



The fine art of food preparation
from Metcalfe since 1928



CATALOGUE
APRIL 2018



Metcalf is celebrating 90 years of experience in the manufacture and distribution of high quality, innovative and long lasting food preparation equipment. Our entire product portfolio and that of our proprietary brands are manufactured to the highest standards for efficiency, durability and reliability. They provide a comprehensive and cost effective answer to all the preparation needs of the foodservice, food processing, supermarket, catering and licensed industries in the UK and abroad.



Ceado, manufacturers of juicers, blenders, drinks mixers and ice crushers, has been working with commitment and passion as the trustworthy partner of catering professionals to ensure constant "cool technology". Ceado is a company that enjoys a strategic position in the heart of the province of Venice and has become a national, European and international point of reference in keeping with a policy based on continual product development and expansion of offer.



Edlund Company has been manufacturing innovative, world leading, high quality small-wares and equipment for the food service and food processing industries for 90 years. From food tongs, knife racks, produce slicers and manual can openers to high speed customised can processing systems that will wash, dry, open, dump, rinse and crush almost any size can, Edlund can provide the perfect solution and deliver it almost anywhere in the world.



Designed with the high expectations of professional chefs in mind, Förje cookware is known for its robust construction and heat diffusing performance. With two grades of stainless steel encapsulating a 5mm aluminium heat diffuser, this leading edge cookware is ideal for use on all heat sources including induction.



With more than 75 years of experience and a number of important patents HALLDE is one of the world leading companies within the development and manufacture of commercial food preparation machines. Key characteristics of these innovative machines are perfect cutting results, outstanding quality, exemplary safety and well thought out ergonomic design. Located in Sweden and with more than 200 representatives in more than 80 countries, on all continents, HALLDE is proudly represented in the UK by Metcalf.



Established in 1976, the Neidhardt Engineering and Manufacturing Company (Nemco) have offered the food preparation sector one of the most complete and cost effective ranges of manually operated food preparation equipment on the market. Nemco's first product, the spiral fry cutter, was introduced to the food service market in 1981 and today Nemco manufacture over 75 products for the food service industry.



Proudly Australian made and representing 60 years of engineering excellence, Roband products provide customers with the opportunity to own and use the very best. An icon of the Australian food service industry, the Roband name is instantly associated with quality, innovation, reliability and service. The Roband product portfolio solely distributed in the UK by Metcalf includes: High speed grills, griddle toasters, the Sycloid toaster, hot water urns, heat lamps, milkshake mixers, rice cookers and warmers.

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WELCOME TO METCALFE

OUR BUSINESS

Metcalf Catering Equipment is a fourth generation family run business and was established in 1928 by the Great Grandfather of our present Managing Director and has grown to become one of the premier manufacturers and suppliers of commercial food preparation equipment in the UK.

As well as manufacturing our own industry leading range of mixers, slicers, peelers, chippers and vegetable preparation units, Metcalfe are the UK distributors for several other world renowned manufacturers including: CEADO blenders, ice crushers, juicers and mixers; EDLUND can openers, slicers, knife racks, knife sharpeners and scales; NEMCO food preparation equipment; ROBAND high speed grills, griddle toasters, the Syclod toaster; hot water urns, heat lamps, milkshake and drink mixers, rice cookers and warmers and HALLDE food preparation machines.

This specialist equipment is manufactured to the highest standards for efficiency, durability and reliability. It provides a comprehensive and cost effective answer to all the preparation needs of the foodservice, food processing, supermarket, catering and licensed industries.

YOUR ADVANTAGE

So how does buying from Metcalfe work to your advantage?

- Our experience and knowledge of the market are second to none
- The Metcalfe products have a history you can trust
- Our competitive prices mean great value for money
- We have the user-friendly approach of a family business
- We are proud of our quick response to all enquiries, orders and service calls
- Our products are available nationwide
- We are long standing suppliers to Local Authorities.



Online Catalogue and Quotation Application for the Catering Equipment Industry Professionals.



Cedabond is a UK wide Buying and Marketing Consortium of more than 100 leading catering equipment distributors. Members enjoy increased profits and business growth through being part of Cedabond.



The Catering Equipment Suppliers Association (CESA) represents over 160 companies who supply commercial catering equipment - from utensils to full kitchen schemes.



Premier buying consortium of catering equipment and supplies in the UK.



A digital platform to streamline processes for designers, dealers, and manufacturers in the design of commercial kitchens and restaurants.



FOOD PREP EQUIPMENT

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)	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

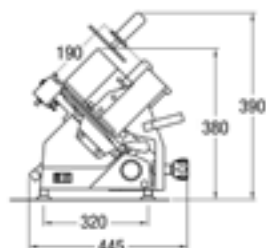
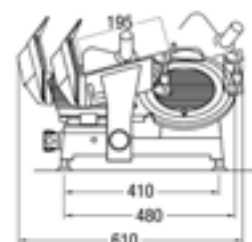


NS220

**2 YEAR
WARRANTY**



- 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

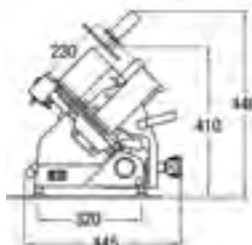
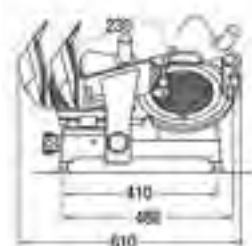


NS250

**2 YEAR
WARRANTY**

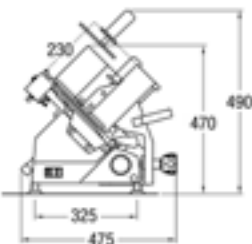
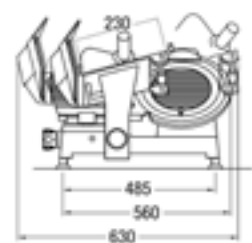


- Carriage slides on ball bearings for smooth carriage glide
- Anodised aluminium body is hygienic and durable
- Entirely detachable for easy cleaning
- CE approved



NS300

**2 YEAR
WARRANTY**



MODEL	PRODUCT CODE	BLADE SIZE (mm)	CUTTING CAPACITY (mm)	MAX SLICE THICKNESS (mm)	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



NS250HD

**2 YEAR
WARRANTY**



NS300HD

**2 YEAR
WARRANTY**

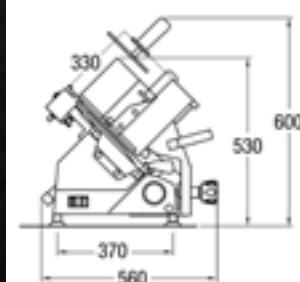
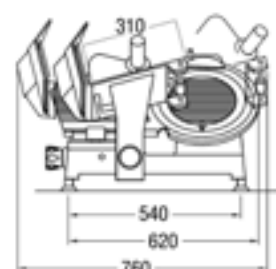
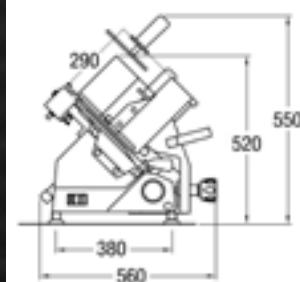
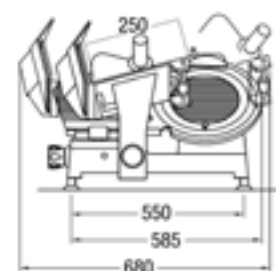
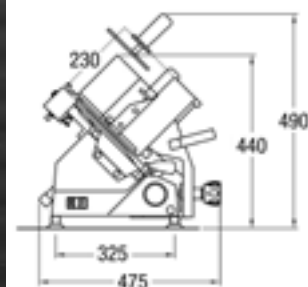
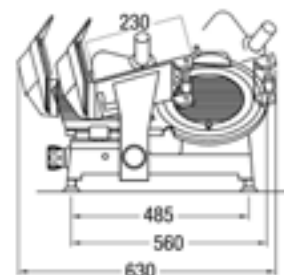


NS350HD

**2 YEAR
WARRANTY**



- 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



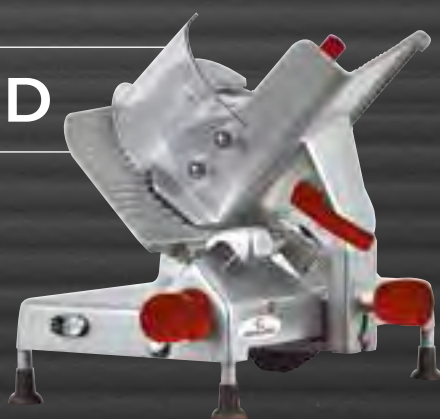
MODEL	PRODUCT CODE	BLADE SIZE (mm)	CUTTING CAPACITY (mm)	MAX SLICE THICKNESS (mm)	WEIGHT (kgs)	MOTOR (watts)
NS250HD	5S251N	250	● 175 ■ 175 x 220	12	19	180
NS300HD	5S301N	300	● 205 ■ 175 x 270	14	29	242
NS350HD	5S510N	350	● 240 ■ 200 x 270	14	36	370

EXTRA HEAVY DUTY SLICERS



NS300XHD

**2 YEAR
WARRANTY**



- Ideal machines for high volume work required in large restaurants, supermarkets, delis, butchers and central production kitchens
- 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

NS350XHD

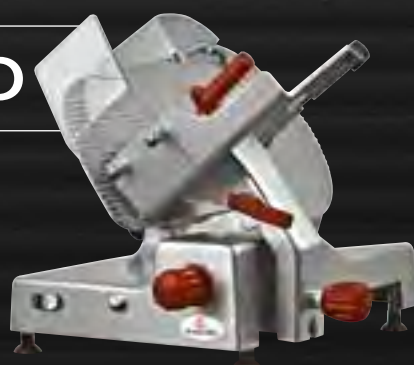
**2 YEAR
WARRANTY**



- 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

NS370XHD

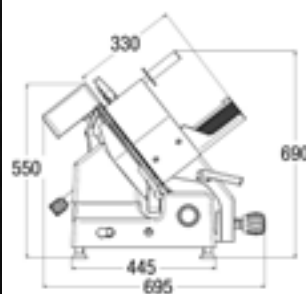
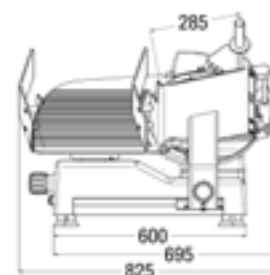
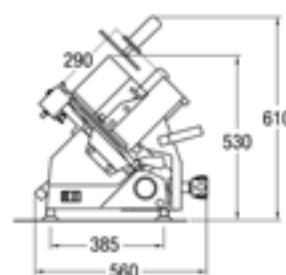
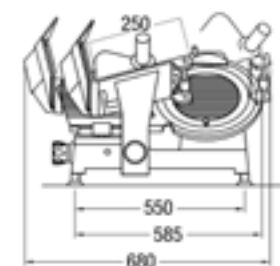
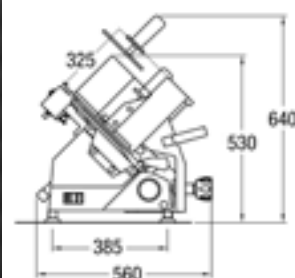
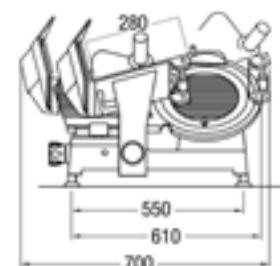
**2 YEAR
WARRANTY**



- 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

Stainless steel knife removing tool included with this slicer.

