

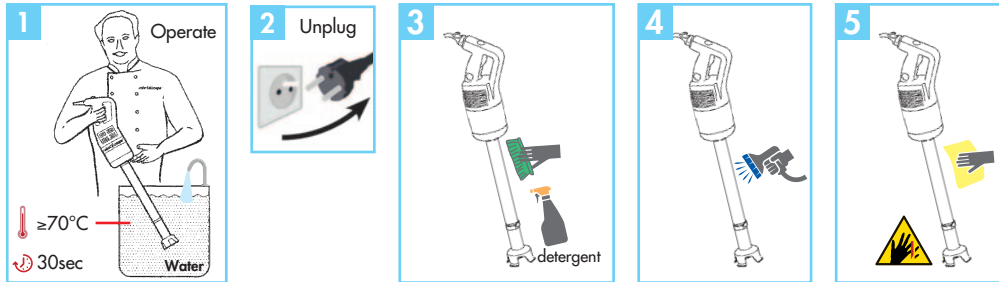
CLEANING AND MAINTENANCE INSTRUCTIONS: POWER MIXERS

Mechanical equipment should be cleaned and sanitised as soon as possible after you use it so food does not dry onto surfaces. The longer you wait, the more difficult it is to remove! Remember it is just as important to clean and sanitise the inside areas of mechanical equipment. Commercial dishwashers are good to clean and sanitise some mechanical equipment parts.

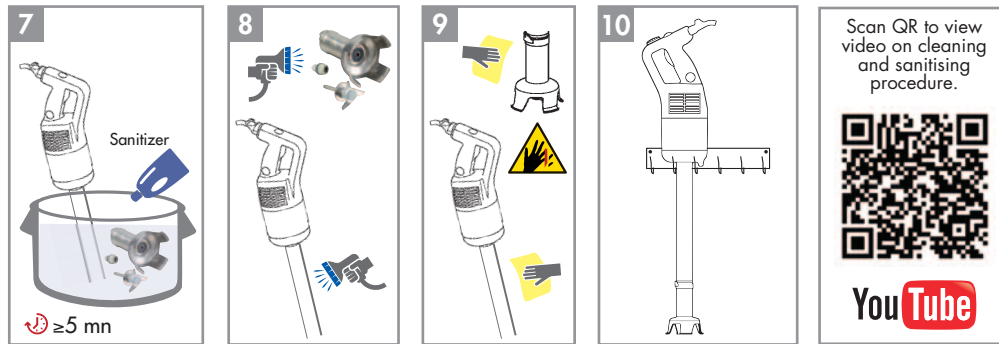
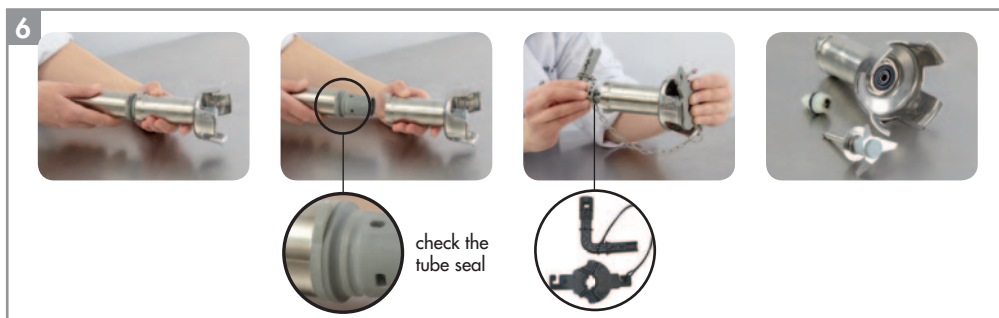
For manual cleaning, all parts of the equipment should be washed in warm water and detergent using a small scrubbing brush to clean every surface. Don't forget to also sanitise using a food grade sanitiser after manual cleaning. Some sanitisers must be rinsed off after time for it to work. Refer to the manufacturer of the sanitiser instructions.

