Raising the standard of food
preparation and bringing artistry
back to the kitchen

Our objective is simple: to raise the standard of food preparation and bring artistry back to the kitchen. To that end we will only ever recommend the best equipment solution for your needs, whatever those may be. We accept that there will always be people prepared to buy on price, for everybody else, there's Metcalfe.

Our expertise

We have been manufacturing food preparation equipment for nearly 100 years, which means nobody knows more about it than us. Whether it's slicing, dicing, peeling, grating, chipping, blending, juicing or mixing, one call to Metcalfe will give you access to nearly a century's worth of expertise.

Our quality

At Metcalfe we learned long ago that it's far better to differentiate by manufacturing the best equipment, not the cheapest. It's why we are still in business after nearly 100 years and why you will find many of our machines still going strong after many, many years of constant daily use in the harshest foodservice environments.

Our passion

Chefs with a passion for food spend considerable time and effort on selecting the very best fresh produce because their reputation, indeed their livelihood, relies upon it. We share that passion. Which is why every one of our products is designed for a very specific purpose - to preserve the quality and integrity of that produce from field to fork. There can be no compromise. Put simply, "that will do, won't do".

Our added value

Aside from producing the very best results you can be sure that any food preparation equipment supplied by Metcalfe will help you reduce waste, increase speed, maximise yield, improve portion control and increase profit.

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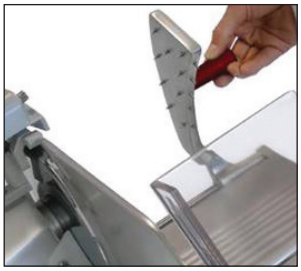
Please refer to our website for full range of products available, specification sheets, dimension diagrams and user instructions.

WHY BUY METCALFE SLICERS?

Metcalfe have a long and proud tradition of slicer design and manufacture in the UK. In the 1920s, Mr C. B. Metcalfe founded the first Metcalfe factory in Coventry, manufacturing meat slicers, potato peelers and chippers. Using this long history of expertise, knowledge and skill all Metcalfe slicers are designed and manufactured to provide years of perfect slicing performance to an operator on any level. With over 23 slicers in our range and numerous optional extras we can provide a perfect slicing solution to any of today's demanding food-service environments from small and medium sized cafes and restaurants all the way up to high volume supermarkets, restaurants, delis and central production kitchens.

1. Built in sharpening head with metal guard
2. Plexiglass hi-visibility safety guard (CE approved plexiglass)
3. Secure feet to eliminate body movement during operation
4. Precise cut thickness adjustment
5. Carriage handle on HD models
6. Finest quality steel alloys C45 and 100Cr6 are used in Metcalfe blades. All blades are hardened, tempered and electronically balanced. They are chrome plated to resist corrosion and rust
7. All Metcalfe slicers disassemble without the need of tools for easy cleaning
8. Blade ring-guard for safety protection
9. Premium aluminium alloy used providing outstanding robust construction

Rear blade deflection cover for consistent product positioning and cleaner operation. Style varies between models.



Spiked meat grip for firm control of food product. Style varies between models.

Built in sharpening head with durable aluminium cover on all models. Style varies between models.

SIMPLE LINE SLICERS

NSL220

NSL250

- A new range of compact, light duty slicers designed for operators who only need a slicer for low volume, light duty work
- The simple line of gravity fed slicers are available with either 220mm or 250mm blades and provide excellent performance at a budget price
- Suitable for small shops, small kitchens and domestic use
- Simple but robust and functional
- Constructed entirely in aluminium and available with and without integrated sharpener
- CE approved
- Simple Line are not suitable for slicing cheese, cured meats or salami

MODEL	PRODUCT CODE	BLADE SIZE (mm)	CUTTING CAPACITY (mm)	MAX SLICE THICKNESS (mm)	NET WEIGHT (kgs)	MOTOR (watts)
NSL220	5S530N	220	● 150 ▬ 195 x 135	13	13	130
NSL250	5S531N	250	● 175 ▬ 205 x 150	13	17	130

MEDIUM DUTY SLICERS

- High quality, gravity feed slicer
- Designed for light to medium duty usage. Ideally suited to smaller shops, delis, cafes, restaurants and small school kitchens
- Hollow ground chromed carbon steel blade
- Powerful twin poly 'V' belt driven transmission gives a smooth cutting action and silent running
- Easy set thickness control allows for precision slicing
- Built-in sharpening unit
- Carriage slides on ball bearings for smooth carriage glide
- Anodised aluminium body is hygienic and durable
- Entirely detachable for easy cleaning
- CE approved

NS220 & NS250

2 YEAR WARRANTY

NS300

2 YEAR WARRANTY

MODEL	PRODUCT CODE	BLADE SIZE (mm)	CUTTING CAPACITY (mm)	MAX SLICE THICKNESS (mm)	NET WEIGHT (kgs)	MOTOR (watts)
NS220	5S503N	220	● 150 ▬ 195 x 135	12	14.5	130
NS250	5S252N	250	● 175 ▬ 205 x 150	12	20	130
NS300	5S302N	300	● 205 ▬ 185 x 230	13	20	180

HEAVY DUTY SLICERS

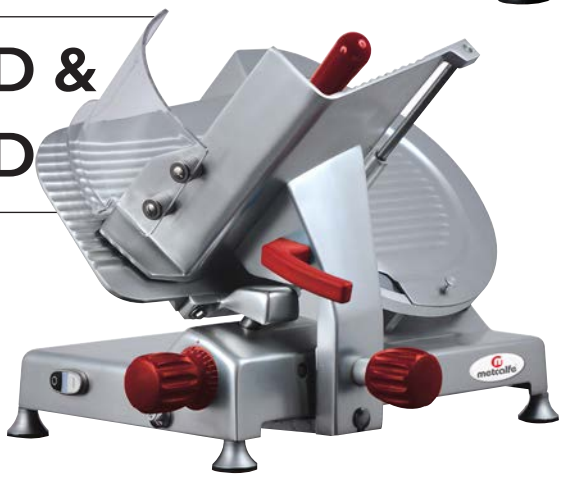
- Designed for handling larger volumes than the medium duty range. Recommended for delis, restaurants, supermarkets and canteens
- Hollow ground chromed carbon steel blade
- Powerful twin poly 'V' belt driven transmission gives a smooth cutting action and silent running
- Easy belt adjustment
- Easy set thickness control allows for precision slicing
- Carriage slides on ball bearings for smooth carriage glide
- Made from high polished, anodised food grade aluminium for durability and hygiene
- Large base to ensure slicer has a large capacity to cope with large products
- Ergonomic design with smooth rounded edges to allow for fast and easy cleaning and improved levels of hygiene
- Fully interlocked and safe guarded for full compliance of CE legislation. This ensures all-round blade protection for ultimate user safety during cleaning
- Built-in, self-aligning sharpening and de-burring unit
- Table/carriage, blade cover, blade and sharpening unit are detachable for easy, safe cleaning
- Transparent slicing guard to ensure ultimate user safety whilst slicing

NS250HD

2 YEAR WARRANTY

NS300HD & NS350HD

2 YEAR WARRANTY



MODEL	PRODUCT CODE	BLADE SIZE (mm)	CUTTING CAPACITY (mm)	MAX SLICE THICKNESS (mm)	NET WEIGHT (kgs)	MOTOR (watts)
NS250HD	5S251N	250	● 175 ▬ 175 x 220	12	19	180
NS300HD	5S301N	300	● 205 ▬ 175 x 270	14	29	242
NS350HD	5S510N	350	● 240 ▬ 200 x 270	14	36	370

EXTRA HEAVY DUTY SLICERS

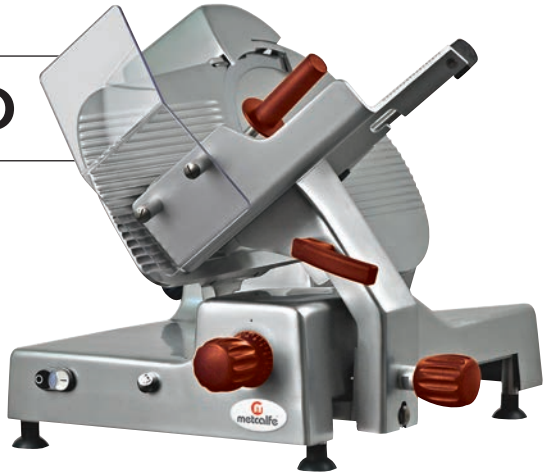
- Ideal machines for high volume work required in large restaurants, supermarkets, delis , butchers and central production kitchens
- Gear driven slicer designed to effortlessly handle heavy loads like bacon and large pieces of meat that might cause slipping and/or blade stoppage on a belt driven machine
- Ideal slicers for heavy cured meats including bacon, Parma ham, Serrano ham, Bresaola and salami
- Hollow ground chromed carbon steel blade
- Easy set thickness control allows for precision slicing
- Carriage slides on ball bearings for smooth carriage glide
- Made from high polished, anodised food grade aluminium for durability and hygiene
- Large base to ensure slicer has a large capacity to cope with large products
- Ergonomic design with smooth rounded edges to allow for fast and easy cleaning and improved levels of hygiene
- Fully interlocked and safe guarded for full compliance of CE legislation. This ensures all-round blade protection for ultimate user safety during cleaning
- Built-in, self-aligning sharpening and de-burring unit
- Table/carriage, blade cover, blade and sharpening unit are detachable for easy, safe cleaning
- Transparent slicing guard to ensure ultimate user safety whilst slicing

NS300XHD & NS350XHD

2 YEAR WARRANTY

NS370XHD

2 YEAR WARRANTY



Stainless steel knife removing tool included with this slicer.

