

# EZ SHUCKER



THE *SAFE* AND *EASY* WAY  
TO OPEN OYSTERS

## Assembly Instructions

Using a common screwdriver and a 7/16 inch wrench or socket, fasten the three bolt stainless steel base plate of the machine to the plastic baseboard. Stainless washers and lock nuts should be on bottom.

## Operating Instructions

Following the operating instructions will ensure safe and simple operation. When operated properly, the **EZ SHUCKER** is the most innovative, safe, and simple way to open oysters and shellfish. The secret is the blade's patented natural shucking action.



**Step One** - Firmly hold the oyster or shellfish with the heel or hinge pointing upward onto the black rubber pad. While slowly bringing the blade downward, align the seam of the oyster or shellfish directly under the blade. For your safety, use of a protective glove for holding the shell is recommended.



**Step Two** - While still holding the oyster or shellfish with one hand, work the blade into the seam by simultaneously applying downward pressure and moving the handle back and forth in short side-to-side strokes. Technique is more effective than brute force in this procedure. This action will allow the blade to penetrate the seam.



**Step Three** - As the blade penetrates the seam rotate the handle 90° in either direction. This will open the two shell halves and render the muscle accessible.

## CARE AND MAINTENANCE

The EZ SHUCKER should be cleaned daily and is basically maintenance free. However, if the blade shaft should need lubricating, a food grade silicon spray is recommended.

***DO NOT USE COOKING OIL.***

## DURABILITY

All metal parts on the EZ SHUCKER are stainless steel and all plastic parts are commercial grade plastic.

## WARRANTY

The EZ SHUCKER has a full one year guarantee on all parts, materials and labor.

## PARTS

Parts are available online at:

<http://www.prawnto.com/ez-shucker-.html>

# **EZ SHUCKER**

1-800-426-7254

www.ezshucker.com