

Bakery – Using a bread-slicing machine

What is the problem?

Bakery workers getting their hands caught in bread-slicing machines.

What are the risks?

Hands or fingers cut or crushed by machinery. Amputation or serious wounds/lacerations may also result.

A bakery worker was injured when his hand came into contact with the moving blades of a bread-slicing machine. The employee was attempting to make adjustments on the outfeed side of the machine when the accident occurred. The blades amputated one of the worker's fingers while he was attempting to pull his finger out from the machine.

What is a solution to the problem?

- Use a bread-slicing machine with safety guards/barriers that don't allow access to the slicing blades.
- Ensure the machine has safety devices, such as a stop and emergency stop button, and use them where necessary.
- Don't leave the machine on unattended.
- Only one person should use the machine at a time and no-one should stand behind another person using it.
- Clean and maintain the machine in accordance with manufacturer's instructions. Don't clean machine or make adjustments without isolating the power first.
- Do not use the machine as a work top.
- Ensure machine is regularly inspected by a competent person.
- Employees should be provided with adequate supervision and training. Only trained personnel should use the machine.
- Written operating instructions should be provided to employees (also keep a copy near the machine).

- Avoid wearing loose fitting clothing with loose sleeves.
- Use protective gloves for cleaning and maintenance.

Further Information

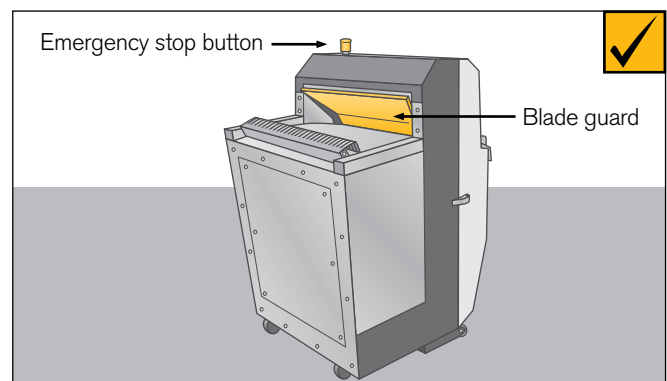
WorkSafe Advisory Service

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A solution



Bread-slicing machine with blade guards and an emergency stop button.