MODEL	PRODUCT CODE	BLADE SIZE (mm)	CUTTING CAPACITY (mm)	MAX SLICE THICKNESS (mm)	NET WEIGHT (kgs)	MOTOR (watts)
NS300XHD	5S511N	300	● 205 ▬ 175 x 270	14	34	300
NS350XHD	5S512N	350	● 240 ▬ 200 x 270	14	41	300
NS370XHD	5S513N	370	● 270 ▬ 220 x 300	13	44	370

AUTOMATIC SLICERS

NS300A

- Heavy duty, belt driven machine
- 3 carriage movement lengths can be selected
- 3 carriage speed settings available to suit the delicacy of food being sliced

2 YEAR WARRANTY

NS350A

- Heavy duty, belt driven machine
- 3 carriage movement lengths can be selected
- 3 carriage speed settings available to suit the delicacy of food being sliced
- 3 blade speed settings available for accurate slicing and to suit the delicacy of food being sliced

2 YEAR WARRANTY

NS350AG

- Extra heavy duty, gear driven machine
- Designed to effortlessly handle heavy loads like bacon and large pieces of meat that might cause slipping and/or blade stoppage on a belt driven machine
- 3 carriage movement lengths can be selected
- 3 carriage speed settings available to suit the delicacy of food being sliced
- 3 blade speed settings available for accurate slicing and to suit the delicacy of food being sliced

2 YEAR WARRANTY

Optional Slice Counter

- Automatic slicer designed to cut large quantities of food. Suited to large restaurants, supermarkets, delis, butchers and central production kitchens/ canteens, where high volume slicing of a variety of meat types is required and precise control of the automatic slicing feature is necessary
- Two independent motors (one for blade and one for carriage movement)
- Can be used as a fully automatic slicer or switched to manual
- Simple, intuitive touch control panels allow for the selection of multiple slicing options
- Optional slice counter available
- Hollow ground chromed carbon steel blade
- Easy set thickness control allows for precision slicing
- Carriage slides on ball bearings for smooth carriage glide
- Made from high polished, anodised food grade aluminium for durability and hygiene
- Large base to ensure slicer has a large capacity to cope with large products
- Ergonomic design with smooth rounded edges to allow for fast and easy cleaning and improved levels of hygiene
- Fully interlocked and safe guarded for full compliance of CE legislation. This ensures all-round blade protection for ultimate user safety during cleaning
- Built-in, self-aligning sharpening and de-burring unit
- Table/carriage, blade cover, blade and sharpening unit are detachable for easy, safe cleaning
- Transparent slicing guard to ensure ultimate user safety whilst slicing

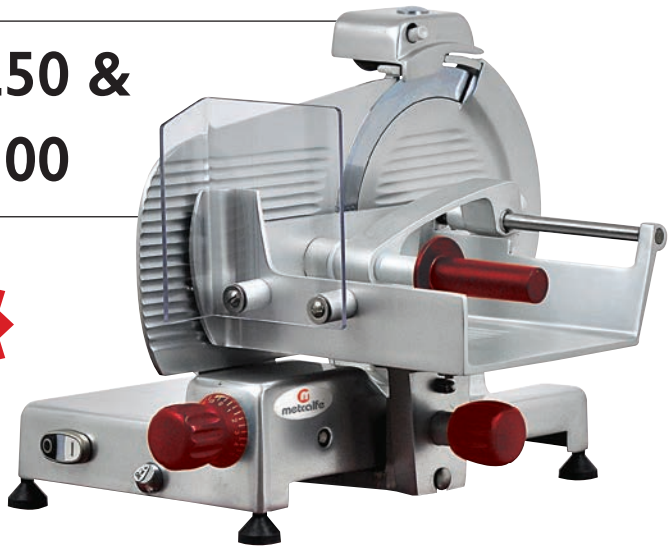
MODEL	PRODUCT CODE	BLADE SIZE (mm)	CUTTING CAPACITY (mm)	MAX SLICE THICKNESS (mm)	NET WEIGHT (kgs)	MOTOR (watts)
NS300A	5S514N	300	● 215 ▬ 220 x 185	14	46	390
NS350A	5S515N	350	● 260 ▬ 210 x 275	13	50	570
NS350AG	5S516N	350	● 260 ▬ 210 x 275	13	50	570

MEDIUM DUTY VERTICAL SLICERS

- High quality, vertical slicer
- Designed for light to medium duty usage. Ideally suited to smaller shops, delis, cafes, restaurants and small school kitchens
- Large product support surface and high side walls are ideal for slicing fresh meat and ham
- Ideal for precision slicing and delicate meats
- Hollow ground chromed carbon steel blade
- Powerful twin poly 'V' belt driven transmission gives a smooth cutting action and silent running
- Easy set thickness control allows for precision slicing
- Built-in sharpening unit
- Carriage slides on ball bearings for smooth carriage glide
- Anodised aluminium body is hygienic and durable
- Entirely detachable for easy cleaning
- CE approved

NSV250 & NSV300

2 YEAR WARRANTY



NSV350

2 YEAR WARRANTY

MODEL	PRODUCT CODE	BLADE SIZE (mm)	CUTTING CAPACITY (mm)	MAX SLICE THICKNESS (mm)	NET WEIGHT (kgs)	MOTOR (watts)
NSV250	5S517N	250	● 185 ▬ 185 x 230	13	21	180
NSV300	5S518N	300	● 205 ▬ 205 x 230	13	23	180
NSV350	5S519N	350	● 265 ▬ 330 x 265	16	47	370

HEAVY DUTY VERTICAL SLICERS

- Designed for handling larger volumes than the medium duty range. Recommended for delis, restaurants, supermarkets and canteens
- Large double sliding tables with lockable, clamp grips to secure product to the slicing table to aid precision slicing
- Ideal slicers for heavy cured meats including bacon, Parma ham, Serrano ham, Bresaola and salami
- Hollow ground chromed carbon steel blade
- Powerful twin poly 'V' belt driven transmission gives a smooth cutting action and silent running
- Easy belt adjustment
- Easy set thickness control allows for precision slicing
- Carriage slides on ball bearings for smooth carriage glide
- Made from high polished, anodised food grade aluminium for durability and hygiene
- Large base to ensure slicer has a large capacity to cope with large products
- Ergonomic design with smooth rounded edges to allow for fast and easy cleaning and improved levels of hygiene
- Fully interlocked and safe guarded for full compliance of CE legislation. This ensures all-round blade protection for ultimate user safety during cleaning
- Built-in, self-aligning sharpening and de-burring unit
- Table/carriage, blade cover, blade and sharpening unit are detachable for easy, safe cleaning

NSV300HD

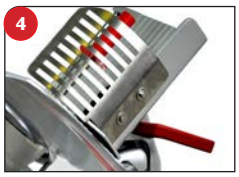
2 YEAR WARRANTY

NSV350HD

2 YEAR WARRANTY

MODEL	PRODUCT CODE	BLADE SIZE (mm)	CUTTING CAPACITY (mm)	MAX SLICE THICKNESS (mm)	NET WEIGHT (kgs)	MOTOR (watts)
NSV300HD	5S520N	300	● 215 ■ 215 x 280	12	32	242
NSV350HD	5S521N	350	● 265 ■ 265 x 310	16	47	370

GRAVITY AND VERTICAL SLICER OPTIONAL EXTRAS (EXCEPT SIMPLE LINE)



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Painting customisation

ACCESSORIES	AVAILABLE FOR
1 w Device	NS220/250/300 / NS250/300/350HD / NS300/350XHD
2 Special Stainless Steel Handgrip	All models
3 Stainless Steel Knife Remover	All models
4 Stainless Steel Guard	All models except NSV300HD and NSV350HD
5 Teflon Coated Parts (Blade Cover, Gauge Plate, Blade)	All models (special order item)
6 Aluminium Knobs Kit	All models
7 Product Hold Bar for Gravity Plate	All gravity feed models
8 Special Arm (Protected)	All models
9 Plastic Cover – small	All 220 / 250 / 300 models except NS300A
10 Plastic Cover – medium	NS300A and all 350 / 370 models
11 Serrated Blade	All models
12 Slice Counter	NS350A / NS350AG
13 Painting Customisation	All models (special order item)
Plastic Knife Remover	All models
Vegetable Tube	All models

