

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 unit:

- Read, understand and follow all instructions in this manual and on the unit before operating.
- Use only grounded electrical outlets matching the nameplate rated voltage.
- Do not use an extension cord with this unit.
- Check machine before each use to insure the equipment is clean.
- Check for broken, bent, nicked or dull blades and if found, replace blade assembly.
- Do not spray controls or outside of unit with liquids or cleaning agents.
- Keep hands, hair, clothing, spatulas and other utensils away from mixer head during operation.
- Do not operate unit in public areas and/or around children.
- Place mixing head into food container before turning unit on.
- Do not remove from mixing head from container until the blades have stopped rotating.
- Check to insure that the electrical cord and plug are in good condition.
- Do not use out doors.
- Unplug mixer when not in use.

FUNCTION AND PURPOSE

Intended for blending, mixing and liquefying food items and ingredients.

FEATURES AND CONTROLS



Figure 1. Features and Controls



Figure 2. Features and Controls

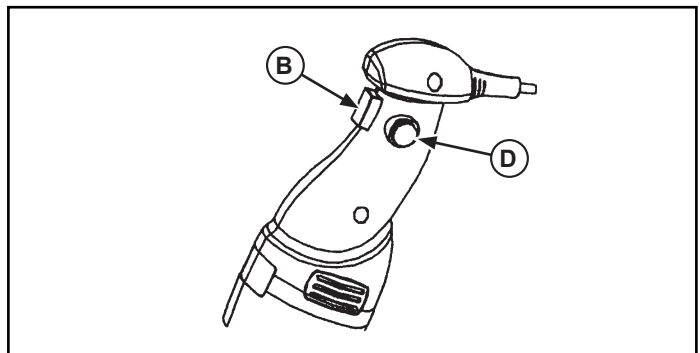


Figure 3. Features and Controls

- (A) VARIABLE SPEED dial (some models). Used to adjust the speed of the mixing head.
- (B) START BUTTON. Must be pushed in to start and operate the unit.
- (C) LOCK BUTTON. Used to actuate a “Hands Free” operation mode.
- (D) SAFETY BUTTON (some models). When pressed in combination with start button the InstaBlend operates.
- (E) ATTACHMENT MOUNTING BASE. Where the attachment(s) mount.




OPERATION

Prior to first use, it is important to clean the attachment blades/beater. Wash these parts with warm soapy water and rinse thoroughly to remove the thin protective oil film.

Best results are achieved by placing the attachment arm into the food process container, up to 2/3 of the length of the attachment arm. Also, the unit works better if the end of the attachment does not touch the bottom of the process container.

To prevent food from getting inside the power head do not operate with the unit at more than a angle of 30° from straight up and down.

1. Prepare the food to be processed and place in a suitable container.

	WARNING
	Sharp Blade Hazard. Blades are sharp and can cause cuts and amputation.
To avoid injury from sharp blades, handle with caution. Only trained personal should operate equipment or preform maintenance.	

2. Install the attachment arm (B) to the power head (A) as shown in Figure 4.

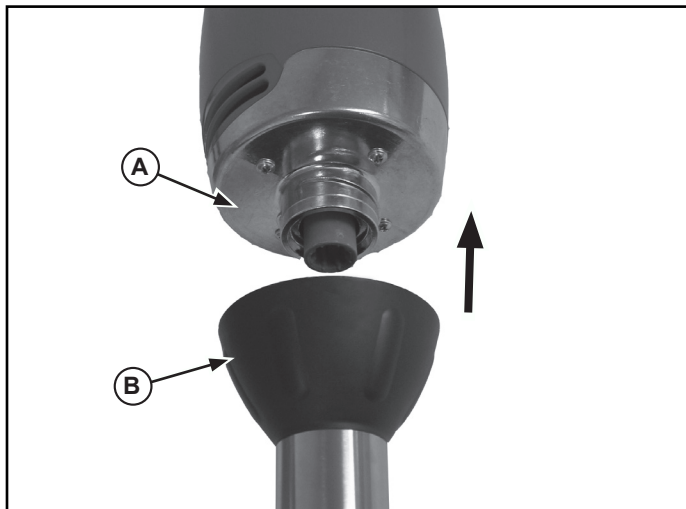


Figure 4. Installing the Attachment Arm to the Power Head.

