

INSTALLATION & OPERATING INSTRUCTIONS

for

REDCO® INSTABLEND™ MODEL 16900 SERIES



TO BE SERVICED ONLY BY AUTHORIZED PERSONS



Instablendopsman

Part Number: 2810255

REV: 4/10/07

WARNING AND SAFETY INFORMATION



TO AVOID ELECTRICAL SHOCK THAT CAN CAUSE SEVERE INJURY OR DEATH, ALWAYS UNPLUG LIQUIDIZER / MIXER BEFORE PROCEEDING WITH ALL MAINTENANCE OR CLEANING PROCEDURES!

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

LIMITED ONE (1) 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 Insta Blend, Insta Prep or Insta Juice 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.

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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MODELS

This manual describes the operation and maintenance of the 16900, 16901, 16902, 16903 and 16904 portable liquidizers, mixers and liquidizer/mixers.

The model reference and its specifications are shown on the identification plate located on the front of the unit.

The InstaBlend has been designed and manufactured in accordance with the following standards:

Standards for machine safety: UL 1097, UL 763, UL 94

Standards for Hygiene and Food equipment materials: ANSI-NSF 8 and ANSI-NSF 51.

UTILITY SPECIFICATION

REDCO® INSTABLEND™

Specifications	16900	16901	16902	16903	16904
Liquidizer Arm Length	15"	21"	15"	-	10.5"
Mixer Arm Length	-	-	15.5"	15.5"	-
Total Length	29"	35"	27.5"	28"	21.5"
Electrical Supply	120V / 50Hz / 60Hz / 1 Phase				
Constant Speed (RPM)	14000	15000			14500
Range (RPM)			1000-11000	1000-11000	14500
Weight	7.4 lbs.	9.1 lbs.	7.4 / 7.7 lbs.	7.7 lbs.	4.2 lbs.

INSTALLATION

For best results and a long service life, follow the instructions given in this manual.

POSITIONING

The InstaBlend is not permanently fixed in one location. It can be carried to the required location/area for use where there is a suitable wall receptacle. Each unit is supplied with a wall for convenient storage.

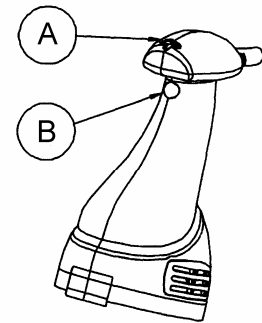
OPERATION

Plug the appliance into a proper electrical outlet.

MODELS 16900, 16901, 16902, 16903

STARTING

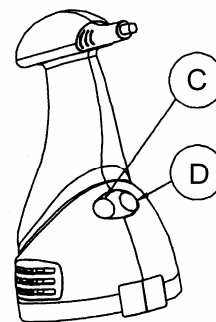
Pressing the “Start” button (B) together with the “Safety” button (D) will cause the machine to start. The machine will not start if the “Safety” button is not actuated. Releasing the “Start” button will cause the machine to stop operating.



CONTINUOUS OPERATION

For continuous operation, while the machine is running, press the “Lock” button (C). After the “Lock” button is depressed, the “Start” button may be released and the machine will continue to operate. Pressing the “Start” button again will shut off the machine.

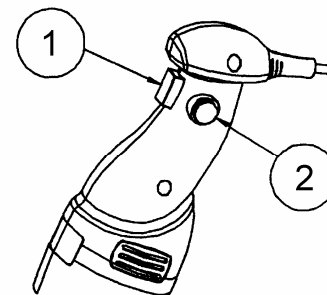
Models 16902 and 16903 – The Speed Control (A) may be adjusted to change the speed of the blade or mixer.



MODEL 16904

STARTING

Pressing the “Start” button (1) together with the “Safety” button (2) will cause the machine to start. The machine will not start if the “Safety” button is not actuated. After the machine has started, the “Safety” button may be released and the machine will continue to operate. Releasing the “Start” button will cause the machine to shut off.



