

WAC 296-806-42562 Follow these requirements for horizontal dough mixers. (1) You must make sure mixers are equipped with both of the following:

(a) An individual motor and control; and

(b) A conveniently located manual switch that prevents the mixer from being started during servicing or cleaning.

(2) You must locate electrical control stations so control operators have a full view of bowls in the "open" position. These controls, other than a "stop" switch, must not be duplicated.

(3) You must provide mixers with a full enclosure over the bowl that remains closed whenever the agitator is in motion. Minor openings in the enclosure during operation, such as ingredient doors and flour inlets, must each be less than one and one-half square feet in area.

EXEMPTION: The full enclosure does not have to remain closed if the mixer has a dumping arrangement that provides safety devices where operators must use both hands in either of these situations:

1. When the agitator is in motion under power and the bowl is open more than one-fifth of its total opening; or
2. When starting the agitator, if the bowl is open more than one-fifth of its total opening.

(4) You must make sure overhead covers or doors that can accidentally close are either:

(a) Counterbalanced to remain in the "open" position; or

(b) Provided with a catch, brace, or other positive means to hold them open until the operator releases them.

(5) You must locate valves and controls that regulate the coolant in mixer jackets so they can be accessed without creating hazards to the operator.

[Statutory Authority: RCW 49.17.010, 49.17.040, 49.17.050, 49.17.060. WSR 15-24-102, § 296-806-42562, filed 12/1/15, effective 1/5/16; WSR 04-14-028, § 296-806-42562, filed 6/29/04, effective 1/1/05.]