



Easy Flowering Onion™ Cutter N55700

OPERATING INSTRUCTIONS

Important

1. To get the best operation and life from your machine, please read and comply with these instructions.
2. Clean machine thoroughly before and after each use using cleaning instructions below.
3. Minimize the use of alkaline cleaners as they may cause pitting and dulling of the finish.

Safety Instructions

1. **Remember the blades are VERY SHARP! Be careful to keep hands away from the blades.**
2. It is recommended that the handle be kept in the “down” position when it is not being used.
3. If unit fails to work properly when first operated call NEMCO customer service at 1-800-782-6761

Preparation

1. Place the Flowering Onion™ Cutter on a good firm work surface.
2. A SMALL ONION ADAPTER and a SMALL CORE CUTTER are available to adapt the EASY FLOWERING ONION CUTTER to cut onions that are smaller than colossal size. When using onions that are smaller than colossal place the ADAPTER into the hole in the stool on the FRAME. Use the SMALL CORE CUTTER to remove the core after frying.

Operation of Easy Flowering Onion Cutter

1. Raise LEVER HANDLE to lift the BLADE ASSEMBLY.
2. Place the onion on the stool of the FRAME with the root down and the core pointing directly upward.
3. Bring the HANDLE down so that the BLADE ASSEMBLY rests upon the onion. Check to be sure that the onion core lines up with the ring in the center of the BLADE ASSEMBLY.
4. Push the HANDLE downward with a firm motion, or raise the HANDLE an inch or so and bring it back down with a firm motion.
5. Hold a LEG down with one hand and lift the HANDLE to its full “up” position to eject the onion from the BLADE ASSEMBLY.

To Clean

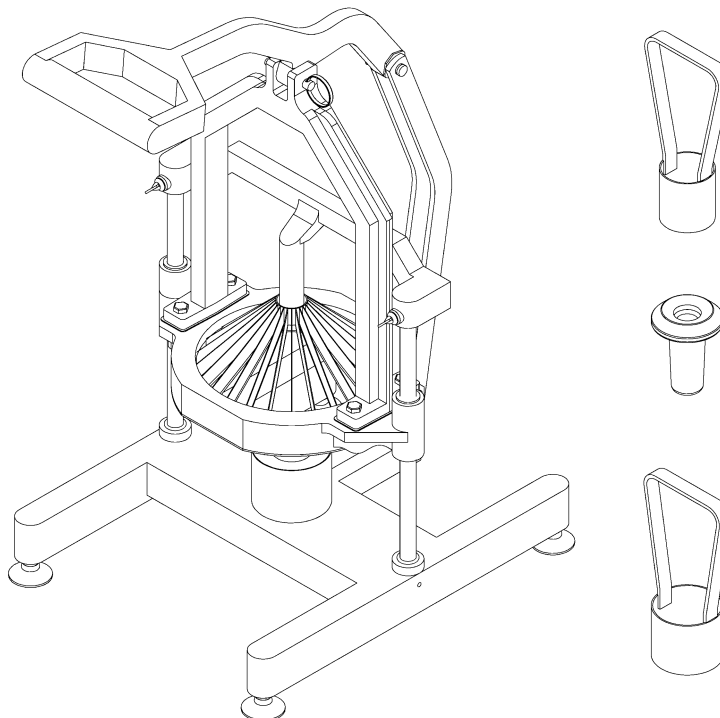
1. This Onion Cutter is easily disassembled for cleaning.
 - a) Loosen THUMB SCREWS 3 or 4 turns. Lift HANDLE a few inches and then lift the EJECTOR off the GUIDE RODS.
 - b) Remove RING PIN. Hold HANDLE up and out of the way and lift the BLADE CARRIER ASSEMBLY off the GUIDE RODS.
 - c) To remove the BLADE ASSEMBLY from the BLADE CARRIER, remove screws and BLADE RETAINER.
2. Reassemble by reversing the procedure.

To Lubricate

Lubricate the GUIDE RODS with mineral oil or a “food grade” lubricant as needed. Do not lubricate with cooking oil – it gets sticky!

To Replace Blades

Disassemble per To Clean. Install the replacement BLADE ASSEMBLY and reassemble.



NEMCO FOOD EQUIPMENT 301 Meuse Argonne, Hicksville, OH 43526

Phone: (419) 542-7751 Fax: (419) 542-6690 Toll free: 1-800-782-6761

www.nemcofoodequip.com

45564

4-05-12