

## Cleaning Procedures to keep Robot Coupe Products Food Safe



In order to avoid the possibility of food poisoning at your facility, all equipment must be thoroughly washed and sanitized between use. This article aims to ensure that your staff know the correct cleaning procedures to keep Robot Coupe Products Food Safe.

### Robot Coupe Blixer Cleaning Procedure

The Blixer should be cleaned after each use or at least once a day. The bowl, blade and lid can be cleaned in a dishwasher, but Robot Coupe recommends washing these parts by hand in a sink. High temperatures from a dishwasher can shorten the life of each part. Below are instructions to follow:

- **Hand washing the disassembled parts:** Wash the bowl, blade and lid in warm water with mild dish soap. Make sure you wear proper gloves when handling the blade. Use a stiff-bristle brush to remove stuck-on food from each part's surfaces and crevices.
- **Cleaning the motor base:** Start by unplugging the mixer. Don't immerse the motor base in water. Instead, sponge the base with a damp cloth lightly soaked in warm water and a soluble dish detergent. For Blixers with an aluminum base, use a detergent that is soft-metal safe. Be sure water doesn't get into the seals.
- **Cleaning the motor shaft:** To clean the motor shaft, you can use a small brush or a damp cloth lightly soaked in warm water and a soluble dish detergent.
- **Lubricating the seals** (periodically): On occasion, lubricate the seals under the flange at the bottom of the motor shaft. With the machine turned off, turn it on its side and spray under the flange. Robot Coupe recommends using a pressurized mineral oil.

- **Check the seals for damage** (semi-annually): To keep your mixer running smoothly, make sure to check the seals on your machine at least a couple of times throughout the year. If you notice wear or damage, have them replaced by an authorized service agent.
- **Check the blades** (periodically) – Keep an eye on the blade. If it starts to dull replace it for best use.

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## Robot Coupe MP & CMP Power Mixer Cleaning Procedure

Both MP and CMP models should be cleaned after each use or at least daily. If you're cleaning aluminum, use a soft-metal safe cleaner. For plastic, use a non-corrosive cleaning agent.

With the machine unplugged, follow these instructions:

### Motor Housing

If you're cleaning the unit after working with a hot mixture, cool the bottom of the tube in cold water before disassembling it from the bell. Since the housing and handle have electrical components, never immerse them in water.

- **Dilute detergent:** Before you start cleaning, dilute the dish detergent in warm water. Follow the instructions on the detergent's packaging.
- **Soak a cloth in detergent:** Lightly soak a cloth in diluted detergent. Make sure the cloth isn't dripping after you soak it.
- **Wipe down the motor housing:** Use the lightly soaked cloth to wipe down the housing. Make sure the water doesn't get into the vents or come in contact with any electrical components.
- **Dry the housing:** Once the motor housing is clean, use a separate cloth to dry off the machine

### Tube, Bell & Blade

When cleaning the tube and bell, there you can use a simple or complete cleaning procedure.

- **Simple cleaning:** Immerse the bell and tube in water and run the mixer for about 3–5 seconds to clean. **DO NOT SUBMERGE THE MOTOR HOUSING IN WATER.** Just the Bell & Bottom portion of the tube.
- **Complete cleaning:** Before you start cleaning, dilute the dish detergent in warm water. Follow the instructions on the detergent's packaging. With the power cord unplugged, wash the bell in warm water. While wearing proper gloves, remove both the bell from the tube followed by the blade. Carefully clean the tube and blade in the diluted detergent using a cloth. Dry with a separate cloth before reassembling.

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# How to Clean a Robot Coupe Food Processor

**Before you start cleaning, be sure to wear cut-resistant gloves. The food processor blade is very sharp.**

- **Unplug the processor:** Start by unplugging the unit's power cord from the wall outlet.
- **Remove the blade cap:** Carefully pull the cap away from the food processor's blade. Pulling it slightly to the side makes it easier to remove. You also can use a small rod or screwdriver to pry the cap off from the bottom side of the assembly.
- **Remove the attachments:** Take off each attachment from the blade assembly. These include the bowl, blade, lid and any vegetable preparation parts (bowl, top, pushers and plates).
- **Pre-rinse the attachments:** Remove any food particles and remnants from each part using a sprayer faucet or stiff-bristle brush.
- **Clean the attachments in a dishwasher:** The removable parts are dishwasher safe. Place them in a machine with standard wash, rinse and sanitizing cycles. They should air dry before reassembling on the unit. Hand washing with warm water and mild detergent in a sink can help lengthen the lifespan of these parts.



High temperatures from dishwashers can wear on the plastic and rubber parts that are removed. Do not use cleaning alkaline-based cleaners, such as ammonia.

- **Clean around the exterior** (if necessary): Check by the handle and outside the continuous feed area. Use a soft-bristle brush to clean around those spaces, including the interlock bin.



## Do you need further Food Safety information?

Please call or email Sarah Friedrich, OSCAR Care Group Food Safety Auditor & Trainer via our contact details below



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