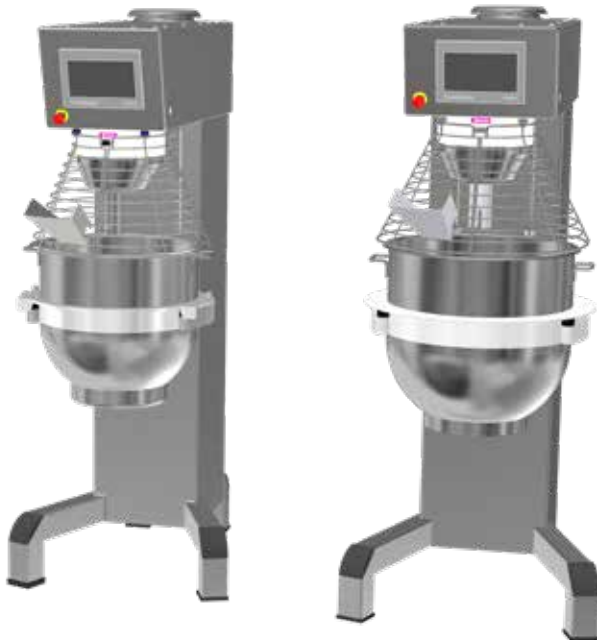




ERGO

Operating Instructions

ERGO100, ERGO150
VL-5



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EN

DRN: 21100-1836
Original user manual
2024 02 23

REV. -
3/27/2024

Limited Mixer Warranty - 10 qt to 150 qt

VARIMIXER warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 4 years. Wear parts, such as belts, are excluded. Hub attachments, such as shredders, slicers and grinders have a 1 year warranty that only covers parts. Warranty begins on date of factory shipment to an end user, or up to 6 months after factory shipment to a dealer or distributor. Payment by VARIMIXER for service under this warranty requires that service be authorized in advance. Contact VARIMIXER Technical Support to arrange for service.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. VARIMIXER EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

VARIMIXER'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT WHICH PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD. All repairs pursuant to this Warranty will be performed by an Authorized Designated VARIMIXER Service Location during normal working hours. IN NO EVENT SHALL VARIMIXER BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR OTHERWISE.

This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees.

This warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance is not covered.

Example of items not covered under warranty, but not limited to just these items:

1. Acts of God, fire, water damage, vandalism, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after market parts.
5. Repairs made by anyone other than a VARIMIXER designated servicer.
6. Lubrication.
7. Expendable wear parts. (This includes the bowl, flat beater, wire whip, spiral dough hook, and the pastry knife.)
8. Cleaning of equipment.
9. Misuse or abuse.

This warranty is not in force until such time as a properly completed, digitally signed Installation/Warranty Registration has been received by VARIMIXER within 30 days from the date of installation. Register online at www.varimixerusa.com/support/warranty-registration-form.

THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. VARIMIXER NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

WARRANTY REGISTRATION
GO TO VARIMIXERUSA.COM
TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.
VARIMIXERUSA.COM/SUPPORT/WARRANTY-REGISTRATION-FORM

Caution -READ BEFORE OPERATING- Caution

Always observe local laws and regulations, paying particular attention to the operator's age, physical and mental condition.

This manual should be seen as an integral part of the mixer and should be kept by the machine throughout its working life.

Before the machine is commissioned, it is important to read these instructions thoroughly.

The manufacturer may update the product manual without updating this copy of the manual.

- Varimixer recommends all operators must be at least 18 years of age.
- All operators must be thoroughly trained before being allowed to operate the mixer.
- NEVER reach into the bowl when the mixer is running.
- Do not wear loose clothing or rings while operating the mixer.
- Stop the mixer and lower the bowl before adding ingredients, scraping the bowl, removing the agitator, or removing the product.
- NEVER bypass the safety mechanisms supplied on the mixer. Doing so can cause injury and is the responsibility of the user to ensure these safety mechanisms are operating properly.

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GENERAL

This manual should be seen as an integral part of the machine and should be kept by the machine throughout its working life.

Before the machine is commissioned, it is important to read these instructions thoroughly, particularly the section on user safety.

The manufacturer may update the product manual without updating this copy of the manual.

The manufacturer will not be liable for faults caused by:

- Careless, improper or incorrect use of the machine
- Non-standard use (not for the purposes described in the manual)
- Incorrect installation
- Incorrect power supply to the machine
- Failure to comply with maintenance instructions
- Modifications to the machine
- Spare parts and accessories that are not original or specified for this model.
- Failure to comply with instructions in this manual

In case of faults with the machine, please contact the supplier.

The guarantee does not cover damage caused by misuse, overloading or the user's failure to comply with the maintenance instructions.

UNPACKING

The machine should be unpacked and the packaging disposed of according to regulations applicable in the country concerned.

Before the machine is removed from the pallet, check that all parts are present with the machine:

- Bowl guard, ingredient chute, bowl.
- Rubber feet and spacers for height adjustment.
- Bowl truck, whip, beater, hook, scraper with blade and attachment drive, if these were selected with the order.

The machine is mounted onto the pallet with four bolts. To release the machine from the pallet, unscrew the 4 nuts with the supplied tool and hammer out the bolts.



SAFETY

The mixer may only be used, cleaned and maintained by trained personnel over 18 years of age. Always observe local laws and regulations, paying particular attention to the operator's age, and physical and mental condition.

The constant noise level of the workplace of the operator is lower than 70 dB (A).

The mixer is designed for commercial use in kitchens, catering outlets and bakeries.

The mixer must not be used in an explosive atmosphere.