3. Lock the attachment arm (B) to the power head (A) by rotating until tight, in the direction shown in Figure 5.

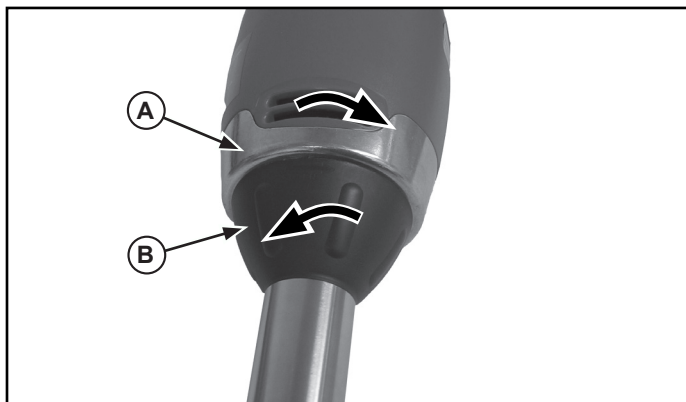



Figure 5. Locking the Attachment Arm to the Power Head.

	WARNING
	Electrical Shock Hazard. Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use unit if power cord is damaged or has been modified. Do not use an extension cord with this unit.	

4. Plug unit into a properly grounded electrical supply matching the nameplate rating. Damage to the unit can occur if incorrect power is supplied to unit.

	WARNING
	Pinch Hazard. Whip blades rotate and can cause pinch or break fingers or hands.
To avoid injury from blades, keep hands clear during operation. Always hold power head firmly with both hands at all times.	

5. Place the power head with the attachment installed into the food process container.

NORMAL OPERATION:

To start the power head press and hold the start button (B, Figures 1 and 3). Press and hold the safety button (D, Figures 2 and 3). The power head will start only when the start button has been activated. Releasing the start button (B, Figure 1 and 3) will cause the power head to stop.

CONTINUOUS OPERATION (some models):

To start the power head press and hold the start button (B, Figure 1). Press and hold the lock button (C, Figure 2). Release the start button (B, Figure 1). Release the lock button (C, Figure 2). The power head will continue to operate. Pressing the start button (B, Figure 1) will stop the power head.

6. The variable speed dial (A) (some models) may be adjusted during operation. See Figure 1.
7. Turn off the unit and remove from the food process container.
8. Unplug the unit.

9. Remove the attachment arm (B) from the power head (A) by rotating until disconnected in the direction shown. See Figure 6.

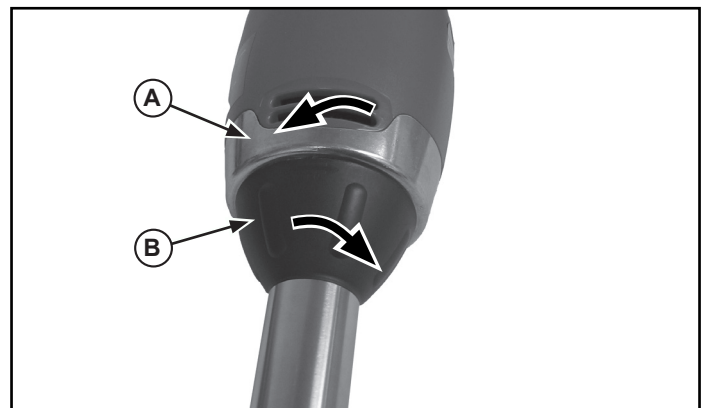


Figure 6. Removing the Attachment Arm from the Power Head.

10. Clean the attachment blades/beater following **CLEANING** section.

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CLEANING

To maintain the appearance and increase the service life, clean your attachment blades/beater daily.

NOTE:

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

1. Using a damp cloth or sponge dipped in soapy water to clean the attachment arm and attachment blades/beater; rinse thoroughly.
2. Clean the power head with a damp cloth. Do not allow water or liquid to enter the power head.
3. After cleaning, let the machine air dry.
4. After cleaning, place the power head and attachment arm into its wall support.

