



KitchenAid Rotor Slicer/Shredder

Safety Management System 2012

SEMS 4-29

Follow these guidelines while using the KITCHEN AID Rotor Slicer/ Shredder:

- 1) Read all instructions for the Rotor Slicer Attachment before assembly/use.
Keep instructions near mixer at all times.
- 2) Unplug mixer from electrical outlet when not in use; before putting on, taking off or changing out any parts; and prior to cleaning.
- 3) Choose the proper cone for the job:
 - ◆ Thin Slicer: thinly slices vegetables for cole slaw, potato chips, cucumbers, pickles, celery and nuts.
 - ◆ Fine Shredder: finely shreds hard and crisp vegetables, nuts, cheese and dry bread.
 - ◆ Coarse Shredder: Coarsely shreds carrots, celery, onions, fruits, nuts, chocolate or potatoes for shoestring fries/ hash browns.
 - ◆ Thick Slicer: Gives a thick slice for firm foods. Vegetables that are going to be steamed, fried, scalloped or creamed.
- 3) Attach Rotor Slicer to an UN-plugged mixer:
 - ◆ Loosen attachment knob.
 - ◆ Attach Shredder Housing to Mixer.
 - ◆ Tighten attachment knob.
 - ◆ While using a cutting glove to handle the cone, attach the shaft to the desired cone by turning the cone clockwise to lock into place.
 - ◆ Insert the cone/shaft into the housing while lifting the locking tab on housing until it fits securely.
 - ◆ Place bowl under chute.
 - ◆ Prep product to be cut according to policy.
 - ◆ Turn on mixer to proper setting as outlined and begin to Slice/Shred.
 - ◆ NEVER PLACE HANDS OR UTENSILS IN UNIT WHILE WORKING. Rotating blades can cut fingers on both the input and discharge sides of the housing. Only use the attached housing "pusher" to push foods.
 - ◆ If food becomes jammed; turn off mixer, disconnect power and disassemble as per instructions.
 - ◆ To disassemble, reverse assembly process paying special attention to sharp cones and use a cutting glove.
 - ◆ Clean Shredder and mixer and store all attachments properly.
 - ◆ Cones should be treated as a knife following all washing and storage procedures accordingly.



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- 4) **Use cut resistant glove on hand that contacts cutting cones for assembly/disassembly.**
- 5) Let falling cones fall! NEVER attempt to catch them!
- 6) Store cones in their proper place immediately after use and cleaning. Do not store in rack that leaves the blade exposed.
- 7) NEVER keep cones stored in drawers with other utensils such as measuring spoons, always store cones with knives only!
- 8) DO NOT place a cone in a sink of water, making it invisible. Cones should be treated as knives.

It is important for any food service operation that uses knives and equipment with sharp edges to understand how the type of accidents involving these implements happen and how to prevent them. It is very important for us to understand and to take measures to prevent these kinds of injuries.

Knives and sharp edged equipment are used offshore several times daily on multiple operations. This increases the exposure to cuts and lacerations. The first step in preventing this is to accept that there is a danger involved in their use. Once this fact is recognized the next step is:

1. Knowing the correct procedures to use in handling the tools and machinery, and concentrating on the task at hand. This is done by:
 - Being prepared
 - Be alert to the environment in which you are working and the task you are performing
 - Do not wear jewelry or loose fitting clothes that can get caught on tools or machinery
 - Do not use tools or equipment unless you know the proper safe procedures to do so
 - Know the safety features
 - Know what to do in the event of an accident