BEST RESULTS

Best results are achieved by introducing the arm of the machine into the bowl, up to 2/3 of the arm’s length.

For optimum operation, it is better if the foot of the machine does not touch the bottom of the bowl.

In order to prevent splashed food from getting inside the motor unit, it is recommended not to incline the appliance more than 30°.

MAINTENANCE



TO AVOID ELECTRICAL SHOCK THAT CAN CAUSE SEVERE INJURY OR DEATH, ALWAYS UNPLUG LIQUIDIZER / MIXER BEFORE PROCEEDING WITH ANY CLEANING OR MAINTENANCE PROCEDURES!

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

DO NOT USE THE FOLLOWING PRODUCTS:

- Abrasive cleaners such as Ammonia, Lye, etc.
- Solvents
- Metal Scourers
- Gritty Detergents

These products would score, scratch and damage the metallic and plastic surfaces of the appliance.

CLEANING PROCEDURE

All parts of the machine that come into contact with the food product should be cleaned immediately after each use. Place up to 2/3 of the length of the mixer arm into hot water (95° F to 115° F) and switch on for a few seconds. The mixer and blade must be cleaned with hot water and a mild detergent, leaving the blade with warm water to remove any residue. Allow the mixer arm and blade to air dry.

The motor set must be cleaned with a damp cloth. Under no circumstances must water enter the motor set. If water accidentally enters the motor set, dry the motor set carefully before switching on the machine.

After cleaning, place the machine in its wall support.

Models 16900, 16901, 16902, 16903:

The Liquidizer/Mixer arm may be removed for cleaning. To remove the Liquidizer/Mixer arm, turn the Liquidizer/Mixer clockwise until the arm separates from the motor set. To reassemble, reverse the procedure.

ADDITIONAL INFORMATION



WARNING:

In the event the power supply cord becomes damaged and has to be replaced, the repair may only be completed by a Lincoln Authorized Service Agency. Information on Authorized Service Agencies maybe obtained by calling Lincoln Technical Support at (800) 678-9511. **DO NOT USE THE MACHINE IF THE POWER SUPPLY CORD IS DAMAGED.**



WARNING:

In order to prevent injury or damage to the InstaBlend, never put utensils or hands into the mixture.



WARNING:

The blade edges are sharp and care should be exercised when cleaning.

The airborne noise emitted by the appliance, as measured on a type appliance at a distance of one (1) meter is less than 80dB(A).



WARNING – SHOCK HAZARD: To reduce the risk of injury or death by electric shock:

1. Do not place or store where Liquidizer/Mixer can fall or be knocked into water or other liquid mixture.
2. If Liquidizer/Mixer falls into water or other liquid mixture, unplug immediately.
Do not reach into water or liquid mixture to retrieve.
3. Do not allow water or other liquid mixture to enter the motor housing slots when using or cleaning.
4. Switch power “OFF” and disconnect from power source before cleaning and when not in use.



WARNING – SHARP OBJECTS: Machine uses sharp, rapidly moving mixing blades. To reduce the risk of injury:

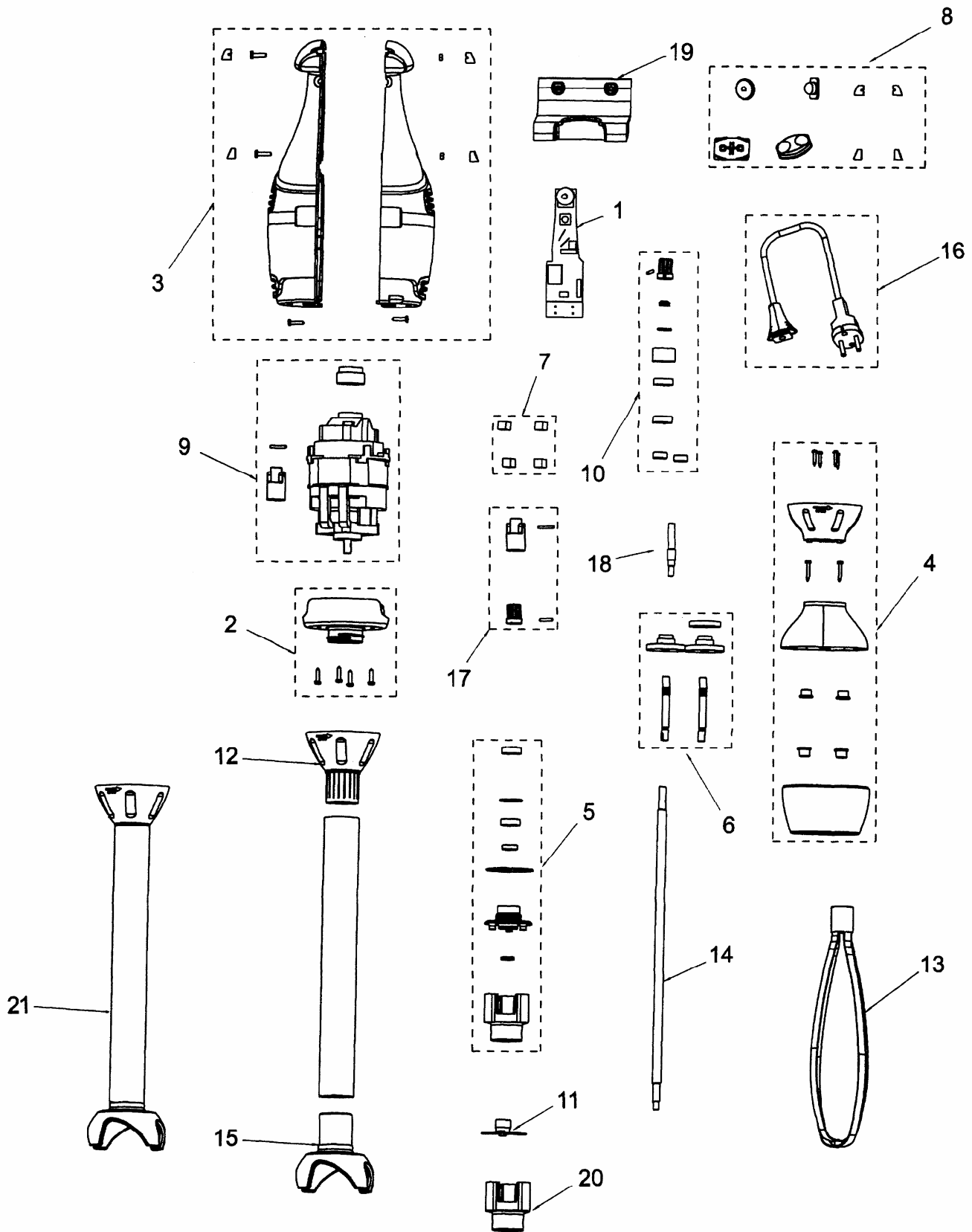
1. Immerse mixing blades before turning on the Liquidizer/Mixer.
2. Turn “OFF” Liquidizer/Mixer before removing blades from mixture.
3. Avoid contact with moving blades.

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PARTS LIST
MODELS 16900, 16901, 16902, 16903

