VOLLRATH®

Setting the Standard™

ENGLISH

Operator's Manual

VOLLRATH®

REDCO®

Lobster King™
Model 1851
Oyster King™
Model 1853





Thank you for purchasing this Vollrath Food Processing Equipment. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

Item No. 2350033-1 Rev 5/10

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

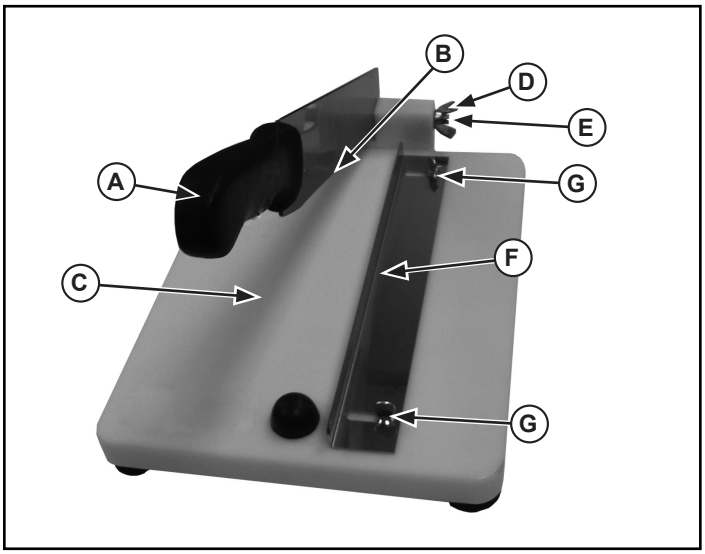


Figure 1. Features and Controls, Lobster King.

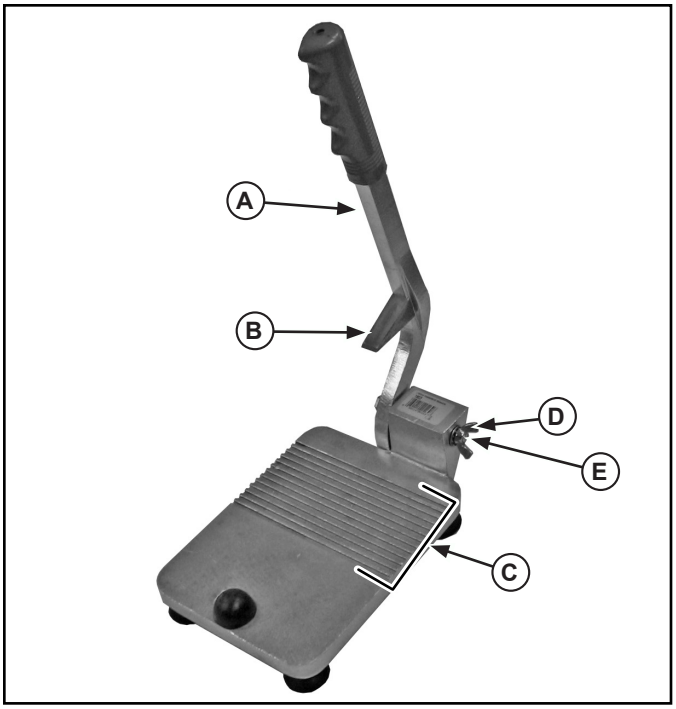


Figure 2. Features and Controls, Oyster King.

(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.

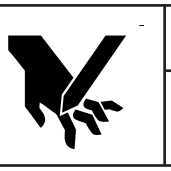
(F) GUIDE. Holds the food product in a consistent location on the base.

(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



⚠ WARNING

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

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.

