 <p>SMALL SCALE FOOD PROCESSOR ASSOCIATION <small>SUPPORTS INDEPENDENT FOOD PROCESSORS & GROWERS</small></p>	<p>Document No.: HUB.E.WI.137 Effective Date: 01-June 2022 Revision Date: New</p>
<p>EQUIPMENT – Mixer (Hobart Type)</p>	<p>Revised By: MDaskis Approved By: NRoss Reason for Revision: New</p>

NAME: (information below is example)

Hobart medium mixer: model # AC10
Hobart Company, 6666 Technology Drive, South Bend, IN, 85724-01
Ph: 574-232-8222/800-384-0251 Fax: 888-888-8888
Service Email: service@hobart.com


If any part of the equipment is not operational or may affect the product quality, Plant Manager and/or QA is to be notified immediately prior to use.

SETUP:

1. Make sure machine has been cleaned and sanitized, machine should be assembled.
2. Visually check machine:
 - a. To be in good working order
 - b. No parts of equipment should be on machine
 - c. No foreign objects on or near machine (paint chip, rust, screw, etc).
3. Be sure to thoroughly wash hands, wear appropriate clothing, ie. gloves, hairnets, beard nets and smocks when working in the mixing room
4. Collect operating parts from storage / drying rack, these include:
 - a. mixing blade/whisk blade/kneading blade
 - b. mixing bowl
5. Start machine, check all parts are running correctly and guards are all locked into place
6. Secure plastic around mixer before mixing. Be sure that nothing catches or rubs.
7. Attach bowl by placing bowl on mixer, holes fit over small silver cones
8. Turn black handle counter-clockwise to lower bowl, until tight

OPERATION:

1. Make sure the mixer is unplugged
2. Add ingredients to bowl
3. Attach blade to mixer
4. If blending powdered ingredients, tape plastic sheet around outside of mixing bowl to keep product from becoming airborne
5. Plug in mixer
6. To turn machine on, press green button (to increase mixing speed turn speed control switch to the right. Make sure that when mixing powdered ingredients speed should be set to 1.)
7. Raise bowl by turning black wheel on side of the mixer clockwise
8. Once mixed, press red [OFF] button
9. Unplug mixer.

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10. Lower bowl and remove blade, then remove bowl from frame
11. Remove ingredients- repeat or clean bowl and blade
12. Remove and discard plastic covering and tape, if used.

MAINTENANCE:

1. Maintenance Personnel lubricates the mixer when needed.
2. Maintenance records should be kept and reviewed by management once a year.
3. Visual inspection should be conducted by Production Employees or Maintenance Technician before operation which should include as follows:
 - a. No foreign materials.
 - b. No overloading.
 - c. Shaft: Straight and secure.
 - d. Control: It is On; speed of shaft is normal.
 - e. Bowl: No shaking.