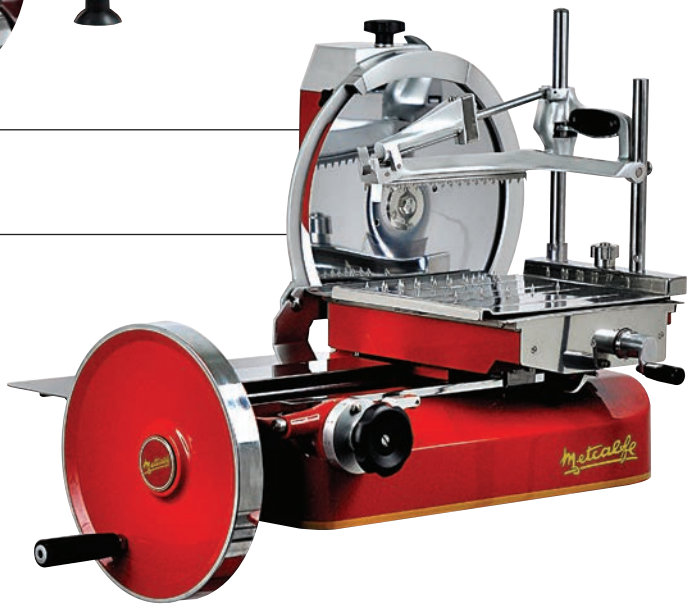
RETRO FLYWHEEL SLICERS

RET300

2 YEAR WARRANTY

RET330

2 YEAR WARRANTY



- Beautifully crafted, showpiece vertical slicers
- Manual and automatic options
- Available with retro style pedestal (sold separately)
- Featuring perfectly balanced chrome plated steel blades for perfect slicing results
- Able to produce very thin, accurate, sliced meats without discards and scraps
- Designed to cut all kinds of cold cuts and cured meats
- Hand crafted in aluminium and stainless steel and finished in red enamel (as standard – other colours available as special order)
- Meat table and blade movement are fully co-ordinated and geared to the rotation of the flywheel
- Product being sliced moves automatically towards the blade
- Double sliding plate with lockable hand grip holds meat securely in place to ensure consistent slicing
- Large space between the blade and head for easy cleaning

MODEL	PRODUCT CODE	BLADE SIZE (mm)	CUTTING CAPACITY (mm)	MAX SLICE THICKNESS (mm)	NET WEIGHT (kgs)
RET300	5S506N	300	● 210 ▬ 210 x 240	1.5	44.5
RET330	5S522N	330	● 235 ▬ 235 x 280	1.5	62
RET370	5S523N	370	● 245 ▬ 315 x 245	2	88
RET370A	5S524N	370	● 240 ▬ 240 x 310	10	110

RET370

2 YEAR WARRANTY

RET370A

2 YEAR WARRANTY

- Manual flywheel or fully automatic slicer
- Simple and intuitive control panel allows the operator to select speed of blade and carriage, slice thickness and number of slices to be cut

ACCESSORIES

Painting customisation

Cast Iron Pedestal with Round Base

ACCESSORIES	PRODUCT CODE	DIMENSIONS D x W x H (mm)
Cast Iron Pedestal with Round Base	5S507N	600 x 600 x 790

PLEASE NOTE:
All Retro machines are special order items!

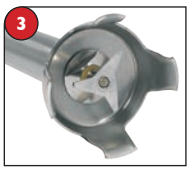
RAPIMIX 200

- A heavy duty, commercial stick blender designed to make light work of any mixing and blending
- Ergonomic hand held blender features a powerful 250w motor capable of producing speeds of 20,000 and 15,000 rpm
- 2 speed and continuous operation selectable
- Designed to handle quantities of up to 20ltrs
- 2 metres of cable and a wall mounting cradle for ease of storage
- A fully waterproof, sealed, stainless steel shaft allows for easy cleaning and perfect food safety
- Shaft, foot and blades in stainless steel. Motor cover in solid metal casting and handle in high quality synthetics
- Capable of 8 minutes continuous use

1. *Ergonomic handle design*
2. *2 speed option*
3. *Stainless steel blade*
4. *Wall mounting cradle*

RAPIMIX 400 AND 500

- A heavy duty, commercial stick blender designed to make light work of any mixing and blending
- Ergonomic hand held blender features a powerful 550w motor capable of producing a top speed of 17,000 rpm
- 2 speed and continuous operation selectable
- Designed to handle quantities of up to 150 and 200 litres respectively
- 4 metres of cable and a wall mounting cradle for ease of storage
- A fully waterproof, sealed, stainless steel shaft allows for easy cleaning and perfect food safety
- Shaft, foot and blades in stainless steel. Motor cover in solid metal casting and handle in high quality synthetics
- Capable of 15 minutes continuous use



1. *Ergonomic handle design*
2. *2 speed option*
3. *Stainless steel blade*
4. *Wall mounting cradle*

MODEL	PRODUCT CODE	PROCESSING QUANTITY (ltrs)	REVOLUTIONS (rpm)	DEPTH OF INSERTION (cms)	NET WEIGHT (kgs)	MOTOR (volt/watt/hz)
200	5SB8220	UPTO 20	15,000 or 20,000	20	1.2	230 / 250 / 50
400	5SB8209	UPTO 150	14,000 or 17,000	40	3.8	230 / 550 / 50
500	5SB8210	UPTO 200	14,000 or 17,000	50	4	230 / 550 / 50

SP MIXER CAPACITY CHART

PRODUCT	SP 50	SP 80	SP 100	SP 200	SP 30HI	SP 40HI	SP 60HI	SP 80HI			
BOWL SIZE	5 litre	7.5 litre	10 litre	20 litre	30 litre	40 litre	60 litre	80 litre	W	B	DH
Waffle or hot cake batter	1.9 ltr	2.8 ltr	4.7 ltr	7.6 ltr	11.4 ltr	15.1 ltr	22.7 ltr	28.4 ltr		●	
Whipped cream	1.9 ltr	1.9 ltr	1.9 ltr	3.8 ltr	5.7 ltr	8.5 ltr	11.4 ltr	15.1 ltr	●		
Mashed potato	1.8 kg	1.8 kg	3.6 kg	6.8 kg	10.4 kg	13.6 kg	18.1 kg	22.7 kg		●	
Egg whites	.35 ltr	.35 ltr	0.47 ltr	0.95 ltr	1.2 ltr	1.7 ltr	1.9 ltr	1.9 ltr	●		
Meringue (qty of water)	.19 ltr	.24 ltr	0.35 ltr	0.71 ltr	0.95 ltr	1.2 ltr	1.7 ltr	2.8 ltr	●		
Raised donut dough (65% AR) * ◆	.91 kg	.91 kg	2 kg	4.1 kg	6.8 kg	11.3 kg	27.2 kg	32.3 kg			● 1st & 2nd
Heavy bread dough (55% AR) * ◆	1.8 kg	1.4 kg	3.4 kg	6.8 kg	13.6 kg	18.1 kg	31.8 kg	32.3 kg			● 1st only
Bread & roll dough (60% AR) * ◆	2.3 kg	2.3 kg	5.7 kg	11.3 kg	20.4 kg	27.2 kg	36.3 kg	40.8 kg			● 1st only
Pizza dough, thin (40% AR) * ● △ ◆ □	1.4 kg	.91 kg	2.3 kg	4.1 kg	7.3 kg	13.6 kg	18.1 kg	22.7 kg			● 1st only
Pizza dough, medium (50% AR) * ● ◆ □	1.8 kg	1.8 kg	2.3 kg	4.5 kg	11.3 kg	18.1 kg	31.8 kg	40.8 kg			● 1st only
Pizza dough, thick (60% AR) * ● ◆	2.3 kg	2.3 kg	4.5 kg	9.1 kg	18.1 kg	22.7 kg	31.8 kg	45.4 kg			● 1st only
Fondant icing	1.8 kg	1.4 kg	2.7 kg	5.4 kg	8.2 kg	11.3 kg	16.3 kg	27.2 kg		●	
Cake	2.3 kg	2.7 kg	4.5 kg	9.1 kg	13.6 kg	18.1 kg	27.2 kg	40.8 kg		●	
Pie dough	2.3 kg	1.8 kg	4.5 kg	8.2 kg	12.2 kg	15.9 kg	22.7 kg	31.8 kg		●	
Pasta, basic egg noodle	.45 kg	.91 kg	1.4 kg	2.3 kg	3.6 kg	7.7 kg	15.9 kg	22.7 kg			●

*	**NOTE:** The mixer capacity depends on the moisture content of the dough. When mixing dough (pizza, bread, or bagels) check your absorption ratio percentage! %AR (% Absorption Ratio) = Water weight divided by flour weight. The capacities listed above are based on flour at room temperature and 20°C water temperature. (1 litre water weighs 3.77 kilo)
△	Maximum mixing time - 7 minutes
●	If high gluten flour is used, reduce the batch size by 10%
◆	If using chilled flour, water below 20°C, or ice, reduce batch size by 10%
□	2nd speed should never be used on 50% AR or lower with the exception of Model SP-60HI The SP-60HI requires a 50% reduction in batch size to mix in speed 2 with 50% AR dough

WHY BUY METCALFE SP MIXERS?

