

### 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



Crush injuries as a result of entanglement

### 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.

## 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. Before use check the slicing machine for damage or defects, including making sure that the guards are in place and working correctly. Report any damage or defects to your manager, do not use the equipment, unplug it, label it 'Do Not Use'.
3. Ensure that there is sufficient space around the equipment to allow for safe use.
4. Check the guards are in position. If not, do not use the slicer and report it to your manager.
5. Keep clothing, lanyards etc away from moving parts so that they cannot become entangled and drawn into the equipment.
6. 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.
7. Never use a slicing machine without the guards being in place and do not bypass, tamper with or remove guards or interlocks under any circumstances.
8. Do not push food with excessive force.
9. Do not reach across a slicing machine while it is running.
10. Always push the carriage by its handle, never by the "last slice" device.
11. Always remain fully focused when using a slicer and never distract anyone using a slicer.
12. When finished set the slice control to zero.
13. Switch the slicer off and isolate it from the power supply when not in use.
14. Before cleaning, check that the slicer is off and unplugged and that the control is set to zero.
15. A blade carrier must always be used where the blade has to be removed for cleaning.
16. All removable parts must be washed in a dishwasher.
17. Allow the blade to air dry.
18. After reassembly check that guards are back in place and securely fitted.

SCAN FOR  
SAFE SYSTEMS OF  
WORK VIDEO



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

