



Operator's Manual

InstaBloom™ II Onion Cutter

Thank you for purchasing this Vollrath 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.

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 will or can cause severe personal injury or death.

CAUTION

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

NOTICE: Notice is used to note information that is important but not hazard-related.

To reduce risk of injury or damage to the equipment:

- Inspect the equipment before each use to make sure it is clean.
- Inspect for broken, nicked or dull blades and if found, replace the blade assembly.
- Lubricate the guide rods as instructed, using a light coating of mineral oil, Petrol-Gel, or other food grade lubricant. **DO NOT USE COOKING OIL AS IT WILL BECOME STICKY AND MAY PERMANENTLY DAMAGE THE EQUIPMENT.**

FUNCTION AND PURPOSE

This equipment is intended for cutting blooming onions in a commercial food service operation. It is not intended for household, industrial or laboratory use.

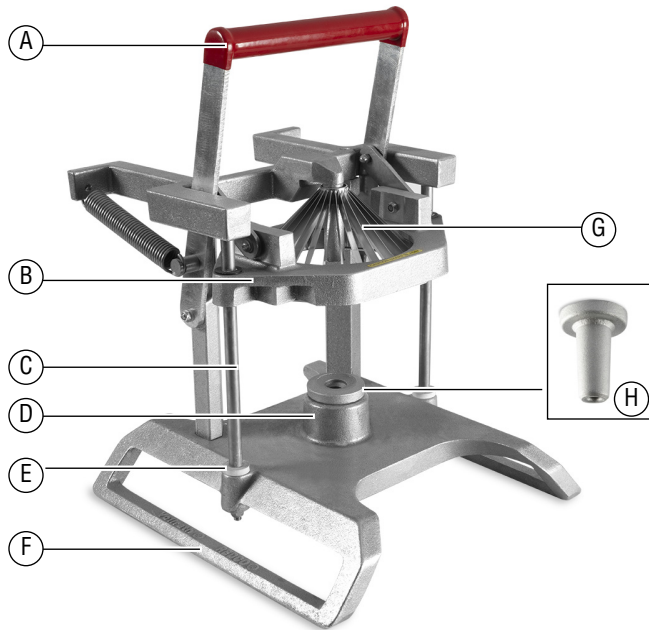


Item No.	Description
15604	InstaBloom™ II Onion Cutter

BEFORE FIRST USE

Clean the equipment. See the Cleaning section of this manual.

FEATURES AND CONTROLS



A Handle

B Pusher Head Assembly. Made up of the pusher head block, blade assembly and guides. Pushes the blade assembly through the food product.

C Guide Rods

D Pedestal

E Rubber Bumpers. Cushions the stop of the pusher head.

F Base

G Blade Assembly. Multiple blades assembled to a specific shape to cut the food product.

H Adapter. Raises the pedestal height so blade assembly contacts small onion

OPERATION



WARNING

Sharp Blade Hazard

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

NOTICE: Do not attempt to cut onions that are wider than the blade assembly.

Prepare the Food

- Onions should have single hearts and be free of mold, blemishes and decay.
- Maximum size is 20 oz. (566 g). For small onions, insert the adapter into the pedestal.

1. Remove the papery skin from the onion. Leave the root intact.
2. Approximately $\frac{1}{2}$ " to $\frac{3}{4}$ " (1.3 cm to 1.9 cm) down from the "neck," slice the top off of the onion.

Prepare the Equipment

1. Check that the equipment is clean and in good condition. Check for:
 - loose fasteners and linkage connections
 - loose or broken blades.
 - Missing or worn bumpers
2. If the equipment is not in good condition, repair it before using.
3. If cutting small onions, insert the adapter into the pedestal.
4. Set the onion on the pedestal or adapter with the cut side facing up and centered under the blade assembly.
5. Check the alignment by slowly lowering the handle to verify the onion core lines up with the ring in the center of the blade assembly.
6. Place both hands on the handle. Raise the handle slightly and then press it down with a firm motion.
7. Hold the base of the equipment with one hand. With the other hand, lift the handle to its fully open position to push the onion from the blade assembly.
8. Remove the onion from the machine.
9. Hold onion about 18" (46 cm) above a clean surface with the petals in the up position, then drop the onion. The will separate the onion petals.
10. Place cut onions in an ice water bath for a minimum of one hour to allow the petals to bloom. Onions may be held in water overnight.
11. Clean and lubricate this equipment immediately after each use. See the CLEANING section of this manual for more information.

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 this equipment daily.

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

NOTICE: Do not put this equipment in a dishwasher or dish machine with soaps, detergents, or other alkaline chemicals that can harm the equipment. Hand wash only.

NOTICE: Do not use abrasive materials, scratching cleansers or scouring pads to clean this equipment. These can damage the finish.

NOTICE: Do not wipe across the sharp edge of the blades. This could cause injury and will dull the blades.

1. Wipe, rinse or spray this equipment thoroughly with HOT water.
2. Wash the blade assembly by forcing water, under pressure, through the blades from the unsharpened side. If necessary, use a nylon bristle cleaning brush to push food particles out from the unsharpened side of the blade assembly.
3. After cleaning, let the equipment air dry.
4. Lubricate the guide rods with mineral oil or Petrol-Gel.

NOTICE: Do not use cooking oil as it will become sticky and may permanently damage the equipment.

PREVENTATIVE MAINTENANCE

1. Use for the intended purposes only.
2. Inspect the equipment before each use. Do not use this equipment with missing, broken or worn components.
3. Clean the equipment after every use.

TROUBLESHOOTING

Problem	Might be Caused By	Course of Action
Broken Blade	Blades were dull.	Replace the blade assembly. Also inspect the pusher block. Replace if damaged.
Pusher head does not slide easily.	Guide rods improperly or insufficiently lubricated.	Clean and lubricate the guide rods. See Cleaning.
Cuts poorly.	Blades are dull.	Replace blade assembly.

SERVICE AND REPAIR

Serviceable parts are available on Vollrath.com.

To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Services for instructions.

When contacting Vollrath Technical Services, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

For complete warranty information, product registration and new product announcement, visit www.vollrath.com.

The Vollrath Company, L.L.C. Headquarters
1236 North 18th Street
Sheboygan, Wisconsin
53081-3201 USA
Main Tel: 800-624-2051 or 920-457-4851
Main Fax: 800-752-5620 or 920-459-6573
Canada Customer Service: 800-695-8560
Tech Services: techservices@vollrathco.com
www.vollrath.com

Pujadas
Ctra. de Castanyet,
132 P.O. Box 121
17430 Santa Coloma de Farners
(Girona) – Spain
Tel. +34 972 84 32 01
info@pujadas.es

Vollrath of China
Vollrath Shanghai Trading Limited
Room 201, Building A
Xin Yi Plaza
1618 Yi Shan Road
Shanghai, 201103
China, P.R.C.
Tel: +86-21-5058-9580

Vollrath de Mexico S. de R.L. de C.V.
Periferico Sur No. 7980 Edificio 4-E
Col. Santa Maria Tequepexpan
45600 Tlaquepaque, Jalisco | Mexico
Tel: (52) 333-133-6767
Tel: (52) 333-133-6769
Fax: (52) 333-133-6768