



BLIXER		
Department / Area: <b>Nutrition &amp; Food Services</b>	Date Created: January 16, 2014	Review / Revised date: March 1, 2018
Safe Work Procedure Manual: <b>FS-EOI-503</b>		

**Personal protective equipment / devices required / other safety considerations:**

- Mesh Cutting Gloves (Kevlar)

**Operating Instructions:**

1. Only trained staff are allowed to operate the blixer.
  - **SAFETY NOTE** - Always wear mesh cutting gloves when handling the “S” cutting blade
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3. Ensure machine is not left running unattended or left “On” when not processing food.
4. Always lift machine up by the base. Do not pick up by lid, bowl, cord, or bowl handle.
5. Ensure that you do not put fingers or hands inside bowl.
6. Place the bowl on the motor base, twist counter-clockwise to lock bowl in place.
7. Place processing blade on motor shaft and rotate until it falls into place.
8. Load bowl with solids no larger than 2 inches square and not over ¾ full. Thicker liquids approaching applesauce consistency may also be used. Do not use thin liquids as they will leak. Secure lid before operating machine.
9. To chop: alternately press the ON and OFF buttons with a quick start/stop action.
10. To puree: load bowl ¾ full, allow machine to run continuously for about 3 minutes.
11. Reduce tough or heavy products in size by pulsing the unit 2-3 times before running the machine continuously.

**Cleaning Instructions:**

12. Unplug the motor base assembly before cleaning.
13. Do not immerse the motor base assembly into water.
14. Use a sanitizing solution to thoroughly wipe down the assembly.
  - **SAFETY NOTE** - Ensure that you are wearing Mesh cutting gloves when handling the blade
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16. Hand-wash the bowl, blade, and lid in the pot sink.