Number	Description	Spare Part #	16900	16901	16902	16903
1A	Variable Speed Control	380067			√	√
1B	Speed Control	380066	√	√		
2	Hood Set	380069	√	√	√	√
3A	Motor Frame Set	380071	√	√		
3B	Motor Frame Set	380077			√	√
4	Reducing Frame Set	370075			√	√
5	Blade Lower Locking Set	380057	√	√	√	√
6	Whisks Shaft Set	380079			√	√
7A	Brush Set	380060	√	√		
7B	Brush Set	380070			√	√
8	Control Protectors Set	380064	√	√	√	√
9A	Motor Set	380074			√	√
9B	Motor Set	380072	√			
9C	Motor Set	380073		√		
10	Bearings – Grommet Set	380055	√	√	√	√
11A	Blade Set	380058	√		√	
11B	Blade Set	380061		√		
12	Arm Coupling Nut Set	380054	√	√	√	√
13	Whisks Set	380080			√	√
14A	Arm Shaft	380056	√		√	
14B	Arm Shaft	380062		√		
15A	Turbine Protector	380059	√		√	
15B	Turbine Protector	380063		√		
16	Power Cord	380068	√	√	√	√
17	Coupling Set	380065	√	√	√	√
18	Reducer Shaft	380076			√	√
19	Wall Support	380078	√	√	√	√
20	Turbine Lock Key (blade removal tool)	380084	√	√	√	√
21	Liquid Arm Assembly – 21”	380081		√		
	Liquid Arm Assembly – 15”	380082	√		√	
Not Shown	Mixer Arm Assembly	380083			√	√

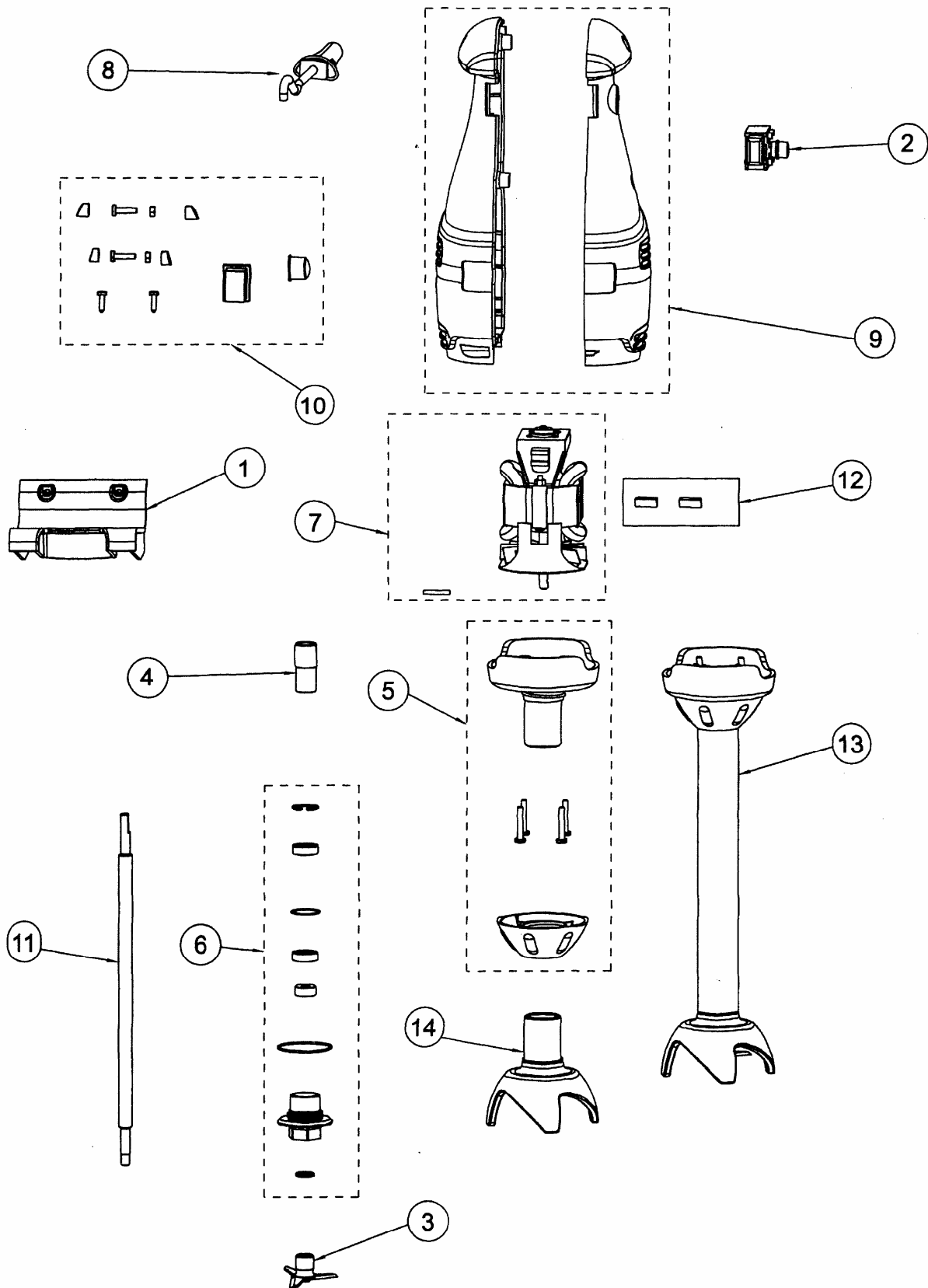
PARTS DIAGRAM
MODELS 16900, 16901, 16902, 16903