The mixer may only be used as specified in this manual.



The mixer is designed for manufacture of products which do not during processing cause reactions or emit substances which may be detrimental to the user.



Putting your fingers in the bowl while the mixer is running may cause injuries.



The electrical connection must only be carried out by a certified electrician.

Lifting equipment should always be used to move the mixer.

When the mixer is moved, it should be in an upright position at all times.



Powdery ingredients:

Do not pour powdery ingredients into the bowl from a great height.

Bags of e.g. flour should be opened at the bottom, down into the bowl.

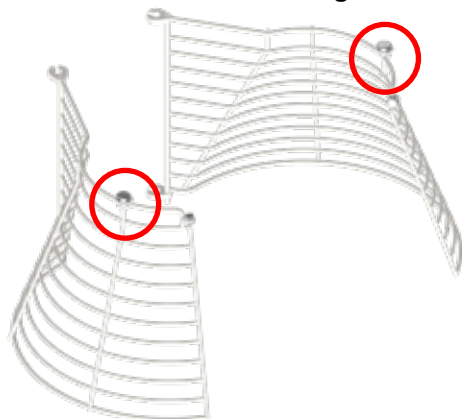
Do not increase to maximum speed too quickly.



Warning for users with implants (e.g. pacemakers, defibrillators, etc.)

Mixer and Bowl Guard are equipped with strong magnets.

Area on Bowl Guard with magnets.



Area on machine with magnets



INSTALLATION OF THE MIXER

Install the machine to insure there is enough workspace for normal use and maintenance.

The work floor where the machine is installed must be firm, even and level.

The mixer must be mounted with rubber feet, to eliminate both shaking and rusting. If the floor is not completely even, spacers can be inserted under the mixer's feet to ensure the machine is level.

The machine is placed directly on the floor.

THE MACHINE MUST BE BOLTED TO THE FLOOR

Load per leg not to exceed

ERGO100 3200 N

ERGO150 4000 N

The ambient temperature around the machine must not exceed 113°F.

Connection to power

Before the mixer is connected to power, check that the voltage printed on the machine label are correct in relation to the installation site. The machine label is located on the top right side of the mixer.

The mixer is supplied with a 6 foot cord.

Commissioning

The machine, bowl, tools, bowl guard and filling chute must be cleaned before use – see section on Cleaning, page 8.

Net weight of the machine

ERGO100	990 lbs
ERGO150	1100 lbs

CONSTRUCTION OF THE MIXER

Power switch

Safe disconnection of the machine during cleaning, maintenance and when not in use.

USB service port

For fast and secure software upgrades, recipe downloads, workload data history.

VL-5 Touch panel

See page 10 for explanation of the touch panel.

Emergency stop

Lift buttons

Push both left / right side buttons at the same time.

Removable bowl guard

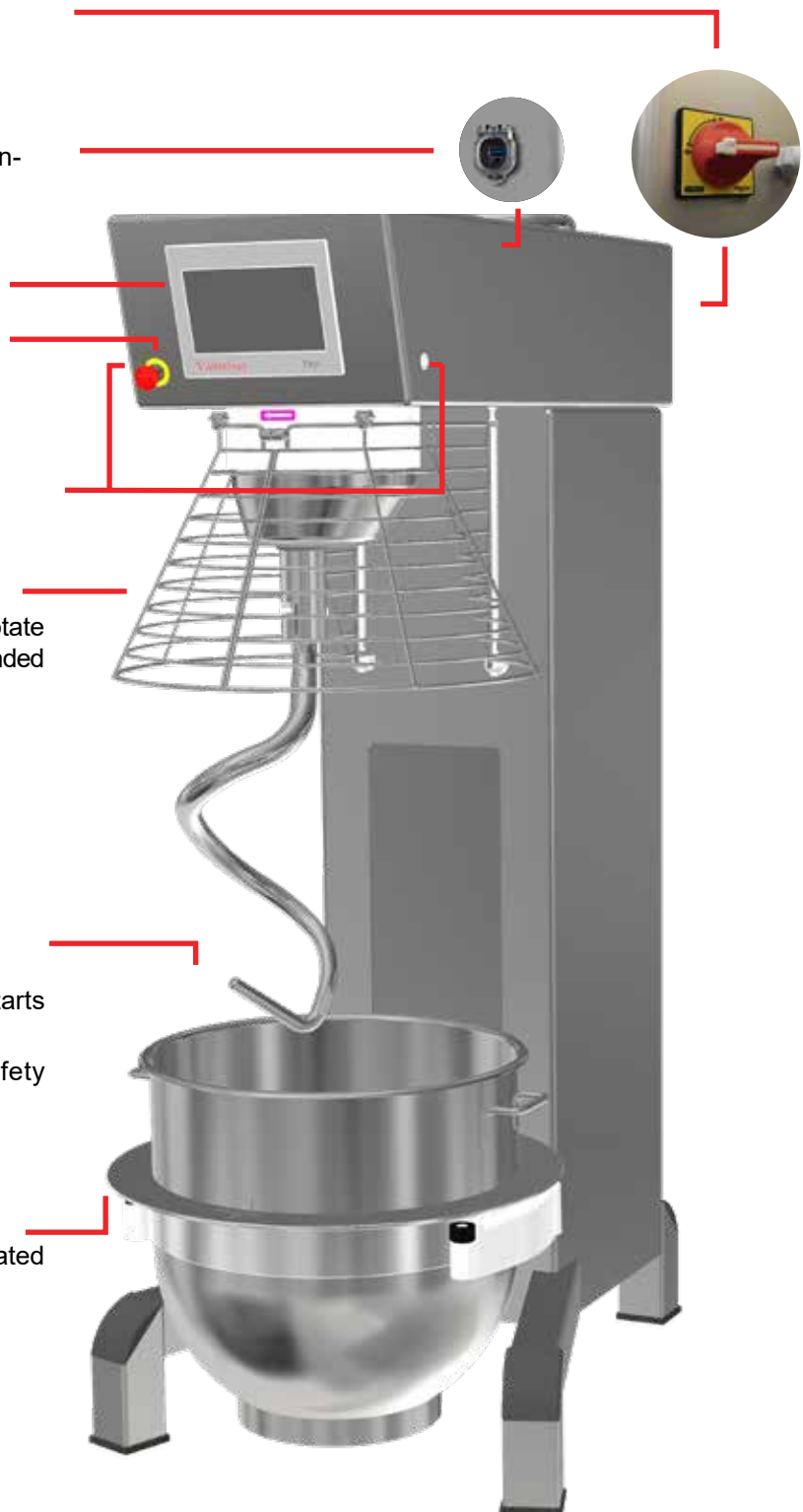
The bowl guard must be closed for the tool to rotate. Bowl can be raised with the guard open, but tools rotate (jog) only when the guard is closed and with the two-handed operation function.