BLADE

① During the day : Cleaning Procedure after each use.

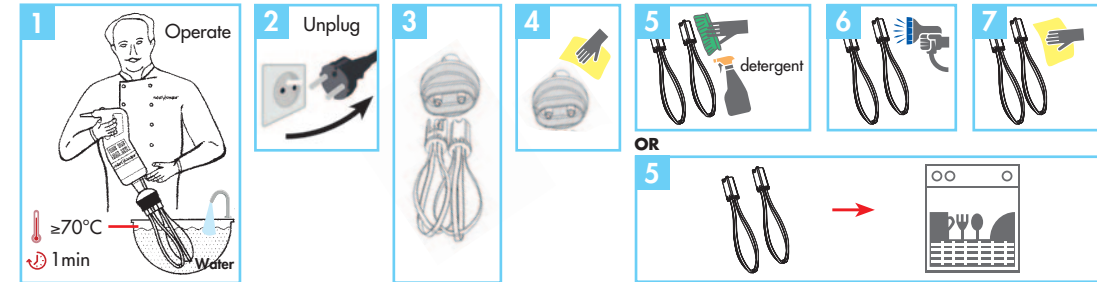


② At the end of day : Disinfection Procedure - 1 to 4 same as Cleaning procedure during the day

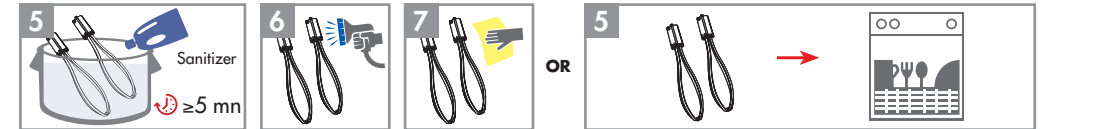


WHISK

① During the day : Cleaning Procedure after each use.

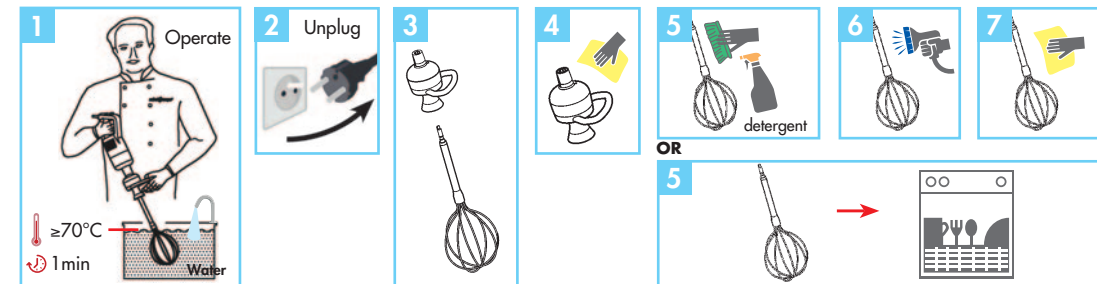


② At the end of day : Disinfection Procedure - 1 to 4 same as Cleaning procedure during the day

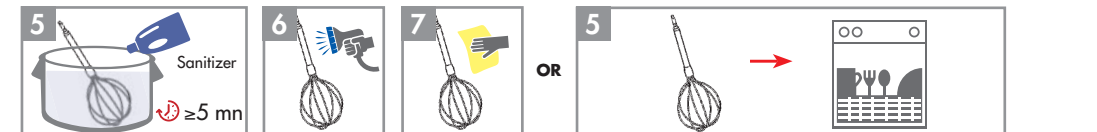


MIXING TOOL

① During the day : Cleaning Procedure after each use.



② At the end of day : Disinfection Procedure - 1 to 4 same as Cleaning procedure during the day



MAINTENANCE

Replace the cartridge, the blade and tube seal,

