

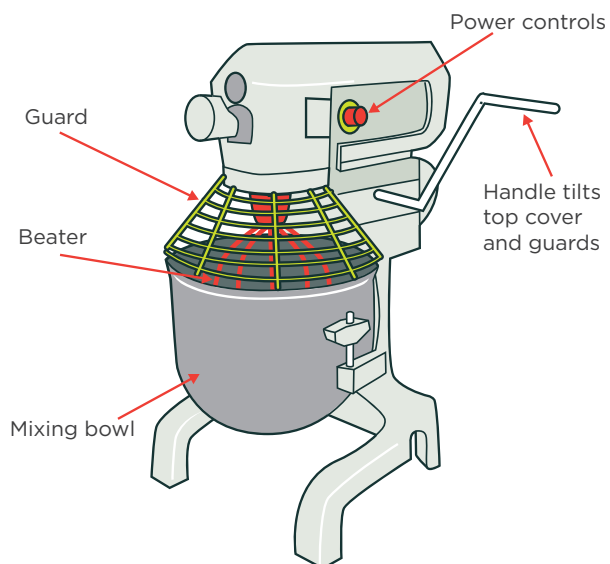
## FACT SHEET

# DOUGH MIXERS

Dough mixers are used in bakeries to stir dough ingredients together. Mixing arms stir ingredients in a bowl or trough to produce dough of even consistency.

Small bowls may be emptied by hand; large bowls or troughs are tilted to pour out the dough.

FIGURE 1: DOUGH MIXER



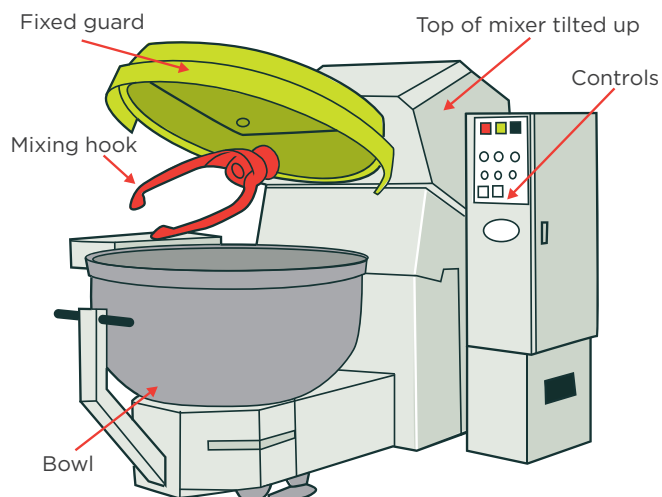
### HAZARDS:

- > Heavy lifting & turning
- > Entanglement in nips
- > Entanglement in mixer blades
- > Breathing in flour dust
- > Noise
- > Slips, trips and falls
- > Entanglement from unexpected movement (during maintenance and cleaning)

### PPE:



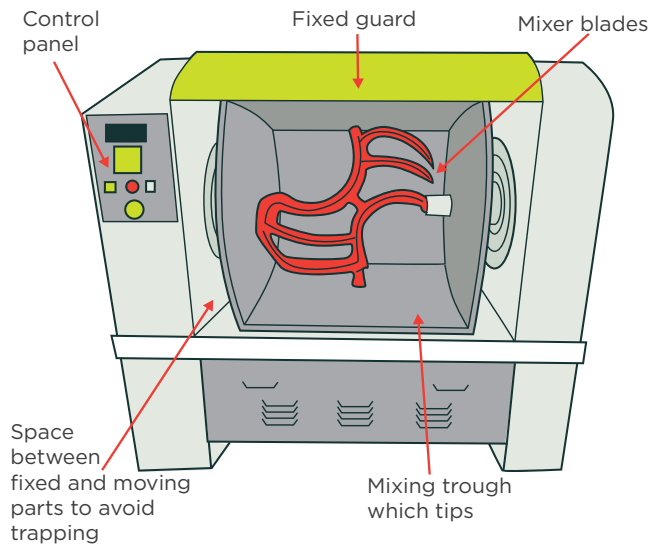
FIGURE 2: LARGE BOWL MIXER



### PPE:

There will be dough mixing operations where a dust mask alone is adequate protection.

