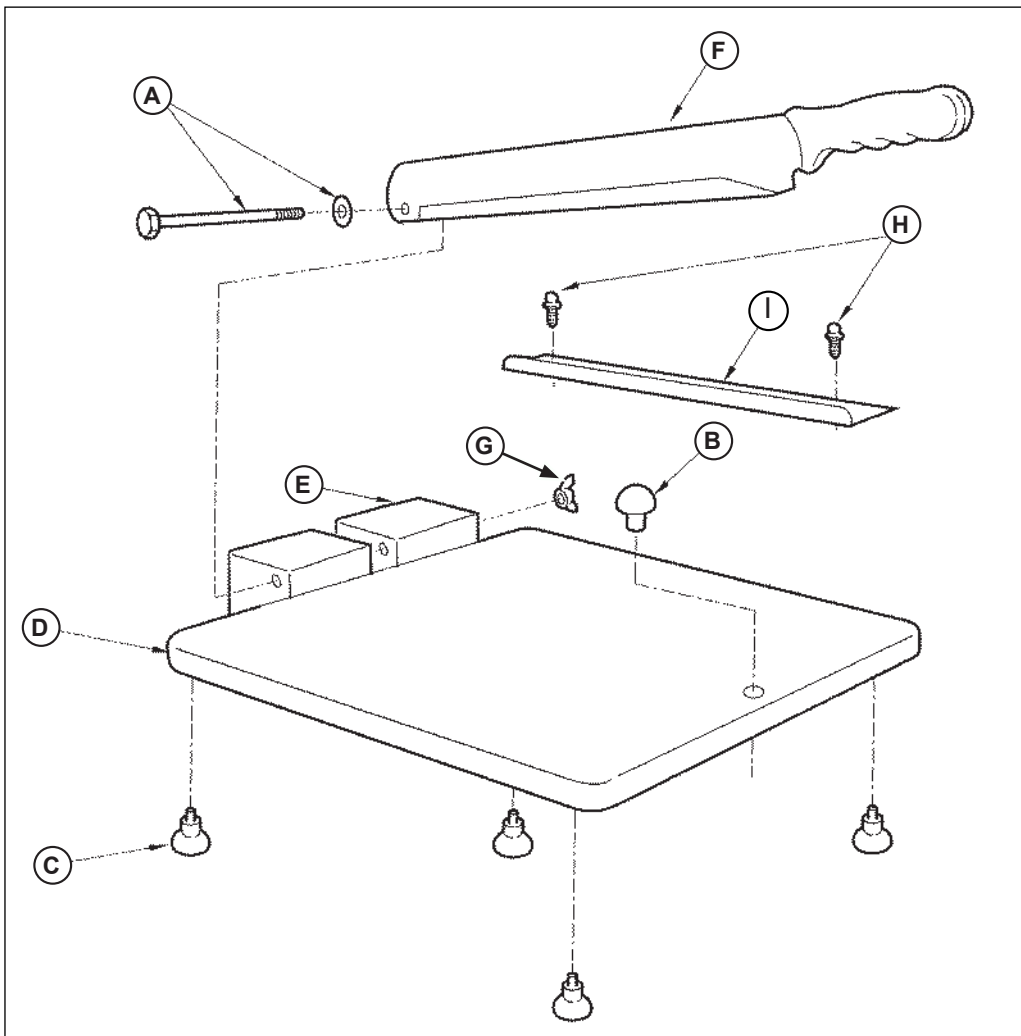
Please contact the qualified professional repair service listed below.

**VOLLRATH Induction Repair Service • 1-800-825-6036 (USA) or www.vollrathco.com**

When contacting the Authorized Professional Service Center, please be ready with the model number, serial number, and proof of purchase showing the date the equipment was purchased.

