

Safe Operation of Electric Slicers

Electric Slicers are common to most food preparation operations. While electric slicers can make quick and easy work of preparing foods, they are regarded as one of the more hazardous pieces of equipment in food preparation operations. Electric Slicers are a potential source for severe cuts if proper procedures and precautions are not followed. Electric slicers are to be used by employees who have been trained. By law, employees under 18 years of age are not allowed to operate electric slicers

Safe Operation of Electric Slicers includes:

- Always read the manufacturer's directions and safety precautions before operating
- Train employees on the operations, exposures and safety procedures
- Make sure guards are in place
- Inspect power cord, plug and outlet before using
- Dedicate full attention while slicing and avoid distractions. If your attention is needed elsewhere or distracted, stop slicing and turn off the equipment until you can provide your full undivided attention to the task
- Set product to slice into push guard
- Never use hands to push food being sliced through the blade – use designed equipment
- Never reach across the blade for any reason
- Wait until blade stops before removing product
- Return push guard all the way back from blade when finished
- Set blade adjustment to zero each time you are finished using slicer
- For cleaning the blade, unplug, turn off equipment, and make sure depth gauge is at zero
- Require and wear cut resistant gloves when cleaning or handling the blade and component parts
- Remove blade and guard – wash. Replace guard
- Never leave the blade in a sink for others to find
- Never run the equipment for cleaning or any other purpose than intended use

Do not allow employees to operate an electric slicer until properly trained and follow the proper procedures.