

Meat Slicer Training and Safety



Description: Commercial slicers are an important component of many commercial kitchens. However, the United States Department of Labor considers these machines hazardous. Only employees over the age of 18 may operate slicers and other hazardous equipment.

Do:

- Always wear cut-resistant gloves when operating the slicer
- Make sure machine is in **manual** mode
- Plug in meat slicer and adjust blade to the thickness desired by rotating the black knob located on the front of the machine;
- Use weight handle to put pressure on the product that is being sliced
- Adjust diagonal plate to help hold product in place, this plate runs the length of the product
- When ready to slice product make sure black lever is in **manual** position and **speed selector knob** is in **low speed** mode.
- Begin slicing product one slice at a time by physically moving the weight handle back and forth; check first few slices for desired thickness
- You can choose to use the automatic slicing option after desired cut is reached by rotating the lever to the right into **automatic** position and keeping speed selector in low position. **Pull start/stop** button to start automatic slicing and **push in** to stop automatic slicing
- After becoming experienced with the meat slicer manual and automatic functions you may adjust **speed** to fast

- When done return speed selector to **low** speed, lever to **manual** position (after pushing in start/stop button), adjust the blade to thickness to zero by turning black knob to the left and unplug the machine
- When machine is off and unplugged, clean with wet, soapy towel. When clean wipe machine down with sanitizer
- Use caution when cleaning to avoid injuries

Don't:

- Never use your hand to put pressure on the product being sliced, use weight handle instead
- Never start off with automatic setting, or on fast speed
- Never use your hand to stop the product from being sliced when in automatic mode, **push in** start/stop button instead to bring the machine to a stop
- Never clean machine when plugged in, or when blade thickness is anything other than zero