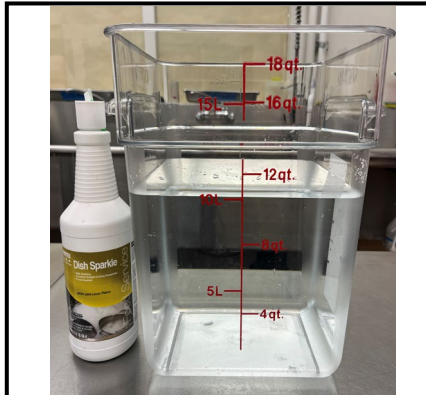


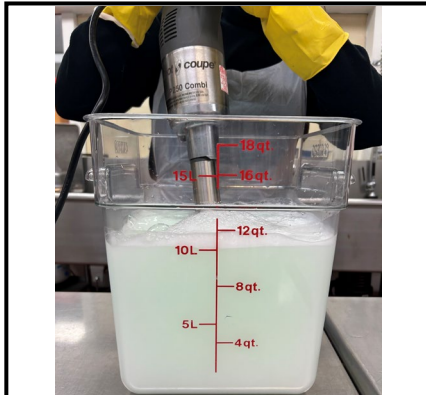
Best Practices for Cleaning Immersion Blender & Attachments

The purpose of this training is to ensure safe operating procedures when cleaning the immersion blender. Always exercise caution when handling the blades.

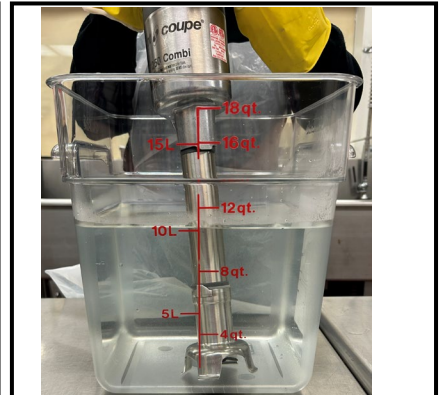


AFTER EACH USE:

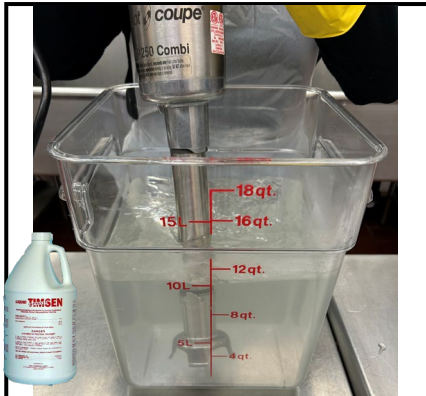
Step 1: Fill an 18 qt container with 10 L of hot water and add dish soap or use a three-compartment sink.



Step 2: Submerge the blender in container with soapy water. Turn on the mixer for 20 seconds.



Step 3: Submerge in warm water and rinse by turning on the mixer for 20 seconds.



Step 4: Submerge in sanitizer solution and run the mixer for 20 seconds.



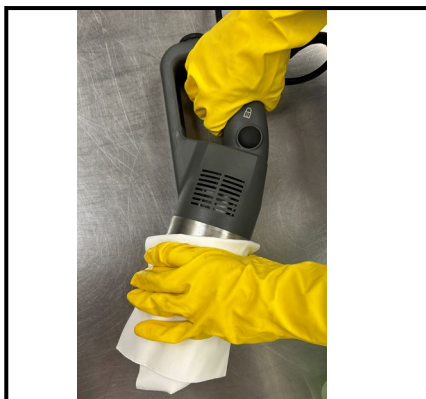
Step 5: Unplug the mixer and clean the tube and bell with a brush, using hot water and soap.



Step 6: Using **Cut resistant gloves** and the provided **tool kit**, disassemble the bell housing using to thoroughly clean it from food and debris. Air dry before re-assembly.



Step 7: All pieces should air-dry before re-assembly and storage.



Step 8: Wipe down motor unit with a damp sanitizer wiper. (do not soak wiper)



Step 9: After cleaning, store all parts in an 18 qt. Cambro, replacing the wiper at the bottom after each use. Label the Cambro and keep it in a safe location.