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Precision Mixers

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Care and Maintenance



AV-02

Rev.9/6/19



Precision North America Food Machinery LLC.

60 Commerce Avenue, Albany, NY 12206

CLEANING

Machine should be kept clean- **Use mild soap and water (do not hose down)**

Use of any factory unauthorized cleaning solution may result in mixer paint and finish to be compromised.

NOTICE:

DISCONNECT THE ELECTRICAL POWER TO THE MACHINE AND FOLLOW LOCKOUT / TAGOUT PROCEDURES.

Any areas of the mixer that could come in contact with product during mixing should be cleaned at least daily.



Use a **soft bristled plastic handled brush** like a bottle brush. We will use two brushes in this recommended cleaning manual.

DO NOT USE STEEL WOOL OR ANY OTHER ABRASIVE CLEANING PAD.

Cleaning



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With the cage **closed** use the bottle brush to clean the stationary portion of the bowl guard cage.

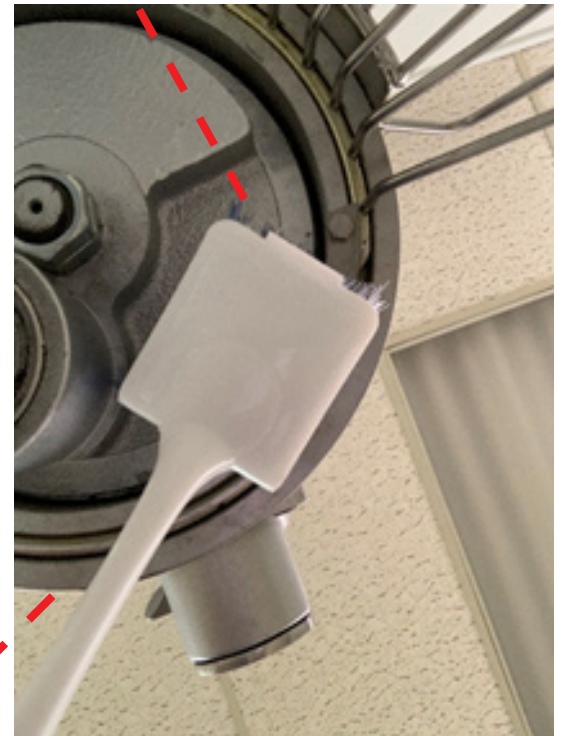


Cleaning



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Clean the underside of the planetary with
either brush.



Open Safety Cage

Cleaning



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Clean the bowl pin and bowl



Use a soft cloth to clean exterior
of machine



Periodic cleaning of the
control panel can ensure
proper operation and
health of the machine
components.



Cleaning



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Lubrication

Keep the cage slide and bowl slides free of debris and lubricate as needed with mineral oil



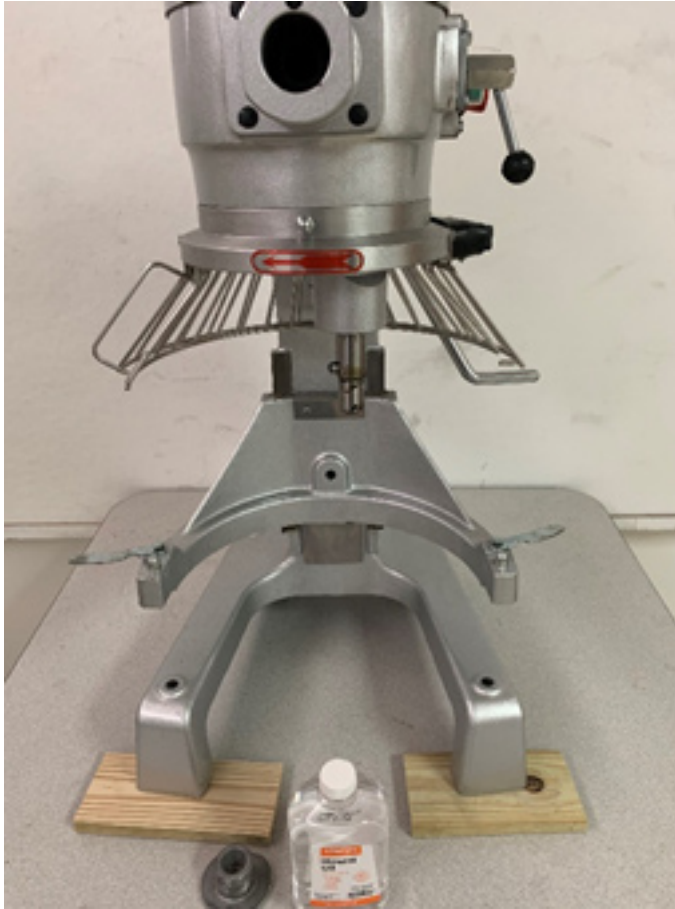
If you are using your machine daily it is recommended to lubricate the **Front Hub** monthly. **Even if the front hub is not used** this is still a preventative measure. See the next page for details.

Lubrication



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Lift the front legs and prop up slightly.



Add one cap full of mineral oil
and run a 15 minute timer cycle.

Lubrication



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Maintenance Log

Model #: _____ Serial #: _____ Location: _____

Date	Maintenance Preformed	Completed By	Notes