

Robot Coupe Immersion Mixer Training Guide

Introduction:

- In Today's training session on the Robot Coupe Immersion Mixer, we will discuss its features, benefits, and proper usage. The immersion blender, also known as a stick or hand blender, is a versatile kitchen tool for blending, pureeing, and emulsifying.

Who:

- Cafeteria Managers & Workers
- Anyone preparing baby food

What:

- Robo Coupe Immersion Blender with Whisk Attachment

Why:

- **Convenience:** Compact and portable, immersion blenders can blend directly in your container, reducing the mess and cleaning.
- **Efficiency:** Saves time by quickly achieving the desired texture for your recipes.
- **Versatility:** Handles a variety of tasks including large commercial quantities.
- **Ease of cleaning:** Many parts are washable, making cleanup a breeze.
- **Scratch cooking:** as we move to more scratch cooking, this tool will help make that job more efficient.

Key Features and Benefits

- The mixer is equipped with a powerful motor, ensuring high performance blending and pureeing. It's ergonomically designed for comfort during extended use and comes with 2 attachments tailored for specific tasks, giving it versatility.
- [Display the mixer and its components.] This is the Robot Coupe Immersion Mixer and its package components. It's an incredibly versatile tool, ideal for a variety of culinary tasks such as blending, mixing, and pureeing. Its design allows us to enhance efficiency in food preparation while maintaining ease of use.

Safety Precautions

- Before operating the mixer, take a moment to carefully review the user manual and identify all the parts and components.
- Always prioritize safety: unplug the mixer when it's not in use, and ensure your hands remain away from the blades to prevent injuries.
- Do not submerge part the fill line.



Assembly, Disassembly, and Changing Attachments

- [Demonstrates assembly and attachment process.] Show how to properly assemble the mixer and attach its accessories. It's a straightforward process, ensuring efficient transitions between different culinary tasks."

Operation and Usage Tips

- To achieve optimal results, adjust the speed settings according to your needs
- [Show speed dial] lower speeds for delicate blending and higher speeds for more robust tasks.
- Lock Function: if a mixing task requires continuous whisking, use the locking feature by pressing the safety button, followed by the on/off button, then the locking button.



Cleaning, Maintenance, and Storage

- Cleaning and maintaining the mixer are essential for its longevity.
- Wash, rinse, and sanitize all parts. Use a brush and cut-resistant gloves when cleaning the blade assembly (**do not wet or submerge the motor as this may damage the unit**)
- [demonstrate how to disassemble it for cleaning]. The easy-to-disassemble components speed up cleaning. Air-dry the attachments thoroughly before storing them in an 18-qt container.

Wrap-Up: Trainer: Recap the key points from the training.

Thank you for your participation, and if you have any questions or need further assistance,