

Cleaning of Varimixer mixers

Varimixer A/S, recommends that you follow these instructions, point by point, when planning and carrying out the cleaning of your mixer.

By following the instructions, your company can, among other things, ensure high food safety, high hygiene standards, high occupational safety, minimal environmental impact and long durability of your Varimixer mixer.

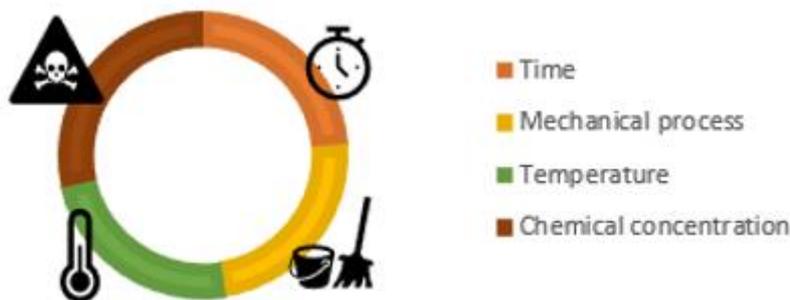
In the operating instructions for the machine, you will find a simple instruction for cleaning your specific Varimixer mixer.

The cleaning efficiency is an interaction between:

Time, temperature, chemical concentration and mechanical process.

Adjusting one of the parameters, one or more of the remaining parameters must be adjusted at the same time, to achieve the same cleaning effect.

Sinner's Circle



Cleaning step by step

1. Cleaning and disinfecting agent

Cleaning and disinfecting agent must not exceed a chloride content above 50 ppm. at water temperatures up to 80°C.

When washing aluminum, the same rule applies, but here the detergent must also be kept at pH between 5 and 8.

Always contact the manufacturer of the cleaning product before using it on your Varimixer mixer.

Pay attention to the Sinner's Circle.

Remember the interaction between time, temperature, chemical concentration and mechanical process.

A downgrade of staff time spent on the cleaning process will often be at the expense of harder chemistry. Strong chemicals can damage the mixer, staff and the environment.

2. Choice of cloth, brush, or sponge

Avoid scratching the surfaces of the mixer.

Therefore, never wash with a steel sponge, wire brush or other type of hard object.

3. Prepare the machine

Always STOP the machine, before cleaning.

Remove all used tools and safety guards.

Empty the bowl for content and remove large deposits of food material from used tools. Remove visible residual material from the production batch, from bowl and tools using water (without chemistry).

4. Cleaning the machine

Always check for deposited food material in the bayonet shaft.

Never use water applied with pressure, to clean your Varimixer mixer.

Clean the machine according to its specific IP-rating. More specific details about cleaning the mixer can be found in the mixer's operating instructions.

Be aware! The chemical concentration increases sharply by deposits of organic material and by evaporation of cleaning and disinfecting agents. The chemical substances attack the biological material and thereby concentrate in this area, just as the chemical material is concentrated when the dilute aqueous part of the cleaning mixture evaporates.

5. Disinfection

Disinfection is harsh chemistry, and can harm the mixer, staff, and the environment.

Be aware! Disinfectants often contain high concentrations of chlorine. An assessment must always be made as to whether disinfection of the machine has an impact on the food safety of the finished product.

6. Rinse with water

Clean the mixer, for all chemicals from cleaning and disinfecting agents, using clean drinking water.

If in doubt about the quality of the rinsing water, this shall be investigated.

Be aware! Rinsing with clean drinking water, are required for all oxidizing chemical disinfectants, as well as strong acids.

When no access to clean drinking water. Disinfection with hot water and steam as well as disinfection with IPA ethanol and ethanol can be used.

Always obtain a written declaration from the supplier / manufacturer that the disinfectant is harmless and can be used without subsequent rinsing with clean drinking water.

7. Wipe the machinery dry

Lime deposits can be harmful to the protective oxide layer of stainless steel. Therefore, wipe areas with liquid deposits on the surface of the machine.

8. Cleaning the removable parts

All stainless steel tools, bowl etc. and all safety guards, can be machine washed if the following rules are obtained:

Cl- less than 50 ppm. and temperature less than 80°C. If aluminum is machine washed, the pH of the washing water must be within pH between 5.0 and 8.0.

Be aware! Varimixer A/S's AR and Ergo models. The ring around the bowl is made of aluminum. Pay attention to whether the tool is made of stainless steel or aluminum.

