

Watch the video demo on YouTube.com at <http://www.youtube.com/shrimpbutter>

OPERATING INSTRUCTIONS:

1. Place machine, with exit ramp facing you, on counter near a sink. Place a shallow bowl or other container underneath exit ramp. Put handle in full upright position. Place a raw shell-on headless shrimp (from small to large size) onto feeder shelf—head facing front of machine. Place only ONE shrimp at a time.

2. Pull the handle toward you with one quick motion—using other hand to steady the machine. Leave handle down as shrimp pops out.

3. Return the handle to the upright position and place another shrimp on feeder shelf.

4. During your cutting operation you may want to hold machine under your kitchen faucet once or twice to rinse off the blade debris that might collect.

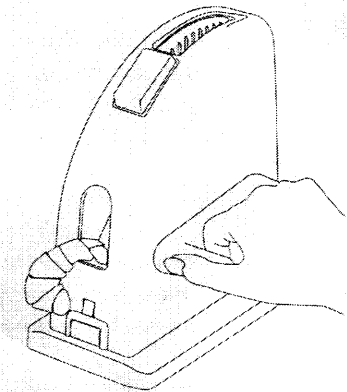
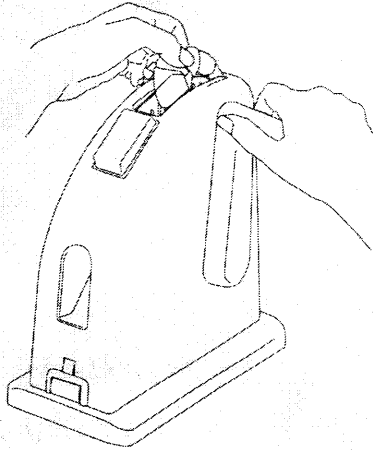
5. When you finish, either remove the shell or leave shell on for cooking.

6. Enjoy!

WARNING!

To avoid injury from sharp blade, do not put fingers into feeder or exit openings near the blade assembly. If over time, the blade dulls and must be replaced, call Shelton Corp. to purchase a new blade assembly. When replacing the blade assembly, follow instructions from Shelton Corp. and **USE CAUTION**.

Trouble Shooting: If a shrimp should jam up and get caught in the blade, remove the cover and use a fork or similar utensil to loosen the shrimp from the blade. **DO NOT USE YOUR FINGERS.**



CARE & CLEANING INSTRUCTIONS:

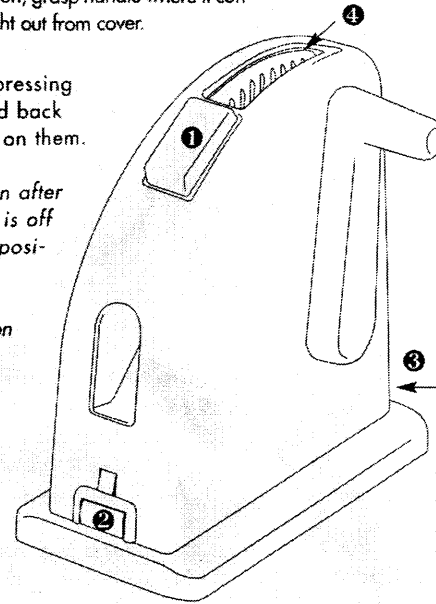
1. With handle in lowered position, grasp handle where it connects to the shaft, and pull straight out from cover.

2. Next, remove cover by pressing fingers on both the front and back releases and firmly pushing on them. Gently lift the cover off. (When putting cover back on after cleaning, make sure handle is off and side arms are in down position. Place cover over the base/vertical support, gently easing it down until it catches on the releases and snaps into place.)

3. Rinse excess debris from the base/vertical support and inside of cover. Raise side arms halfway up the vertical support to about a 10:00 position.

4. Place the three parts in dishwasher. (Handle, base/vertical support, and cover.) TOP RACK ONLY. It is not necessary to remove any other parts for cleaning if machine has been rinsed out occasionally during use and immediately after use.