1. Fully integrated timer (not on SP100 or 200)
2. Emergency stop
3. Heavy duty heat treated steel gears and shaft
4. Attachment hub for mincer and veg prep attachment
5. Heavy cast iron frame
6. Protective covers for feet to protect counters and provide stability
7. Stainless steel bowl
8. Stainless steel bowl guard with microswitch for safe operation
9. Heavy duty planetary drive
10. Heavy duty gear box
11. Bowl lift handle with microswitch. Wheel on 30, 40 and 60 ltr, Autolift on 80 ltr
12. Powerful motor

Beater, Whisk and Dough Hook supplied as standard

Beater

Whisk

Dough Hook

SM-5 AND SM-7

- Professional gear driven planetary mixer with a powerful, variable speed DC motor
- Comes complete with Beater, Whisk, Dough Hook and 5ltr /7ltr Stainless Steel Removable Bowl
- Fully interlocked for safety whilst in use
- Ideal for preparation of light dough, pastry, cream, mayonnaise, sauces, crème patisserie, eggs and mashed potato
- Head lifts for easy bowl and tool removal
- Constant mixing with step-less speed control
- Overload protection (NVR device)
- Plastic safety guard with ingredient chute

MODEL	PRODUCT CODE	BOWL SIZE (ltrs)	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR (volt)	POWER (watt)
SM-5	5M237	5	403 x 236 x 438	14	220	350
SM-7	5M238	7	403 x 236 x 438	15	220	350

SP-50

3 YEAR WARRANTY

- Heavy duty 5ltr planetary mixer
- Variable speeds: 40, 70, 90, 106, 140, 170, 190, 210, 230, and 260 rpm
- Interlocking bowl guard and bowl lift
- Particularly suitable for bakeries, hotels, restaurants, canteens etc
- Easy to operate
- Supplied with Bowl, Beater, Whisk and Dough Hook
- Supplied with a 13 amp plug
- No-volt release
- Heat treated hardened steel alloy gears, 25% thicker than the industry's leader
- Abrasion resistant transmission design
- Efficient, custom made, powerful motor
- High torque transmission for heavy loads
- Long lasting lubricant
- Quiet operation
- Plastic safety guard with ingredient chute
- Covered by Metcalfe 3 year warranty (1st year parts and labour, 2nd and 3rd years parts only) and full after sales service

MODEL	PRODUCT CODE	BOWL SIZE (ltrs)	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR volt/watt/hz	POWER (hp)	SPEED (rpm)
SP-50	5M242	5	424 x 345 x 434	15.25	230 / 750 / 50	1	variable : 40, 70, 90, 106, 140, 170, 190, 210, 230, and 260

SP-80

3 YEAR WARRANTY

- Durable, counter top gear driven planetary mixer with a powerful 3-speed transmission
- Total bowl capacity of 8 litres
- Fully integrated timer
- Fully CE approved with an electrically interlocked bowl guard and bowl lift
- Particularly suitable for bakeries, hotels, restaurants, canteens etc.
- Easy to operate
- Supplied with Bowl, Beater, Whisk, Dough Hook
- Supplied with a 13 amp plug
- No-volt release
- Heat treated hardened steel alloy gears, 25% thicker than the industry's leader
- Abrasion resistant transmission design
- Efficient, custom made, powerful motor
- High torque transmission for heavy loads
- Long lasting lubricant
- Quiet operation
- Plastic safety guard with ingredient chute
- Emergency stop
- Resettable thermal overload
- Covered by Metcalfe 3 year warranty (1st year parts and labour, 2nd and 3rd years parts only) and full after sales service

MODEL	PRODUCT CODE	BOWL SIZE (ltrs)	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR volt/watt/hz	POWER (hp)	SPEED (rpm)
SP-80	5M228	8	442 x 346 x 579	25.5	230 / 240 / 50	0.33	132 / 235 / 421

ACCESSORIES	**SM-5** PRODUCT CODE	**SM-7** PRODUCT CODE	**SP-50** PRODUCT CODE	**SP-80** PRODUCT CODE
Spare Bowl	SM5/50401040F	SM7/50401038F	SP50B01	SP80B01
Beater	SM57/40201200F	SM57/40201200F	SP50B02	SP80B02
Whisk	SM57/40202400F	SM57/40202400F	SP50W01	SP80W01
Dough Hook	SM57/40201300F	SM57/40201300F	SP50D01	SP80D01

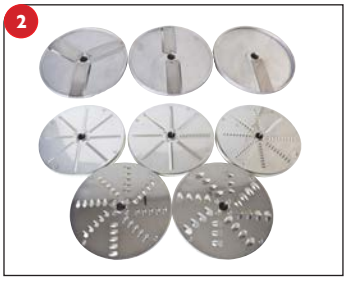
SP-100 & SP-200

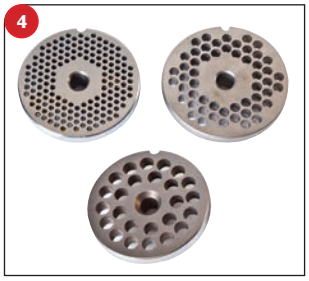
- Heavy duty bench mounted, gear driven planetary mixers with a powerful 3-speed transmission
- Total bowl capacity of 10 litres and 20 litres
- Fully CE approved with an electrically interlocked bowl guard and bowl lift
- Particularly suitable for bakeries, hotels, restaurants, canteens etc
- Easy to operate
- Supplied with Bowl, Beater, Whisk, Dough Hook and Attachment Hub
- Supplied with a 13 amp plug
- No-volt release
- Heat treated hardened steel alloy gears, 25% thicker than the industry's leader
- Abrasion resistant transmission design
- Efficient, custom made, powerful motor
- High torque transmission for heavy loads
- Long lasting lubricant
- Quiet operation
- Stainless steel revolving safety guard with ingredient chute
- Emergency stop
- Resettable thermal overload
- Covered by Metcalfe 3 year warranty (1st year parts and labour, 2nd and 3rd years parts only) and full after sales service

OPTIONAL EXTRAS

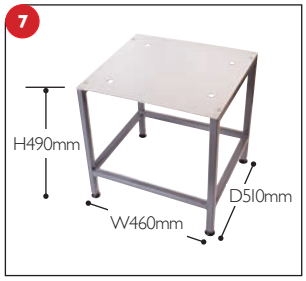
- SP200 half size conversion parts
- A Stand and Mobile Trolley
- V99S Vegetable attachment has 8 plates to grate or shred all types of vegetables and fruit
    - **Grating:** 2mm, 3mm, 4mm, 7mm and 12mm
    - **Slicing:** 2mm, 3mm and 8mm
- VH-12 Mincer attachment, ideal for meat, fish and other foods. Supplied with a stainless steel feed pan, sausage filler, pusher and 6mm extrusion plate

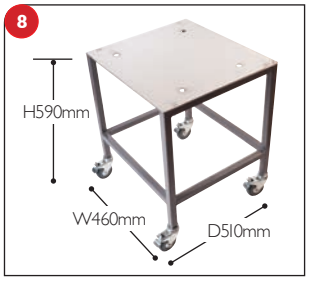
MODEL	PRODUCT CODE	BOWL SIZE (ltrs)	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR volt/phase	POWER (hp)	SPEED (rpm)
SP-100	5M221	10	488 x 431 x 766	78	220 / 240 / 1	0.33	105.195.354
SP-200	5M217	20	523 x 513 x 874	92	220 / 240 / 1	0.5	105.195.354





1. *Veg Prep Attachment*
2. *Veg Prep Attachment Cutting Blades X8*
3. *Vh12 Mincer Attachment*
4. *Mincer Extrusion Plates 2mm, 6mm, 8mm (shown)*
5. *Beater, Whisk, Dough Hook*
   (designs may differ between machines)
6. *Half Size Conversion Kit (SP200)*
7. *Stand for Bench Model*
8. *Mobile Trolley for Bench Model*





ATTACHMENTS	PRODUCT CODE	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)
Veg Prep Attachment (V99S) supplied with 8 cutting blades	SPV01	N/A	N/A
Mincer Attachment (VH-12) supplied with 6mm Extrusion Plate, Filling Tube and Pusher	SPM01	223 x 106 x 226	6
Mincer 2mm Extrusion Plate	SPM16	N/A	N/A
Mincer 3mm Extrusion Plate	SPM08	N/A	N/A
Mincer 6mm Extrusion Plate	SPM15	N/A	N/A
Mincer 8mm Extrusion Plate	SPM09	N/A	N/A

ACCESSORIES	**SP-100** PRODUCT CODE	**SP-200** PRODUCT CODE
Spare Bowl	SP100B02	SPB02
Beater	SP100B01	SPB01
Whisk	SP100W01	SPW01
Dough Hook	SP100D01	SPD01
Mobile Trolley for Bench Model	5M226	5M219
Stand for Bench Model	5M225	5M218
Half Size Conversion Parts	N/A	SPC01

SP-30HI, SP-40HI, SP-60HI, SP-80HI

- Heavy duty floor standing, gear driven planetary mixers with a powerful 3-speed transmission

TOTAL BOWL CAPACITIES:

- **30HI -** 30ltr Bowl Trolley available at extra cost
- **40HI -** 40ltr Bowl Trolley available at extra cost
- **60HI -** 60ltr Bowl Trolley supplied as standard
- **80HI -** 80ltr Bowl Trolley supplied as standard
- SP80-HI has a powered Bowl Lift
- Fully integrated timer
- Fully CE approved with an electrically interlocked bowl guard and bowl lift
- Particularly suitable for bakeries, hotels, restaurants, canteens etc.
- Easy to operate
- Supplied with Bowl, Beater, Whisk, Dough Hook and Attachment Hub
- Need to be hard wired into an isolator
- No-volt release
- Heat treated hardened steel alloy gears, 25% thicker than the industry's leader
- Abrasion resistant transmission design
- Efficient, custom made, powerful motor
- High torque transmission for heavy loads
- Long lasting lubricant
- Quiet operation
- Stainless steel revolving safety guard with ingredient chute
- Emergency stop
- Resettable thermal overload
- Please contact the sales office for details on the SP80HI (special order)
- Covered by Metcalfe 3 year warranty (1st year parts and labour, 2nd and 3rd years parts only) and full after sales service

