

## Cleaning guide for Varimixer Teddy 5 L.

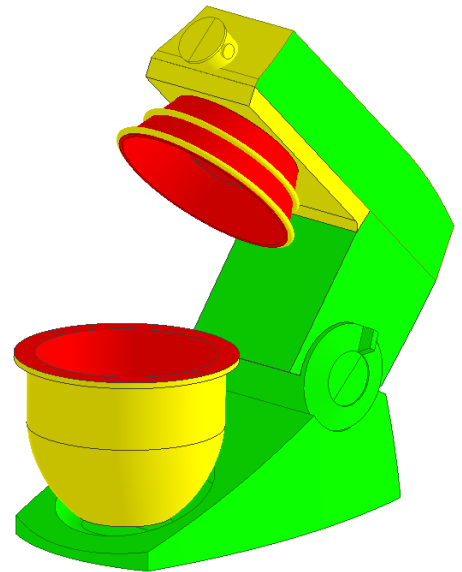
A risk assessment must always be used for all cleaning processes involved in professional food production.

Based on current legislation, Varimixer A/S<sup>1</sup> 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 head, safety guards, base plate under the bowl, filler hopper and all bowl tools are made of stainless steel.


To avoid the steel corroding, the following guidelines must be followed:


- Chloride (Cl<sup>-</sup>) 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, stainless steel must always be washed off with clean water of drinking-water quality.



Stop the machine completely before commencing cleaning, and remove the plastic safety guard, bowl and bowl tools.

\*  **Non-food contact zone.**  
= Low risk.

 **Splash zone.**  
= Moderate risk.

 **Direct food contact zone.**  
= High risk.

### Cleaning step-by-step

<b>Bowl.</b>	Empty the bowl and rinse with water. Put bowl in the dishwasher, or wash by hand with a soft sponge or brush.
<b>Bowl tools.</b>	Remove any food residue from tools, and rinse with water. Check tool mount cavity for food residue deposits. Wash tools by hand or in a dishwasher. <b>NB: Never tap the whip against the bowl lip or other objects.</b>
<b>Safety guards.</b>	Detach and wash the plastic safety guard by hand or in a dishwasher. Wipe off the safety guard grille with a lightly-wrung cloth or sponge. Remember to remove all cleaning chemicals by wiping off with a clean cloth and clean water of drinking-water quality.
<b>Mixer head and bayonet.</b>	Wash the mixer head and bayonet where tools are fitted with a lightly-wrung cloth or sponge, as for the safety guard.
<b>Lock bolt and bowl lock for fitting the bowl.</b>	When washing the lowest part of the mixer where the bowl is fitted, always wash and check under the three lock bolts for deposits. Lift the machine off the table and wash underneath. Flour and other material under its suction cups can prevent it from standing firm during use.

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

**Mixer and control buttons.**

**NB: Always operate the bowl lock backwards and forwards when cleaning the mixer.**

Always wash the mixer in open and closed position. Remember to wash the mixer's right and left control buttons.

The mixer is classified to IP-42. It must therefore only be wiped using a well-wrung damp cloth.

**NB: Never spray water directly on the machine.**

**Storage.**

The bowl can be fitted on the mixer after cleaning. If the bowl is stored on the mixer, we recommend covering it with the plastic cover supplied.

Tools must always be fully cleaned and dry before putting them in the bowl for storage.

**NB: To avoid steel corrosion, never store foods with high concentrations of acid or salt in the bowl.**

## 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.

## Attachment drive

Teddy 5 L. is available with attachment drive for attaching a meat mincer.

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

**NB: The drive must be completely dry inside before the cover sheet is put over the mounting hole.**

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