

INSTALLATION & OPERATING INSTRUCTIONS

for

REDCO® INSTABLOOM™ MODEL 15600 SERIES



Shown with optional accessories

TO BE SERVICED ONLY BY AUTHORIZED PERSONS



WARNING AND SAFETY INFORMATION



THIS MACHINE CONTAINS SHARP BLADES AND CAN CAUSE SERIOUS INJURY OR DEATH IF NOT HANDLED PROPERLY. ALL OPERATORS OF THIS EQUIPMENT SHOULD READ THIS OPERATION MANUAL BEFORE OPERATING EQUIPMENT.

IN ORDER TO AVOID DAMAGE TO PEOPLE AND THE APPLIANCE, READ AND FOLLOW THE MANUFACTURER'S INSTRUCTIONS FOR THE CLEANING OF THIS EQUIPMENT.

LIMITED TWO (2) YEAR WARRANTY

Lincoln Foodservice Products, LLC ("Lincoln") warrants, to the original purchaser for use in the United States of America, that each new item of Redco food preparation utensils (other than blades) manufactured by it ("Warranted Product") is free of defects in material and workmanship under normal use and conditions.

The exclusive remedy available under this Limited Warranty is that Lincoln will, free of charge, but at its option, subject to, and in accordance with the terms and conditions of this Limited Warranty, repair or replace, for the original purchaser for use in the United States of America, any Warranted Products or part thereof that proves to be defective with the same or a similar item or part, it is returned to Lincoln in accordance with the procedure set out on the warranty card.

This Limited Warranty applies only to original parts of Warranted Products sold for use in the United States of America and does not apply to any Warranted Products located outside the United States of America, regardless of where sold, or to any item or part thereof that has been subjected to accident, casualty, alteration, misuse, or abuse or if the date of manufacture is altered or removed.

THIS LIMITED WARRANTY DOES NOT APPLY TO BLADES WHICH ARE SOLD COMPLETELY WITHOUT WARRANTY OR GUARANTEE OF ANY KIND, EXPRESSED OR IMPLIED. THE OBLIGATION OF LINCOLN IS LIMITED TO THE ABOVE AND, EXCEPT AS EXPRESSLY STATED HEREIN, LINCOLN MAKES NO GUARANTEES OR WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING WITHOUT LIMITATION, WARRANTIES OF FITNESS OR MERCHANTABILITY, WITH RESPECT TO WARRANTED PRODUCTS. LINCOLN SHALL NOT BE LIABLE FOR SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES OF ANY KIND. NO ONE IS AUTHORIZED TO MAKE ANY GUARANTEES OR WARRANTIES, EXPRESSED OR IMPLIED, ON BEHALF OF LINCOLN.

SOME STATES DO NOT ALLOW LIMITATIONS OF IMPLIED WARRANTIES, OR THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTLY DAMAGES IN CONNECTION WITH THE SALE OF CONSUMER PRODUCTS, CONSEQUENTLY, IF YOU ARE A CONSUMER, AS THAT TERM IS LEGALLY DEFINED, THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU.

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CAUTION:



Blades are sharp and can cause injury. Check machine before using. Be sure machine is clean. Check for broken, nicked or dull blades and if found, replace blade assembly. Check to be sure Blade and Blade Holder Assembly can be raised and lowered freely. Lubricate if necessary using a light coating of mineral oil, Petrol Gel or food grade lubricant. DO NOT LUBRICATE WITH COOKING OIL AS IT WILL BECOME STICKY.



CAUTION:

PRIOR TO USING YOUR EQUIPMENT, IT IS IMPORTANT TO CLEAN THE UNIT. WASH NEW BLADES WITH WARM SOAPY WATER AND RINSE THOROUGHLY TO REMOVE THE THIN PROTECTIVE OIL FILM.

ONION PREPARATION

Specify “super colossal” onions when ordering onions for “blooms.” These larger onions will “bloom” properly; smaller onions may not. The onion should weigh a minimum of 20 ounces (367 grams). They should be firm, well-shaped, with “short necks.” Onions should have single hearts and be free of green spots, blemishes, decay or mold. Outer skin should be dry and papery. A small onion adapter is available should you decide to use small onions.

1. Leaving root intact, remove papery skin from onion.
2. Approximately $\frac{1}{2}$ to $\frac{3}{4}$ inch (1.27 to 1.40 cm) down from the “neck,” slice the top off the onion.

OPERATION

1. Raise the lever handle to lift the cutting blade assembly. Handle is designed to stay in the up position for operating convenience.
2. Place the onion, root down, and core pointing directly upward, upon the pedestal and centered under the cutting blade. NOTE: DO NOT ATTEMPT TO USE ONIONS LARGER THAN THE CUTTING BLADE.
3. Bring the handle down to check that the onion core lines up with the ring in the center of the cutting blade assembly.
4. Place both hands on the handle. Raise the handle slightly and bring it down with a firm motion.
5. Hold the base with one hand and lift the handle to its full up position to push the onion from the blade assembly.
6. Remove the onion from the machine. Hold onion about 18 inches (46.44 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.)
7. 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.

