

Slicer Protection- Without Slicing Profits

Commercial slicers are an important part 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. Look below for specific safety features and suggestions to safely operate a commercial meat slicer:

- **Permanent blade edge guards help protect operators against accidental cuts.**
- **Automatic blade sharpeners eliminate manual sharpening.**
- **Knife guards prevent fingers from contacting the blade.**
- **Table lockout mechanisms appear on some slicers and are useful with the knife guard is removed for cleaning. The table covers the knife's edge, protecting the operator.**
- **Rubber feet on many models keep slicers from moving while in operation.**
- **Antibacterial protection on knobs and handles improve food safety by deterring bacterial growth.**
- **Permanently mounted knife ring guard protects operator from knife's sharp edge.**
- **Power indicator light shows when knife is rotating.**
- **"No voltage release" system prevents accidental activation of slicer due to power interruption**

Suggestions for safe operation

Always read all manufacturer's directions and safety precautions listed in the operations manual before operating any piece of commercial equipment. Below are some other ways to stay safe:

- Dedicate all of your attention to slicing and avoid distractions
- Wear cut resistant gloves while operating or cleaning the machine
- Secure the meat properly so it doesn't slip
- Unplug, turn off and set blade adjustment to zero before cleaning
- Keep work area clean and free of clutter
- Always use tampers or pushers to move food into place
- Never use hands to feed meat into the slicer
- Never reach across the blade for any reason
- Use locking features to keep blade in place when not in operation

For more information and additional risk management and prevention tools, visit: fwcruminsurance.com