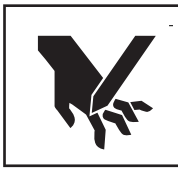
Lobster King

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



⚠ WARNING

Sharp Blade Hazard.
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



⚠ WARNING

Sharp Blade Hazard.
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

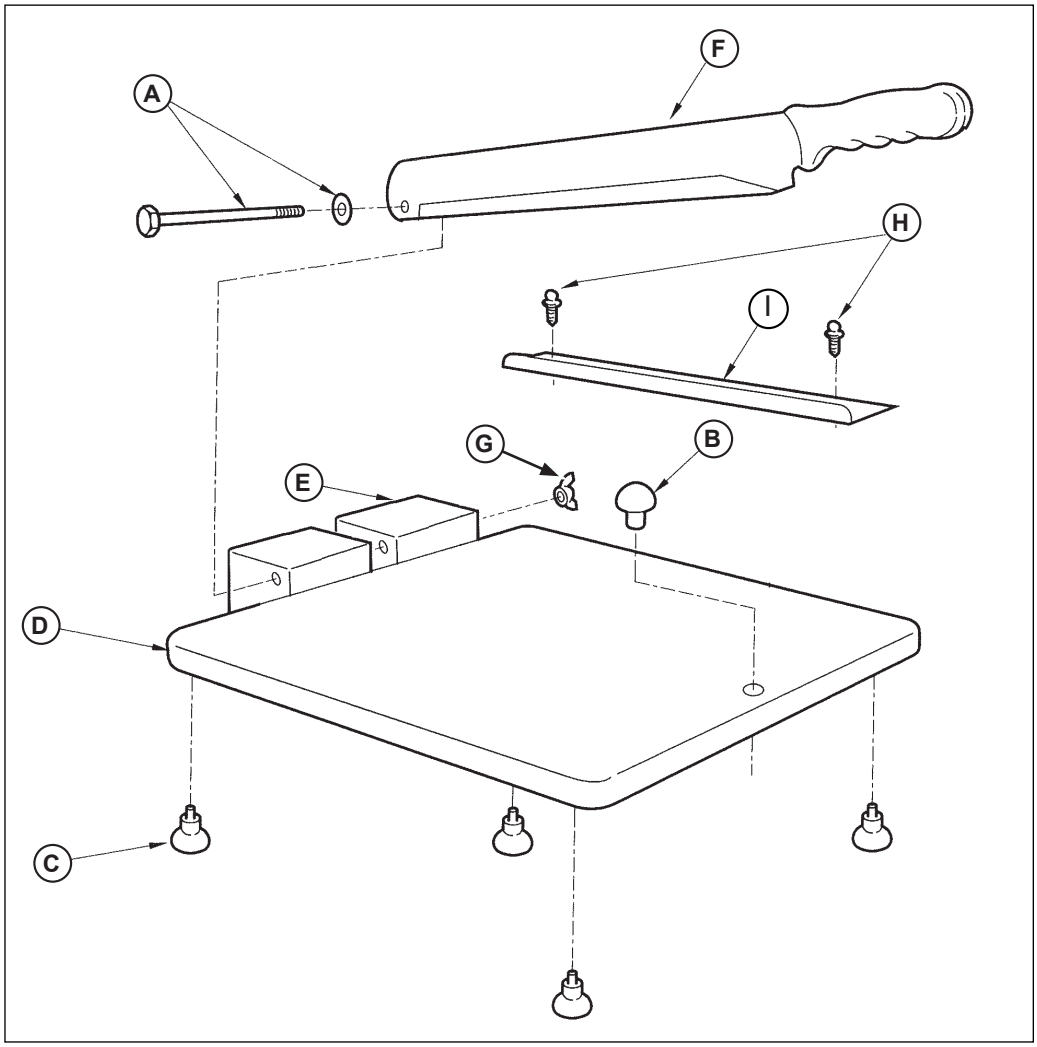
Please contact the qualified professional repair service listed below.

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.