MODEL	PRODUCT CODE	BLADE SIZE (mm)	CUTTING CAPACITY (mm)	MAX SLICE THICKNESS (mm)	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

**2 YEAR
WARRANTY**

- 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



NS350A

**2 YEAR
WARRANTY**

- 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



NS350AG

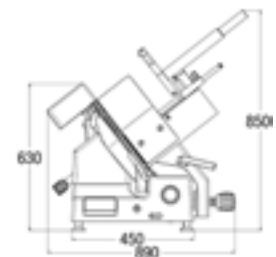
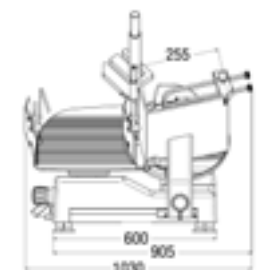
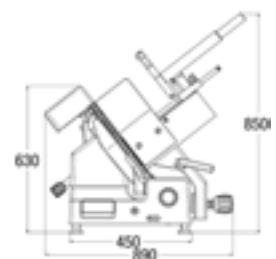
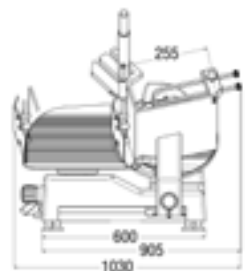
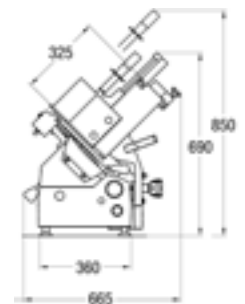
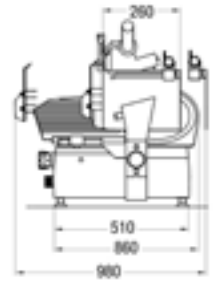
**2 YEAR
WARRANTY**

- 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



- 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

metcalfe™

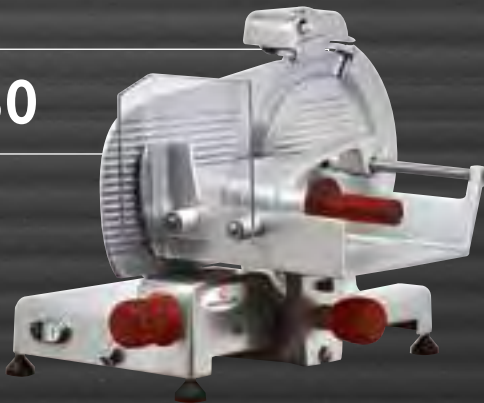


MODEL	PRODUCT CODE	BLADE SIZE (mm)	CUTTING CAPACITY (mm)	MAX SLICE THICKNESS (mm)	WEIGHT (kgs)	MOTOR (watts)
NS300A	5S514N	300	● 215 ■ 220 x 185	14	46	390
NS350A	5S515N	350	● 260 ■ 210 x 275	13	50	570
NS350AG	5S516N	350	● 260 ■ 210 x 275	13	50	570

MEDIUM DUTY VERTICAL SLICERS

NSV250

**2 YEAR
WARRANTY**



NSV300

**2 YEAR
WARRANTY**

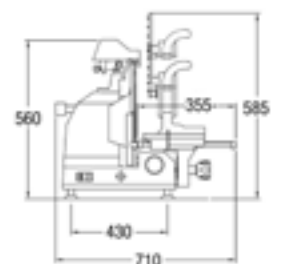
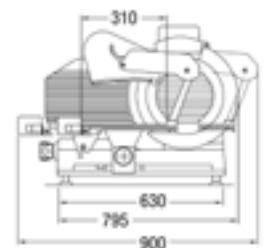
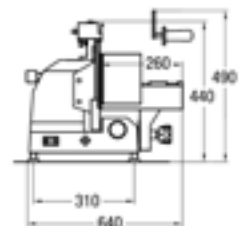
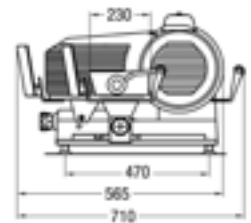
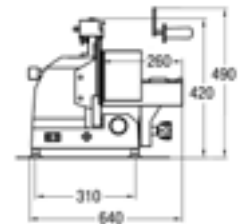
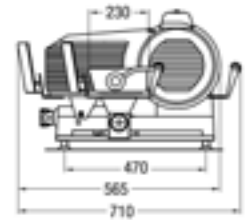


NSV350

**2 YEAR
WARRANTY**



- 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



MODEL	PRODUCT CODE	BLADE SIZE (mm)	CUTTING CAPACITY (mm)	MAX SLICE THICKNESS (mm)	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

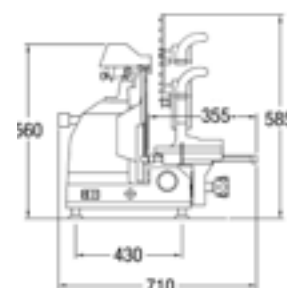
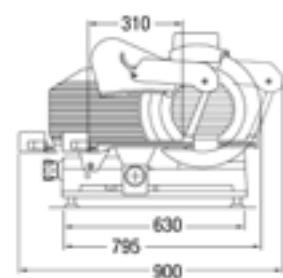
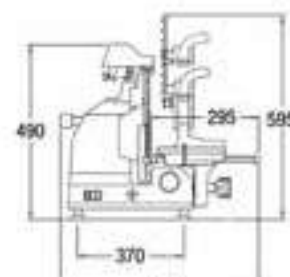
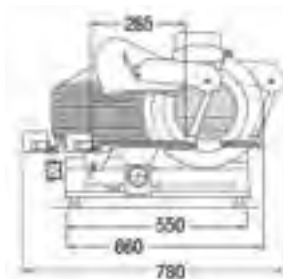
NSV300HD

2 YEAR
WARRANTY



NSV350HD

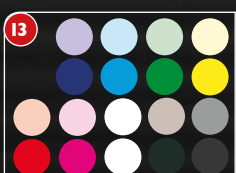
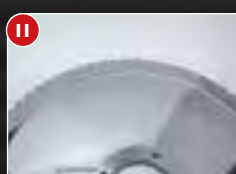
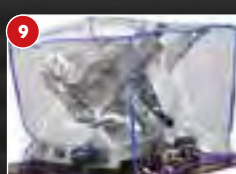
2 YEAR
WARRANTY



MODEL	PRODUCT CODE	BLADE SIZE (mm)	CUTTING CAPACITY (mm)	MAX SLICE THICKNESS (mm)	WEIGHT (kgs)	MOTOR (watts)
NSV300HD	5S520N	300	● 215 ■ 215 x 280	14	32	242
NSV350HD	5S521N	350	● 265 ■ 265 x 310	16	47	370

GRAVITY AND VERTICAL SLICER

OPTIONAL EXTRAS (EXCEPT SIMPLE LINE)



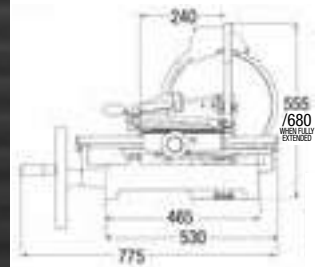
ACCESSORIES	AVAILABLE FOR
1 Tray extension device	NS220/250/300 / NS250/300/350HD / NS300/350XHD
2 Special stainless steel handgrip	All models
3 Stainless steel knife remover	All models
4 Stainless steel guard	All models except NSV300HD and NSV350HD
5 Teflon coated parts (blade cover, gauge plate, blade)	All 220 / 250 models All 300 / 330 / 350 models
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
Plastic knife remover	All models
Vegetable tube	All models

RETRO FLYWHEEL SLICERS



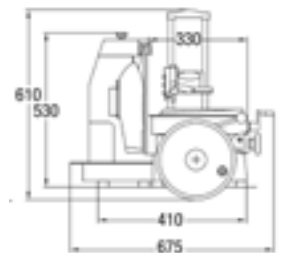
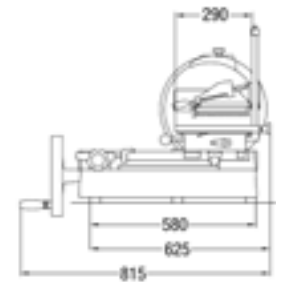
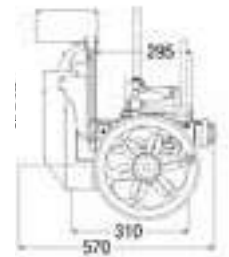
RET300

**2 YEAR
WARRANTY**



RET330

**2 YEAR
WARRANTY**

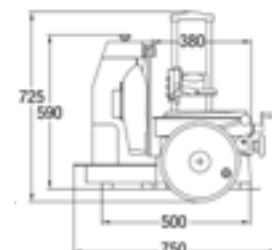
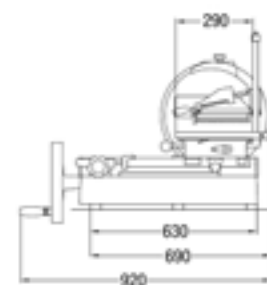


