

Cleaning guide for Varimixer ERGO60, ERGO100, ERGO140, AR200.

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. The importance of cleaning in individual zones of the mixer is illustrated using colours. *

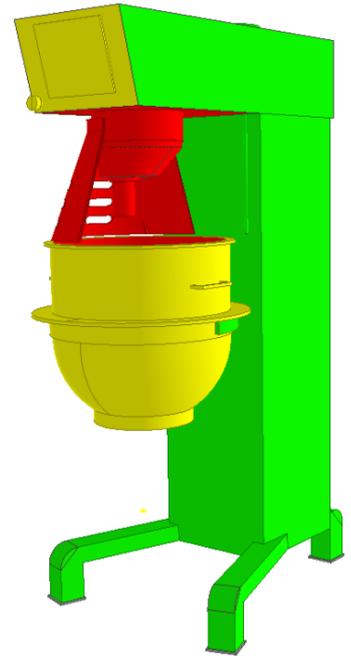
The mixer's parts mainly consist of stainless steel EN1.4301 (AISI 304). To avoid the steel corroding, the following guidelines must be followed:

- Chloride (Cl⁻) content under 50 ppm at temperatures up to 80°C.
- Never use hard steel wool/sponges or other hard objects that can scratch the steel surface.
- After using chemicals, the mixer must always be washed off with clean water of drinking-water quality.

The bowl ring and certain tools are made of aluminium:

- When washing aluminium, the pH value must always be between 5.0 and 8.0.

Before starting to clean, remove all the mixer's safety guards and tools.



- *  **Non-food contact zone.** = Low risk.  **Splash zone.** = Moderate risk.  **Direct food contact zone.** = High risk.

Cleaning step-by-step

Bowl.	Empty the bowl and rinse with water. Put bowl in the dishwasher, or wash by hand with a soft sponge or brush. NB: The bowl ring is aluminium.
Tools.	Remove any food residue from tools, and rinse with water. NB: Never tap the whip against the bowl lip or other objects. Wash tools by hand or in a dishwasher. Always remove the stainless steel part of the scraper blade before cleaning. NB: Some tools can be aluminium.
Safety guards.	Wash safety guards by hand or in a dishwasher.
Bayonet housing.	Always check the bayonet where tools are attached for food residues. A damp cloth or sponge can be inserted into the bayonet to loosen food residues.
Front panel.	The front panel can be washed off with foam when washing the mixer/stand. Alternatively, it can be wiped off with a lightly-wrung cloth. Remember the emergency stop.
Mixer/stand.	Always wash the mixer with the bowl clamping system in open and closed position.

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

Bowl clamping system.	<p>The mixer is classified to IP53. The mixer can tolerate being washed with foam. NB: Never allow foam to remain on the mixer's steel surfaces, apart from the recommended working time for the detergent. Rinse the mixer off with <u>unpressurised</u> clean water of drinking-water quality applied at an angle of less than 60°, equivalent to moderate rain.</p> <p>NB: Never rinse off with pressurised water.</p>
Storage.	<p>Always wash the bowl clamping system in open and closed position. Wash the bowl clamp system as for washing the mixer/stand. Dry the rollers for the bowl catch to remove water and cleaning chemicals.</p> <hr/> <p>The bowl can be fitted on the mixer after cleaning. If the bowl is stored on the mixer, we recommend covering it.</p> <p>NB: To avoid steel corrosion, never store foods with high concentrations of acid or salt in the bowl.</p>

Disinfection

Disinfection requires strong chemicals. Always perform an assessment of whether disinfecting the mixer will make any difference to food safety for the end product.

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

If water is left from cleaning and disinfection to evaporate on the mixer surface, the concentration of chlorides and other chemicals will be higher than during the cleaning process.

Always rinse and wipe off the mixer 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 disinfectants can damage the mixer.

Acid-proof stainless steel

When producing strongly acidic and/or products with a high salt content, and when cleaning using strong chemicals, we recommend buying the mixer bowl and tools in acid-proof stainless steel EN 1.4401 (AISI 316).

Acid-proof stainless steel is more corrosion-resistant, and by way of comparison tolerates chloride (Cl⁻) concentrations below 50 ppm at temperatures up to 100°C.

IP-54

We recommend buying a mixer with IP class 54 if rinsing off using clean, drinking-quality water is required, from all angles and for frequent cleaning using water from a hose, shower head or steam.

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