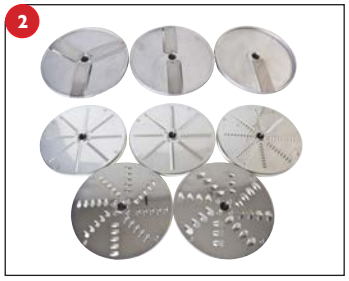
OPTIONAL EXTRAS

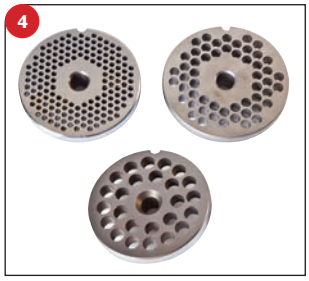
- **30HI -** 20 litres conversion parts are available at extra cost
- **40HI -** 20 litres conversion parts are available at extra cost
- **60HI -** 30 litres conversion parts are available at extra cost
- VH-12 Mincer Attachment, ideal for meat, fish and other foods. Supplied with a stainless steel feed pan, sausage filler, pusher and 6mm extrusion plate
- V99S Veg Prep Attachment has 8 plates to grate or shred all types of vegetables and fruit
  - **Grating:** 2mm, 3mm, 4mm, 7mm and 12mm
  - **Slicing:** 2mm, 3mm and 8mm

3 YEAR WARRANTY

SP-30HI

SP-80HI





1. *Veg Prep Attachment*
2. *Veg Prep Attachment Cutting Blades X8*
3. *Vh12 Mincer Attachment*
4. *Mincer Extrusion Plates 2mm, 6mm, 8mm (shown)*
5. *Beater, Whisk, Dough Hook*
   (designs may differ between machines)
6. *Conversion Kit*
7. *Bowl Trolley*
8. *Bowl Scraper SP30, SP40, SP60*

MODEL	PRODUCT CODE	BOWL SIZE (ltrs)	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR volt/phase	POWER (hp)	SPEED (rpm)
SP-30HI 1 PH	5M223	30	668 x 576 x 1172	195	220 / 240 / 1	1	93.165.319
SP-30HI 3 PH	5M234	30	668 x 576 x 1172	195	380 / 415 / 3	1	93.165.319
SP-40HI 1 PH	5M220	40	738 x 638 x 1316	260	220 / 240 / 1	1.5	90.161.291
SP-40HI 3 PH	5M231	40	738 x 638 x 1316	260	380 / 415 / 3	1.5	90.161.291
SP-60HI 1 PH	5M230	60	778 x 638 x 1316	285	220 / 240 / 1	3	73.120.267
SP-60HI 3 PH	5M227	60	778 x 638 x 1316	285	380 / 415 / 3	3	73.120.267
SP-80HI 3 PH	5M240	80	1088 x 788 x 1559	400	380 / 415 / 3	3	60.106.177.311

ACCESSORIES	**SP-30HI** PRODUCT CODE	**SP-40HI** PRODUCT CODE	**SP-60HI** PRODUCT CODE	**SP-80HI** PRODUCT CODE
Spare Bowl	SP30B1	SP40B01	SP60B03	SP80HIB01
Beater	SP30B02	SP40B04	SP60B01	SP80HIB02
Whisk	SP30W1	SP40W02	SP60W01	SP80HIW01
Dough Hook	SP30D1	SP40D01	SP60D01	SP80HID01
Bowl Scraper	SP30SCRP	SP40S04	SP60SCRP	SP80SCRP
Trolley For Bowl	SPT09	SPT01	SPT01	SP80HIT01
Conversion Parts	SP30C07	SP40C02	SP60C08	SP80HIC01

ATTACHMENTS	PRODUCT CODE	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)
Veg Prep Attachment (V99s) supplied with 8 Cutting Blades	SPV01	N/A	N/A
Mincer Attachment (Vh-12) supplied with 6mm Extrusion Plate, Filling Tube And Pusher	SPM01	223 x 106 x 226	6
Mincer 2mm Extrusion Plate	SPM16	N/A	N/A
Mincer 3mm Extrusion Plate	SPM08	N/A	N/A
Mincer 6mm Extrusion Plate	SPM15	N/A	N/A
Mincer 8mm Extrusion Plate	SPM09	N/A	N/A

PASTA MACHINES

TR50

- Fresh pasta machine with mixer and screw extruder for making various types of pasta. Suitable for small facilities and for domestic use, it features an output of up to 2.5 kg/h and a tank with a capacity of 1.3 kg
- All components that come into contact with food are made of stainless steel or food grade bronze
- All moving parts are installed on ball bearings with long-life seals
- Single-motor-driven, belt drive with maintenance-free reduction gear and chain for the mixer
- Machine equipped with height-adjustable feet and plastic caps
- Flame retardant power cord with plug
- Operating components can rotate in both directions
- The operating parts are easy to disassemble to allow access for cleaning the machine
- Allows you to make various pasta shapes by simply changing the die
- No dies supplied with machine
- Accessories available (see page 25): Dies, Cutting assembly for short pasta. Please see page 26 for full list of dies available

TR70

- Fresh pasta machine for the production of various pasta shapes and sizes, with mixer and screw extruder. Available with a wide range of fittings and dies
- Production per hour 4 kg
- All components that come into contact with food are made of stainless steel or food grade bronze
- All moving parts are installed on ball bearings with long-life seals or supports with grease gun
- Single-motor-driven, belt drive with maintenance-free reduction gear. Mixer driven by sprocket
- Equipped with height-adjustable feet and plastic caps
- Flame retardant power cord and plug according to the required power supply
- Operating components can rotate in both directions
- The operating parts are easy to disassemble to allow access for cleaning the machine
- Allows you to make various pasta shapes by simply changing the die
- No dies supplied with machine
- Accessories available (see page 25): Dies, Cutting assembly for short pasta. Please see page 26 for full list of dies available

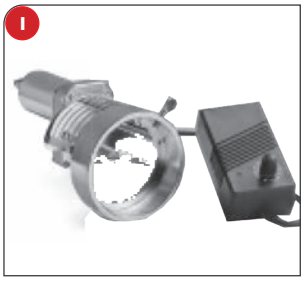
TR75 & TR75C

- Fresh pasta machine for the production of various pasta shapes and sizes, with mixer and screw extruder. Available with a wide range of fittings and dies
- It has an output of 8 kg per hour
- Electronic cutter and fan to ensure the product e.g. spaghetti, doesn't stick
- Featuring a sleeve cooling unit (except TR75C) to keep the head's temperature constant, preventing the dough falling apart
- No dies supplied with machine
- Accessories available (see page 25): Dies, Trolley. Please see page 26 for full list of dies available

PASTA MACHINE COMPARISON CHART

MODEL	TR 50	TR 70	TR 75C	TR 75
PRODUCT CODE	5TR50	5TR70	5TR75C	5TR75
Dough capacity (kgs)	1.3	1.7	5	5
Max hourly production (kg/h)	2.5	4	8	8
Dimensions W x D x H (mm)	270 x 380 x 325	250 x 440 x 425	320 x 750 x 725	320 x 750 x 725
Motor power (kw)	0.38	0.38	0.75	0.75
Power (V/hz)	230/50	230/50	380/50	230/50 1ph 380/50 3ph
Single or three phase power	Single phase	Single phase	Three phase	Single or three phase
Net weight (kgs)	21	28	68	68
Width of pasta sheet (mm)	85 fixed 130 adjustable	160	180	180
Short pasta cutter assembly	Optional extra	Optional extra	-	-
Electronic cutter & fan	-	-	Yes	Yes
Sleeve & cooling unit	No	No	No	Yes
Dies available	Standard / Fixed sheet / Adjustable sheet	Standard / Adjustable sheet / Teflon	Standard / Adjustable sheet / Teflon / Penne	Standard / Adjustable sheet / Teflon / Penne
Liquid measuring jug included	Yes	Yes	Yes	Yes
Optional accessories	Plastic pasta tray Stainless steel cart with 5 trays	Plastic pasta tray Stainless steel cart with 5 trays	Plastic pasta tray Stainless steel cart with 5 trays Trolley (H 660mm)	Plastic pasta tray Stainless steel cart with 5 trays Trolley (H 660mm)

ACCESSORIES	PRODUCT CODE
Cutting Assembly for TR50	LPC01
Cutting Assembly for TR70	LPC02
Trolley for TR75	LPT01
Plastic Pasta Tray (40 cm X 60 cm)	LPT02
Stainless Steel Cart with 5 Trays	LPC03



1. *Cutter Motor Assembly*
2. *Trolley for TR75*
3. *Stainless Steel Cart with 5 Trays*

