

Cleaning guide for Varimixer A/S meat mincer and 62 mm, 70 mm, 82 mm.

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 meat mincer and attachment drive.

The meat mincer 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 surface.
- After using chemicals, all parts must always be washed off with clean water of drinking-water quality.

Cleaning step-by-step

Dismantling to individual components.	Stop the machine completely before commencing cleaning. Detach the meat mincer, disassemble all sub-components to individual component level. NB: Beware of sharp blades, slicer and shredder disks when dismantling components.
Wash	Varimixer A/S always recommends using a brush or sponge for manual cleaning of the meat mincer's housing and screw before washing (can be washed in a dishwasher).
Washing in dishwasher	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. NB: Always check that cleaning is performed correctly, separately for all individual components.
Attachment drive	Wash the attachment drive mounted on the meat mincer according to the instructions for cleaning material. The attachment drive for the Kodiak range is aluminium, and the attachment drive for the AR range is steel. 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.
Disinfection	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. NB: Always obtain the recommendations from the supplier/manufacturer of cleaning/disinfection products before use.

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

Storage.

All individual components must always be fully cleaned and dry before reassembling the meat mincer.

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 meat mincer and attachment drive.

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