PREVENTATIVE MAINTENANCE

1. Clean machine after every use.
2. Use for intended purposes only.

REPLACING BLADE ASSEMBLY

	<h3>WARNING</h3>
<p>Sharp Blade Hazard. Blades are sharp and can cause cuts and amputation.</p>	
<p>To avoid injury from sharp blades, handle with caution. Only trained personal should operate equipment or perform maintenance.</p>	

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. Use only the turbine lock key/blade removal tool

1. Allow yourself ample room to work on a flat, dry surface.
2. Place the blade removal (A) tool onto posts of the shaft assembly (B). See Figure 7.
3. Hold attachment (C) arm and use a wrench to loosen to rotate blade removal tool (B) counter clockwise.

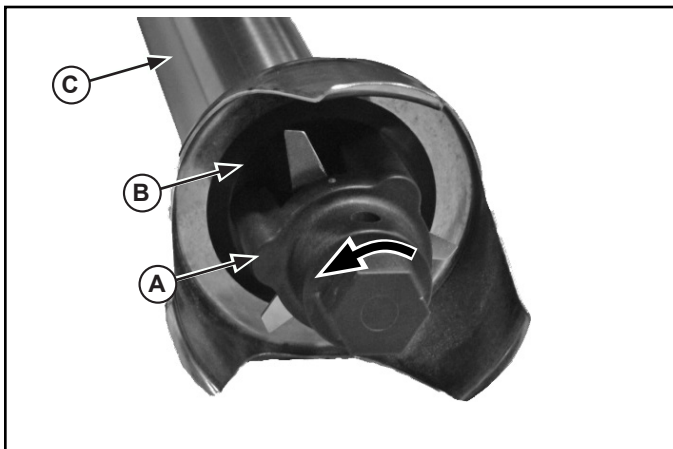


Figure 7. Blade Shaft Assembly Removal.

4. Pull the blade shaft assembly (B) from the attachment arm (C) See Figure 8.

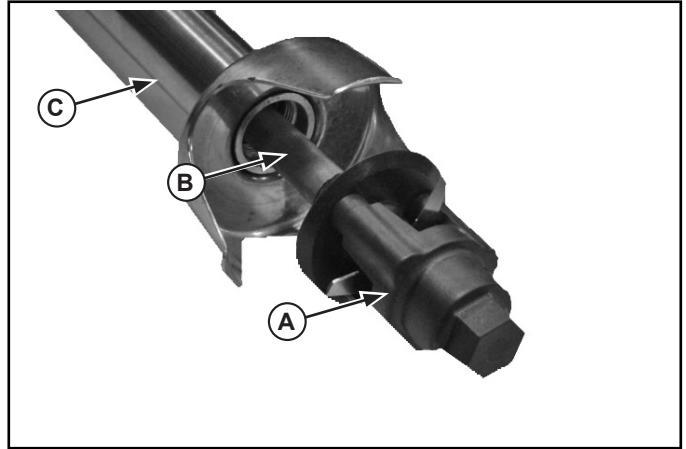


Figure 8. Removal and Installation of Blade Shaft Assembly.

5. Take the blade tool (A) off the posts (B) on the blade shaft assembly (C). Place the blade tool (A) so that it straddles the blades (D) as shown in Figure 9.

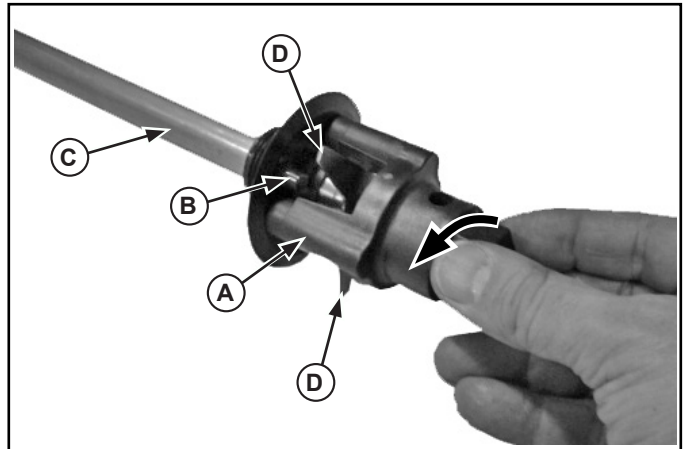


Figure 9. Removal of Old Blades.

