

STAY SAFE WITH SOCIETY

MEAT SLICER SAFETY TIPS

A meat slicer can be used to slice meats and cheeses to required thickness and size. This tool has a sharp blade that rotates at high speeds, and it can cause serious injury. Below are some tips for safe operation of a meat slicer:

Safe Operation Tips:

- First, make sure that you understand how to operate the slicer.
- Wear cut-resistant gloves, which protect your hands from the meat slicer.
- Keep the work area free of clutter. This will make the operation much safer and quicker.
- Focus on the task. Keep your eyes on the tool at all times.
- Never push meat with bare hands. Always use a food pusher or tamper to push the food towards the blade.
- Never reach across the slicer. If you have to reach across the slicer, turn it off and walk around it.
- Lock the blade when not in use. Turn it off, unplug it, and move the blade to "zero" or locked position.
- Clean with caution. Use a cut-resistant glove.
- Never tamper with the Safety switch. This is a vital component of the meat slicer.
- Make sure the operator of the meat slicer is at least 18 years of age.



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WITH BARE HANDS.
ALWAYS USE A **FOOD
PUSHER OR TAMPER.****

A Small Detail
That Can Make a
Big Difference.

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