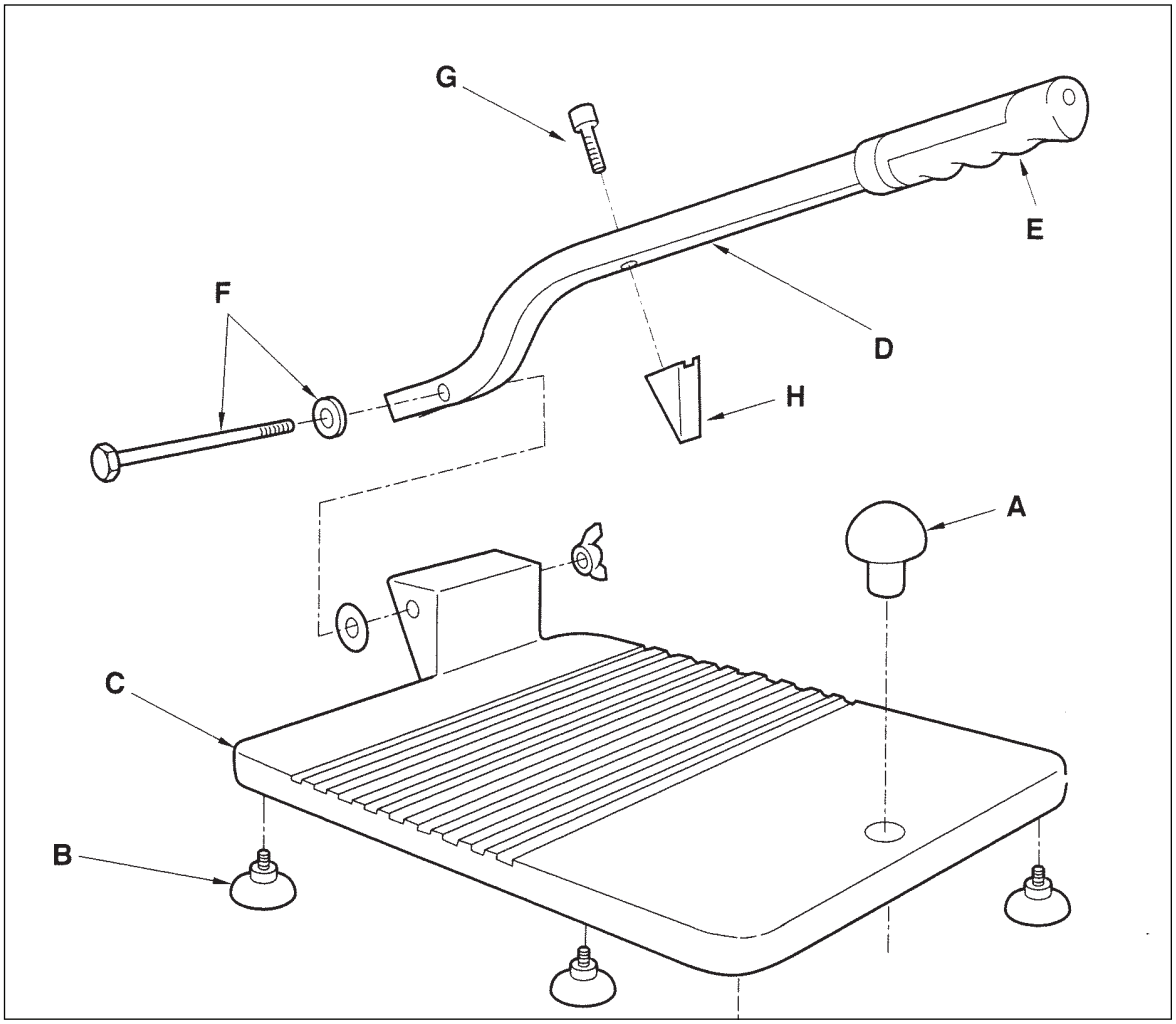
SPARE PARTS LIST and EXPLODED VIEW - Lobster King

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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Warranty Statement for The Vollrath Co. L.L.C.

The Vollrath Company LLC warrants the products it manufactures and distributes against defects in materials and workmanship for a period of one year, except as specifically provided below. The warranty runs 12 months from the date of original installation. (End user receipt)

1. Refrigeration compressors – The warranty period is 5 years.
2. Replacement parts – The warranty period is 90 days.
3. Fry pans and coated cookware – The warranty period is 90 days
4. EverTite™ Riveting System – The warranty covers loose rivets only, forever.
5. Cayenne® Heat Strips – The warranty period is 1 year plus an additional 1 year period on heating element parts only.
6. Intrigue™ Ultra and Professional Induction Ranges – The warranty period is 2 years
7. ServeWell® Induction Workstations – The warranty period is one year on the workstation table and 2 years on induction hobs
8. Slicers – The warranty period is 10 years on gears and 5 years on belts
9. Mixers – The warranty period is 2 years
10. Extended warranties are available at the time of sale.
11. Boxer Mixers – (Vollrath customer base) – 1 Year exchange Warranty

All products in the Jacob's Pride® collection, including the following, have a lifetime warranty:

- NSF Certified One-Piece Dishers
- NSF Certified Spoodle® Utensils
- NSF Certified Heavy-Duty Spoons with Ergonomic Handle
- NSF Certified Heavy-Duty Basting Spoons
- Heavy duty Turners with Ergonomic handle
- One-Piece Tongs*
- Heavy-Duty One-Piece Ladles*
- Nylon Handle Whips
- One-Piece Skimmers
- Tribute®, Intrigue®, and Classic Select® Cookware*

*Jacob's Pride® warranty does not cover Kool-Touch®, non stick coatings and silicone handles.