- Beautifully crafted, showpiece vertical slicers
- Manual and automatic options
- Available with retro style pedestal (sold separately)
- Featuring perfectly balanced chrome plated steel blades for perfect slicing results
- Able to produce very thin, accurate, sliced meats without discards and scraps
- 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)	WEIGHT (kgs)
RET300	5S506N	300	● 215 ■ 215 x 240	3	44.5
RET330	5S522N	330	● 225 ■ 225 x 280	3	62
RET370	5S523N	370	● 230 ■ 315 x 230	4	88
RET370A	5S524N	370	● 240 ■ 240 x 310	10	98

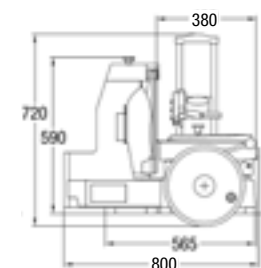
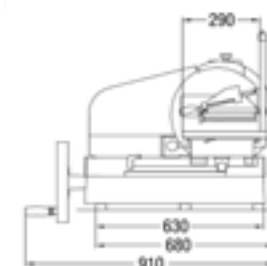
RET370

**2 YEAR
WARRANTY**



RET370A

**2 YEAR
WARRANTY**

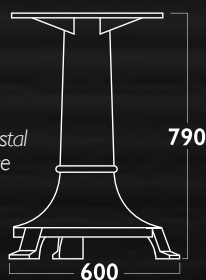


- Manual flywheel or fully automatic slicer
- Simple and intuitive control panel allows the operator to select speed of blade and carriage, slice thickness and number of slices to be cut

ACCESSORIES



Cast iron pedestal
with round base



Painting customisation

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!

WHY BUY METCALFE SP MIXERS?

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		
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		● 1 st & 2 nd
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		● 1 st 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		● 1 st 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		● 1 st 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		● 1 st 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		● 1 st 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 AR%! %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



Beater, whisk and dough hook supplied as standard



Beater



Whisk



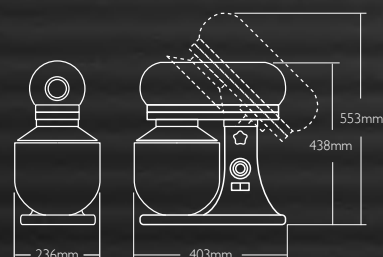
Dough hook

SM5 AND SM7

- 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



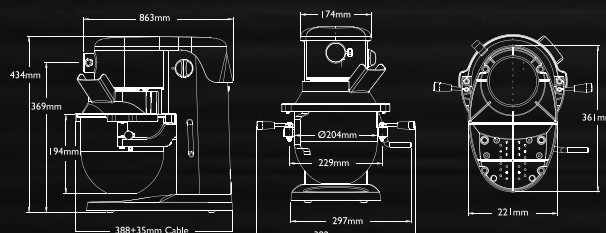
MODEL	PRODUCT CODE	BOWL SIZE (ltrs)	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR (volt)	POWER (watt)
SM-5	5M237	5	403 x 236 x 438	16	220	350
SM-7	5M238	7	403 x 236 x 438	17	220	350



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 13amp 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



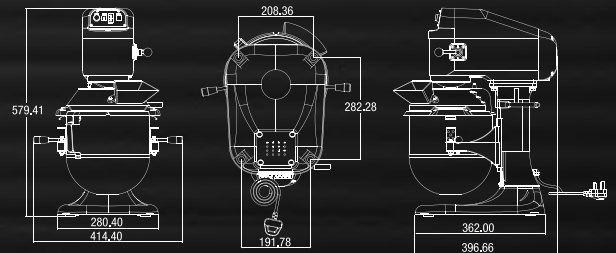
MODEL	PRODUCT CODE	BOWL SIZE (ltrs)	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR volt/watt/Hz	POWER (hp)	SPEED (rpm)
SP-50	5M242	5	384 x 330 x 452	15.25	230 / 750 / 50	1	variable : 40, 70, 90, 106, 140, 170, 190, 210, 230, and 260



SP-80

**3 YEAR
WARRANTY**

- Durable, counter top gear driven planetary mixer with a powerful 3-speed transmission
- Total bowl capacity of 8 Quarts (7.5ltr)
- 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 13amp 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 / 7.5	397 x 414 x 580	25.5	220 / 240 / 1	0.25	132 / 235 / 421

ACCESSORIES	SM-5 PRODUCT CODE	SM-7 PRODUCT CODE	SP-50 PRODUCT CODE	SP-80 PRODUCT CODE
Spare bowl	SM5/50401001	SM7/50401016	SP50B01	SP80B01
Beater	SM57/40101900	SM57/40101900	SP50B02	SP80B02
Whisk	SM57/40102800	SM57/40102800	SP50W01	SP80W01
Dough hook	SM57/40102000	SM57/40102000	SP50D01	SP80D01

SP-100 & SP-200

**3 YEAR
WARRANTY**

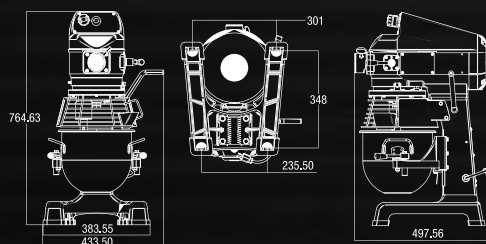
- Heavy duty bench mounted, gear driven planetary mixers with a powerful 3-speed transmission
- Total bowl capacity of 10 Quarts (9ltr) and 21 Quarts (20ltr)
- Fully CE approved with an electrically interlocked bowl guard and bowl lift
- Particularly suitable for bakeries, hotels, restaurants, canteens etc
- Easy to operate
- Supplied with bowl, beater, whisk, dough hook and attachment hub
- Supplied with a 13amp 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

OPTIONAL EXTRAS

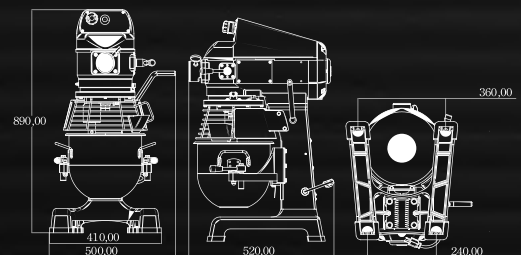
- **SP200** 10 Quart conversion parts
- A stand and mobile trolley
- VH-12 Mincer attachment, ideal for meat, fish and other foods. Supplied with a stainless steel feed pan, sausage filler, pusher and 6mm extrusion plate
- V99S Vegetable attachment has 8 plates to grate or shred all types of vegetables and fruit
 - **Grating:** 2mm, 3mm, 4mm, 7mm and 12mm
 - **Slicing:** 2mm, 3mm and 8mm
- Covered by Metcalfe 3 year warranty (1st year parts and labour; 2nd and 3rd years parts only) and full after sales service



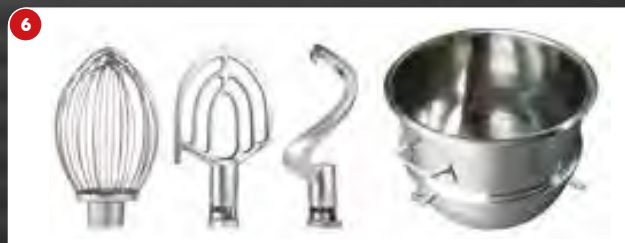
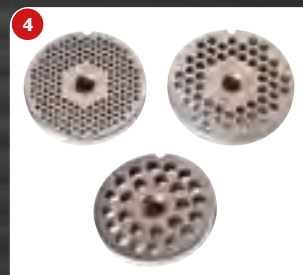
SP100



SP200



MODEL	PRODUCT CODE	BOWL SIZE (qts/ltrs)	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR volt/phase	POWER (hp)	SPEED (RPM)
SP-100	5M221	10 / 9	498 x 434 x 765	78	220 / 240 / 1	0.33	106.196.358
SP-200	5M217	21 / 20	520 x 500 x 890	92	220 / 240 / 1	0.75	106.196.358



1. Veg prep attachment
2. Veg prep attachment cutting blades x8
3. VHI 2 mincer attachment
4. Mincer extrusion plates 2mm, 6mm, 8mm (shown)
5. Beater, whisk, dough hook, pastry knife (SP200 only)
(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)	WEIGHT (kgs)
Veg prep attachment (V99S) supplied with 8 cutting blades	SPV01	N/A	N/A
Mincer Attachment (VHI-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
Mincer 10mm extrusion plate	SPM05	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
Pastry knife	N/A	SPPK01
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** - 31 Quarts (30ltr) bowl trolley available at extra cost
- **40HI** - 42 Quarts (40ltr) bowl trolley available at extra cost
- **60HI** - 63 Quarts (60ltr) bowl trolley supplied as standard
- **80HI** - 84 Quarts (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

