

# Operator's Manual



**InstaBloom™ II**  
15604



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.

## 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.
- Check to insure that the pusher head sits down completely on the rubber bumpers.
- If necessary, lubricate guide rods using a light coating of mineral oil, Petro Gel, or food grade lubricant. **DO NOT USE COOKING OIL AS IT WILL BECOME STICKY AND MAY PERMANENTLY DAMAGE THE PUSHER HEAD GUIDES**

## FUNCTION AND PURPOSE

Intended for bloom cutting onions.

## 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.

## FEATURES AND CONTROLS

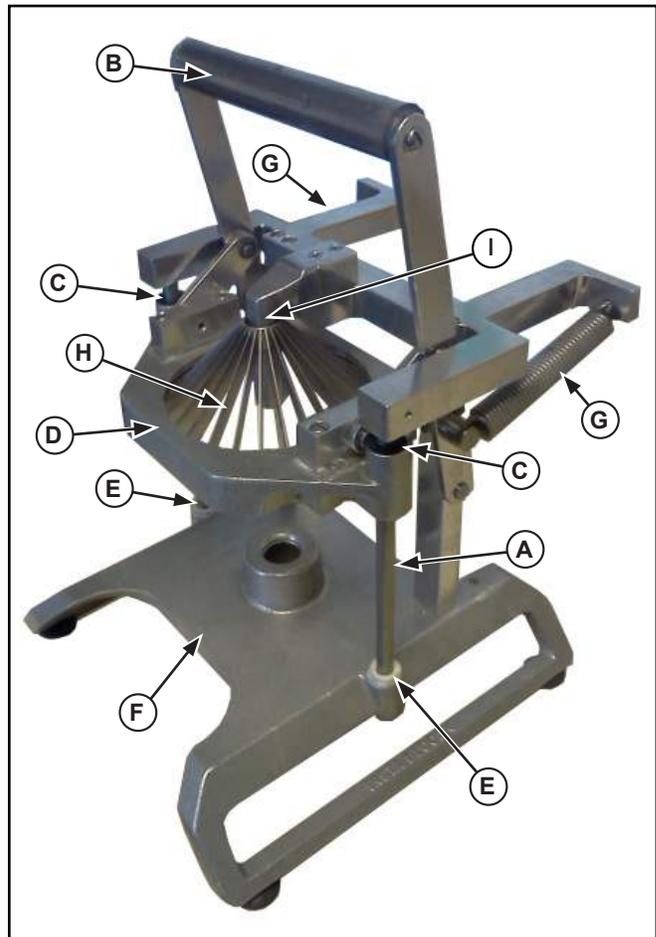


Figure 1. Features and Controls.

- (A) GUIDE RODS. Guides and align the pusher head onto the blade set.
- (B) HANDLE. Used to lower and raise the pusher head block.
- (C) GUIDES. Used for smooth and consistent operation of pusher head on the guide rods.
- (D) PUSHER HEAD ASSEMBLY. Made up of the pusher head block, blade assembly and guides. Pushes the blade assembly through the food product.
- (E) BUMPERS. Cushions the stop of the pusher head.
- (F) BASE. Where the food product sets for processing.
- (G) SPRINGS. Used to return the pusher head block assembly to the ready position.
- (H) BLADE ASSEMBLY. Multiple blades assembled to a specific shape and cuts the food product.
- (I) CORE PUSHER. Pushes the onion off the blade assembly.

## OPERATION

|   |  |
|---|--|
|  | <b>WARNING</b>   |
|   | <b>Sharp Blade Hazard.</b><br>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 blades are in good condition. If loose or broken blades are found, blades must be serviced. Check for loose fasteners or linkage connections.
2. The maximum size of the food product is 20 oz. (566 g). An adapter is available for smaller onions. Onions should have single hearts and be free of mold, blemishes and decay.
3. Remove the papery skin from the onion, leave the root intact.
4. Approximately 1/2" to 3/4" (1.3 cm to 1.9 cm) down from the "neck", slice the top off of the onion.
5. Place the onion (root down) and core (flat side) facing directly upward, upon the pedestal and centered under the cutting blade.

**NOTE:**

**Do not attempt to use onions larger than the cutting blade.**

6. Bring the handle down to check that the onion core lines up with the ring in the center of the cutting blade assembly.
7. Place both hands on the handle. Raise the handle slightly and bring it down with a firm motion.
8. Hold the base with one hand and guide the handle to its full up position to push the onion from the blade assembly.
9. Remove the onion from the machine. Hold onion about 18" (46 cm) off a clean surface with the petals in the up position and drop the onion. This will cause the onion to "bloom" and the petals will separate and open. (The onion may have to be dropped more than once before it blooms.)
10. Place the onions in an ice water bath for a minimum of one hour. This step allows the onion petals to bloom and firm. Onions may be held in water over night.
11. Repeat this process until you have prepared enough food product for your daily needs.
12. Clean and lubricate your equipment immediately after each use. See the **CLEANING** section of this manual for more information.

## CLEANING

|   |  |
|---|--|
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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. Wipe, rinse or spray off equipment, pusher head and blade assembly thoroughly with HOT water.
2. 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.
3. The cutting blade assembly is best cleaned 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 cutting blade assembly.
4. Do not put this equipment in a dishwasher or dish machine with soaps, detergents, or other alkaline chemicals that can harm the equipment.
5. After cleaning, let the equipment air dry.

## PREVENTATIVE MAINTENANCE

1. Clean the equipment after every use.
2. Before each use, check for loose fasteners or linkage connections tighten or repair as necessary.
3. Use for intended purposes only.
4. Change the blades regularly - based on usage.

## REPLACING BLADE ASSEMBLY

|   |  |
|---|--|
|  | <b>WARNING</b>   |
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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.

5. Lay the InstaBloom™ II on its back (opposite the handle).
6. Cover the blades with a rag or towel to minimize exposure to the blade edges.
7. Remove and retain the screws and the blade retainer.
8. Carefully remove and discard old blade assembly.
9. Carefully install the new blade assembly.
10. Secure the new blade assembly using the blade retainer and the screws.
11. Set the InstaBloom™ II onto its feet.

## REPLACEMENT PARTS FOR THE 15604

| Part No. | Description                |
|----------|----------------------------|
| 1560102  | Blade Assembly             |
| 379055   | Blade Retainer             |
| 3550247  | Screw, 10-32 x 3/8"        |
| 379049   | Bumper, 1/2 I.D., Silicone |
| 379015   | Foot, Suction, Rubber      |