**FIGURE 3: MIXING TROUGH TILTED WITH GUARD OPEN**

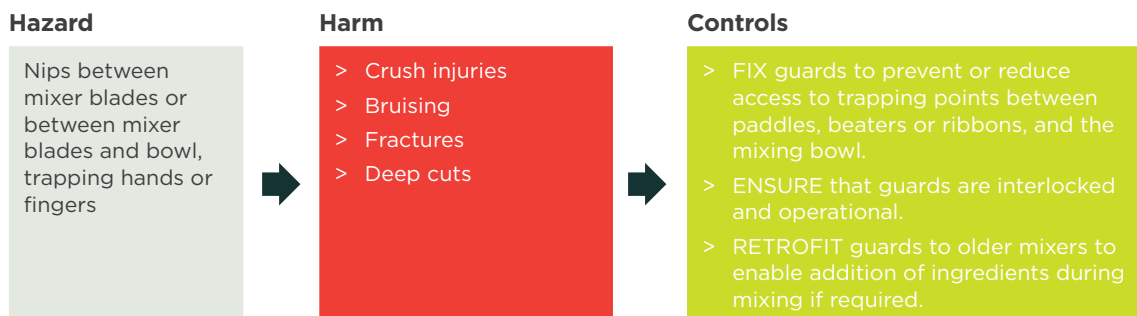


**TASK - LOAD & UNLOAD**



Frequent turns and lifts with heavy sacks will cause muscle strain.

**TASK - MIX INGREDIENTS**



Operators should know how to stop a dough mixer before they start it.



Body parts can get caught between fixed and moving parts of the mixer.

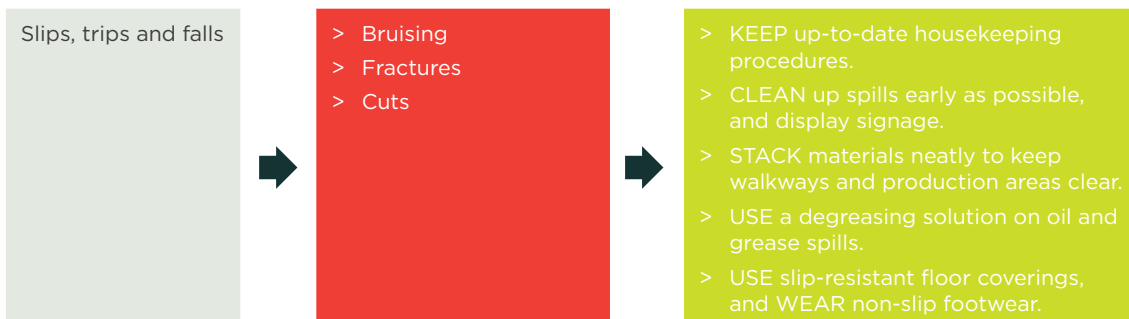


Loose clothing, long hair, and jewellery can wrap around turning mixer blades.

#### OTHER (NON-MECHANICAL) HAZARDS

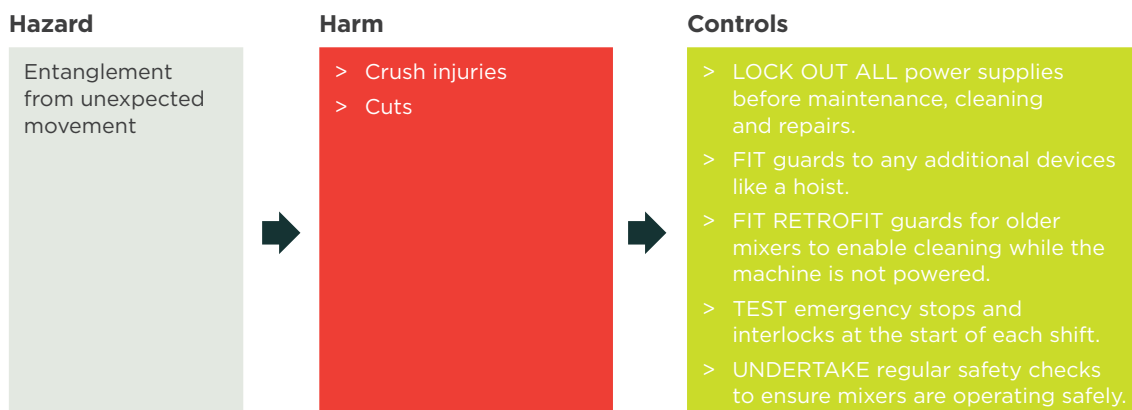


A safe level of noise over an eight hour day is 85dB(A). A dough mixer may exceed this noise intensity.



Slips, trips and fall are common bakery accidents due to wet floors, spilled dough, batter, and dry ingredients, as well as uneven or obstructed floor surfaces.

## TASK - MAINTENANCE, CLEANING & REPAIRS



Operators MUST recognise faults and be aware of potential consequences. Instructions MUST be provided in a language understood by employees. If additional safeguards are required, they MUST be fitted by a competent person working to recognised safety standards.

References, current standards and further information can be found on the Safe Use of Machinery project page at: [www.worksafe.govt.nz](http://www.worksafe.govt.nz)

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