

## INTRODUCTION

A commercial meat slicer is a necessary tool in any industrial kitchen. This is also a tool that must be respected and handled with care in order to prevent serious injury.



## PERSONAL PROTECTIVE EQUIPMENT (PPE)

Before you can start to use your commercial meat slicer, make sure all of the settings on the slicer are appropriate for the task, and that you are wearing all of the required personal protective equipment.

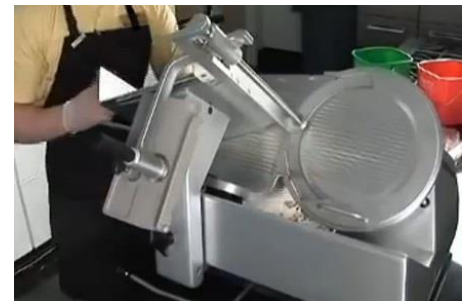
- Cut-resistant gloves – protect hands from the obvious risk of using a meat slicer.
- Non-skid shoes – required for any task in an industrial kitchen to prevent slips and falls.
- Kitchen Apron – not only does this keep your uniform clean, a kitchen apron acts as a barrier between you and hot oils, grease splatters, and chemicals.



## USING THE SLICER

Once you have been authorized to use the commercial meat slicer and are prepared for the task by wearing PPE, the following safe work practices apply:

- Always keep the guards safely in place to protect from pinch point or slicing injuries.
- Use a weight handle instead of your hand to control the pressure on the item being sliced.
- Use the diagonal plate, if your slicer is equipped with one, to help hold product in place.
- When ready to slice product, make sure the speed selector is set in low speed mode.
- Slice the product one slice at a time by physically moving the weight handle back and forth.





# COOKING: MEAT SLICER

## CLEANING THE MEAT SLICER

The main safety concern when cleaning a commercial meat slicer is that this equipment has components that are very sharp and will cut you if not handled with care. Even a minor laceration injury can lead to infection and brief absence from work, so it is important to stay alert.

- Make sure the unit is off and unplugged from its power source before cleaning.
- Use caution when dismantling components of the unit.
- Clean only one component of the machine at a time.
- Do not use a knife to remove stuck-on food particles.
- Do not leave components of the slicer “soaking” in the sink as this conceals them and increases the risk for other dishwashers to hurt themselves.
- Allow the meat slicer components to dry thoroughly before reassembling.
- All guards covering blades must be replaced promptly.



## OVERVIEW

A commercial meat slicer is a commonly used tool that has the capability to cause severe cuts or lacerations. Personal protective equipment and the application of safe work practices when using and cleaning the machine will greatly reduce the hazard of accidentally cutting yourself.