CLEANING

To insure optimal performance of the equipment, clean the machine after every use.

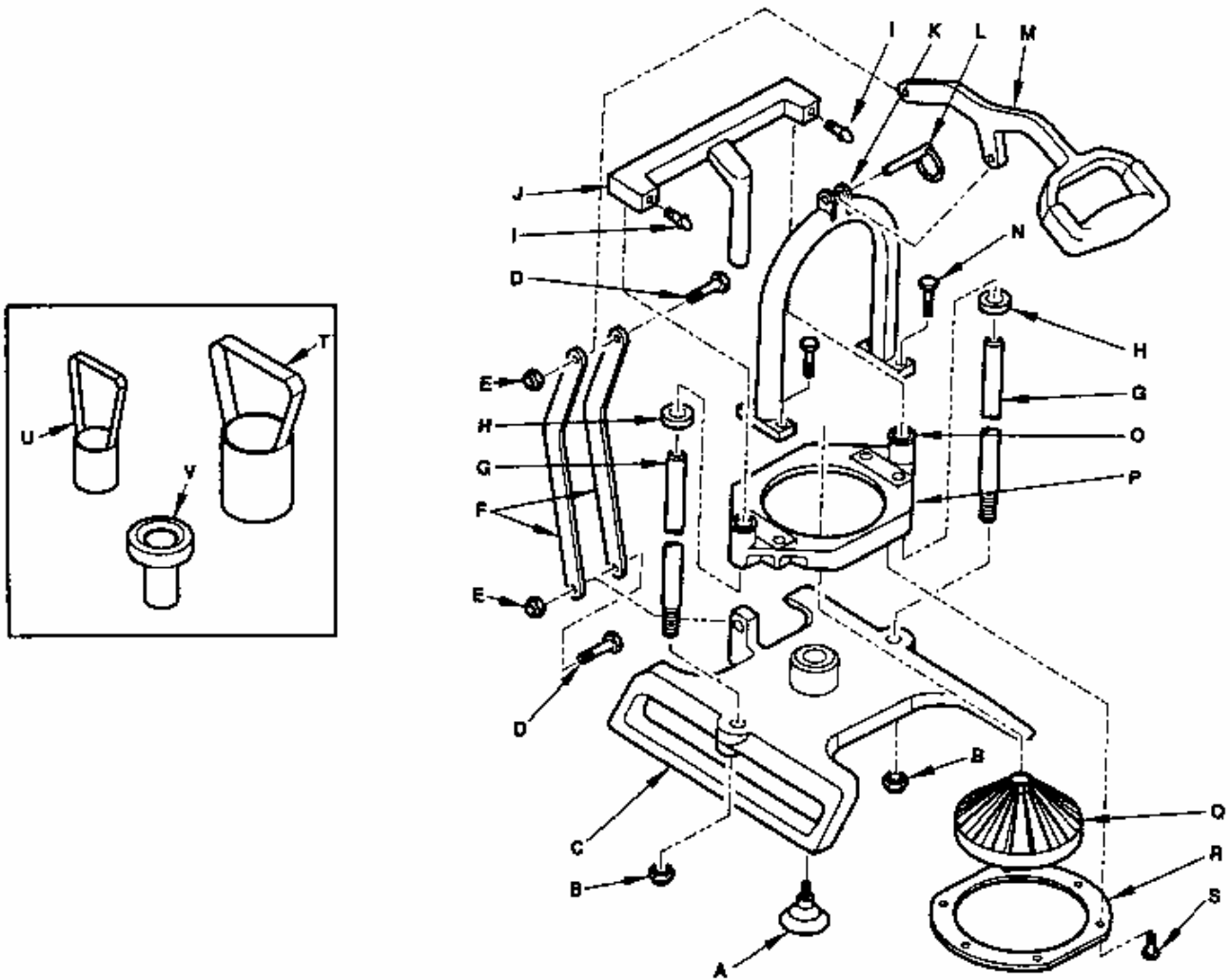
Machine may be immersed completely or disassembled for cleaning. We suggest using a mild liquid detergent. DO NOT USE ALKALINE OR CAUSTIC CLEANERS and do not run through a dishwasher.

DISASSEMBLY

1. Loosen thumb screws (I), lift handle (M) a few inches and remove core pusher (J) off the guide rods (G).
2. Remove pull pin (L). Hold handle (M) up and out of the way and lift the blade holder assembly (P) off the guide rods (G).
3. To remove handle (M) and link bars (F), remove lock nuts (E) from screws (D) and remove. Save all parts.
4. To remove the blade assembly, remove screws (S) and blade retainer (R) from blade holder (P) and lift out. **CAUTION: USE CARE IN HANDLING BLADES. EVEN DULL BLADES WILL CUT.**
5. To remove lift bracket (K) from blade holder (P), remove screws (N).
6. Reassemble in reverse order.