**PARTS LIST
MODEL 16904**

Number	Description	Spare Part #	16904
1	Wall Support Set	380052	√
2	Switch, 2-Pole	380050	√
3	Blade Set	380041	√
4	Coupling Set	380042	√
5	Lower Hood Set	380040	√
6	Bearings-Grommets Set	380045	√
7	Motor Set	380047	√
8	Power Cord	380053	√
9	Frames Set	380043	√
10	Protectors and Screws Set	380048	√
11	Shaft	380049	√
12	Brush Set	380046	√
13	Grinder Arm Set	380044	√
14	Turbine Protector	380051	√

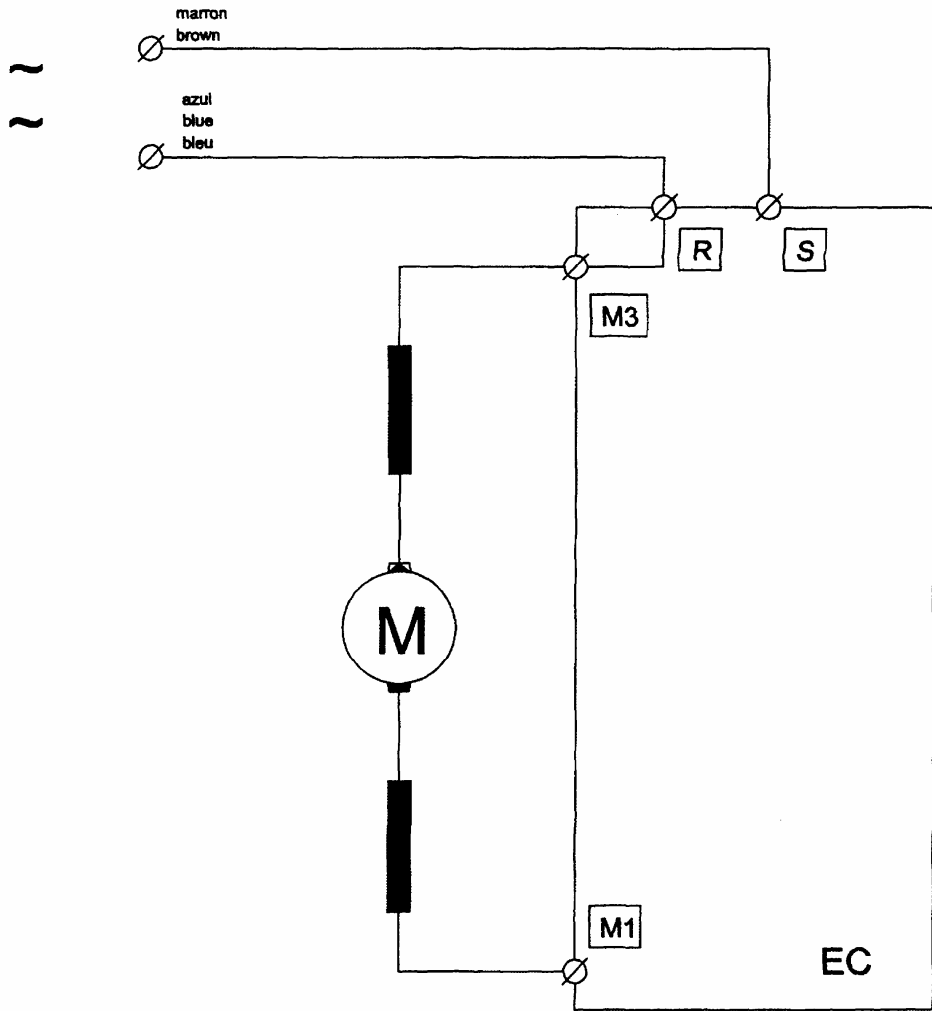
**PARTS DIAGRAM
MODELS 16904**



SCHEMATIC DIAGRAMS

MODELS 16000, 16901

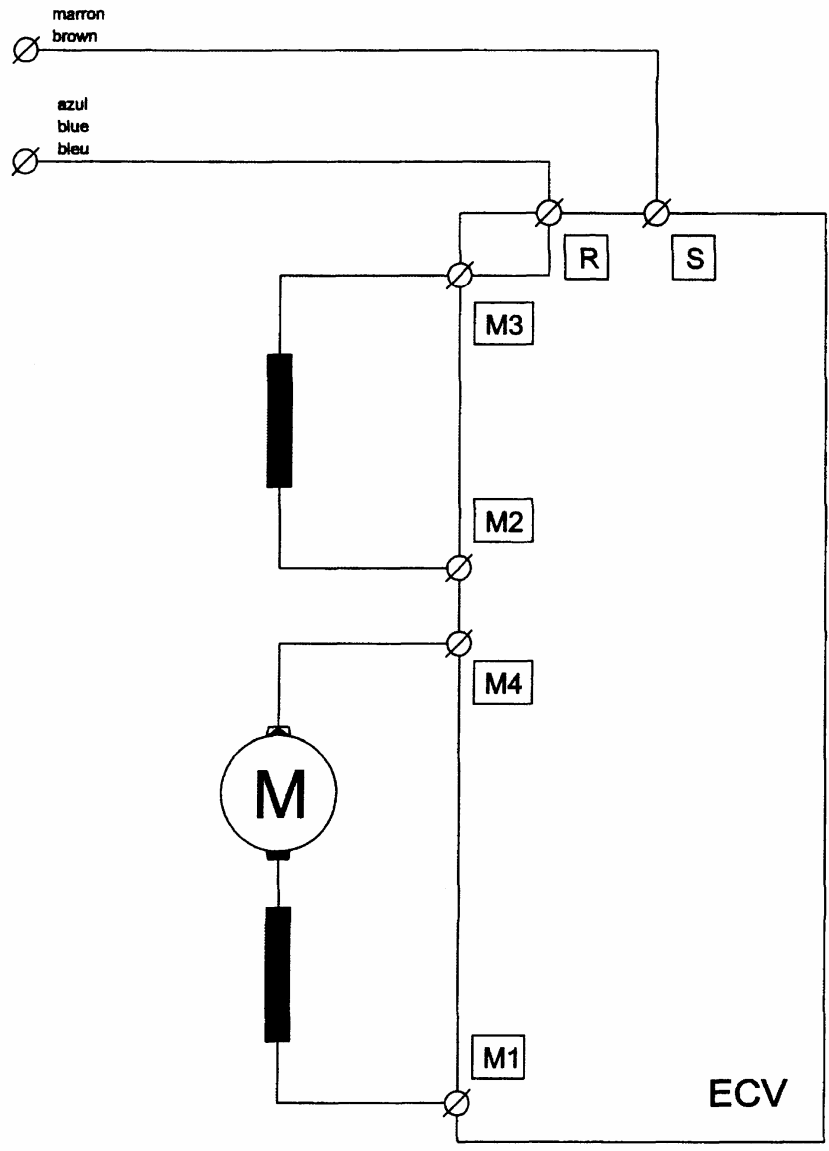
115V/50Hz-60Hz/1



SCHEMATIC DIAGRAMS (CONT'D)

