

What are the hazards and how might they harm?



Cuts, puncture wounds, lacerations and contact with sharp blades



Electric shock or burns from incorrect use or damaged/faulty equipment

What other precautions should be taken?



You must be trained and 18 years of age or older to dismantle and clean a slicer



Visually inspect equipment and cable for any damage or defects, such as burn marks or frayed cables, before use.

Use of slicing machines

Safety Task Card STCCS 13

Unit Managers – use page overleaf to list any hazards and control measures specific to your site which are not listed below

Safe System of Work

1. Make sure equipment is positioned on a flat stable surface and that all operating and isolating switches can be easily accessed.
2. Check the guards are in position. If not, do not use the slicer and report it to your manager.
3. Slicing machines must not be used to slice slippery, small or unevenly shaped food such as tomatoes or cucumbers that cannot be securely clamped to the carriage.
4. Always push the carriage by its handle, never by the “last slice” device.
5. Always remain fully focused when using the slicer and never distract anyone using it.
6. When finished set the slice control to zero.
7. Switch the slicer off and unplug it when not in use.
8. Before cleaning, check that the slicer is off and unplugged and that the control is set to zero.
9. A blade carrier must always be used where the blade has to be removed for cleaning.
10. All removable parts must be washed in a dishwasher.
11. After reassembly check that guards are back in place and securely fitted.

If you have any concerns, stop and speak with your line manager before proceeding.