OPTIONAL EXTRAS

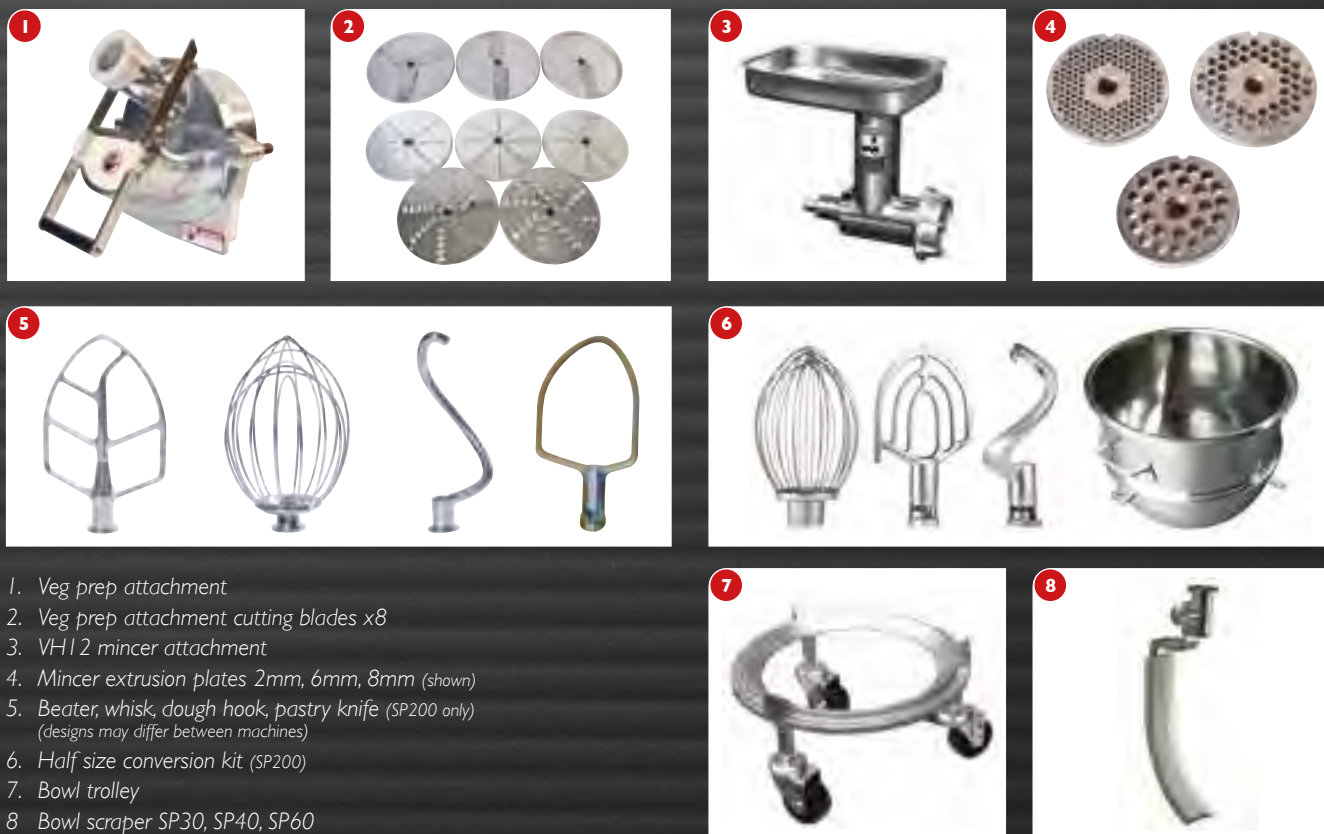
- **30HI** - 20 Quart conversion parts are available at extra cost
- **40HI** - 20 Quart conversion parts are available at extra cost
- **60HI** - 30 Quart conversion parts are available at extra cost
- **VH-12** Mincer attachment, ideal for meat, fish and other foods. Supplied with a stainless steel feed pan, sausage filler, pusher and 6mm extrusion plate
- **V99S** 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
- 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



SP-30HI



SP-80HI



1. Veg prep attachment
2. Veg prep attachment cutting blades x8
3. VHI2 mincer attachment
4. Mincer extrusion plates 2mm, 6mm, 8mm (shown)
5. Beater, whisk, dough hook, pastry knife (SP200 only)
(designs may differ between machines)
6. Half size conversion kit (SP200)
7. Bowl trolley
8. Bowl scraper SP30, SP40, SP60

MODEL	PRODUCT CODE	BOWL SIZE (qts/ltrs)	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR volt/phase	POWER (hp)	SPEED (RPM)
SP-30HI 1 PH	5M223	31 / 30	665 x 568 x 1156	195	220 / 240 / 1	1	99.176.320
SP-30HI 3 PH	5M234	31 / 30	665 x 568 x 1156	195	380 / 415 / 3	1	99.176.320
SP-40HI 1 PH	5M220	42 / 40	720 x 630 x 1300	260	220 / 240 / 1	1.5	99.176.320
SP-40HI 3 PH	5M231	42 / 40	720 x 630 x 1300	260	380 / 415 / 3	1.5	99.176.320
SP-60HI 1 PH	5M230	63 / 60	720 x 630 x 1300	285	220 / 240 / 1	3	99.176.320
SP-60HI 3 PH	5M227	63 / 60	720 x 630 x 1300	285	380 / 415 / 3	3	99.176.320
SP-80HI 3 PH	5M240	84 / 80	1050 x 770 x 1520	400	380 / 415 / 3	3	69.121.204.356

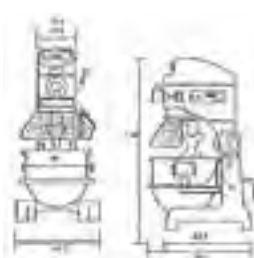
ACCESSORIES	SP-30HI PRODUCT CODE	SP-40HI PRODUCT CODE	SP-60HI PRODUCT CODE	SP-80HI PRODUCT CODE
Spare bowl	SP30B1	SP40B01	SP60B03	SP80HIB01
Beater	SP30B02	SP40B04	SP60B01	SP80HIB02
Whisk	SP30W1	SP40W02	SP60W01	SP80HIW01
Dough hook	SP30D1	SP40D01	SP60D01	SP80HID01
Bowl scraper	SP30SCRP	SP40S04	SP60SCRP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

ATTACHMENTS	PRODUCT CODE	DIMENSIONS D x W x H (mm)	weight (kgs)
Veg prep attachment (V995) 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
Mincer 10mm extrusion plate	SPM05	N/A	N/A

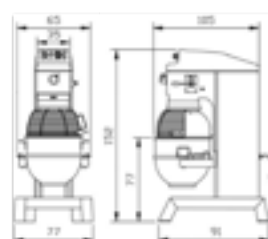
SP 30HI



SP 40HI and 60HI



SP 80HI



WHY BUY METCALFE PEELERS?



Q 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

101b - BENCH MOUNTED PEELER



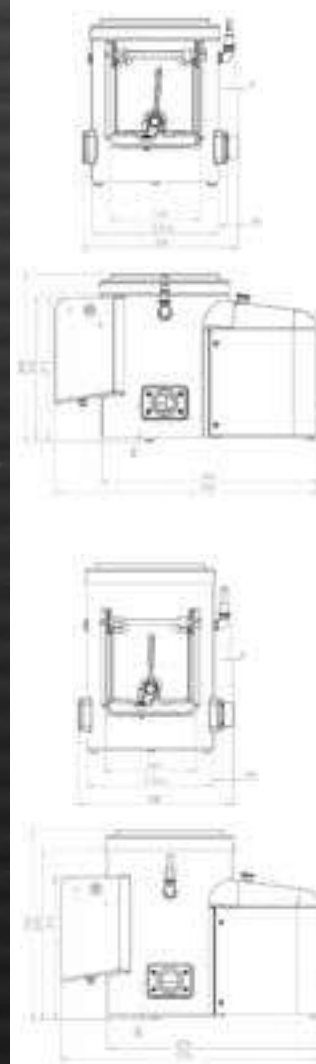
151b - BENCH MOUNTED PEELER



- 101b (4.5kg) and 151b (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

OPTIONAL EXTRAS

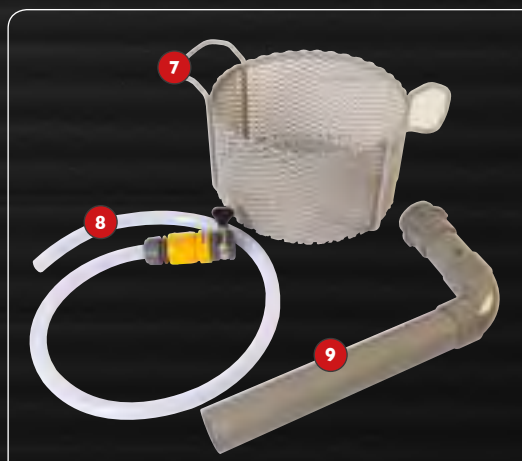
- Guarded discharge chute protects the operator by allowing the door to the chamber to be opened which stops hand access through the door aperture whilst the machine is working
- Waste disposal adaptor. Waste pipe can be connected direct to the drain. Gives an additional water supply to the waste outlet 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



All dimensions for machines without guarded discharge chute are shown, but guard will protrude from end of chute by 12.6cm (5")

MODEL	PRODUCT CODE	FINISH	CAPACITY (kgs)	DIMENSIONS D x W x H (mm)	USAGE	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

14lb - LOW PEDESTAL PEELER



28lb - HIGH PEDESTAL PEELER

Sink height. Shown with guarded discharge chute and waste disposal adaptor.



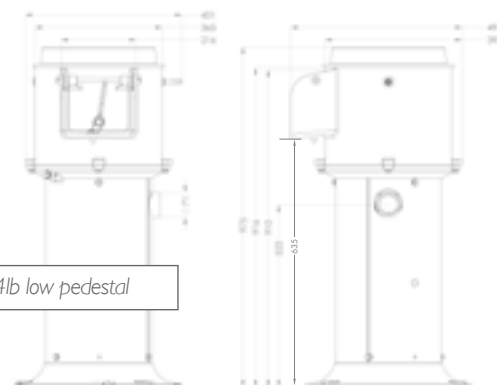
MODEL	PHASE	PRODUCT CODE	CAPACITY (KGS)	DIMENSIONS D x W x H (mm)	USAGE	WEIGHT (kgs)	MOTOR (hp)
14lb low pedestal peeler	1	5P145	6.3	491 x 476 x 975	heavy duty	60	0.5
14lb low pedestal peeler	3	5P146	6.3	491 x 476 x 975	heavy duty	60	0.5
14lb high pedestal peeler (sink height)	1	5P147	6.3	491 x 476 x 1204	heavy duty	64	0.5
14lb high pedestal peeler (sink height)	3	5P148	6.3	491 x 476 x 1204	heavy duty	64	0.5
28lb low pedestal peeler	1	5P285	12.6	573 x 533 x 1018	heavy duty	67	0.5
28lb low pedestal peeler	3	5P286	12.6	573 x 533 x 1018	heavy duty	67	0.5
28lb high pedestal peeler (sink height)	1	5P287	12.6	573 x 533 x 1247	heavy duty	71	0.5
28lb high pedestal peeler (sink height)	3	5P288	12.6	573 x 533 x 1247	heavy duty	71	0.5