LA PASTAIA PASTA DIES

PASTA DIES	TR50	TR70	TR75	PASTA SHAPE
N. 3 Spaghetti 0.8 mm	✔✔	✔✔	✔✔	
N. 5 Spaghetti 1.1 mm	✔✔	✔✔	✔✔	
N. 8 Spaghetti 1.7 mm	✔✔	✔✔	✔✔	
N. 12 Spaghetti 2.5 mm	✔✔	✔✔	✔✔	
Spaghetti Quadri 2.5 x 2.5 mm	✔✔	✔✔	✔✔	
N. 18 Linguine 3.0 x 1.6 mm	✔✔	✔✔	✔✔	
N. 21 Tagliolini 1.8 mm	✔✔	✔✔	✔✔	
N. 23 Tagliolini 2.6 mm	✔✔	✔✔	✔✔	
N. 26 Fettuccine 6 mm	✔✔	✔✔	✔✔	
N. 28 Fettuccine 10 mm	✔✔	✔✔	✔✔	
N. 30 Pappardelle 14 mm	✔✔	✔✔	✔✔	
N. 31 Pappardelle 17 mm	✔	✔✔	✔✔	
N. 47 Reginette 9 mm	✔	✔✔	✔✔	
N. 59 Bucatini 3 mm	✔✔	✔✔	✔✔	
N. 90 Maccheroncini 4.8 mm	✔✔	✔✔	✔✔	
N. 99 Maccheroni 8 mm	✔✔	✔✔	✔✔	
N. 105 Rigatoni 11 mm	✔✔	✔✔	✔✔	
N. 108 Rigatoni 15 mm	✔	✔	✔	
N. 122 Penne Rigate 8.8 mm			✔✔	
N. 127 Tortiglione 8.8 mm	✔✔	✔✔	✔✔	
N. 131 Fusilli A 2 Principi	✔✔	✔✔	✔✔	
N. 133 Fusilli A 3 Principi 10 mm	✔✔	✔✔	✔✔	
N. 163 Pipe Rigate 16 mm	✔	✔	✔	
N. 190 Conchiglie Rigate 28 mm	24 mm ✔	✔	✔	
N. 240 Fusilli A 3 Principi	✔✔	✔✔	✔✔	
N. 251 Gigli	✔✔	✔✔	✔✔	
N. 382 Gnocchetto Sardo 19 mm	12 mm ✔	✔	✔	
N. 386 Casarecce	✔✔	✔✔	✔✔	
Amori		✔	✔	
Gargati *	✔	✔	✔	
Pacchero *	✔ ●	✔ ●	✔ ●	
Sheet die with fix thickness	✔	✔	✔	
Sheet die with adjustable thickness, included allen key	✔	✔	✔	

✔ Brass ✔ Teflon ● brass inserts, 1 exit on the die cut by hand only * special shape, price +20%

La Pastaia avancini 1963

WHY BUY METCALFE PEELERS?

FEATURES

- On/off switches on back cover
- V belt drive with powerful 0.33hp motors
- Patented peeling chamber design: Abrasive integrally cast into wall of chamber which dispenses with the need to replace abrasive coating for the life of the peeler. Produces smoother peeled produce
- Water inlet and waste outlet on left or right side of machine to allow for easy setup/installation
- Rotor plate coated on both sides, doubling its life. Fine abrasive for new potatoes and root vegetables and coarse abrasive for regular potatoes
- Unique stainless steel bearings and drive shaft sealed for maintenance-free use
- Available in hammer grey or natural aluminium finish
- Sink/counter top, pedestal or trolley mounted
- Heavy duty cast aluminium

- Patented peeling chamber design: Abrasive integrally cast into wall of chamber which dispenses with the need to replace abrasive coating for the life of the peeler. Produces smoother peeled produce
- Optional waste disposal adaptor to effectively flush away peeling sludge
- Powerful direct gear drive motor, ½hp, (single or 3 phase available)
- Choice of high or low pedestal
- Pedestal can be bolted to the floor for secure operation
- Unique 'flexible coupling' fitted to protect gearbox and motor in the event of a rotor plate jam and/or overload
- Optional guarded discharge chute protects operator
- Heavy duty aluminium casting
- Peeler supplied with wall mounted start/stop box

BENCH MOUNTED PEELERS

EP10 & NA10

EP15 & NA15

- 10lb (4.5kg) and 15lb (6.8kg) peelers constructed from food grade, non-corrosive aluminium alloy castings
- Spindle housing and chute cast integrally, eliminating joints and possible leakage
- Available in grey hammer paint finish or in a natural aluminium
- Pedestal is 90cm high, making the discharge chute 94cm (37") high
- Sink-top/counter-top, pedestal or trolley mounted
- Complies with all relevant safety standards and designed for ease of maintenance and cleaning
- No lubrication is required. All bearings are grease packed and permanently sealed
- V- belt driven for noiseless transmission, with provision for belt tensioning if required
- Rotor plate coated on both sides, doubling its life. Fine grained abrasive for new potatoes on one side and coarse grained for regular potatoes on the other
- Inside wall of peeling chamber has patented cast-in abrasive serrations which dispenses with the need for abrasive coating. Consequently there is less potato loss during both peeling and boiling and the efficiency of the serrations will last the life of the machine
- Spun lid removable without tools so that the rotor plate can be lifted out. Turn on water and the whole machine is flushed clean. Cleaning should be carried out on a daily basis
- Water inlet. Hose union with nozzle and provision for fitting on either side
- Water outlet. Tapped 1½" BSP ready for waste pipe to be connected. Provision for fitting on either side

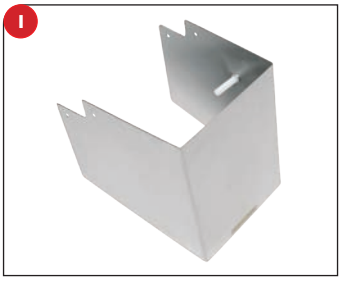
Proudly made in the UK

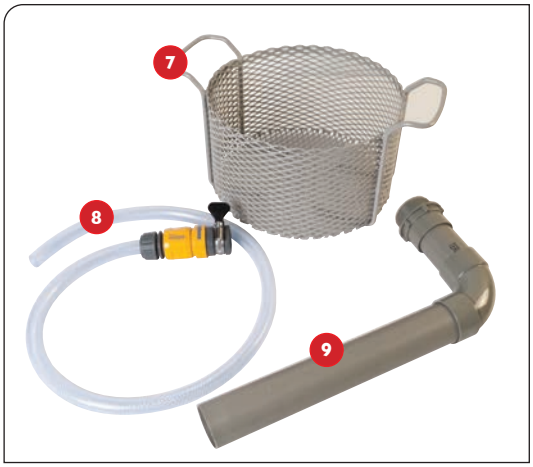
OPTIONAL EXTRAS

- Guarded discharge chute protects the operator by allowing the door to the chamber to be opened which stops hand access through the door aperture whilst the machine is working
- Waste disposal adaptor. Waste pipe can be connected direct to the drain. Gives an additional water supply to the waste outlet to flush away the sludge. Water Byelaws Scheme approved product when connected to water header tank
- External interceptor with tank and basket
- Installation Kit. 3ft length water inlet hose, tap connector, length of waste pipe, elbow, coupling and sink skip. (Also available as separate items if required)
- Tundish. The type AA air gap tundish is fitted in place of the standard water inlet supplied with all Metcalfe peelers. The use of a tundish meets the requirements of water regulations G19.1, G19.3 & G19.4 contained in "The Water Supply Regulations 1999" and the ''Water Byelaws 2000 (Scotland)"
- Mobile Trolley or Pedestal

MODEL	PRODUCT CODE	FINISH	CAPACITY (kgs)	DIMENSIONS D x W x H (mm)	USAGE	NET WEIGHT (kgs/lbs)	MOTOR (hp)
EP10	5P101	Hammer grey painted	4.5	576 x 339 x 365	medium duty	27 / 60	0.33
NA10	5P103	Natural aluminium	4.5	576 x 339 x 365	medium duty	27 / 60	0.33
EP15	5P151	Hammer grey painted	6.8	576 x 339 x 416	medium duty	30 / 66	0.33
NA15	5P153	Natural aluminium	6.8	576 x 339 x 416	medium duty	30 / 66	0.33

ACCESSORIES





1. *Guarded Discharge Chute*
2. *Type 'Aa' Air Gap Tundish*
3. *Small External Interceptor*
4. *Small Waste Disposal Adaptor*
5. *Mobile Trolley*
6. *Pedestal*
7. *Sink Skip*
8. *3ft. Length Water Inlet Hose and Tap Connector*
9. *Wastepipe, Elbow and Coupling*

ACCESSORIES	PRODUCT CODE	ACCESSORIES	PRODUCT CODE
Pedestal	9T20	Sink Skip	TS06
Mobile Trolley	9T21	Length of Waste Pipe, Elbow and Coupling	9T18
Guarded Discharge Chute Painted Finish	9T19	3ft. Length Water Inlet Hose and Tap Connector	9P64
Guarded Discharge Chute Stainless Steel Finish	9T24	Installation Kit: 3ft. Length Water Inlet Hose, Tap Connector, Length of Waste Pipe, Elbow, Coupling and Sink Skip	9T28
Small External Interceptor	9T22		
Small Waste Disposal Adaptor	9T17	Type 'AA' Air Gap Tundish	9T25

PEDESTAL PEELERS

GU4 – LOW

GU8 – HIGH

Sink height. Shown with guarded discharge chute and waste disposal adaptor (optional extras).

