



# Safety Tips for Operating Electric Meat Slicers

## The CompWest Difference

CompWest customers are assigned a dedicated loss control consultant to identify and address loss trends while serving as a safety resource.

### Selection:

- Choose a machine that can slice automatically. This will be more productive and safer.
- Choose a slicer that offers the safety feature that prevents the machine 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.

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**Operation:**

- The automatic sliding carriage option should be encouraged, whenever 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.

For more safety tips and information, visit [CompWestInsurance.com](http://CompWestInsurance.com).

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