9. Storage

The bowl can be stored between the bowl arms, when not in production. If this is done, it is recommended to cover the bowl with a cloth so that unwanted material is prevented from falling into the bowl during storage.

Specific conditions

In the production of strong acid and strong salts products and if strong chemistry is used for the cleaning. It is recommended to buy the mixer's bowls and tools in acid-resistant stainless steel. This steel is more corrosion resistant and can by comparison, withstand Cl- less than 50 ppm. at temperature more than 100°C.

For Ergo 60-100-140 and AR 200 L. The machines can be upgraded from IP-53 to IP-54, this can advantageously be done by food production in environments with high humidity, or by frequent cleaning, with the use of a lot of water.

IP-rating of the Varimixer mixers

Mixer	IP-rating/ Upgraded IP- rating	Washing method	Washing method, when upgraded
Teddy	42	Wash off with a damp cloth. Never water applied with hose.	
RN 20-30	32	Wash off with a damp cloth. Never water applied with hose.	
Kodiak 10-20-30	44	Can be washed off with foam, and the jets of water from the hose - with no applied pressure.	
AR 30-40-60-80-100	32/ 44	Wash off with a damp cloth. Never water applied with hose.	Can be washed off with foam, and the jets of water from the hose - with no applied pressure.
Ergo 60-100-140 AR 200	53/ 54	Can be washed off with foam, and small jets of water from the hose - with no applied pressure.	Can be washed off with foam, and the jets of water from the hose - with no applied pressure.

Be aware! If the mixer is washed or sprinkled with more water than the IP-rating prescribes, the water can penetrate the machine, create rust damage over time and flush lubricating oils and the like away from important areas of the mixer. Thereby weakening the performance of the machine.

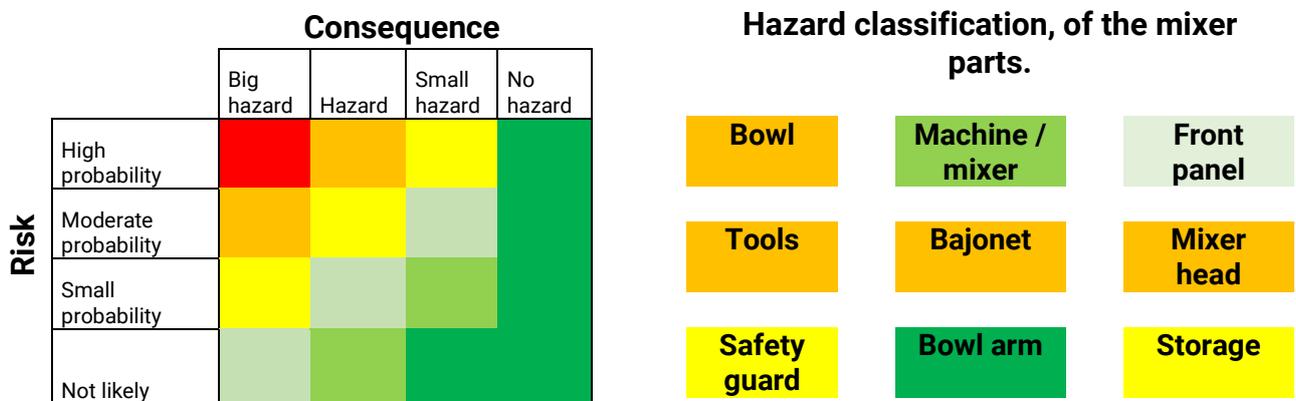
Repeatedly exceeding the IP-rating recommendations for the mixer can cause irreparable damage on the machine.

Cleaning the Varimixer mixers divided by risk zones.

All Food Producing Companies must have instructions for cleaning. The cleaning instructions must be based on an individual risk assessment. The individual risk assessments must be based on the company's specific conditions for production, use of machinery, etc.

Varimixer has prepared the table below, as a guide to assess the critical areas of the mixer.

The hazard classification is made based on the cleaning challenge (Risk), by the area and the importance of the area, in relation to food contact and food safety (Consequence).



Meaning of the colors

Great danger	Moderate danger	Not likely danger
Danger	Small danger	Safe

The mixers have no red zone (great danger) due to the easily cleanable design of all Varimixer machines. Although some of the machine's areas are located directly in food areas, the easily cleanable design of the Varimixer mixers, minimizes the risk of residual objects, bacteria, fungi and other hazards being present after cleaning.