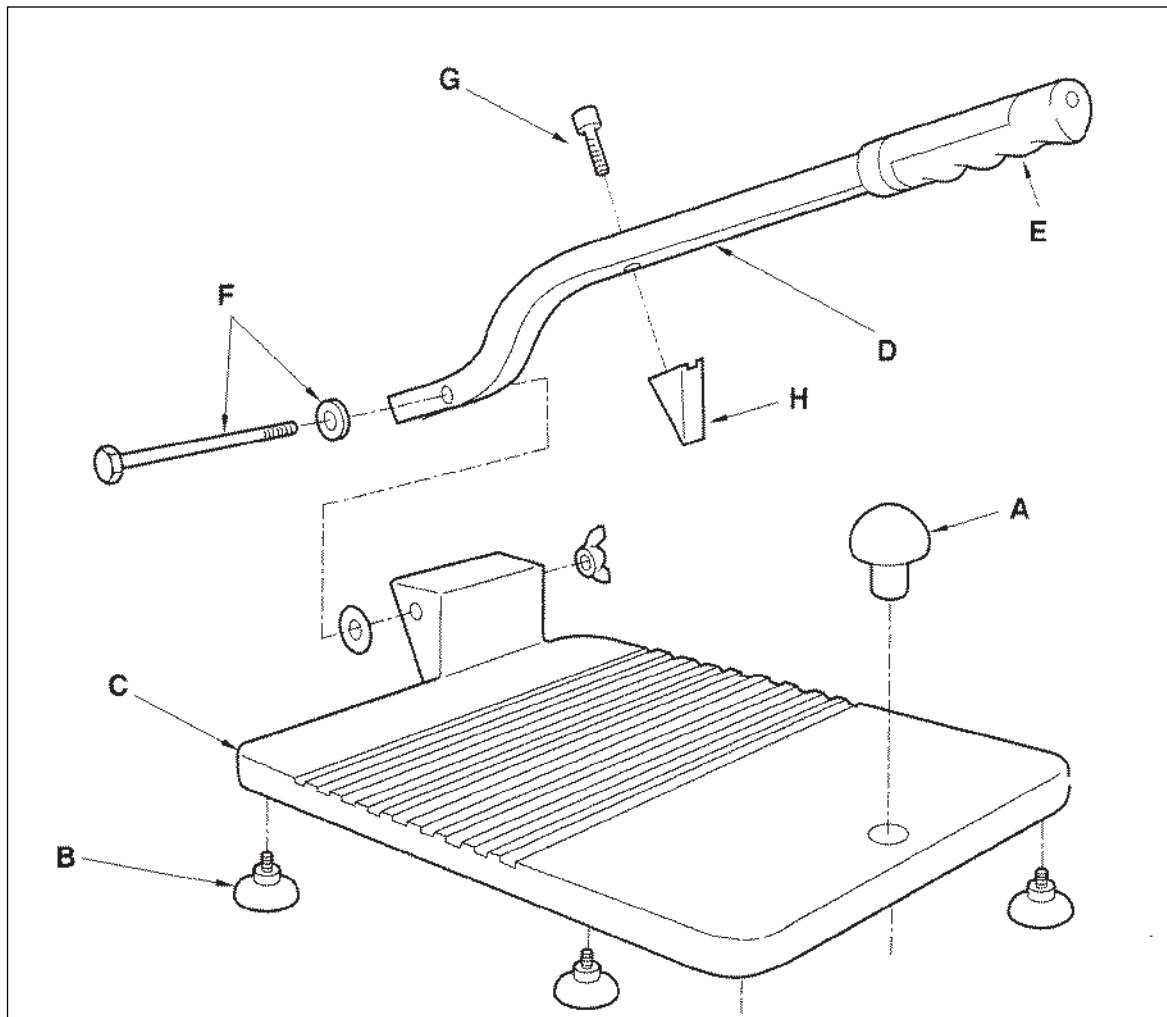
**SPARE PARTS LIST AND EXPLODED VIEW - LOBSTER KING**

LETTER	PART NUMBER	DESCRIPTION
A	5105	Blade Bolt and Washer
B	5107	Rubber Bumper
C	5108	Rubber Foot
D	5113	Base
E	5114	Blade Holder
F	5103	Large replacement blade - 10"
G		Wing Nut
H		Thumb Screw
I		Guide



**SPARE PARTS LIST AND EXPLODED VIEW - OYSTER KING**

LETTER	PART NUMBER	DESCRIPTION
A	5107	Rubber bumper
B	5108	Rubber foot
C	5381	Base
D	5383	Handle casting
E	5387	Rubber handle
F	5391	Bolt for handle (wing, nut & washer)
G	071	Bolt
H	5382	Steel point (replacement blade)



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