Items sold having no warranty:

- Meat Grinder Knives
- Light Bulbs in Convection Ovens and Hot Food Merchandiser
- Oven Door Seals
- Oven Door Glass
- Hot Food Merchandisers / Display Case Glass
- Calibration and set up of gas equipment

THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE

As The Vollrath Company LLC's only responsibility and the purchaser's only remedy, for any breach of warranty, The Vollrath Company LLC will repair or, at its option, replace the defective product or part without charge, except as otherwise provided below:

- For refrigeration compressors and the second year of the warranty on Cayenne® Heat Strips and mixers, The Vollrath Company LLC will provide the repaired or replacement part only; and the buyer will be responsible for all labor charges incurred in performing the repair or replacement.
- To obtain warranty service, the buyer will be responsible to return to The Vollrath Company LLC any product (other than gas equipment that is permanently installed) weighing less than 110 lbs. or located outside of a 50-mile radius of a certified technician designated by The Vollrath Company LLC to perform warranty repairs. If a Vollrath Technician cannot be contacted check the website for service contact points. (Please refer to the Product Catalogue for weights and sizes of product)
- No remedy will be available for products that have been damaged by accident, carelessness, improper installation, lack of proper setup or supervision when required, neglect, improper use, installation or operation contrary to installation and operating instructions or other causes not arising out of defects in materials or workmanship. At the buyer's request, The Vollrath Company LLC will repair and or replace such products at a reasonable cost.
- No remedy will be available for slicers where blade has not been sharpened (Refer to owner's manual for sharpening instructions)
- No remedy will be available for mixers damaged by changing gears while unit is running or overloading, in either case as determined by a Vollrath Certified Technician
- Warranty work must be authorized in advance by The Vollrath Company LLC. See the operating and safety instructions for each product for detailed warranty claim procedures.
- No remedy will be available for product returned and found to be acceptable to the product specification.
- No remedy will be available under any warranty not registered as required below.

LIMITATION OF LIABILITY:

THE VOLLRATH COMPANY LLC SHALL HAVE NO LIABILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY KIND, WHETHER BASED UPON NEGLIGENCE OR OTHER TORT, BREACH OF WARRANTY, OR ANY OTHER THEORY.

Warranty Procedure

On all warranty calls, the following process and information is required:

- All warranty claims will start with a call to Vollrath Technical Service support line.(800-628-0832).
- A technical support professional will work to diagnose the issues, and provide the details for the service solution.
- Name and phone number of person calling
- Business name, street address, city, state and zip
- Model and serial number
- Date of purchase and proof of purchase (Receipt)
- Name of dealer where unit was purchased

NOTE: Vollrath will not accept products sent without the proper procedure being followed.

Important:

TO MAKE A CLAIM FOR ANY REMEDY UNDER THIS WARRANTY, YOU MUST REGISTER YOUR WARRANTY.

Register Today

ONLINE: Register your warranty on-line now at www.Vollrathco.com

NO WEB ACCESS: If you do not have access to the web, kindly register by completing the warranty registration form and faxing it to The Vollrath Co. LLC office in the country of purchase.

Warranty Registration

Business Name

Key Contact Name Email

Street Address

City State Zip Code

Country Phone Fax

Model Item Number

Serial Number - -

Operation Type

❑ Limited Service Restaurant	❑ Full Service Restaurant	❑ Bars and Taverns	❑ Supermarket
❑ Convenience Store	❑ Recreation	❑ Hotel/Lodging	❑ Airlines
❑ Business/Industry	❑ Primary/Secondary School	❑ Colleges/University	❑ Hospitals
❑ Long-Term Care	❑ Senior Living	❑ Military	❑ Corrections

Reason for Selecting Our Product

❑ Appearance	❑ Full Service Restaurant	❑ Availability	❑ Sellers Recommendation
❑ Ease of Operation	❑ Versatility of Use	❑ Price	❑ Brand

Would You Like to Receive Our Full-Line Catalog and Remain on Our Mailing List? ❑ Yes ❑ No

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www.vollrathco.com

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