

SECTION 6-1 SANITATION SCHEDULE

As part of a periodical maintenance program, it is important that you develop a sanitation schedule for your **Rotary Dough Feeder (RDF)**. We recommend combining the **RDF** cleaning schedule with your mixer sanitation schedule.

DANGER: Electrical shock possible. Disconnect and lockout power before cleaning. See **SECTION 1-3, Lockout/TagOut Procedures**.

DANGER: Do NOT attempt to reach into **rotary dough feeder** blades under any circumstances, unless electrical and air power are disconnected and locked out.

WARNING: Before operating **rotary dough feeder**, be sure all covers, guards, and other parts removed for cleaning have been reattached and secured.

WARNING: Soaps with high pH values can cause damage to surface of machine over a period of time. Use mild soap to clean machine.

CLEANING YOUR ROTARY DOUGH FEEDER

Use the following procedure as a guide to clean your **RDF**.

1. Disconnect and unplug the **RDF** before cleaning. See **SECTION 1-3, Lockout/TagOut Procedures**.
2. Wipe down the unit and remove any excess flour dust, dough, and oil with a clean, dry cloth.
3. To avoid scratching the finish, use only a soft cloth and mild, nonabrasive soap and water to clean the coating on the hopper and the cutter blades.
4. Remove any additional residues with mild soap and water.
5. If using pressure washers, avoid direct water spray on electrical parts and connections.