Bowl lift and “JOG” function

The mixer is provided with a “JOG” function. Before the bowl reaches its top position, the tool starts rotating to dig its way into the ingredients. The bowl lift requires two-hands operation for safety reasons.

Bowl detection with non-contact sensor

The non-contact sensor for the bowl detection is located on the back of the bowl arms.



Dismantling the Bowl Guard

The bowl guard is dismantled by opening and then lifting the bowl guard out of the hinges. The bowl guard can then be machine washed.

OPERATING THE MIXER



Before starting the mixer:

Mount the required tool in the bayonet shaft. Place the bowl in the bowl arms and close the bowl guard.

To lift the bowl, simultaneously activate the two lifting buttons, located on each side of the upper part of the machine, until the bowl has reached its upper position.

Incorrect placement and attempted lift trigger the display to show 03. Correct the bowl placement when 03 is displayed

“JOG” function: When the bowl is approx. 7.5” from the top position, the tool starts to rotate at low speed. The rotation of the tool and lifting of the bowl stops the bowl at its top position.

Start mixer:

Press to start the mixer. Press to increase speed. Press to reduce speed, rpm is shown in the display

Four fixed speeds:

- 46 rpm
- 137 rpm
- 198 rpm
- 259 rpm

Reading of operating time:

When the machine is started, the clock counts up.

After 10 seconds the digits are magnified.

When the display is activated, the enlarged digits disappear.

Set operating time:

Operating time can be set up or down by pressing or , double tap reset time.

The desired operation can be preset by pressing the minute digit or second digit.

The desired operating time is entered on the keyboard that appears.

When the time is set and the machine is started, the time counts down.

After 10 seconds the digits are magnified.

Automatic lowering of the bowl:

The bowl can be lowered automatically after the timer expires.

While the mixer is running press bowl button twice for activation (press twice again for deactivation).

When the function is activated, the bowl button flashes.

Inspection of the ingredients during operation:

If the machine has to stopped without changing the operating time, press . The machine slows down and then stops, while the operating time stops. The bowl guard can be opened/closed and the bowl lowered/raised without the time being set to 0. If desired set the time to 0 by pressing the stop button twice.

Bowl lowering:

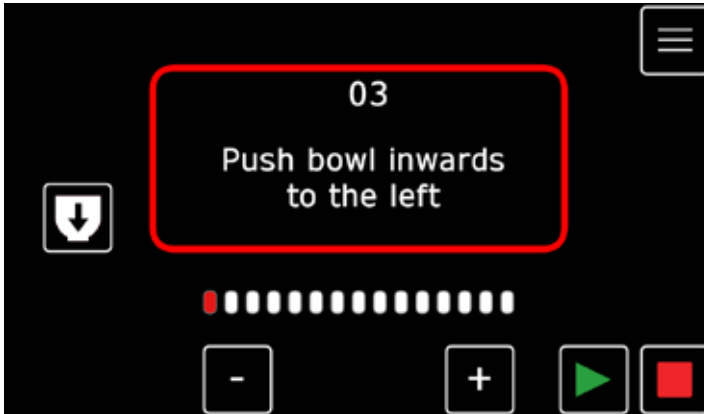
When the machine is stopped is pressed. The bowl is lowered by pressing on . When the bowl has reached its bottom position, the bowl guard can be opened.

OPERATING THE MIXER

Positioning the bowl:

When the bowl is placed in the mixer, the bowl arms must be lowered to the lowest position, NOTE. Bowl for ERGO100 must be rotated correctly, the bowl is pushed all the way back into the arms, NOTE sensor location ERGO100 left direction, ERGO150 right direction, if correctly positioned, a short beep will sound.

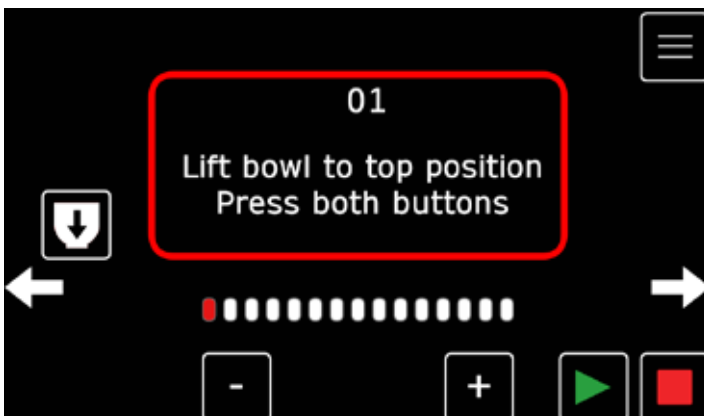
If the bowl is not in correct position, the bowl cannot be lifted and **03** displays.