6. Hold the blade assembly shaft and rotate in counterclockwise direction. See Figure 9. A tool may be necessary to rotate the blades off.
7. Place the new blades on the blade assembly shaft and rotate slowly in a clockwise direction.
8. To tighten the blades place the blade tool (A) onto the blade assembly shaft (C) so it straddles the blades (D) as shown in Figure 10.

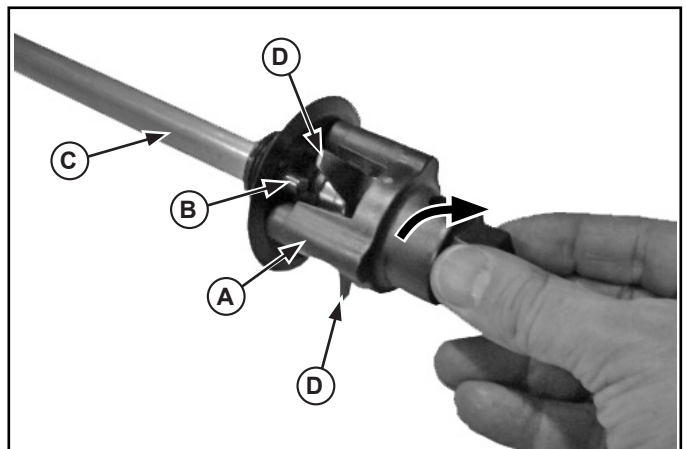


Figure 10. Installation of New Blades.



9. Hold the blade shaft assembly (C) and rotate the blade tool (A) in clockwise direction to secure the blade (D). Tighten securely. See Figure 10.
10. Slide the shaft assembly (B) into the attachment arm (C). See Figure 8.
11. Place the blade tool (A) on the dimples on the blade shaft assembly (B). See Figure 11.

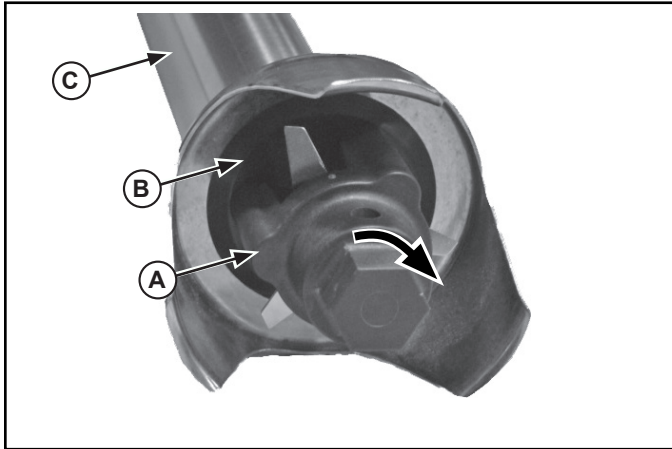


Figure 11. Blade Shaft Assembly Installation.

12. Hold attachment (C) arm and rotate blade removal tool (B) clockwise using a wrench to tighten.

TROUBLESHOOTING CHART

Problem	It might be caused by	Course of Action
Power head does not turn on.	Unit is not plugged in.	Plug unit in.
	Not following correct operating procedures..	Read and follow instructions .
Poor performance.	Dull, chipped or bent blades.	Replace blades.

SERVICE AND REPAIR

There are no user serviceable parts within this appliance. 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. Please contact the qualified professional repair service listed below.