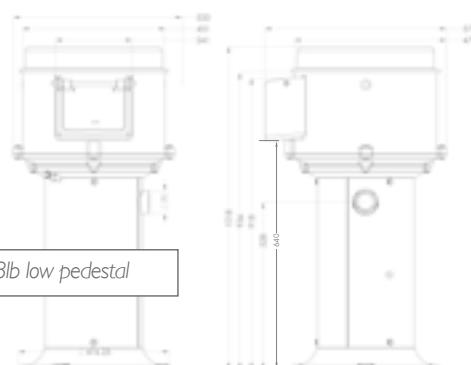
- Powerful direct gear drive motors. The 14lb (6.3kg) and the 28lb (12.6kg) models have 0.5hp geared units
- Low or high (sink height) pedestal models available
- Designed to enable the user to operate, clean and maintain with the minimum of effort
- Motor and gearbox units are housed inside the pedestal 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 13amp 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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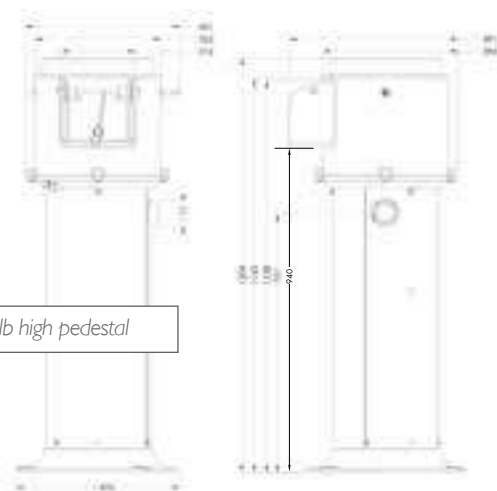
14lb low pedestal



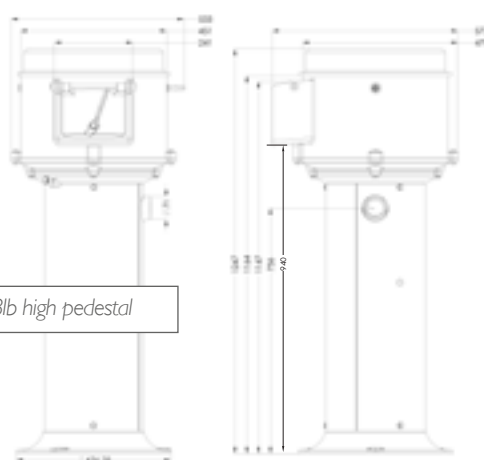
28lb low pedestal



14lb high pedestal



28lb high pedestal

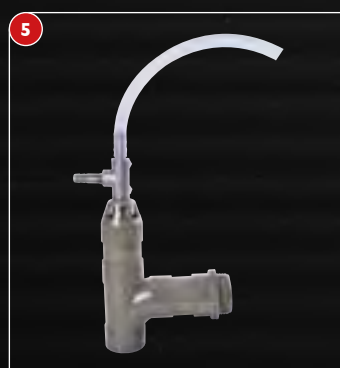
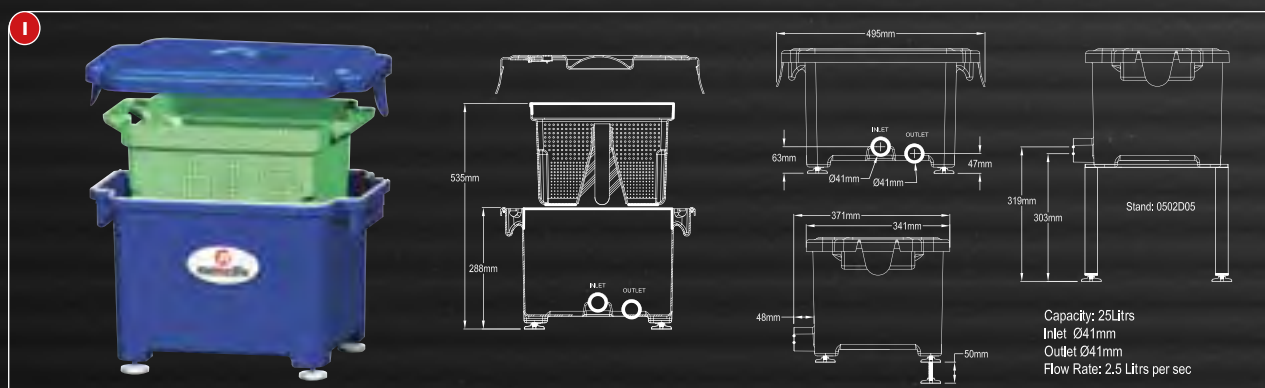


High pedestal measurements are for sinks 915mm (36") high - other heights can be supplied to order.

Dimensions for machines with guarded discharge chute are as diagram on the left, but guard extends beyond end of chute by 100mm (4").

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)".



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

56SS - HEAVY DUTY STAINLESS STEEL PEDESTAL PEELER

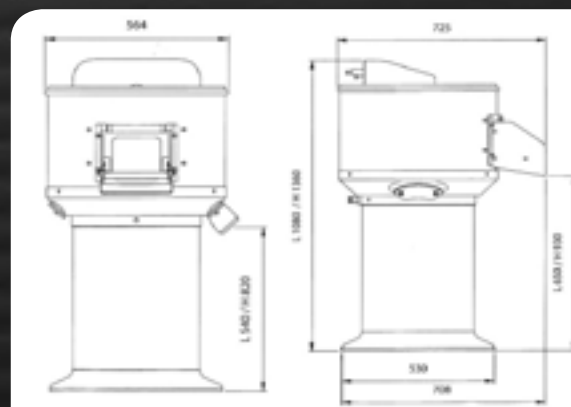
The extremely efficient and robust 56SS Peeler is designed for regular high volume use and enables up to 300kgs of potatoes to be prepared every hour. It is available in a choice of pedestal heights and with the option of an integrated filter basket.

- **Easy to load and operate.** Featuring a large hopper opening with a robust lip, and simple to use wall mounted controls. To ensure operator safety the control unit also prevents automatic restart in the event of the power being cut
- **Quiet operation.** The motor and water inlet both run exceptionally quietly, minimising the impact on the working environment
- **Efficient.** The 56SS is incredibly energy efficient, combined with faster peeling results in significant cost savings. The 2hp motor ensures that performance and reliability are maximised
- **Quick and simple cleaning.** Hygienic brushed stainless steel finish. Water and waste drain away efficiently from the smooth cylinder base of the machines with the help of large paddles under the peeler plate, which are easy to remove and clean
- Its solid cast aluminium peeler plate, stainless steel chute and hopper, and tough door mechanism combine to offer a long maintenance-free service life



ELECTRICAL CONNECTION

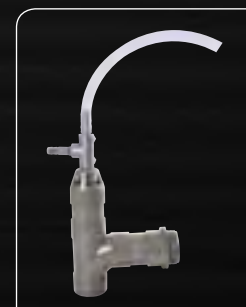
- Single phase machines come supplied with a 3-pin plug. The socket used should be away from any splash area and be accessible with the peeler installed. A dedicated supply to the socket is recommended and it should be protected by a C or D class circuit breaker rated at 16amps
- 3 Phase machines should be connected to a 16amp isolator providing at least 3mm separation in all poles. The isolator should be fused at 10amp. The supply to the machine must also be protected by a 30ma RCD (residual circuit breaker)
- Marine voltages available, prices on request



MODEL	PHASE	PRODUCT CODE	CAPACITY (kgs/lbs)	OUTPUT (kgs) per hour	DIMENSIONS D x W x H (mm)	WEIGHT (kgs)	MOTOR (hp)	VOLTAGE
56SSL - Low pedestal	1	5P566	25 / 56	300	725 x 564 x 1080	188	2	230 / 240
56SSL - Low pedestal	3	5P568	25 / 56	300	725 x 564 x 1080	188	2	380 / 415
56SSH - High pedestal	1	5P563	25 / 56	300	725 x 564 x 1360	188	2	230 / 240
56SSH - High pedestal	3	5P564	25 / 56	300	725 x 564 x 1360	188	2	380 / 415

ACCESSORIES

As designers and patent holders of the guarded discharge chute we are pleased to confirm that our innovation is in full compliance with the requirements of the Health and Safety at Work Act, 1974. The guard protects the operator by allowing the door to the chamber to be opened which simultaneously stops hand access through the door aperture whilst the machine is working. Available for all Metcalfe Peelers.



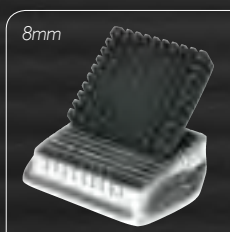
ACCESSORIES	PRODUCT CODE	ACCESSORIES	PRODUCT CODE
Guarded discharge chute	9P80	Waste disposal adaptor	9P79

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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
- Stainless steel knives are easily replaceable
- 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)	WEIGHT (kgs)
Detachable block chipper 8mm ($\frac{5}{16}$ "	5HC05	320 x 140 x 610	15.5
Detachable block chipper 10mm ($\frac{3}{8}$ "	5HC03	320 x 140 x 610	15.5
Detachable block chipper 12.5mm ($\frac{1}{2}$ "	5HC02	320 x 140 x 610	15.5
Detachable block chipper 14mm ($\frac{9}{16}$ "	5HC06	320 x 140 x 610	15.5
HPC wedger	5HC09	320 x 140 x 610	15.5
Bench mounting stand	5HC07	440 x 370 x 250	3
Floor mounting stand	5HC04	490 x 560 x 820	6

ACCESSORIES	PRODUCT CODE
Set of block, knives and frame, available for 8mm ($\frac{5}{16}$ "	9HC21
Set of block, knives and frame, available for 10mm ($\frac{3}{8}$ "	9HC22
Set of block, knives and frame, available for 12.5mm ($\frac{1}{2}$ "	9HC23
Set of block, knives and frame, available for 14mm ($\frac{9}{16}$ "	9HC24
Set of block, knives and frame - 8 piece wedger	9HC18