Close the Bowl Guard:



Lift bowl :



Overload:



The mixer must not be overloaded. Tough and heavy doughs can overload the mixer. The overload is further increased if the speed of the stirring tool is increased above the recommended speed or the wrong stirring tool is used. Larger lumps of fat or chilled ingredients must be crushed before they are placed in the bowl. Prolonged overload will stop the machine.

An error code appears in the display.

Procedure in case of overload:

- Press emergency stop
- Open the bowl guard
- Reduce the content in the bowl
- Close the bowl guard and release the emergency stop

If the emergency stop has been activated while working with a full bowl, it may be necessary to lower the bowl to empty it:

- Release the emergency stop to connect the power to the machine.
- The bowl is lowered and emptied
- The mixer can now be operated normally again



The mixer should only be stopped by pressing the emergency stop when an emergency situation has occurred.

CLEANING



Cleaning may only be performed by trained personnel and must be over 18 years of age.

Before any cleaning, turn off the machine's power switch on the back of the machine.

To assist in the preparation of customer-specific cleaning plans, Varimixer has, based on current legislation, prepared detailed cleaning instructions, included at the end of this manual.

THE MAXIMUM CAPACITY OF THE MIXER

			100	150
Egg whites	Whip	qts.	6	8
Whipped cream		qts.	27	37
Buttercream Frosting \blacktriangleleft \square		qts.	48	67
Layer Cake Sponges		lbs.	120	168
Mayonnaise		qts.	43	60
Mashed Potatoes	Beater	lbs.	120	168
Cakes batter		lbs.	122	170
Icing, Fondant		lbs.	89	124
Herb butter \blacktriangleleft \square		lbs.	78	109
Meatball mix/- vegan mix \blacktriangleleft		lbs.	133	186
Pasta, noodles (50%AR) \bullet	Hook	lbs.	100	139
Dough, 50%AR \bullet		lbs.	111	155
Dough, 60%AR \bullet		lbs.	144	188
Dough, 70%AR		lbs.	144	188
Dough, Rye bread \bullet		lbs.	177	247
Dough, Sourdough bread		lbs.	144	188
Dough, Gluten free		lbs.	104	146

AR = Absorption Ratio

(Liquid in % of solids)

Calculation AR

1 lbs. of solids and 0.6 lbs. of liquid:

$$AR = \frac{0.6 \times 100}{1} = 60\%$$

Calculation Solids and Liquid

188 lbs. dough, 60% AR

(table, maximum capacity for mixer ERGO150)

$$Solid = \frac{Max. capacity \times 100}{AR + 100}$$

$$= \frac{188 lbs \times 100}{60 + 100} = 117.5 lbs.$$

$$Liquid = 188 lbs - 117.5 lbs = 70.5 lbs.$$

\blacktriangleleft = Apply scraper, for the best and most efficient result

\square = Always make sure the ingredients are at room temperature/soft. If not, this can damage the tools

\bullet = Low speed operation recommended

\circ = Medium speed operation recommended

Local variations in the characteristics of the ingredients can influence water absorption, volume and baking characteristics, etc.

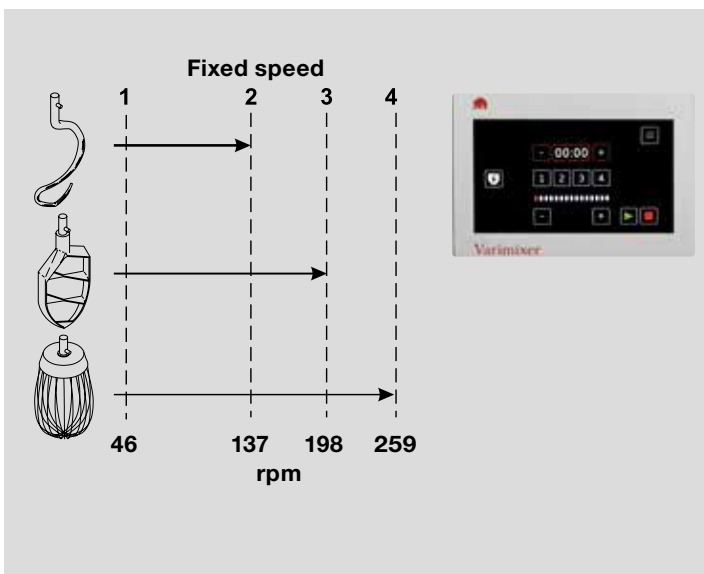
Correct use of tools



When making mashed potatoes, the special wing whip or the whip with thicker wires should be used, alternatively use the beater and the whip.

Whips should not be struck against hard surfaces e.g. the edge of the bowl. This will reduce the tool's lifespan due to risk of deformity.

RECOMMENDED MAXIMUM SPEEDS



INGREDIENT CHUTE



When ingredients are to be added while the machine is working, use the supplied ingredient chute made of stainless steel.



