

Instruction Manual



Electric Oyster Shucker

CAT 3400S Oyster Shucker

Revision 3

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1. Technical Specifications

Model	Supply voltage	Rotation speed	Motor	Packaging size (L x W x H)
CAT 3400S	110/240V	180 r/min	450W	430 x 420 x 170mm

2. Introduction

Setup & Safety Checks

1. Place the machine on a flat countertop, in a position where the operator stands behind it and the shucking bit (the rotating cone) faces away from the operator.
2. Make sure the power outlet is appropriate for the machine's voltage, and that the foot-switch (if installed) is placed on a firm floor surface in front of the operator's foot.
3. Attach the bit (if shipped detached): screw the cone-shaped threaded bit onto the shaft until finger-tight.
4. Confirm everything is in proper condition; ensure no loose accessories, jewellery, scarves or hair that might get caught in the bit.
5. Put on a protective glove on the hand that will hold the oyster, if applicable, to avoid shell-cuts. (Even though this machine reduces risk, hand protection remains prudent.)

Please note: To prevent overheating the best practice is to run the unit for no more than 15mins uninterrupted, followed by a 5min cool down before further use. The machine should be used with a duty cycle of 75%.

3. Shucking the Oyster

Your oyster shucker can operate in one of two configurations:

With Foot Switch (Recommended)

- a. The machine remains powered, but the bit only rotates when the foot switch is pressed.
- b. This provides maximum control and safety during operation.
- c. Release the foot switch to immediately stop rotation — the power indicator light remains on, showing the machine is still live.

Without Foot Switch

- a. When the power switch on the main unit is turned ON, the bit will rotate continuously.
- b. To stop rotation, press the power switch to OFF.
- c. Only remove or handle oysters when the bit has come to a complete stop.
- d. Always treat the machine as live while the power switch is ON — unplug before cleaning or maintenance.

Shucking Procedure

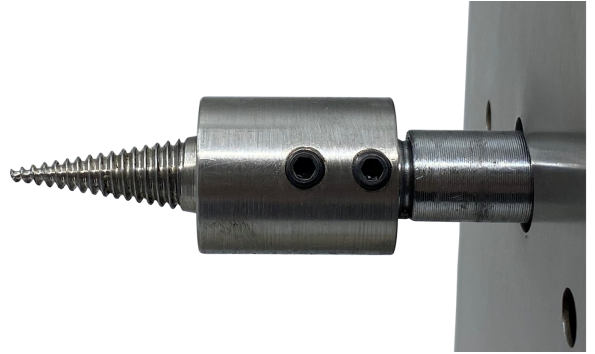
1. Place oyster hinge against the tip of the bit.
2. If using a foot switch – press and hold the pedal to start rotation. If not using a foot switch – ensure power switch is ON; bit will rotate continuously.
3. Gently push the oyster onto the bit until the shells separate.
4. Release the foot switch (or switch OFF power) before removing the oyster.
5. When using the power switch only, keep hands clear of the bit until rotation stops completely.
6. Proceed to open the oyster fully using a dull knife as described in the next steps.

Safety Notes

Never attempt to hold an oyster against the bit while the machine runs unattended.

If operating without a foot switch, maintain a clear space around the machine and stay alert.

Always turn OFF and unplug the machine before cleaning, changing bits, or performing maintenance.



4. Cleaning Instructions

Before cleaning or servicing the oyster shucker attachment, make sure the motor unit is unplugged and the power switch is in the "OFF" position

CAT 3400S

1. Make sure that the motor is "OFF" and disconnected from the power source before removing the tenderiser / shucker attachments.
2. Pull off the Rotating spindle and twist off the Dull bit.
3. Thoroughly wash all parts with hot water and a mild dishwashing liquid. A long bristle brush is recommended for cleaning the blade rack assembly. Rinse with clear water.
4. Thoroughly dry all parts before reassembling the meat tenderiser / oyster shucker attachments.

CAT 3400S

NO	Description	Code	Qty
1	Main Body—motor assembly includes parts 1, 2, 3, 4	340MT 12	1
2	Power Switch	340MT 11	1
3	Base	340MT 13	1
4	Rubber Feet	340MT 14	4
5	Rotating Spindle	CAT 340OS10B	1
6	Removable Dull Bit	CAT 340OS10	1
7	Foot Switch (optional)	CAT 67FS1	1

