



### **Did You Know...**

The United States Department of Labor considers these machines hazardous. Only employees over the age of 18 may operate slicers and other hazardous equipment.

There are many types of meat slicers being used in deli's and kitchens all over the country. Be sure to consult the operating manual for your model of slicer.

***The following are the Do's & Don'ts of operating a meat slicer.***

### ***Do:***

- Employees should wear cut resistant gloves when operating or cleaning the slicer.
- Make sure machine is in manual mode
- Plug in meat slicer and adjust blade to the thickness desired by rotating the black knob located on the front of the machine;
- Use weight handle to put pressure on the product that is being sliced Adjust diagonal plate to help hold product in place, this plate runs the length of the product
- When ready to slice product make sure black lever is in manual position and speed selector knob is in low speed mode.
- Begin slicing product one slice at a time by physically moving the weight handle back and forth; heck first few slices for desired thickness
- You can choose to use the automatic slicing option after desired cut is reached by rotating the lever to the right into automatic position and keeping speed selector in low position. Pull start/stop button to start automatic slicing and push in to stop automatic slicing
- After becoming experienced with the meat slicer manual and automatic functions you may adjust speed to fast

### ***Don't:***

- Never use your hand to put pressure on the product being sliced, use weight handle instead.
- Never start off with automatic setting, or on fast speed
- Never use your hand to stop the product from being sliced when in automatic mode, push in start/stop button instead to bring the machine to a stop
- Never clean machine when plugged in, or when blade thickness is anything other than zero