TOUCH PANEL

Press minute and second digits to preset time. Time is displayed in a large frame after 5 seconds of operating

Buttons for selecting favorite recipe. Only visible if a favorite recipe is selected

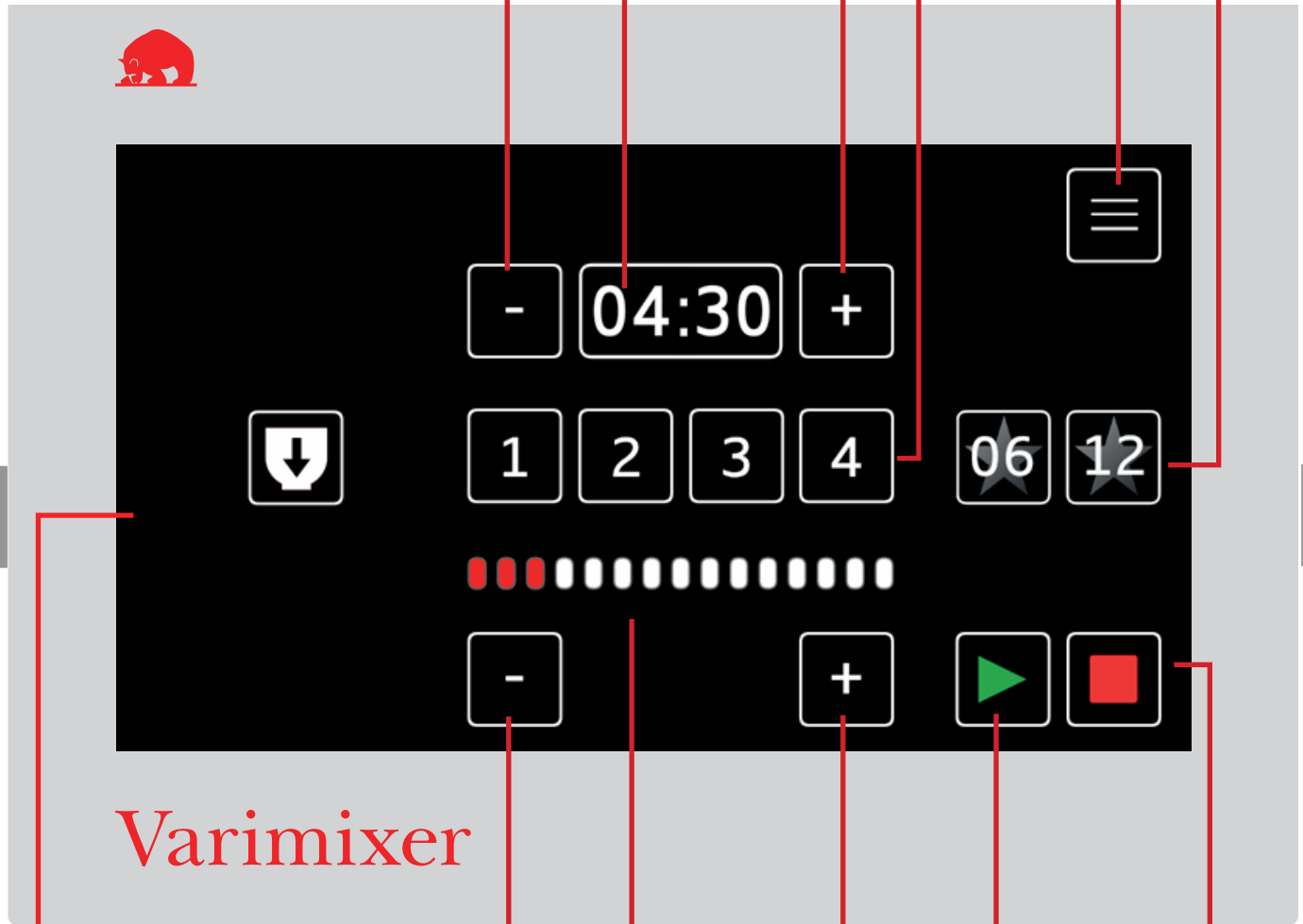
Shortcut to fixed speed settings



Decrease time

Increase time

Menu



Varimixer

Decrease speed

Increase speed

Start

Stop
Double tap to reset time

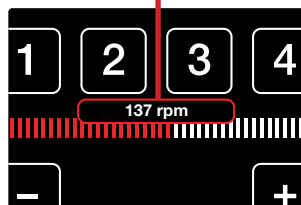
Speed indicator

Value is shown while the RPM changes

Bowl up
Push both left / right side buttons at the same time

Bowl down
Double tap for automatic bowl lowering

Bowl up
Push both left / right side buttons at the same time



RECIPE




CREATE / EDIT RECIPE

- Press 
- Press 









- Press the button for the desired recipe number.





- If the PIN code is activated, unlock by press  enter the PIN code **2345**
- Tap the title bar to enter the name of the recipe.
Two lines are possible
- Press digit for RPM to enter desired RPM for each recipe line
- Press the digits for minutes and seconds to enter the desired time for each recipe line
- Tap the text line next to each recipe line to enter the desired text
- Press  to pause the recipe process. Text for the pause can be entered in the pause field
-  is inserted in the last recipe line for automatic bowl lowering after the recipe is finished

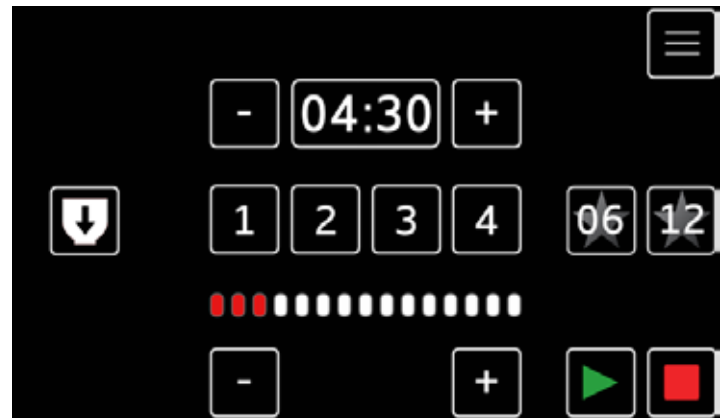
START RECIPE

- Press 
 - Press 
- Press for the desired pre-programmed recipe.
- Press  to execute the recipe.
- Press  to stop recipe.