ACCESSORIES

STANDS

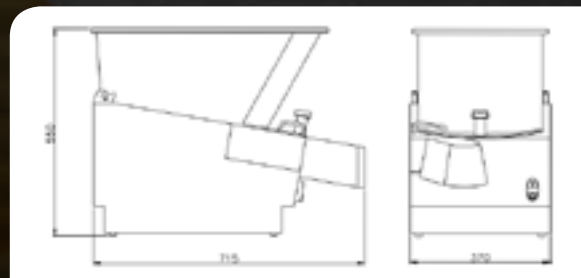
- Illustrated opposite are our bench mounting stand and floor mounting stand
- The bench mounting stand eliminates the need to drill holes in the work surface in order to mount the chipper
- The tubular steel floor mounting stand is designed to give the machine the correct operating height and has adequate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



 Proudly made in the UK

EC 12 - ELECTRICALLY OPERATED HIGH VOLUME CHIPPER

- Production capacity of up to 25kgs of chips per minute, with minimum waste
- Hopper load of 12kgs
- Interchangeable knife assembly offers a choice of four chip sizes: 12 x 12mm, 14 x 14mm, 14 x 17mm and 17 x 21mm
- If you require an additional cutting configuration please order an additional blade assembly/complete knife block
- Rust proof stainless steel construction allows easy maintenance, cleaning and high standards of hygiene
- No tooling required to dismantle machine or change blades
- Fully interlocked and safeguarded with no-volt release to prevent automatic restart in the event of an interruption in power supply
- Powerful 0.25hp (0.18kw) belt drive motor



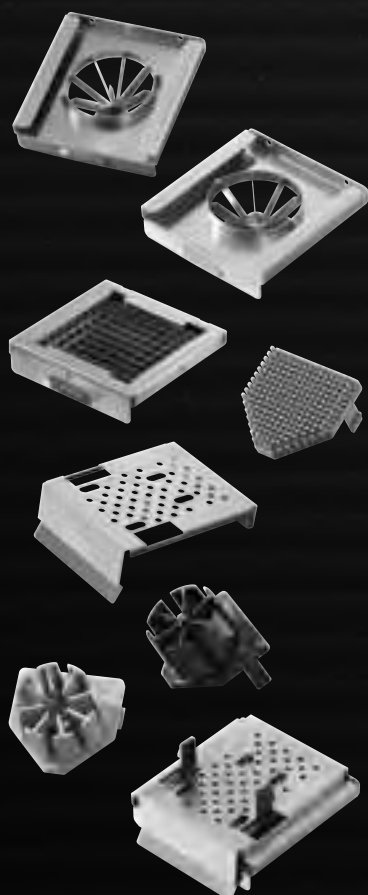
MODEL	PRODUCT CODE	OVERALL DIMENSIONS D x W x H (mm)	OUTPUT (kgs) per minute	WEIGHT (kgs)	MOTOR (hp/kw)
EC 12 – 12 x 12mm	5EC13	715 x 370 x 550	25	46	0.25, 0.18, single phase
EC 12 – 14 x 14mm	5EC14	715 x 370 x 550	25	46	0.25, 0.18, single phase
EC 12 – 14 x 17mm	5EC17	715 x 370 x 550	25	46	0.25, 0.18, single phase
EC 12 – 17 x 21mm	5EC21	715 x 370 x 550	25	46	0.25, 0.18, single phase

ACCESSORIES	PRODUCT CODE	ACCESSORIES	PRODUCT CODE
Blade assembly / complete knife block (12 x 12mm)	9EC12K02	Blade Pack 12 x 12mm	EC12K
Blade assembly / complete knife block (14 x 14mm)	9EC12K04	Blade Pack 14 x 14mm	EC12K14
Blade assembly / complete knife block (14 x 17mm)	9EC12K01	Blade Pack 14 x 17mm	EC12K1417
Blade assembly / complete knife block (17 x 21mm)	9EC12K05	Blade Pack 17 x 21mm	EC12K1721
Stainless steel stand 600mm high (Lifts discharge height to 795mm)	5EC12S		



TITAN MAX-CUT™

- All-in-one stainless steel dicer; wedger; corer and chip cutter
- Multiple cutting options; 6.5mm (¼"), 9.5mm (⅜") or 13mm (½") dice or chips
- Cuts 6 or 8 section wedges of potatoes, tomatoes, lemons, limes, etc and cores apples
- Cuts up to 16cm long potatoes into chips
- Extra blade cartridge storage compartment built into unit
- Quick change pusher and all stainless steel blade assemblies with protective wash guards feature the largest cutting surface available
- All stainless steel construction
- Quick disconnect unit mounts on wall bracket or table base
- Dishwasher safe
- Patent pending
- NSF Certified
- Additional blade sets and pushers can be purchased separately for additional cutting options



MODEL	PRODUCT CODE	DESCRIPTION	DIMENSIONS D x W x H (mm)	WEIGHT (kgs)
FDWW-014	729100	Titan wall mount dicer 6.5mm (¼")	380 x 240 x 760	17.3
FDW-014	729110	Titan table mount dicer 6.5mm (¼")	610 x 240 x 760	15.8
FDWW-038	729200	Titan wall mount dicer 9.5mm (⅜")	380 x 240 x 760	17.3
FDW-038	729210	Titan table mount dicer 9.5mm (⅜")	610 x 240 x 760	15.8
FDWW-012	729300	Titan wall mount dicer 13mm (½")	380 x 240 x 760	17.3
FDW-012	729310	Titan table mount dicer 13mm (½")	610 x 240 x 760	15.8
FDW	729400	Titan max-cut unit no options		15.8



ACCESSORIES	PRODUCT CODE	ACCESSORIES	PRODUCT CODE
Table base with suction cup feet	7B727	6 slice wedger blade set with wash guard	7AS039
Wall mount bracket	7B725	6 slice wedger pusher	7WI006
6.5mm (¼") dicer blade set with wash guard	7AS035	8 slice wedger blade set with wash guard	7AS040
6.5mm (¼") and 13mm (½") dicer/FF pusher	7PI142	8 slice wedger pusher	7WI048
13mm (½") dicer blade set with wash guard	7AS037	6 slice coring blade set with wash guard	7AS045
9.5mm (⅜") dicer blade set with wash guard	7AS036	8 slice coring blade set with wash guard	7AS046
9.5mm (⅜") dicer/FF pusher	7PI380		

View online demonstration at:
metcalfecatering.com

SPIRAL FRY CUTTER

- Spiral Fry lets you turn potatoes into uniquely appetising, fresh, thin spiral fries that serve up big profits for you
- Simply load a potato and turn the easy-action drive screw
- No peeling required
- Easily releases and retracts for fast reloading
- Preset drive depth protects blades from contact with metal parts
- Heavy-duty construction adds durability and long life
- Mounts securely on any flat surface for left or right-handed operation
- Removes easily for quick cleanup – just loosen the mounting nut, slide out and rinse
- The Ribbon Fry Cutter makes a great side for sandwiches
- Just change the front plate assembly to make ribbon fries



MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	WEIGHT (kgs)
Spiral Fry Potato Cutter	NEM55050AN	558 x 139 x 228	1.8
Ribbon Fry Potato Cutter	NEM55050AN-R	558 x 139 x 228	1.8

ACCESSORIES	PRODUCT CODE
Replacement separating blade for Spiral Fry	NEM55002
Replacement shearing blade for Spiral Fry	NEM55003
Front plate assembly for Spiral Fry	NEM55017
Replacement shearing blade for Ribbon Fry	NEM55492
Front plate assembly for Ribbon Fry	NEM55876



EASY FRYKUTTER

- Cuts potatoes for french fries and cuts carrot and celery sticks
- Chops onions, peppers, carrots and tomatoes
- Wedge tomatoes for salads and potatoes for steak fries using the wedger kit
- Great for wedging fruits too
- Exclusive short throw handle and superior engineering improves leverage for smooth, easy cutting or wedging in just one stroke
- Works with natural body motion to eliminate awkward stretching and reduce operator fatigue
- Heavy duty
- Slide-in, slide-out wall bracket fits the same mounting holes as most other machines
- Available in the following configurations: ¼" (6 x 6mm), ⅜" (10 x 10mm), ½" (13 x 13mm), 4 section wedge, 6 section wedge or 8 section wedge
- If you require an additional cutting configuration please order an extra blade/holder assembly and corresponding push block



MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	WEIGHT (kgs)
Easy FryKutter - ¼" (6mm) cut	NEM55450-1	254 x 228 x 508	5
Easy FryKutter - ⅜" (10mm) cut	NEM55450-2	254 x 228 x 508	5
Easy FryKutter - ½" (13mm) cut	NEM55450-3	254 x 228 x 508	5
Easy FryKutter - 4 section wedge	NEM55450-4	254 x 228 x 508	5
Easy FryKutter - 6 section wedge	NEM55450-6	254 x 228 x 508	5
Easy FryKutter - 8 section wedge	NEM55450-8	254 x 228 x 508	5

ACCESSORIES	PRODUCT CODE	ACCESSORIES	PRODUCT CODE
¼" (6 x 6mm) blade/holder assembly	NEM55424-1	½" (13 x 13mm) set of 10 replacement blades	NEM436-3
¼" (6 x 6mm) push block	NEM55417	4 section wedger kit	NEM55727-4
¼" (6 x 6mm) set of 22 replacement blades	NEM436-1	4 section wedge replacement blades	NEM428-4
⅜" (10 x 10mm) blade/holder assembly	NEM55424-2	6 section wedger kit	NEM55727-6
⅜" (10 x 10mm) push block	NEM55418	6 section wedge replacement blades	NEM428-6
⅜" (10 x 10mm) set of 16 replacement blades	NEM436-2	8 section wedger kit	NEM55727-8
½" (13 x 13mm) blade holder/assembly	NEM55424-3	8 section wedge replacement blades	NEM428-8
½" (13 x 13mm) push block	NEM55417	Wall bracket	NEM55641



MONSTER FRYKUTTER

Even the biggest potatoes fear the Monster! The Monster FryKutter is the first potato-cutting tool capable of taking on the most massive potatoes and delivering a big $\frac{1}{4}$ ", $\frac{3}{8}$ " or $\frac{1}{2}$ " square cut product.

The special blade-assembly design minimizes operator fatigue and maximizes productivity.

SUGGESTED USES

Improve the yield from your vegetables and maximize profit potential on your orders for French fries or steak fries with this beast. It's also useful for cutting other large, firm vegetables, including colossal onions, celery, bell peppers and more.