TO REPLACE BLADES:

1. Disassemble as in "cleaning procedure" through #4 and reassemble in reverse order with the new blade assembly. **CAUTION: BLADES ARE SHARP AND CAN CAUSE INJURY. HANDLE WITH CARE.**



SPARE PARTS

LETTER	PART NUMBER	DESCRIPTION	QTY
A	5108	Suction Cup	4
B	353	Nut, Hex. Nylon Lock, 5-16 x 18	2
C	379044	Base	1
D	379045	Screw, Shoulder, Slotted, 1/4" dia.	2
E	379046	Nut, Lock, 10-32	2
F	379047	Link, Handle	2
G	379048	Guide Rod 1/2" dia.	2
H	379049	Washer, 1/2" ID, Silicone Rubber	2
I	369211	Thumb Screw	2
J	379050	Core Pusher	1
K	379051	Lift Bracket	1
L	4411	Pull Pin	1
M	379052	Handle	1
N	415	Screw, Hex Head, 1/4-20 x 7/8	4
O	379053	Bearing only for Blade Holder	4
P	379054	Blade Holder with Bearings	1
Q	15601	Blade Assembly	1
R	379055	Blade Retainer	1
S	350247	Screw, Mach., 10-32 x 3/8	6
T	379056	Large Core Tool	1
U	379057	Small Core Tool	1
V	379058	Adapter	1

BREADING RECIPE

- A. Prepare a flour mixture: 4 pounds (1.81 kg) All Purpose Flour, 5 Tablespoons (70 gr) paprika, 7 Tablespoons (100 gr) seasoning salt, 2 Tablespoons (28 gr) white pepper, 8 Tablespoons (113 gr) Cajun seasoning and 1 Tablespoon (14 gr) cayenne pepper. For spicier onion, and 2 additional Tablespoons (28 gr) cayenne pepper. Set aside in large bowl.
- B. Prepare an egg wash: 12 eggs and 3 quarts (2.84 L) milk whisked together to form a homogeneous mixture. Set aside in a large bowl.
- C. Breading the onion:
 1. Remove the chilled onion from the ice water bath and shake off excess water and allow to drain for a few minutes. Place the onion in the flour mixture with root down and sprinkle breading lightly onto the top of the onion. Turn the onion onto its side; with one hand, leaf through the petals spreading them apart while using the other hand to sprinkle flour mixture through the petals as they separate. When one area of the onion bloom is completely coated with flour, roll the onion on its side to another section until the entire bloom has been coated with flour. Invert the bloom and shake off loose flour.
 2. With the root side down, place the onion in the egg wash. Gently turn the onion so that petals are down and allow 10 to 15 seconds rest so that the egg wash migrates into the crevices of the onion bloom. Cup fingers beneath the flower petals and lift the onion out of the egg wash. Allow excess egg mixture to flow off of the onion before placing the onion back into the flour mixture.
 3. Position the onion once again on its side in the flour mixture and begin the breading procedure again until the entire onion is covered in the breading mixture. As before, be sure to separate the individual petals so that the flour will coat all the way to the base of the petal. Invert the onion, petals down, and bounce the onion bloom lightly on the fingertips to shake off excess flour.



CAUTION:

HOT GREASE OR OIL CAN CAUSE A SEVERE BURN. USE EXTREME CARE WHEN LOADING OR UNLOADING PRODUCT. WEAR SAFETY AND/OR PROTECTIVE CLOTHING ITEMS AS NEEDED.

- D. Frying: The fryer set temperature is 350°F (177°C) and should be properly preheated. With the onion in the inverted position (root up), place it gently in the fryer and deep fry for two minutes in the petals down position and gently turn the onion to petals up position and fry for an additional 2 minutes. After the onion is removed from the fryer, drain the onion by letting it stand for 30 seconds.
- E. Serving: A shallow serving dish or soup bowl may be the utensil of choice. The bowl may be garnished with green Romaine leaves or other colorful greens. Remove the onion heart with the supplied Redco circular core cutter. A push and twist motion cuts through quickly. With a pair of tongs, reach into the center of the core cutter and lift out the entire heart with the root attached. The bloom will relax into the dish, leaving a center space for a 2 ounce (56.7 gr) ramekin of dipping sauce. **SERVE HOT!**

Thousand Island dressing, Cocktail Sauce, Bleu Cheese dressing, Dijon Ranch, Creamy Ranch, and Catalina dressings are some of the sauces typically served with the Onion Bloom. Create your own signature sauce mixture. Additional cooking information or recipes are available from Lincoln's Research Application Kitchen.

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