



Bench Mixer/Hand Mixer

There are many looks/types and brands of mixers, but all should be operated and cleaned with the same guidelines. Mixers are a great source of contamination if not cleaned properly. Bench mixers can be very expensive, so take care of them.

- Carry or move the machine by the base, not the arm.
- Use the correct attachment for the job.
 - Whisk=light batters, whipping egg whites or cream
 - Paddle=medium dough, beating, creaming, folding in, most commonly used
 - Dough hook-heavy dough, yeast bread dough
- Turn the machine off for stirring.
- Use the correct speed for the task; always start slow
- Do not stick anything in the mixer attachments while mixing.

Cleaning:

- Unplug the machines before disassembling or cleaning.
- Removable parts should be washed in the dishwasher unless they are aluminum; wash by hand only.
- Non removable parts of the machine should be wiped down with hot soapy water, followed by a sanitizing solution.

Quiz:

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|---|---|---|
| 1. The machine should be carried by its base | T | F |
| 2. It is safe to stir foods in the machine while it is running | T | F |
| 3. Foods should always be mixed on high | T | F |
| 4. The whisk is used to mix cookie dough | T | F |
| 5. The machine should be unplugged for set up and take down | T | F |
| 6. All of the removable parts can be washed in the dishwasher | T | F |
| 7. The machine should be wiped with soapy water & bleach solution | T | F |