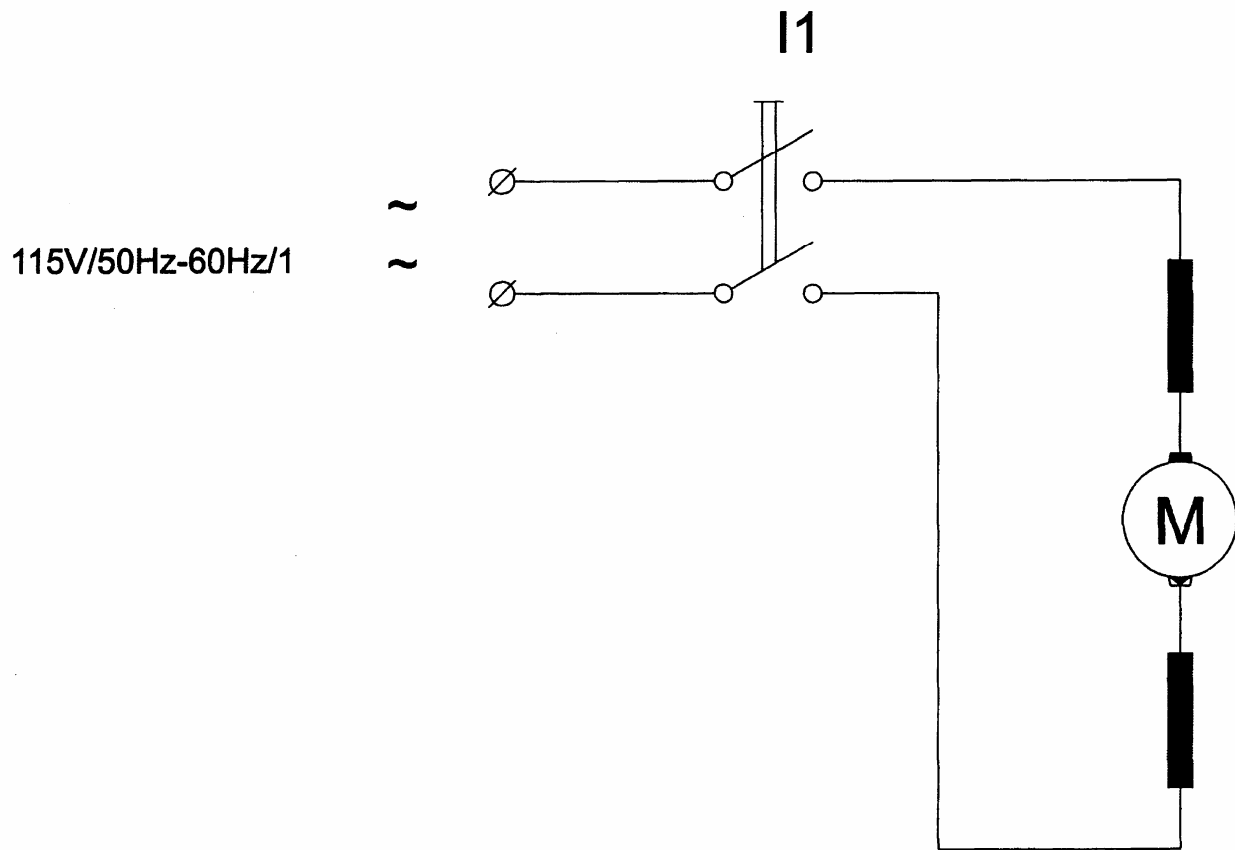
MODELS 16902, 16903

115V/50Hz-60Hz/1



SCHEMATIC DIAGRAMS (CONT'D)

MODEL 16904



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