- Consistent cut size for portion control
- 4 $\frac{1}{4}$ -inch square cutting area
- Specifically designed for 70 count extra large potatoes

MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	WEIGHT (kgs)
Monster FryKutter - $\frac{1}{4}$ " (6mm) sq. cut	NEM56450A-1	254 x 228 x 508	5
Monster FryKutter - $\frac{3}{8}$ " (10mm) sq. cut	NEM56450A-2	254 x 228 x 508	5
Monster FryKutter - $\frac{1}{2}$ " (13mm) sq. cut	NEM56450A-3	254 x 228 x 508	5

ACCESSORIES	PRODUCT CODE	ACCESSORIES	PRODUCT CODE
$\frac{1}{4}$ " (6mm) blade/holder assembly sq. cut	NEM56424A-1MK	$\frac{1}{2}$ " (13 x 13mm) push block	NEM56417
$\frac{3}{8}$ " (10mm) blade/holder assembly sq. cut	NEM56424A-2MK	$\frac{1}{4}$ " (6mm) replacement blade sq. cut	NEM536-1
$\frac{1}{2}$ " (13mm) blade/holder assembly sq. cut	NEM56424A-3MK	$\frac{3}{8}$ " (10mm) replacement blade sq. cut	NEM536-2
$\frac{1}{4}$ " (6 x 6mm) push block	NEM56417	$\frac{1}{2}$ " (13mm) replacement blade sq. cut	NEM536-3
$\frac{3}{8}$ " (10 x 10mm) push block	NEM56418		





350 SERIES ELECTRIC SLICER

- Electric tomato slicer that also slices soft fruits and vegetables
- NSF Certified
- Clean-cut uniform slices every time, even with overripe, soft tomatoes
- High speed reciprocating stainless steel serrated blades cut cleanly with minimum pressure
- Comes complete with 2 blade assemblies with stainless steel wash guards for safe cleaning of blade assembly
- Easy to clean stainless steel construction
- Additional blade and pusher inserts can be purchased separately for greater flexibility



View online demonstration at:
metcalfecatering.com

350XL SERIES ELECTRIC SLICER

- XL series designed to handle larger items and more of them
- The opening blade assembly and pusher are 38mm (1½") longer making them perfect for slicing cooked chicken breasts for fajitas, Caesar salads or larger beefsteak tomatoes
- NSF Certified



MODEL	PRODUCT CODE	DESCRIPTION	DIMENSIONS D x W x H (mm)	PACKED WEIGHT (kgs)
356	735001	Electric food slicer (230v) - 5mm ($\frac{3}{16}$ ") blade assembly	432 x 292 x 318	11.3
354	735301	Electric food slicer (230v) - 6.5mm ($\frac{1}{4}$ ") blade assembly	432 x 292 x 318	11.3
358	735501	Electric food slicer (230v) - 9.5mm ($\frac{3}{8}$ ") blade assembly	432 x 292 x 318	11.3
356XL	735701	Electric food slicer (230v) - 5mm ($\frac{3}{16}$ ") blade assembly	432 x 292 x 318	12.2
354XL	735801	Electric food slicer (230v) - 6.5mm ($\frac{1}{4}$ ") blade assembly	432 x 292 x 318	12.2
358XL	735901	Electric food slicer (230v) - 9.5mm ($\frac{3}{8}$ ") blade assembly	432 x 292 x 318	12.2

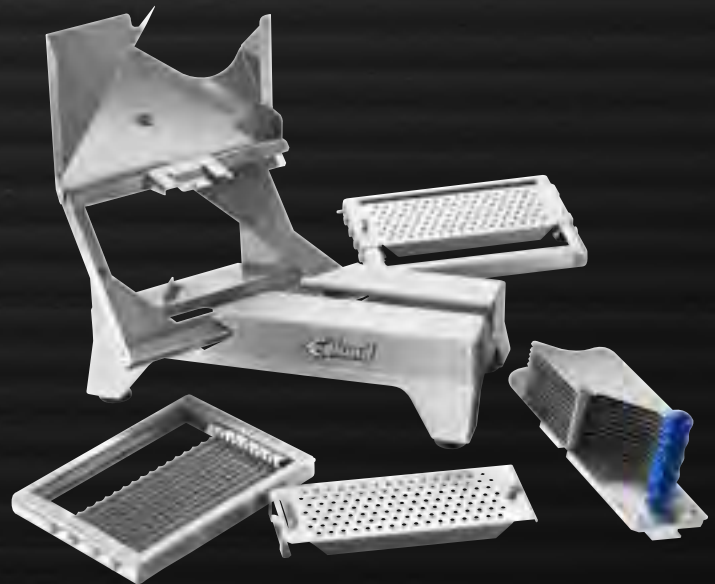
ACCESSORIES	PRODUCT CODE	XL SERIES PRODUCT CODE
Blade assembly with wash guard 5mm ($\frac{3}{16}$ ") slice (16)	7A553	7A553L
Blade assembly with wash guard 6.5mm ($\frac{1}{4}$ ") slice (12)	7A554	7A554L
Blade assembly with wash guard 9.5mm ($\frac{3}{8}$ ") slice (8)	7A567	7A567L
Pusher assembly with plastic inserts 5mm ($\frac{3}{16}$ ") slice	7A1500 7P1368	7A1525 7P136L
Pusher assembly with plastic inserts 6.5mm ($\frac{1}{4}$ ") slice	7A1500 7P1014	7A1525 7P142L
Pusher assembly with plastic inserts 9.5mm ($\frac{3}{8}$ ") slice	7A1500 7P1368	7A1525 7P136L

LASER TOMATO SLICER



Our patent pending slicer is NSF Certified, all stainless steel, and fits in a standard dish rack for thorough dishwasher safe cleaning. Plus, our exclusive staggered blade cartridge ensures a perfectly sliced tomato every time, and our heavy duty suction cup feet keep the slicer in place no matter where you want to use it.

- Exclusive patent pending design
- NSF Certified
- All stainless steel construction
- Dishwasher safe
- Exclusive staggered blade slicing system
- S/S blade cartridge removes easily without tools
- S/S wash guard protects operator from contact with sharp blades
- Entire unit fits in standard dish rack
- Heavy duty suction cup feet keep unit in place



View online demonstration at:
metcalfecatering.com

MODEL	PRODUCT CODE	DESCRIPTION	DIMENSIONS D x W x H (mm)	PACKED WEIGHT (kgs)
ETL-316	730700	Slicer with 5mm $\frac{3}{16}$ " blades	477 x 305 x 292	9
ETL-140	730800	Slicer with 6.5mm $\frac{1}{4}$ " blades	477 x 305 x 292	9
ETL-380	730900	Slicer with 9.5mm $\frac{3}{8}$ " blades	477 x 305 x 292	9

ACCESSORIES	PRODUCT CODE
Blade assembly cartridge 5mm ($\frac{3}{16}$ ")	7AS018
Pusher assembly 5mm ($\frac{3}{16}$ ")	7AS031
Blade assembly cartridge 6.5mm ($\frac{1}{4}$ ")	7AS017
Pusher assembly 6.5mm ($\frac{1}{4}$ ")	7AS032
Blade assembly cartridge 9.5mm ($\frac{3}{8}$ ")	7AS019
Pusher assembly 9.5mm ($\frac{3}{8}$ ")	7AS033



ARC & ARC XL SLICERS

- Exclusive Patent Pending Design
- NSF Certified
- All stainless steel construction
- Dishwasher safe (Fits in Flight type dishwasher)
- Instantly convert between $\frac{3}{16}$ ", $\frac{1}{4}$ " and $\frac{3}{8}$ " sizes by changing pusher and blade assemblies
- Unique quick change pusher and blade assemblies
- Snap-in S/S Blade cartridge removes easily without tools
- Cartridge wash guard protects operator from cuts
- Ergonomic two handed design for easier slicing
- Front load design accepts $\frac{1}{2}$ and full pans up to 4" high
- Unique pusher/hopper allows safe and perfect positioning of the product to be sliced, as well as for loading smaller soft products like strawberries for faster bulk slicing
- The XL Series can slice big beefsteak tomatoes and colossal onions that are just too big or too hard to slice in other machines



View online demonstration at:
metcalfecatering.com

Stainless Steel pusher assembly and blade cartridge are easily removed without tools and the stainless wash guard protects the operator from the sharp blades during cleaning or replacement. Unique quick change pusher/hopper design keeps fingers completely away from blades and hold product in perfect slicing position.

The ARC! can quickly convert to three different sizes.

MODEL	PRODUCT CODE	DESCRIPTION	DIMENSIONS D x W x H (mm)	PACKED WEIGHT (kgs)
ARC-136	730100	Slicer with 5mm ($\frac{3}{16}$ ") blades	450 x 230 x 654	14.5
ARC-125	730200	Slicer with 6.5mm ($\frac{1}{4}$ ") blades	450 x 230 x 654	14.5
ARC-138	730300	Slicer with 9.5mm ($\frac{3}{8}$ ") blades	450 x 230 x 654	14.5
ARC XL-136	730400	XL Slicer with 5mm ($\frac{3}{16}$ ") blades	450 x 230 x 729	20
ARC XL-125	730500	XL Slicer with 6.5mm ($\frac{1}{4}$ ") blades	450 x 230 x 729	20
ARC XL-138	730600	XL Slicer with 9.5mm ($\frac{3}{8}$ ") blades	450 x 230 x 729	20

ARC ACCESSORIES	PRODUCT CODE	ARC XL ACCESSORIES	PRODUCT CODE
Blade assembly cartridge 5mm ($\frac{3}{16}$ ")	7AS014	XL Blade assembly cartridge 5mm ($\frac{3}{16}$ ")	7AS150
Pusher assembly 5mm ($\frac{3}{16}$ ")	7AS020	XL Pusher assembly 5mm ($\frac{3}{16}$ ")	7AS065
Blade assembly cartridge 6.5mm ($\frac{1}{4}$ ")	7AS015	XL Blade assembly cartridge 6.5mm ($\frac{1}{4}$ ")	7AS151
Pusher assembly 6.5mm ($\frac{1}{4}$ ")	7AS021	XL Pusher assembly 6.5mm ($\frac{1}{4}$ ")	7AS066
Blade assembly cartridge 9.5mm ($\frac{3}{8}$ ")	7AS016	XL Blade assembly cartridge 9.5mm ($\frac{3}{8}$ ")	7AS152
Pusher assembly 9.5mm ($\frac{3}{8}$ ")	7AS022	XL Pusher assembly 9.5mm ($\frac{3}{8}$ ")	7AS068



All stainless steel unit can be cleaned in a dishwasher (flight type) or pot sink



Unique quick change pusher/hopper design keeps fingers completely away from blades and hold product in perfect slicing position

EASY TOMATO SLICER 2™



Compact, efficient, easy to use and even easier to maintain, the new Easy Tomato Slicer 2 with its pretensioned cartridge blade assembly is more convenient than ever. The newly designed blade set stays properly aligned and tightened without the need to adjust it.