- When restarting the selected recipe, execution starts at the recipe line where it was stopped
- If the bowl guard is opened during the execution of a recipe, the machine stops and display 02. Close bowl guard Press  to continue recipe.
- Restart recipe by double tap 

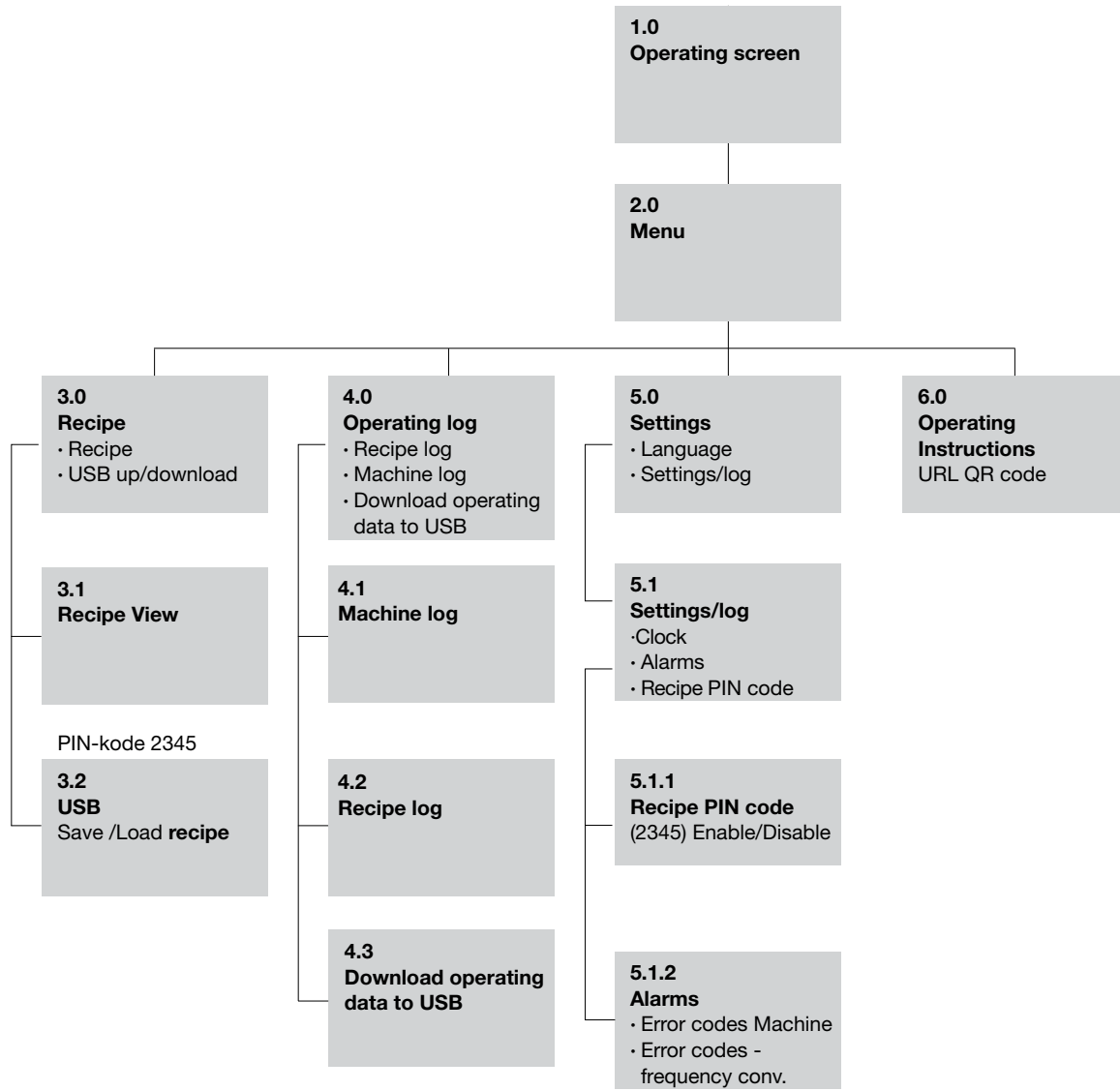
SAVE RECIPE TO FAVORITE BUTTON

- Press 
- Press 
- Press the desired favourite button 
- Press the desired recipe, the recipe are saved to the selected favorite button

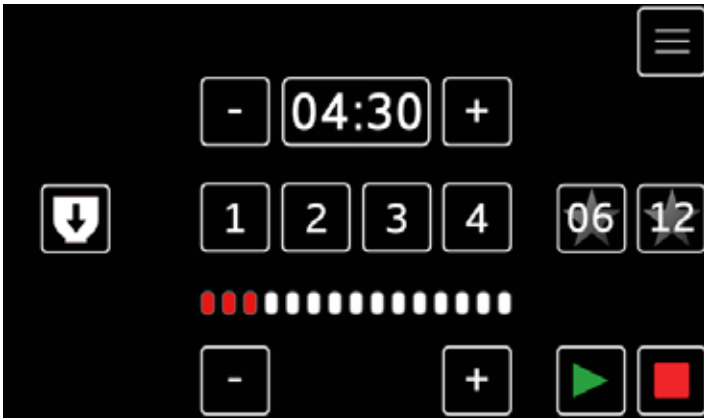


START FAVORITE RECIPE

- Press  for the desired favourite recipe.
- The selected recipe appears on the screen.
- The recipe can now be started by pressing .

