

Equipment Operating Instructions

For Operating and Cleaning



BLENDER - ``HAND - HELD`` or STICK BLENDER		
Department / Area: Nutrition & Food Services	Date Created: January 16, 2014	Review / Revised date: March 1, 2018
Safe Work Procedure Manual: FS-EOI-502		

Personal protective equipment / devices required / other safety considerations:	
Rubber Gloves (while washing)	

Operating Instructions:

- 1. Handle with caution as there is a metal blade at base of machine.
 - SAFETY NOTE Do NOT plug in hand held blender until ready to use
- 2. Submerge the base of blender into the food product before starting the machine.
- 3. Always place the base of blender into the food product before starting the machine.
- 4. Grasp hand held blender firmly before starting.
- 5. To start machine, press the START button. Machine will stop when the button is released.

Cleaning Instructions:

- 6. Unplug blender before cleaning.
- 7. Do NOT immerse the upper motor base into water.
- 8. Hand-wash the base of the blender carefully in the pot sink. Do NOT pass the max line.
- 9. Use a sanitizing solution to thoroughly wipe down blender.