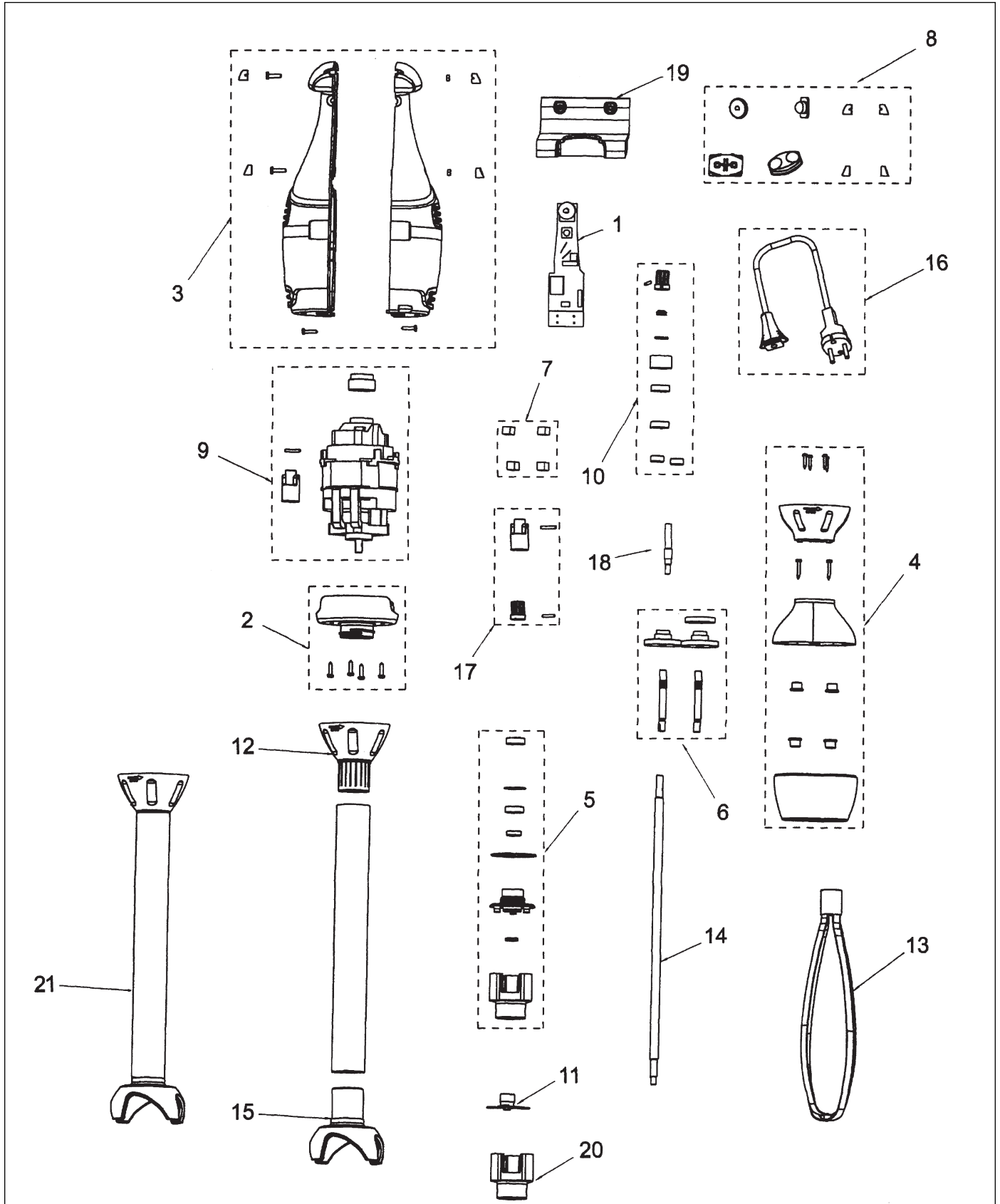
VOLLRATH Technical Service • 1-800-628-0832