MENU OVERVIEW

MENU OVERVIEW



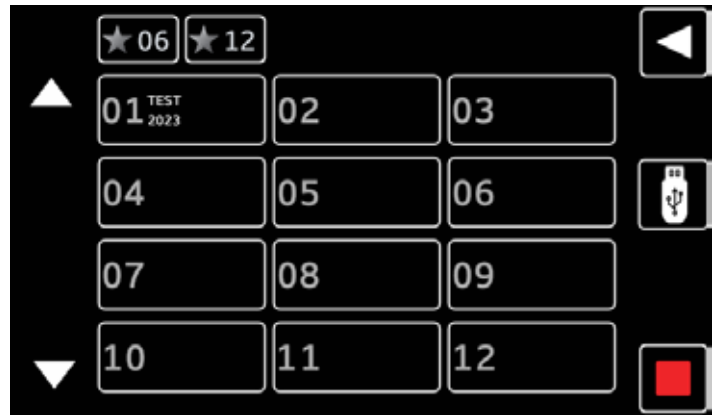
1.0 OPERATING SCREEN

- Start and stop press /
- On restart, the timer continues
- Double press to reset timer
- Press and hold to lower bowl
- Double tap automatic bowl lowering
- Press for menu overview
- Press (Favorite button) to select a favorite recipe (favorite must be activated)



2.0 MENU

- Press for desired action
 - Recipe
 - Operating log
 - Settings
 - Operating Instructions
- Press to return to the operating screen



3.0 RECIPE OVERVIEW

- Press desired recipe for operation
- Press empty button to enter recipe
- Press followed by the desired recipe, for favourite button programming
- Press to return to the menu



3.1 RECIPE

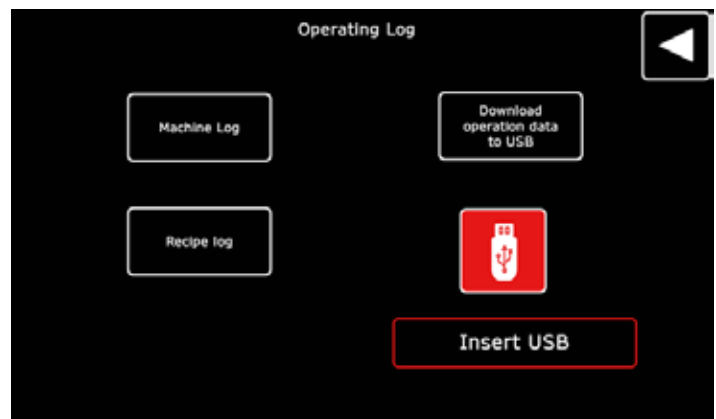
- Press to start the selected recipe
- Press for stop the selected recipe
- Press to lower bowl
- Press to return to the recipe menu
- Press for access to recipe programming
PIN code 2345
- Press the value or text you want to change or enter or press to delete a recipe
- Press to save changes
- Press empty button to enter a new recipe
- Press to return to overview

MENU OVERVIEW



3.2 USB LOAD/SAVE RECIPES

- Insert an USB flash drive (FAT32) into the USB port on the back of the machine to load or save recipes
- Press [Save] to copy recipes from the mixer to USB flash drive
- Press [Load] to copy recipes from USB flash drive to mixer



4.0 OPERATING LOG

- Press the Machine Log button to display the machine's log
- Press Recipe Log to display the machine's recipe log
- Operating data is downloaded to a USB flash drive by inserting the key into the back of the machine and then pressing the download button
- Green USB button indicates that the USB flash drive is inserted
- The icon is displayed for started and completed downloads

	24 h	7 days	30 days	Total
Number of starts	0	0	0	0
Operating time [hours]	0	0	0	0
Number of alarms	0	0	0	0
Number of max. motor load	0	0	0	0
Number of max. temp. inverter	0	0	0	0
Load [%]	0	0	0	0
Motor temp. [°C]	0	0	0	0

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4.1 MACHINE LOG

Horizontal -

- Read operating data in the selected time interval
 - 0:00-23:59, data for the current day
 - Mon-Sun, data for the current week
 - Month, data for the current month
 - Total, data from the machine's first start

Vertical -

- Number of starts, number of times the machine has been started
- Operating time, number of hours the machine has been operating
- Number of alarms, number of cases an alarm has been activated
- Number of max. motor load, number of cases where the load of the motor has been loaded to max or overloaded
- Number of max. temp. inverter, number of cases where the temperature of the frequency inverter has been too high
- Max. motor current, maximum load on the frequency inverter, maximum readout is 180%
- Max motor temp., maximum achieved motor temperature

