An industrial slicer is one of the most widely used pieces of equipment in any foodservice facility. It is also one of the most dangerous! It only takes a split-second to seriously cut your fingers or hands. **BE CAREFUL!**

**When operating a slicer:**
- NEVER operate a slicer without proper guards.
- Slicer should be equipped with a three-prong ground plug and connected to a properly grounded outlet.
- Do not operate slicer or any power equipment with wet hands.
- Turn the slicer off when adjusting the blade depth or when changing to other products to be sliced.
- When not in use, the blade depth gauge should always be set to “ZERO”.

**When cleaning a slicer:**
- Disconnect slicer from all power sources.
- Turn the blade depth gauge to “ZERO”.
- Use protective gloves and a handled brush or sponge to clean the blade. Wipe blade from center outward.
- Replace all guards according to the manufacture’s instructions.
- Check all parts for proper working condition before using and immediately report any worn, damaged or broken parts.