

HOW TO OPERATE A MEAT SLICER

SAFELY

1. Never operate a slicer until you have been instructed on how to do use it. Get assistance if you don't feel comfortable using it. Do not rely on classmates even though they mean well.

2. Never horseplay around a slicer or when using it



3. The teacher or food service assistant must be present to supervise you while operating the slicer. It must be **off** and **unplugged** when not in use and when taking it apart to clean.

4. **Do not reach toward the blade**, or over it. If food gets stuck, let it fall and shut it off before you remove it.

5. Always keep your hands on the handles when operating slicer.

Beware of where your hands are at all times. You must concentrate and pay attention and do not daydream or talk to someone else.

6. **Never leave the slicer unattended** while it is on including reaching for something. Often others cannot hear it running and may reach toward or over the blade thinking it is off.

7. **Always unplug the slicer to clean it or disassemble it.** This avoids electric shock and accidental turning it on. Report any noises or minor problems to the teacher immediately.

USES



Used to slice meats and vegetables



Cannot slice through very hard foods (frozen)



It is fast, accurate, consistent and cuts thick or thin



It makes your job easier.



It has built in safety features, **but safety is up to you.**

