

COMMERCIAL STAND MIXER SAFETY

INTRODUCTION

Commercial stand mixers are critical pieces of machinery in the food business and can be found in most commercial kitchens. Their uses include mixing dough, beating egg whites and anything that requires mixing, whisking or stirring. While simple to use, there are hazards associated with stand mixers.



HAZARDS

Improper use of stand mixers may result in:

- Fractured fingers and/or arms
- Ripped tendons
- Strained muscles
- Electrical shock



REGULAR MAINTENANCE

Regular maintenance of your commercial stand mixer will not only extend the life of your machine, it will also help to minimize the likelihood of accidents occurring.

- Daily wipe-downs should be performed in addition to the washing of bowls and attachments.
- Occasional deep cleaning should be performed in order to remove oil, flour, dust and anything else that might build up.
- Be sure that your agitator height is properly aligned.
- Occasional lubrication will extend the life of the machine and minimize the risk of equipment failure.







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SAFE WORK PRACTICES

In order to avoid the hazards associated with operating a commercial stand mixer, all employees should adhere to the following safe work practices:

- Confirm that all safeguards are in place before operating mixer.
- Do not add product to the mixer while the mixer is running. Bring the mixer to a stop before adding product.
- Do not put body parts, clothing or utensils into a moving mixer.
- Always start the mixer at the lowest speed and work up to the desired speed.
- Do not put mixer in water or other liquid.
- Never operate mixer with a damaged cord or plug.
- Remove the bowl and all attachments from the mixer before washing.
- When lifting large and/or heavy machine components, use proper lifting techniques or request the assistance of a coworker.



CONCLUSION

Commercial stand mixers are invaluable pieces of equipment in commercial kitchens. While there is the risk of injury, if employees follow the safe work practices contained within this lesson, then the likelihood of accidents is greatly reduced.