5. Allow to dry completely before re-assembling.



- 1 Blade Assembly
- 2 Front Release
- 3 Back Release
- 4 Side Arms

IMPORTANT:
Side arms must be in down position & handle removed (off) before you can remove or replace cover

REPLACEMENT BLADE ASSEMBLIES MAY BE ORDERED FROM WWW.SHRIMPBUTLER.COM OR BY CALLING 800.458.1606.

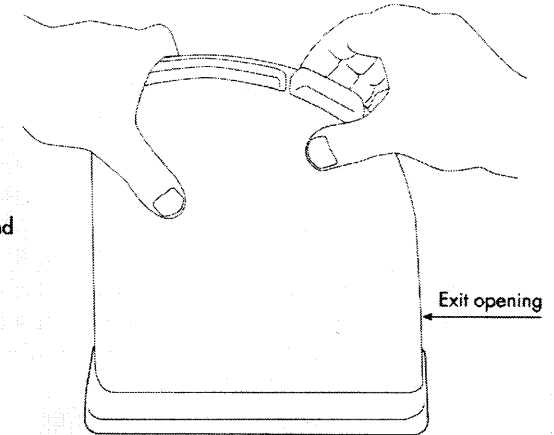
Shrimp Butler Blade Assembly Removal & Replacement

Remove Blade.

1. Position Shrimp Butler so that the handle side is away from you and exit opening points to the right.

2. Grasp the Blade Housing as shown and squeeze toward you to release.

3. Carefully lift it out of the four slots, avoiding contact with the blade.



Insert Blade

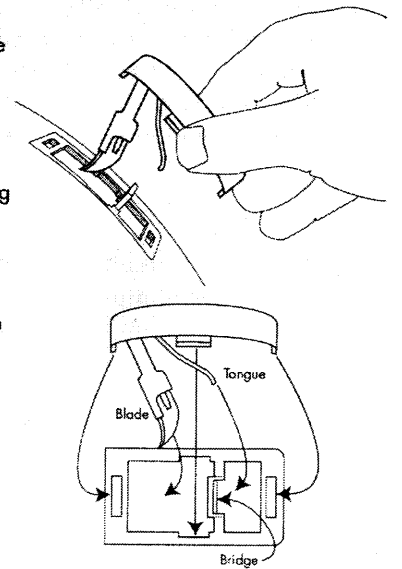
1. Position Shrimp Butler so that the handle side is away from you and exit opening points to the right.

2. Grasp Blade Housing as shown.

3. Drop Housing down into opening with Blade and Plastic Tongue straddling the bridge

4. Put left Tab in Slot. Squeeze the housing in toward you so it snaps in the other three slots.

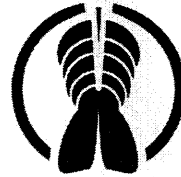
5. Wriggle the housing to make sure it's securely latched.



Limited Warranty

Two Point Enterprise warrants to the purchaser that The Shrimp Butler™ is free from defects in material and workmanship for a period of one year from the date of original purchase when used in compliance with directions as outlined in the manufacturer's instructions, which will constitute reasonable and necessary maintenance by the purchaser. In addition, Two Point Enterprise offers a thirty-day unconditional money back guarantee should the purchaser not be satisfied with the performance of The Shrimp Butler™. To exercise this warranty, purchaser must call manufacturer for a return authorization number and return product prepaid to manufacturer's address below. Product must be returned in original packaging. **NOTE: The Limited Warranty will not be valid if purchaser fails to follow manufacturer's specific instructions to place side arms halfway up the vertical support before cleaning with electric dishwasher.**

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*US Patent #6,129,621 & foreign patents pending

Instructions, Safeguards, Warranty Information

Congratulations! You now own The Shrimp Butler™—a unique state-of-the-art kitchen specialty product for cutting and deveining small (41-50 count) to extra large (21-25 count) shrimp.

Two Point Enterprise's number one goal is to provide you with a high quality product that meets all of your expectations. We want happy customers to spread the good news about our one-of-a-kind cook's tool for shrimp preparation at home!

Please carefully read and save the important information that follows: