

Onion Blossom Cutter

Part No. 38224
Revised June 1996

Instruction Manual Model #4190

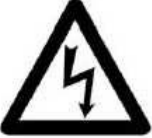






 **GOLD MEDAL**®

FUNFOOD EQUIPMENT & SUPPLIES

Cincinnati, OH 45241-4807 USA

SAFETY PRECAUTIONS

	<p style="text-align: center;">⚠ DANGER</p> <p>Machine must be properly grounded to prevent electrical shock to personnel. Do NOT immerse the equipment in water.</p> <p>Always unplug the equipment before cleaning or servicing.</p>
	<p style="text-align: center;">⚠ WARNING</p> <p>ALWAYS wear safety glasses when servicing this equipment.</p>
	<p style="text-align: center;">⚠ WARNING</p> <p>Any alterations to this equipment will void the warranty and may cause a dangerous situation. NEVER make alterations to the equipment. Make sure all machine switches are in the off position before plugging the equipment into the receptacle.</p>
	<p style="text-align: center;">⚠ CAUTION</p> <p>Do NOT allow direct contact with this equipment and the general public when used in food service locations. Only personnel that are trained and familiar with the equipment should operate the equipment. Carefully read all installation instructions before operation.</p>
	<p style="text-align: center;">⚠ CAUTION</p> <p>This machine is NOT to be operated by minors. Minors are classified as anyone under the age of 18.</p>

NOTE

The information, specifications and illustrations contained in this manual represent the latest data available at time of publication. Right is reserved to make changes as required at the discretion of Gold Medal Products Company without notice.

OPERATING INSTRUCTIONS

Your Onion Blossom Cutter comes to you fully assembled, except for the Suction Feet (Item #5) which are to be screwed into the Base (Item #1). However, to assure the sanitary condition of the machine, we recommend that it be cleaned (as outlined below) before it is used.

TO USE

See next page: "How To Make An Onion Blossom".

TO CLEAN

1. Remove the Thumb Screws (Item #9) to release the Yoke (Item #8).
2. Remove the Quick Release Pin (Item #12) to release the Handle (Item #6).
3. Lift the Frame (Item #2) off the Guide Rods. Use caution, the blades are extremely sharp.
4. Thoroughly wash the Frame with Blade Assembly in mild soapy water. Rinse thoroughly.
5. Reassemble by reversing the procedure.

NOTE: The machine can be totally disassembled for cleaning (or repair) by removing the Hitch Pins (Item #12) and Pins (Item #4) to release the Handle (Item #6) and Base Assembly (Item #1).


TO LUBRICATE


When needed, lubricate the Guide Rods (Item #2) with Mineral Oil, Food Grade Grease or rub them with Paraffin. Do NOT lubricate with cooking oil – it gets sticky!

HOW TO MAKE AN ONION BLOSSOM

1. Use large (1 – 1½ pound each) white or yellow onions. These are sometimes referred to as “jumbo” or “colossal”. For best results, the onions should be generally shaped like a ball. Flat or squat onions are more difficult to cut, coat and fry. For best results, keep onions at room temperature (70° – 80° degrees F).
2. Cut off the top ¾" – 1" of the onion and peel the first layer or two of skin off. The root must be kept intact.
3. Place the onion in the Blossom Cutter with the root side down and the onion centered under the blades. (NOTE: For almost all applications, the removable base adapter [where the onion sits on the cutter] should remain in place. On occasion, when extremely large onions are used [bigger than 2 pounds], remove the adapter before cutting).
4. With a continuous smooth motion bring the cutter handle down through the onion until the handle stops.
5. Eject the onion by bringing the handle back up to its original position. If the onion does not completely eject itself, carefully push the onion through from the top only. Never pull from the bottom!
(CAUTION: VERY SHARP EDGES).
6. Submerge the cut onion, root side down, in a thin batter wash (we recommend Catalog Item #4191, mixed at a rate of 40 oz. water per pound of mix). The batter wash should be about the consistency of buttermilk or thin pancake batter.
7. Remove the onion and invert to drain excess batter wash.
8. Place the onion, root side down, in a bowl and cover with breading mix (we recommend dry Catalog Item #4191 and your favorite seasoning). Fan the onion petals to make sure that the breading mix covers as many of the batter washed onion petals as possible.
NOTE: This takes a little practice.
9. Remove the onion, invert; cover any bare spots with breading, and pat to remove excess breading from the interior of the onion.
10. Place the onion root side up in a deep fryer with 375° F. oil (the King 9 Fryer, Catalog Item #8073, is ideal for this product). This takes a bit of practice but is done easiest by putting the onion on a Catalog Item #8077 Fryer Skimmer (root side up) and holding it with long fryer tongs while lowering the onion carefully into the oil.
11. Fry root side up for about 2 minutes. Flip the onion over (this part is easy) and fry for another 2 minutes.
12. Remove the onion from the oil (using the screen and tongs) and allow to drain and cool for a minute or so.
13. Place the onion on a serving plate and, using the supplied corer, remove the core and root of the onion.
14. Place a dish of your favorite sauce in the center of the blossom and serve.

MAINTENANCE INSTRUCTIONS

	⚠ CAUTION
	THE FOLLOWING SECTIONS OF THIS MANUAL ARE INTENDED ONLY FOR QUALIFIED SERVICE PERSONNEL WHO ARE FAMILIAR WITH ELECTRICAL EQUIPMENT. THESE ARE NOT INTENDED FOR THE OPERATOR.

	⚠ WARNING
	Adequate eye protection must be used when servicing this equipment to prevent the possibility of injury.

ORDERING SPARE PARTS

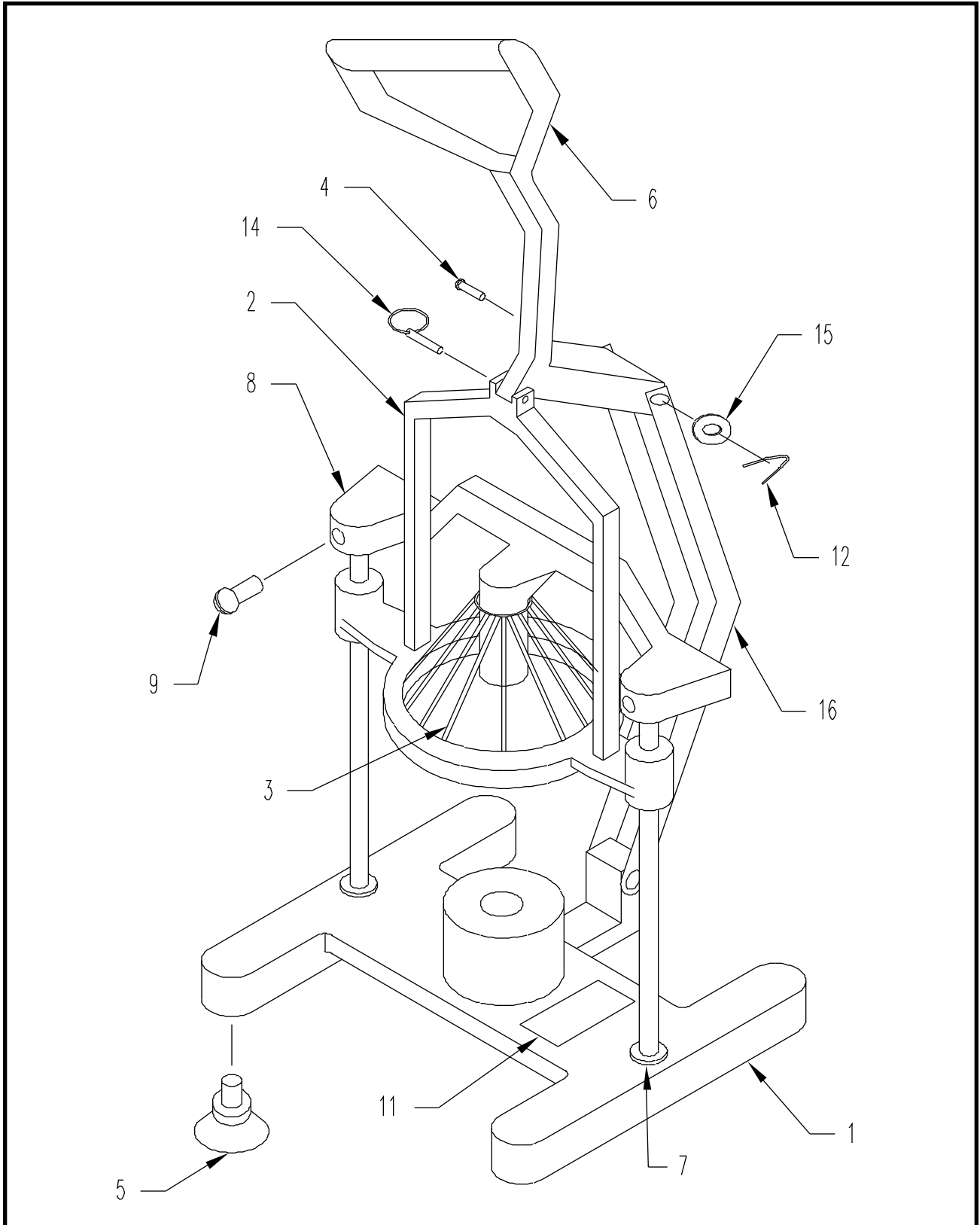
1. Identify the desired part by checking it against the photos, illustrations, and/or the parts list.
2. When ordering, please include part number, part name, and quantity desired.
3. Please include your model name and machine serial number (located on the machine nameplate) with your order.
4. Address all parts orders to:

Parts Department
Gold Medal Products Co.
10700 Medallion Drive
Cincinnati, Ohio 45241-4807

or, place orders at:

(513) 769-7676
Fax: (513) 769-8500
E-mail: goldme19@eos.net

ONION BLOSSOM CUTTER



PARTS LIST – ONION BLOSSOM CUTTER

Item No.	Part No.	Description	Quantity
1	38221	Base Assembly w/ Guide Rods	1
2	38222	Frame w/ Bearings	1
3	38390	Blade Assembly	1
4	38377	Pin	2
5	44017	Rubber Suction Feet	4
6	38374	Handle, Lever	1
7	38381	"O" Ring	2
8	38396	Yoke	1
9	61059	Thumb Screw, ¼-20 x ½"	2
10	38399	Blade Retaining Ring	1
11	38323	Decal, Sharp Blades	1
12*	38384	#3 External Hitch Pin	2
13*	12189	Machine Screw, 10-32 x ½"	6
14	38308	Quick Release Pin	1
15*	12184	Flat Washer	3
16	38398	Connecting Rod	2
17*	38552	Onion Corer, Small	1
18*	38553	Small Onion Adapter	1

* Items Not Shown

WARRANTY

WE WARRANT to the original purchaser the Gold Medal equipment sold by us to be free from defects in material or workmanship under normal use and service. Our obligation under this warranty shall be limited to the repair or replacement of any defective part for a period of six (6) months from the date of sale to the Original Purchaser with regard to labor and two (2) years with regard to parts and does not cover damage to the equipment caused by accident, alteration, improper use, voltage, abuse, or failure to follow instructions.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES EXPRESSED OR IMPLIED, AND OF ALL OTHER OBLIGATIONS OR LIABILITIES ON OUR PART, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF. We neither assume, nor authorize any other person to assume for us, any other obligation or liability in connection with the sale of said GOLD MEDAL equipment or any part thereof.

The term "Original Purchaser" as used in this warranty shall be deemed to mean that person, firm, association, or corporation who was billed by the GOLD MEDAL PRODUCTS COMPANY, or their authorized distributor for the equipment.

THIS WARRANTY HAS NO EFFECT AND IS VOID UNLESS THE ORIGINAL PURCHASER FIRST CALLS GOLD MEDAL PRODUCTS COMPANY AT 1-800-543-0862 TO DISCUSS WITH OUR SERVICE REPRESENTATIVE THE EQUIPMENT PROBLEM, AND, IF NECESSARY, FOR INSTRUCTIONS CONCERNING THE REPAIR OR REPLACEMENT OF PARTS.



GOLD MEDAL PRODUCTS COMPANY

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Fax: 1-800-542-1496

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