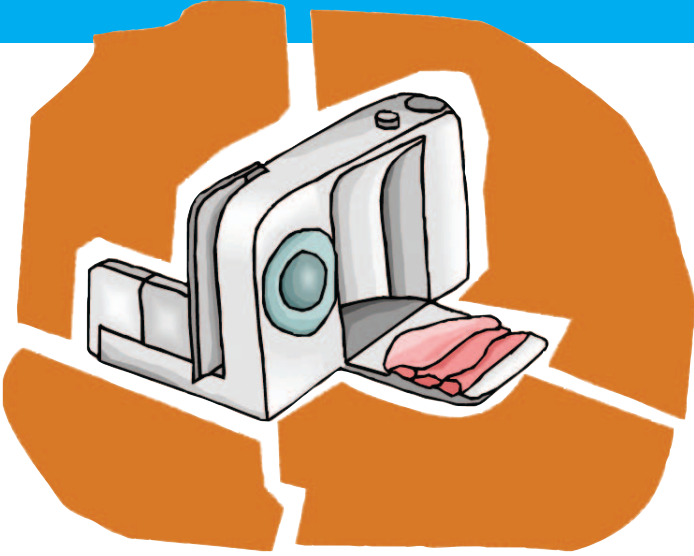


SLICER SAFETY

Don't Get Cut or Hurt!



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.



P. O. Box 321455 • Flowood, MS 39232
1-888-981-4440 • www.mhrwct.com