

MIXER- COUNTER TOP MODEL

Department / Area: Nutrition & Food Services	Date Created: January 16, 2014	Review / Revised date: March 1, 2018
Safe Work Procedure Manual: FS-EOI-506		

Personal protective equipment / devices required / other safety considerations:

- Bowl Guard
- Supportive Footwear (No Crocs)
- No loose or baggy clothing (nothing dangling: e.g. apron ties)
- Cart or dolly to transport heavy mixing bowl

Operating Instructions:

1. Transport bowl to mixer
 - **SAFETY NOTE** – Use a cart/dolly as appropriate for size of machine.
2. Attach bowl and mixer attachments securely.
3. Place ingredients into the bowl.
4. Secure bowl and move the guard to the closed position.
5. Start mixer on low speed and increase to required speed.
6. Once complete, turn mixer off. Do not open guard until mixer has come to a complete stop.
7. Remove mixing bowl and attachment. When large mixer bowl is too heavy, two workers are required to lift. Get a good grip, wide stance, bend knees and hips, keep back straight, getting close to bowl and lift with legs. Take small steps to move bowl.
8. Remove product from bowl.

Attachments

9. Ensure the mixer is turned off and unplugged if you must adjust/remove parts or attachments.
10. Once attachments are secured plug in and turn machine on.
11. Grinder/Shredder attachment- use **only** the stomper to push food through.

Cleaning Instructions:

12. Remove attachment and bowl to dish machine for washing
13. Wash and sanitize the outside of the mixer, splash guard and wire cage.
14. Clean surrounding areas of food particles (floor).