

Cleaning guide for Varimixer A/S Vegetable Slicer

A risk assessment must always be used for all cleaning processes involved in food production.

Based on current legislation, Varimixer A/S¹ has compiled the table below as an aid to devising customer-specific cleaning plans for our vegetable slicer and attachment drive.

The vegetable slicer and attachment drive mainly consist of aluminium and stainless steel EN 1.4301 (AISI 304). To avoid the steel corroding and structural changes to aluminium surfaces, the following guidelines must be followed:

- Chloride (Cl⁻) content under 50 ppm at temperatures up to 80°C. (Aluminium and stainless steel).
- PH medium 5.0 and 8.0. (Aluminium).
- Never use hard steel wool/sponges or other hard objects that can scratch the steel surfaces.
- After using chemicals, all parts must always be washed off with clean, drinking-quality water.

Cleaning step-by-step

Dismantling to individual components.	<p>Stop the machine completely before commencing cleaning. Detach the vegetable slicer, disassemble all sub-components to individual component level. NB: Beware of sharp blades, slicer and shredder disks when dismantling components.</p>
Wash	<p>Varimixer A/S always recommends using a brush or sponge for manual cleaning of the vegetable slicer's front part, slicer and shredder disks before washing (can be washed in a dishwasher).</p>
Washing in dishwasher	<p>All individual components can be washed in a dishwasher if the following rules are observed: Chloride (Cl⁻) content under 50 ppm at temperatures up to 80°C and pH value between 5.0 and 8.0. NB: Always check that cleaning is performed correctly, separately for all individual components.</p>
Attachment drive	<p>Wash the attachment drive mounted on the vegetable slicer according to the instructions for cleaning material. The drive is aluminium for the Kodiak range and steel for the AR range. Wash the drive using a cloth or sponge wrung out in clean water of drinking-water quality, after using chemicals. Never rinse using water directly onto the drive. NB: Always look inside the attachment drive to check that cleaning has been performed correctly.</p>
Disinfection	<p>Disinfection requires strong chemicals. Always perform an assessment of whether disinfecting will make any difference to food safety for the end product.</p> <p>Disinfect all individual components after cleaning if necessary. The drive is not in direct contact with food, and therefore does not need to be disinfected.</p>

¹ DS/EN 454: 2014, DS/EN 1672-2:2020, etc.

NB: Always obtain the recommendations from the supplier/manufacturer of cleaning/disinfection products before use.

Storage.

All individual components must always be fully cleaned and dry before reassembling the vegetable slicer.

To avoid dust, water and other undesirable materials getting into the drive, it must always be covered by the cover plug or sheet provided when the machine is in storage.

NB: The drive must be completely dry inside before the plug or cover are put over the mounting hole.

NB:

If water is left from cleaning and disinfection to evaporate on the aluminium or stainless steel surfaces, the concentration of chlorides and other chemicals will be higher than during the cleaning process. Always rinse and wipe off with clean water of drinking-water quality after using chemicals.

All oxidising chemical disinfectants require rinsing off with clean water of drinking-water quality. Without access to clean water of drinking-water quality, disinfection using hot water, steam and disinfecting using IPA ethanol and ethanol can be used.

NB: Always obtain a written declaration from the supplier/manufacturer of the disinfectant that it is safe and can be used without rinsing off using clean water of drinking-water quality.

Incorrect use of detergents and disinfectants can damage the vegetable slicer and attachment drive.

For more details on cleaning Varimixer A/S mixers, refer to our website: <https://varimixer.com/>