MODEL	PHASE	PRODUCT CODE	CAPACITY (kgs)	DIMENSIONS D x W x H (mm)	USAGE	NET WEIGHT (kgs)	MOTOR (hp)
GU4 – Low pedestal	1	5P145	6.3	491 x 476 x 975	heavy duty	60	0.5
GU4 – Low pedestal	3	5P146	6.3	491 x 476 x 975	heavy duty	60	0.5
GU4 – High pedestal	1	5P147	6.3	491 x 476 x 1204	heavy duty	64	0.5
GU4 – High pedestal	3	5P148	6.3	491 x 476 x 1204	heavy duty	64	0.5
GU8 – Low pedestal	1	5P285	12.6	573 x 533 x 1018	heavy duty	67	0.5
GU8 – Low pedestal	3	5P286	12.6	573 x 533 x 1018	heavy duty	67	0.5
GU8 – High pedestal	1	5P287	12.6	573 x 533 x 1247	heavy duty	71	0.5
GU8 – High pedestal	3	5P288	12.6	573 x 533 x 1247	heavy duty	71	0.5

- Powerful direct gear drive motors. The 14lb (6.3kg) and the 28lb (12.6kg) models have 0.5hp geared units
- Low or high (sink height) pedestal models available
- Designed to enable the user to operate, clean and maintain with the minimum of effort
- Motor and gearbox units are housed inside the pedestal therefore no external projections
- The drive between the output shaft of the unit and the drive shaft of the peeler is by means of a flexible coupling which will prevent damage to the motor or gearbox if the machine is accidentally jammed or overloaded
- Top casting removable without tools so that the rotor plate can be lifted out. Turn on water and the whole machine is flushed clean. Cleaning should be carried out on a daily basis
- Rotor plate bonded with abrasive grit. Inside wall of peeling chamber has patented cast-in abrasive serrations which dispenses with the need for abrasive coating. Consequently there is less potato loss during both peeling and boiling and the efficiency of the serrations will last the life of the machine
- All Metcalfe pedestal peelers are available with either single phase or three phase motors
- All single phase peelers are supplied with a wall mounted starter which incorporate the 'on' switch, emergency stop, no-volt release, overload protection features and are fitted with a 13 amp plug
- All three phase peelers are supplied with cord only
- Hammer grey painted finish
- Machines fitted with a water inlet and hose connection incorporating an air break. Stop tap can be fitted if required. Provision for fitting water inlet on either side of machine
- Waste outlet screwed 2" BSP female

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ACCESSORIES

- **Guarded Discharge Chute** protects the operator by allowing the door to the chamber to be opened which stops hand access through the door aperture whilst the machine is working
- **Waste Disposal Adaptor.** Waste pipe can be connected direct to the drain. Gives an additional water supply to the waste outlet to flush away the sludge. Water Byelaws Scheme approved product when connected to water header tank
- **External Interceptor** with tank and basket
- **3ft Length Water Inlet Hose and Tap Connector**
- **Tundish.** The type AA air gap tundish is fitted in place of the standard water inlet supplied with all Metcalfe peelers. The use of a tundish meets the requirements of water regulations G19.1, G19.3 & G19.4 contained in "The Water Supply Regulations 1999" and the "Water Byelaws 2000 (Scotland)"
- **Filtershield®** is a unique and innovative food filter system which protects the drainage systems in commercial kitchens from food-related blockages.

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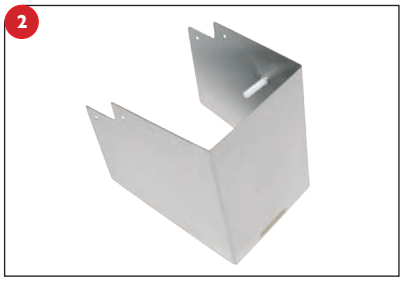

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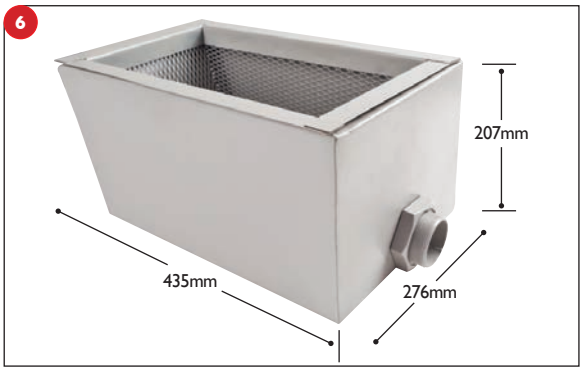

1. *Filter Shield*
2. *Guarded Discharge Chute*
3. *Type 'AA' Air Gap Tundish*
4. *3ft. Length Water Inlet Hose and Tap Connector*
5. *Small Waste Disposal Adaptor*
6. *Large External Interceptor*

ACCESSORIES	PRODUCT CODE	ACCESSORIES	PRODUCT CODE
Guarded Discharge Chute Painted Finish for 14lb	9P59	Waste Disposal Adaptor	9P57
Guarded Discharge Chute Painted Finish for 28lb	9P60	Stainless Steel Waste Disposal Adaptor	9P82
Filtershield	5FS01	Type 'AA' Air Gap Tundish	9T25
Large External Interceptor	9P27	3ft. Length Water Inlet Hose and Tap Connector	9P64

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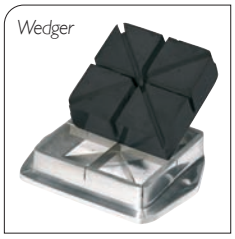
CHIPPERS

HPC DETACHABLE BLOCK CHIPPER

- Removable bottom knife frame as well as removable upper block for easy and thorough cleaning
- Cutting sizes available: 8mm, 10mm, 12.5mm, 14mm or 8 piece potato wedger
- Heavy duty chromium plated spring
- Double roller action for easy operation
- Chromium plated handle for lasting wear
- White acrylic enamel finish
- Easy release knob for upper chipping head
- Bench and floor mounting stands are available
- Bench mounting stand eliminates the need to drill holes in the work surface in order to mount the chipper
- Floor tubular steel stand is designed to give the correct operating height and has adequate space for a large receptacle to receive the chips



MODEL	PRODUCT CODE	OVERALL DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)
Detachable Block Chipper (Chassis Only)	5HC10	320 x 140 x 610	15.5

BLOCK KNIVES & FRAME	PRODUCT CODE
Set of Block, Knives and Frame, available for 8mm (5/16")	9HC21
Set of Block, Knives and Frame, available for 10mm (3/8")	9HC22
Set of Block, Knives and Frame, available 12.5mm (1/2")	9HC23
Set of Block, Knives and Frame, available 14mm (5/8")	9HC24
Set of Block, Knives and Frame - 8 piece wedger	9HC17

ACCESSORIES	PRODUCT CODE	OVERALL DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)
Bench Mounting Stand	5HC07	440 x 370 x 250	3
Floor Mounting Stand	5HC04	490 x 560 x 820	6

ACCESSORIES

STANDS

- Illustrated opposite are our bench mounting stand and floor mounting stand
- The bench mounting stand eliminates the need to drill holes in the work surface in order to mount the chipper
- The tubular steel floor mounting stand is designed to give the machine the correct operating height and has adequate space for a large receptacle to receive the chips

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NEW

EC20 - ELECTRICALLY OPERATED HIGH VOLUME CHIPPER

The Metcalfe EC20 Heavy Duty Electric Chipper is a fully automatic, high volume chip cutter with the highest capacity available on the market. The large hopper has a capacity of 20kg with a production capacity of 50kg of chips per minute, with minimum waste.

The EC20 features fully interchangeable knife assemblies available in variable chipping sizes from 10mm, 12mm, 14mm and 16mm. (Custom sizes are available on request).

Manufactured from high grade 304 stainless steel the EC20 is food safe, long lasting and durable for use in the harshest of commercial foodservice environments. The hopper, knife block and rotary feed are all removable for easy cleaning without the need for complicated removal tools.

- Production capacity of over 50kgs of chips per minute, 185 rpm
- Total capacity of 20kgs including hopper
- Extra-large hopper available with a capacity of 50kgs
- Please select chip size and hopper size required when ordering
- Interchangeable knife assembly offers a choice of four chip sizes: 10mm, 12mm, 14mm & 16mm
- If an additional chip size is required, please order an additional knife assembly
- Toothed drive pulley for reliability and strength
- Heavy duty machined components, using high grade 304 food safe stainless steel, for a more solid, robust product, therefore extending product life
- Stainless steel hopper with built-in ingredient baffles allowing free movement of potatoes
- Zero volt reset preventing unplanned start-ups
- Safety interlocked hopper and knife block preventing unsafe use
- Emergency stop button IP65 rated preventing ingress of water
- Hand screw locking mechanism ensuring a full stop occurs before access
- Motor thermal protection preventing overheating and damage
- Compact design for counter-top mounting or optional floor stand available
- Non-slip rubber feet preventing unwanted chipper movement
- CE & UKCA approved

MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	OUTPUT (kgs) per minute	NET WEIGHT (kgs)	MOTOR (hp/kw)
EC20 Base Unit with 20kg Hopper	5EC22 + 9ECM10	667 x 405 x 700	50	45	230v, 50hz, 0.25 HP, 0.18 kW, 1ph
EC20 Base Unit with 50kg Hopper	5EC22 + 9ECM11	697 x 535 x 700	50	48	230v, 50hz, 0.25 HP, 0.18 kW, 1ph

KNIFE ASSEMBLIES	PRODUCT CODE
10mm Knife Assembly	9ECM01
12mm Knife Assembly	9ECM02
14mm Knife Assembly	9ECM03
16mm Knife Assembly	9ECM04

ACCESSORIES	PRODUCT CODE	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)
Floor Stand	5EC24	546 x 351 x 513	7

Please refer to our website for dimension diagrams, specification sheets and user instructions.