SPARE PARTS LIST - INSTABLEND, MODELS ~ 16900, 16901, 16902, 16903

Callout	Part Number	Description
1	380067	Variable Speed Control (models 16902 and 16903)
1	380066	Speed Control (models 16900 and 16901)
2	380069	Hood Set
3	380071	Motor Frame Set (models 16900 and 16901)
3	380077	Motor Frame Set (models 16902 and 16903)
4	380075	Reducing Frame Set
5	380057	Blade Lower Locking Set
6	380079	Whisks Shaft Set
7A	380060	Brush Set (models 16900 and 16901)
7B	380070	Brush Set
8	380064	Control Protectors Set
9A	380074	Motor Set (models 16902 and 16903)
9B	380072	Motor Set (model 16900)
9C	380073	Motor Set (model 16901)
10	380055	Bearings – Grommet Set
11A	380058	Blade Set (models 16900 and 16902)
11B	380061	Blade Set (model 16901)
12	380054	Arm Coupling Nut Set
13	380080	Whisks Set
14A	380056	Arm Shaft (model 16900)
14B	380062	Arm Shaft (model 16901)
15A	380059	Turbine Protector (model 16900)
15B	380063	Turbine Protector (model 16901)
16	380068	Power Cord
17	380065	Coupling Set
18	380076	Reducer Shaft
19	380078	Wall Support
20	380084	Turbine Lock Key (blade removal tool)
21	380081	Liquid Arm Assembly – 21" (model 16901)
21	380082	Liquid Arm Assembly – 15" (models 16900 and 16902)
Not Shown	380083	Mixer Arm Assembly (models 16902 and 16903)



SPARE PARTS LIST - INSTABLEND, MODELS ~ 16900, 16901, 16902, 16903



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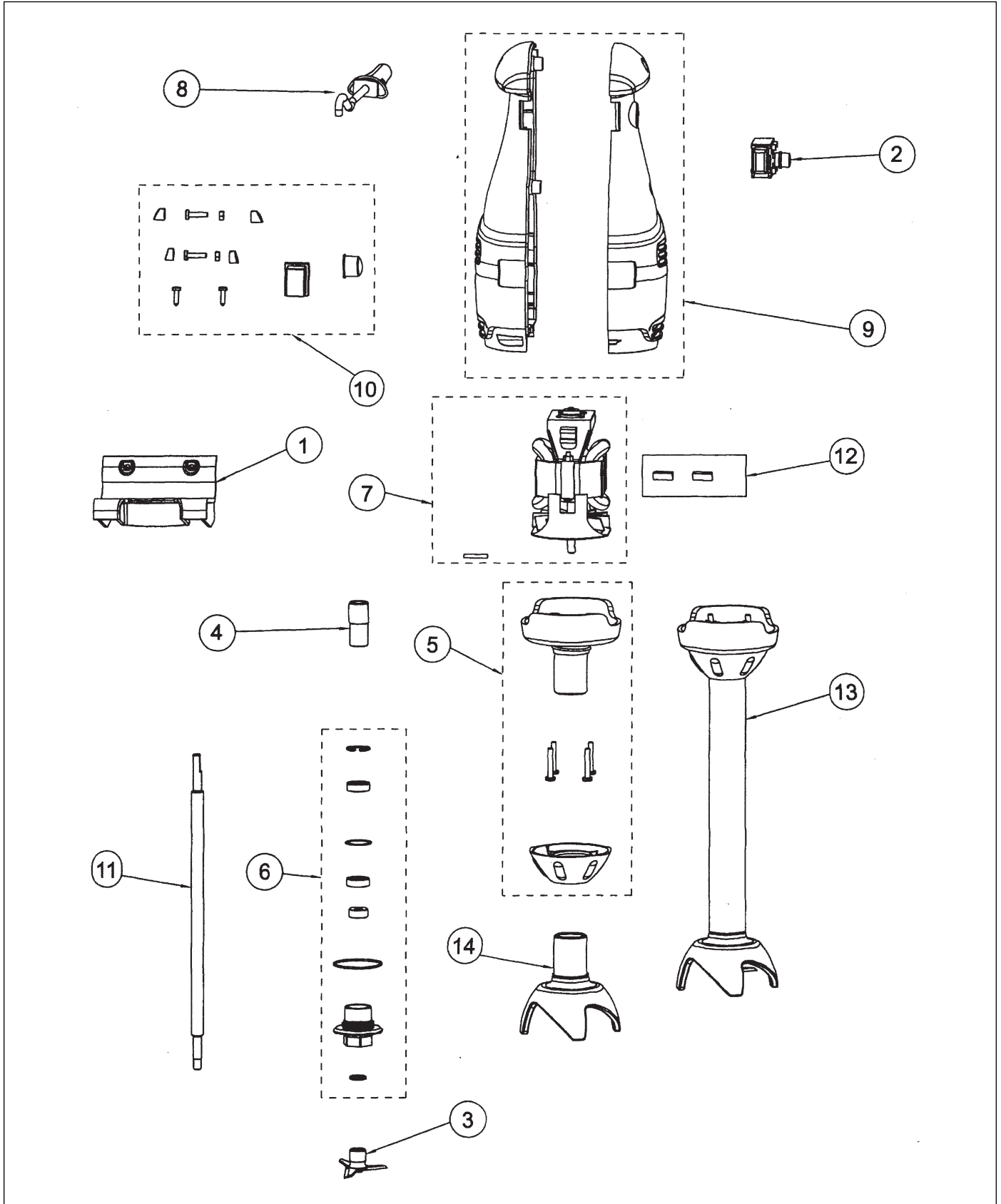


SPARE PARTS LIST - INSTABLEND, MODEL ~ 16904

Callout	Part Number	Description
1	380052	Wall Support Set
2	380050	Switch, 2-Pole
3	380041	Blade Set
4	380042	Coupling Set
5	380040	Lower Hood Set
6	380045	Bearings-Grommets Set
7	380047	Motor Set
8	380053	Power Cord
9	380043	Frames Set
10	380048	Protectors and Screws Set
11	380049	Shaft
12	380046	Brush Set
13	380044	Grinder Arm Set
14	380051	Turbine Protector



SPARE PARTS LIST - INSTABLEND, MODEL ~ 16904



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

The Vollrath Company LLC warrants the products it manufactures and distributes against defects in materials and workmanship for a period of one year, except as specifically provided below. The warranty runs 12 months from the date of original installation. (End user receipt)

1. Refrigeration compressors – The warranty period is 5 years.
2. Replacement parts – The warranty period is 90 days.
3. Fry pans and coated cookware – The warranty period is 90 days
4. EverTite™ Riveting System – The warranty covers loose rivets only, forever.
5. Cayenne® Heat Strips – The warranty period is 1 year plus an additional 1 year period on heating element parts only.
6. Ultra and Professional Induction Ranges – The warranty period is 2 years.
7. Mirage and Commercial Induction ranges - The warranty period is 1 year.
8. ServeWell® Induction Workstations – The warranty period is one year on the workstation table and 2 years on induction hobs.
9. Slicers – The warranty period is 10 years on gears and 5 years on belts.
10. Mixers – The warranty period is 2 years.
11. Extended warranties are available at the time of sale.
12. Boxer Mixers – 1 Year exchange Warranty.
13. Vollrath – Redco products – The warranty period is 2 years.
14. Optio / Arkadia product lines – The warranty period is 90 days.
15. All non-stick products (i.e. fry pans and surfaces) are 90 days for the non stick surfaces.

All products in the Jacob's Pride® collection, including the following, have a lifetime warranty:

- NSF Certified One-Piece Dishes
- NSF Certified Spoodle® Utensils
- NSF Certified Heavy-Duty Spoons with Ergonomic Handle
- NSF Certified Heavy-Duty Basting Spoons
- Heavy duty Turners with Ergonomic handle
- One-Piece Tongs*
- Heavy-Duty One-Piece Ladles*
- Nylon Handle Whips
- One-Piece Skimmers
- Tribute®, Intrigue®, and Classic Select® Cookware*

*Jacob's Pride® warranty does not cover Kool-Touch®, non stick coatings and silicone handles.

Items sold having no warranty:

- Meat Grinder Knives
- Light Bulbs in Convection Ovens and Hot Food Merchandiser
- Oven Door Seals
- Oven Door Glass
- Hot Food Merchandisers / Display Case Glass
- Calibration and set up of gas equipment
- Slicer / Dicer blades (table top food prep) – Redco and Vollrath

THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE

As The Vollrath Company LLC's only responsibility and the purchaser's only remedy, for any breach of warranty, The Vollrath Company LLC will repair or, at its option, replace the defective product or part without charge, except as otherwise provided below:

- For refrigeration compressors and the second year of the warranty on Cayenne® Heat Strips and mixers, The Vollrath Company LLC will provide the repaired or replacement part only; and the buyer will be responsible for all labor charges incurred in performing the repair or replacement.
- To obtain warranty service, the buyer will be responsible to return to The Vollrath Company LLC any product (other than gas equipment that is permanently installed) weighing less than 110 lbs. or located outside of a 50-mile radius of a certified technician designated by The Vollrath Company LLC to perform warranty repairs. If a Vollrath Technician cannot be contacted check the website for service contact points. (Please refer to the Product Catalogue for weights and sizes of product)
- No remedy will be available for products that have been damaged by accident, carelessness, improper installation, lack of proper setup or supervision when required, neglect, improper use, installation or operation contrary to installation and operating instructions or other causes not arising out of defects in materials or workmanship. At the buyer's request, The Vollrath Company LLC will repair and or replace such products at a reasonable cost.
- No remedy will be available for slicers where blade has not been sharpened (Refer to owner's manual for sharpening instructions)
- No remedy will be available for mixers damaged by changing gears while unit is running or overloading, in either case as determined by a Vollrath Certified Technician
- Warranty work must be authorized in advance by The Vollrath Company LLC. See the operating and safety instructions for each product for detailed warranty claim procedures.
- No remedy will be available for product returned and found to be acceptable to the product specification.
- No remedy will be available under any warranty not registered as required below.

LIMITATION OF LIABILITY:

THE VOLLRATH COMPANY LLC SHALL HAVE NO LIABILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY KIND, WHETHER BASED UPON NEGLIGENCE OR OTHER TORT, BREACH OF WARRANTY, OR ANY OTHER THEORY.



WARRANTY PROCEDURE

On all warranty calls, the following process and information is required:

- All warranty claims will start with a call to Vollrath Technical Service support line. (800-628-0832).
- A technical support professional will work to diagnose the issues, and provide the details for the service solution.
- Name and phone number of person calling
- Business name, street address, city, state and zip
- Model and serial number
- Date of purchase and proof of purchase (Receipt)
- Name of dealer where unit was purchased

NOTE: Vollrath will not accept products sent without the proper procedure being followed.

Important:

TO MAKE A CLAIM FOR ANY REMEDY UNDER THIS WARRANTY, YOU MUST REGISTER YOUR WARRANTY.

REGISTER TODAY

ONLINE: Register your warranty on-line now at www.Vollrathco.com

NO WEB ACCESS: If you do not have access to the web, kindly register by completing the warranty registration form and faxing it to The Vollrath Co. LLC office in the country of purchase.

WARRANTY REGISTRATION			
BUSINESS NAME			
KEY CONTACT NAME		EMAIL	
STREET ADDRESS			
CITY	STATE	ZIP CODE	
COUNTRY	PHONE	FAX	
MODEL		ITEM NUMBER	
SERIAL NUMBER	<input type="text"/>	-	<input type="text"/>
OPERATION TYPE			
<input type="checkbox"/> Limited Service Restaurant	<input type="checkbox"/> Full Service Restaurant	<input type="checkbox"/> Bars and Taverns	<input type="checkbox"/> Supermarket
<input type="checkbox"/> Convenience Store	<input type="checkbox"/> Recreation	<input type="checkbox"/> Hotel/Lodging	<input type="checkbox"/> Airlines
<input type="checkbox"/> Business/Industry	<input type="checkbox"/> Primary/Secondary School	<input type="checkbox"/> Colleges/University	<input type="checkbox"/> Hospitals
<input type="checkbox"/> Long-Term Care	<input type="checkbox"/> Senior Living	<input type="checkbox"/> Military	<input type="checkbox"/> Corrections
REASON FOR SELECTING OUR PRODUCT			
<input type="checkbox"/> Appearance	<input type="checkbox"/> Full Service Restaurant	<input type="checkbox"/> Availability	<input type="checkbox"/> Sellers Recommendation
<input type="checkbox"/> Ease of Operation	<input type="checkbox"/> Versatility of Use	<input type="checkbox"/> Price	<input type="checkbox"/> Brand
WOULD YOU LIKE TO RECEIVE OUR FULL-LINE CATALOG AND REMAIN ON OUR MAILING LIST?			<input type="checkbox"/> Yes <input type="checkbox"/> No

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www.vollrathco.com

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