



Safety Tips for Operators of Electric Meat Slicers

Selection

- Choose a slicer that can slice automatically. This will be more productive and safer
- Choose a slicer that offers the safety feature that prevents slicer from reactivating after a power interruption. The operator must restart the slicer
- Choose a slicer that can easily be cleaned and has a permanent mounted knife cover to allow cleaning without exposing the blade

Training

- Unit should be operated by authorized and trained personnel only
- Training and initial supervision should be provided regardless of employees' past experience. Hands-on training is essential. The operator's manual can be a good resource for putting together safety rules
- Laminate safety rules and place them near the slicer

Operation

- The automatic sliding carriage option should be encouraged when possible
- The operator should always use the food pusher to avoid coming in contact with the blade
- The thickness dial should always be set at the zero position when the slicer is not in use

Cleaning

- Unplug the slicer before cleaning
- Use a wire mesh glove when taking the unit apart
- Use a blade safety cover if available
- Always use a wire mesh glove or brush when cleaning slicer

**Contact Your CompWest Loss Control Consultant
If You Have Any Questions or Need Assistance
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