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GRATERS

GMR - RETRO CHEESE GRATER

- Retro style cheese grater offering excellent performance with an output of 30kgs of cheese and 50kgs of bread per hour
- The grater has a special steel roll and is protected with a stainless steel grid to avoid contact with moving parts
- An interlock is assembled on the cheese pressing handle; it is started when the cheese load safety threshold is exceeded to avoid contact with the moving cutting part
- **Only suitable for grating hard cheese (e.g. pecorino and parmesan), bread, nuts and biscuits**

MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR (kw/hp)
GMR	5GMR01	280 x 170 x 310	8	0.38 / 0.5

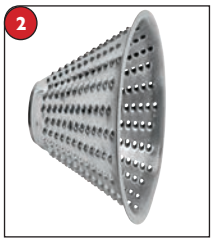
GSD - CHEESE GRATER

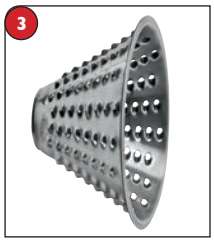
- Professional cheese grater offering excellent performance with an output of up to 70kg of grated cheese per hour
- The grater has a special steel roll and is protected with a stainless steel grid to avoid contact with moving parts
- An interlock is assembled on the cheese pressing handle; it is started when the cheese load safety threshold is exceeded to avoid contact with the moving cutting part
- **Only suitable for grating hard cheese (e.g. pecorino and parmesan), bread, nuts and biscuits**
- Ventilated motor with heat sensor
- On/off switch protection with waterproof rubber cover
- Plastic base protection to prevent moisture entering the motor and electrics

MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	GRATING CHAMBER (mm)	NET WEIGHT (kgs)	MOTOR (kw/hp)
GSD	5GSD01	380 x 220 x 380	140 x 80	18	0.75 / 1

TMC - MOZZARELLA CHEESE GRATER

- Professional mozzarella cheese grater ideally suited for pizza shops and restaurants
- Output of up to 50kg per hour
- 4 cutting cones: No.1: 2mm for slicing, No.2: 2.5mm for shredding or grating, No.3: 4mm for vegetables and No.4: 7mm for mozzarella cheese
- Stainless steel construction
- Heavy duty motor
- Thermal overload protection included
- ABS discharging chute equipped with safety micro switch
- ABS pestle
- Stainless steel cutting cones, hopper and tray
- 24volt control panel ensures safety during operation
- Available in single or three phase
- Unit is supplied with a 7mm cone





ACCESSORIES	PRODUCT CODE	ACCESSORIES	PRODUCT CODE
1. CONE 1 - 2mm holes for slicing	FM2282	*3. CONE 3 - 4mm holes for vegetables*	FM2281
2. CONE 2 - 2.5mm holes for shredding or grating	FM2280	*4. CONE 4 - 7mm holes for mozzarella cheese*	FM2182

MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR (kw/hp)
TMC	5TMC102	420 x 220 x 440	18	0.75 / 0.5

MINCERS

TS12R - RETRO MEAT MINCER

- Retro style meat mincer offering excellent performance with an output of 200kgs of meat per hour
- The stainless steel grinding unit can be completely separated from the machine body for accurate and effective cleaning
- 6mm mincing plate included

TS22 - MEAT MINCER

- Small but powerful commercial meat mincer, made from die cast aluminium and stainless steel
- Capable of producing up to 300kgs of mince per hour
- Full overload protection
- Grinding unit can be removed completely for easy cleaning
- Stainless steel tray and hopper
- On/off switch protection with waterproof rubber cover
- Plastic base protection to prevent moisture entering the motor and electrics
- 6mm mincing plate included

MODEL	PRODUCT CODE	EXTRUSION MOUTH DIAMETER (mm)	PRODUCTION (kgs per hour)	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR (hp)
TS12R	5MMTS12R	70	200	370 x 220 x 440	19	1
TS22	5MMTS22	82	300	440 x 240 x 510	24	1.5
Ti22R	5MMSTC22	82	400	450 x 260 x 530	32	2
Ti32R	5MMSTC32	98	600	475 x 300 x 560	52	3

Ti22R/ Ti32R - MEAT MINCERS

- Structured in cast alloy covered entirely in stainless steel
- Self-ventilated motor
- Speed reducer with 4 oil-immersed gears made from hardened steel enclosed in an oil-tight gearcase
- Stainless steel feedbox and meat pick-up tray
- With the simple turning of a lever the mincing set is disengaged
- All the machine parts can easily be cleaned with a damp cloth
- 6mm mincing plate included

ACCESSORIES	TS12R PRODUCT CODE	TS22/TI22R PRODUCT CODE	TI32R PRODUCT CODE
Extrusion Plate – 3mm	FM0407/3	FM0410/3	FM0413/3
Extrusion Plate – 3.5mm	FM0405/3.5	FM0411/3.5	FM0414/3.5
Extrusion Plate – 4.5mm	FM2131/4.5	FM2219/4.5	FM0502/4.5
Extrusion Plate – 6mm	FM2131/6	FM2219/6	FM0502/6
Extrusion Plate – 8mm	FM2131/8	FM2219/8	FM0502/8
Knife	FM2130	FM2218	FM0503

HAMBURGER PRESS

MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)
100mm	5BP4	255 x 235 x 240 (in closed position) 255 x 305 x 310 (in open position)	4.4
130mm	5BP5	270 x 235 x 240 (in closed position) 270 x 320 x 310 (in open position)	4.8
150mm	5BP6	280 x 235 x 240 (in closed position) 280 x 330 x 310 (in open position)	5

ACCESSORIES	PRODUCT CODE
100mm (4") Cellophane Discs (supplied in 1kg pack)	BP9000330
130mm (5") Cellophane Discs (supplied in 1kg pack)	BP9000331
150mm (6") Cellophane Discs (supplied in 1kg pack)	BP9000329

- Heavy duty hand operated hamburger press
- Made from highly polished satin finished anodised aluminium and stainless steel
- Available in 3 models: 100mm, 130mm and 150mm
- Container for cellophane separators
- Lever operation allows control of compression and extraction of finished patty
- Easy to clean with minimal servicing required

WARRANTY

All Metcalfe products are guaranteed against defects in material and workmanship for a period of one year from date of invoice, except where specifically noted.

The Company's obligation under this warranty is limited to repairing or replacing, without charge, any part or parts found to be defective under normal use, in accordance to the specified operations manual and capacity ratings.

On all return to factory warranty items, it is the responsibility of the purchaser to return the entire unit to the factory, in a clean condition, properly packed and labelled.

All repairs, alterations or replacement of materials or parts not authorised by Metcalfe will automatically void all warranties in their entirety.

All Metcalfe slicers (except Simple Line) are covered by a 2-year warranty (1st year parts and labour, 2nd year parts only) and full after sales service.

All Metcalfe SP mixers are covered by a 3-year warranty (1st years parts and labour, 2nd and 3rd year parts only) and full after sales service.

There is a limited 6-month warranty on the following

- Mixer attachments (beater, whisk and dough hook)
- Parts purchased or supplied for the repair of Metcalfe equipment

This warranty does not cover the following

- Failure due to neglect, abuse, careless handling or mis-use of machine
- Failure caused due to improper maintenance
- Blender clutches
- Knives and gears on can openers
- Sharpening of slicer blades
- General wear and tear

Metcalfe and its suppliers reserve the right to make changes in design and specification to any product without prior notification.

TERMS AND CONDITIONS

- These conditions of sale supersede all previous agreements.
- All invoices are to be paid in full, 30 days from the date of invoice unless otherwise agreed.
- All prices quoted or listed are exclusive of VAT and are subject to change without notification.
- The title of all goods remain vested in Metcalfe Catering Equipment Ltd and shall not pass to the buyer or the buyer's customer until all debts owed to Metcalfe, including any existing balances, are paid in full. Metcalfe reserve the right to reclaim any goods that remain unpaid under this clause.
- No goods may be returned without authorisation from Metcalfe. Any goods returned without authorisation will be refused and returned to sender.
- Any order supplied correctly will be subject to a 15% handling fee if returned within 4 weeks of purchase – goods are non-returnable after 4 weeks.
- Special orders and used goods are non-returnable.
- Prices for export orders will be quoted 'ex-works' and are available on request.
- Metcalfe will not be held responsible for any losses incurred in the unlikely event of equipment malfunction.
- All discounts offered are settlement discounts and therefore Metcalfe reserve the right to revoke all discounts in the event of late account settlement.

DELIVERY

Orders must be received by midday (11am on Friday) for despatch the same day.

ORDERS OF £250 OR LESS:

Delivery will be charged at a rate of 10% of net value on all equipment orders of £250 or less (2 day service on stock items) with a minimum charge of £10.00, up to a maximum of £25.00.

ORDERS OF MORE THAN £250:

All machines, including non-returnable packaging, are delivered carriage paid (2 day service on stock items) to destinations within the British mainland on orders of more than £250.

Carriage is charged at cost to all other destinations: Northern Ireland, Isle of Man, Isle of Wight, Scottish Isles, Scottish Highlands, Channel Islands and Eire and the following post codes
AB, IV, PA, PH, HS, KA, KW, ZE.

SPARE PARTS

Carriage is calculated at a rate of 10% of the net value of goods ordered with a minimum charge of £10.00, up to a maximum of £25.00 (2 day service on stock items).

OVERNIGHT AND SPECIFIC TIMED DELIVERY

Overnight and/or specific timed delivery of equipment or spare parts will incur a charge. This charge is dependent on service required, weight of goods and destination.

Specific timed delivery options available Monday-Saturday are: 10.30am, noon or end of working day.

Metcalfe is not responsible for any damage or loss incurred while merchandise is in the hands of the carrier. (Please inform Metcalfe of any loss or damage immediately). All consignments must be checked for damage on delivery and signed for as damaged if carrier refuses to wait. Any damaged goods must be reported to us within 24hrs of delivery.

By placing an order with Metcalfe Catering Equipment Ltd you are entering into a contract bound by the above terms and conditions.

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04/20