



Garde ONBLOOM Onion Bloomer

#181ONBLOOM

Item #: 181ONBLOOM Qty: _____
 Project: _____
 Approval: _____ Date: _____



Features

- Stainless steel blades cleanly cut onions
- Wide base and non-slip suction feet provide stability
- Compact, all-metal design
- Ergonomic handle and lever for comfortable operation
- Makes it easy to add blooming onions to your menu

Certifications



Notes & Details

Perfect for restaurants, bars, and concession stands, this Garde onion bloomer makes it easy to add popular and profitable blooming onions to your menu. With an all-metal design, it's durable enough to withstand commercial use, and it's also compact to make efficient use of your countertop space. The unit's stainless steel blades cleanly cut onions, while the ergonomic handle and lever action allow for comfortable operation all day long. Plus, the wide base and non-slip suction feet provide stability while cutting for efficient operation and accident prevention.

To use this onion bloomer, begin by placing the unit on a clean work surface, ensuring the feet are securely suctioned. Peel and cut the top off your onion, then place it root-end down on the unit's seat. Use the handle to carefully lower the blade, ensuring the onion is centered before fully slicing through. Bring the handle back up and allow the ejector to remove the onion from the blade. Finally, it's time to batter, bread, and fry your freshly bloomed onion and serve it with your signature sauce! When you're done using the bloomer, carefully remove the blade set, wash it thoroughly, and let all the parts air dry before reassembling.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.