MENU OVERVIEW

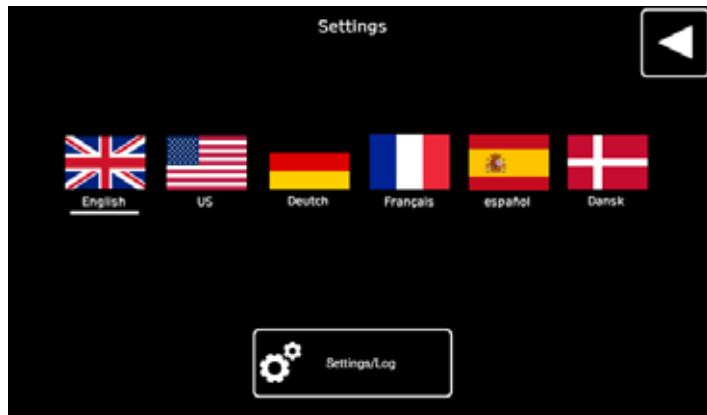
Recipe log			
Recipe	Quantity [Mon-Sun]	Total	Max. load [%]
1	4	12	70
2	0	3	0
3	0	10	0
4	0	1	0
5	0	1	0
6	0	0	0
7	0	0	0
8	0	0	0
9	0	0	0
10	0	0	0
11	0	0	0
12	0	0	0
13	0	0	0

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4.2 RECIPE LOG

Next to each recipe number is read:

- Quantity, number of start in the period Mon-Sun
- Total, number of start
- Max load



5.0 SETTINGS

- Press the desired flag for language selection
- Press Settings/Log to access - recipe PIN code, Time set and Alarms.





5.1 SETTINGS/LOG

- Press time/date to open panel for changing time and date.

5.1.1 Recipe PIN Code

- Press PIN code for off/on PIN code protection when changing recipes, code 2345

ERROR CODES MACHINE

	Error description	Action
01	Start is pressed without the bowl being raised to working height	Raise the bowl to working height
02	Start is pressed without the bowl guard fitted	Mount and close the bowl guards. Double press  to reset alarm
03	Bowl not detected	Check if the bowl is positioned correctly - (It is possible to lower the bowl even if the error code is displayed). If/when the bowl is positioned correctly, it is pushed all the way back into the bowl arms, the sensor is thereby activated and the bowl can be lifted. If the contact between sensor and bowl is broken again, the error code is displayed. During the first 5 seconds when the error code is displayed, it is possible to continue lifting the bowl, after which the lifting movement stops. The bowl is pushed all the way back into the bowl arms so that the contact between bowl and sensor is re-established. The error code disappears and the bowl can be lifted again.
EE:04	Motor thermal sensor	Wait to continue operating the mixer until the motor temperature has dropped to a level where the mixer can be restarted. Reduce the load or speed. If the problem continues, please contact technical assistance and refer to the service manual for further help. You will see a countdown screen indicating when the mixer is ready to work again
EE:05	Overload switch for lift motor	Wait with further operation until the motor temperature has dropped to a level where the machine can be restarted.
EE:06	Connection lost to frequency inverter Call a technician	Press the stop button twice to reset the alarm. If the problem continues, please contact technical assistance and refer to the service manual for further help.
EE:07	Fault in the internal frequency inverter Call a technician	To reset the alarm, either double-press the stop button or power off the machine for at least 30 seconds, then power it on again. If the problem continues, please contact technical assistance and refer to the service manual for further help.
EE:08	Internal frequency inverter temperature too high Wait for cooling	The fault disappears once the temperature has dropped. Reduce the load or speed. If the problem continues, please contact technical assistance and refer to the service manual for further help.
EE:09	Supply voltage too low Call a technician	A technician should check the voltage connection. If the problem continues, please contact technical assistance and refer to the service manual for further help
EE:10	Supply voltage too high Call a technician	A technician should check the voltage connection. If the problem continues, please contact technical assistance and refer to the service manual for further help.
EE:15	2-hand sync error	Lift up buttons need to be pressed simultaneously within 1 second. Examine bowl lift buttons for dirt or mechanical failure. See operating instructions for guidance. Call a technician.
OL01	Continuous overload Reduce the content in the bowl	Procedure in case of overload <ul style="list-style-type: none"> • Press emergency stop • Open the security screen
OL02	Periodic overload Reduce the content in the bowl	<ul style="list-style-type: none"> • Reduce the content in the bowl • Close the bowl guard and release the emergency stop. • Double press  to reset alarm
OL03	Blocked Reduce the content in the bowl	The display switches back to normal mode and the machine can be started again.

Cleaning guide for Varimixer, Ergo100, Ergo150

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

Based on current legislation¹, Varimixer A/S 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. *

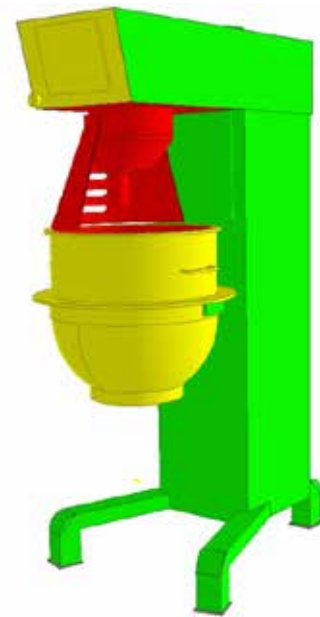
The mixer's parts mainly consist of stainless steel EN1.4301 (AISI 304). To avoid the steel corroding, the following guidelines must be followed:

- 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. NOTE: The bowl ring is aluminium.
Tools.	Remove any food residue from tools, and rinse with water. NOTE: 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. NOTE: 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 EN 454: 2014, EN 1672-2:2020, etc.

Bowl clamping system.	<p>NOTE: 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>NOTE: Never rinse off with pressurised water.</p> <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>
Storage.	<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>NOTE: 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.

NOTE: 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.

NOTE: 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.

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/>



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