1. NEW! Pretensioned blade cartridge maximizes safety, blade longevity and labor savings!
2. Blades are razor-sharp stainless steel for a smooth, precise cut
2. Rubber feet and table stop prevent slipping

NO NEED TO ADJUST THE BLADES

Cut tomatoes and labor. That's it. Now available as a changeable cartridge, the blade set stays properly aligned and tightened without the need to adjust it. That means employees spend less time fiddling with the blades so you:

- Minimize the chances of someone getting cut
- Ensure a consistently sliced quality product
- Save time during blade replacement

LIVE LONGER AND PROSPER

Building on the tough construction of the Easy Tomato Slicer, the cartridge blade set on this new model ensures even longer-lasting performance.

- By maintaining the blade tension, the cartridge design prevents misalignment that can cause the pusher to make contact with and nick or damage the blades

- Keeping the blades clean is key to their precision. Now with such an easily removable cartridge, rinsing the blades after use is no problem
- The blades are razor-sharp stainless steel, while the frame and handles are constructed of commercial-grade aluminum

SAFER THAN EVER

Your employees are neither adjusting the blades, nor waiting around for a manager to do it. Rather, changing out the cartridge is a snap for anyone.

- The blade cartridge just slides into place with minimal handling and cannot be installed improperly
- The slicer's vertical handle and protective guards improve user comfort and safety
- The slide board is high-density polyethylene

MODEL	PRODUCT CODE	DESCRIPTION	DIMENSIONS D x W x H (mm)	PACKED WEIGHT (kgs)
Easy Tomato Slicer 2	NEM56600-1	Easy Tomato Slicer 2 with 5mm $\frac{3}{16}$ " blades	457 x 190 x 228	5
Easy Tomato Slicer 2	NEM56600-2	Easy Tomato Slicer 2 with 6.5mm $\frac{1}{4}$ " blades	457 x 190 x 228	5
Easy Tomato Slicer 2	NEM56600-3	Easy Tomato Slicer 2 with 9.5mm $\frac{3}{8}$ " blades	457 x 190 x 228	5

ACCESSORIES	PRODUCT CODE	ACCESSORIES	PRODUCT CODE
Blade assembly cartridge 5mm ($\frac{3}{16}$ ")	NEM566-1	Pusher assembly 5mm ($\frac{3}{16}$ ")	NEM56625-1
Blade assembly cartridge 6.5mm ($\frac{1}{4}$ ")	NEM566-2	Pusher assembly 6.5mm ($\frac{1}{4}$ ")	NEM56625-2
Blade assembly cartridge 9.5mm ($\frac{3}{8}$ ")	NEM566-3	Pusher assembly 9.5mm ($\frac{3}{8}$ ")	NEM56625-3

EASY CHICKEN SLICER

- Quickly and easily cuts through chicken, turkey, roast beef and other tender cooked meats
- Rugged, compact and portable with aluminium and stainless steel construction that lasts for years in the commercial kitchen
- Clean up is simple because, while disassembly is as easy as pulling a pin, the pusher block and the blades are also specially designed to minimise lodging of the meat
- Available in 1/4" (6mm), 3/8" (10mm) and 1/2" (13mm)
- If you require an additional slicing configuration please order an extra blade assembly and corresponding push plate assembly



MODEL	PRODUCT CODE	PROCESSING QUANTITY	DIMENSIONS D x W x H (mm)	WEIGHT (kgs)
Easy Chicken Slicer - 1/2" (13mm)	NEM55975	1 chicken breast at a time	343 x 171 x 158	4.1
Easy Chicken Slicer - 3/8" (10mm)	NEM55975-1	1 chicken breast at a time	343 x 171 x 158	4.1
Easy Chicken Slicer - 1/4" (6mm)	NEM55975-2	1 chicken breast at a time	343 x 171 x 158	4.1

ACCESSORIES	PRODUCT CODE	ACCESSORIES	PRODUCT CODE
1/2" (13mm) slicer blade assembly	NEM55868	1/2" (13mm) push plate assembly	NEM55939
3/8" (10mm) slicer blade assembly	NEM55868-1	3/8" (10mm) slice push plate assembly	NEM55939-1
1/4" (6mm) slicer blade assembly	NEM55868-2	1/4" (6mm) push plate assembly	NEM55939-2



EASY SLICER VEGETABLE SLICER

- The perfect answer for uniform slicing of fresh vegetables and fruits for salad bars, sandwiches, pizza toppings and more
- Makes fast, easy work of most fruits and vegetables
- Unique, adjustable, stainless steel blade provides a full range of slicing options, from 1/16" (2mm) to 1/2" (13mm) in thickness, for extra versatility and convenience
- Simply turn the thumbscrew control to lock in your setting on the easy-to read calibrated gauge
- Mounting base available as optional extra to ensure a secure workstation, plus easy removal for cleaning and storage
- Optional shredding plates fit all units, attaching in seconds for quick, easy shredding of cabbage, cheese, carrots, potatoes and other fruits and vegetables



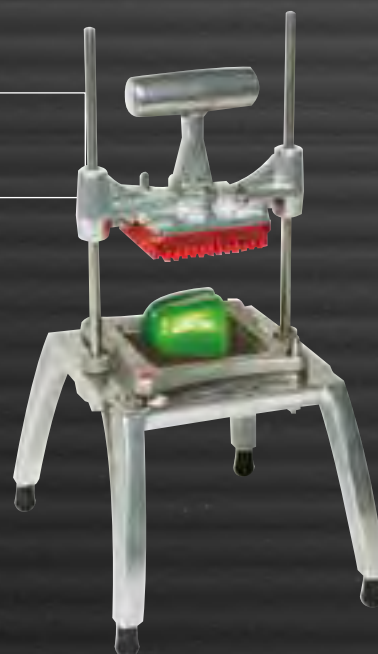
MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	WEIGHT (kgs)
Easy Slicer™	NEMN55200AN	279 x 533 x 406	8.8

ACCESSORIES	PRODUCT CODE	ACCESSORIES	PRODUCT CODE
Sharpening stone	NEM55257	Replacement blades (set of 2)	NEM55135
3/16" (5mm) shredder plate	NEM55263-1	Mounting block	NEM55816
5/16" (8mm) shredder plate	NEM55263-2		



EASY CHOPPER 3™

- The Easy Chopper is the ideal tool for fast, easy chopping, slicing and dicing of onions, tomatoes, potatoes, celery, peppers and other firm vegetables
- Great for wedging citrus and other fruits using the wedger kit
- It's large 4¼" (11cm) square cutting area saves you time by minimising the need to pre-cut foods into small portions
- The easily interchangeable blade assemblies allow you to chop, slice and dice in a variety of cut sizes with flawless consistency for beautiful presentation and economical portion control
- Built to last in the toughest commercial environment
- Available in:- ¼" (6 x 6mm), 3/8" (10 x 10mm), ½" (13 x 13mm) and 1" (25mm) dice and ¼" (6mm), 3/8" (10mm) and ½" (13mm) slice configurations with 6 and 8 section wedge
- If you require an additional cutting configuration please order an extra blade/holder assembly and corresponding push block



NEW FEATURES

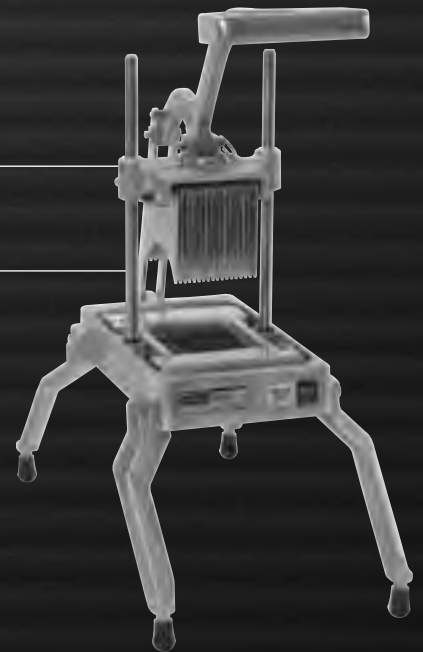
- NEW! Color-coded blade assemblies and push blocks make correct change-out even faster and easier than before, with less risk of mismatching that can crash the blades and damage the block
- NEW! Revolutionary push-block "gaskets" reduce cleaning the block to nothing more than a pull of two tabs and a rinse, wash and sanitize. Just slip the gasket over its corresponding block before chopping. When done, remove it and pull all the built-up food debris right out. No more digging at the block like a pair of muddy football cleats
- NEW! Engineered nylon-based resin material used to manufacture the push blocks is more durable for longer performance life, reducing the risk of tooth breakage from classic commercial kitchen use or block shavings in the food from accidental blade contact while cutting
- PLUS, a higher, wider base can sprawl over a standard ⅓ or ⅙ size six-inch deep food pan, or a two-quart round pan

MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	WEIGHT (kgs)
Easy Chopper 3 - ¼" (6mm) dice	NEM57500-1	305 x 248 x 495	24
Easy Chopper 3 - 3/8" (10mm) dice	NEM57500-2	305 x 248 x 495	24
Easy Chopper 3 - ½" (13mm) dice	NEM57500-3	305 x 248 x 495	24
Easy Chopper 3 - 1" (25mm) dice	NEM57500-4	305 x 248 x 495	24
Easy Chopper 3 - ¼" (6mm) slice	NEM57500-5	305 x 248 x 495	24
Easy Chopper 3 - 3/8" (10mm) slice	NEM57500-6	305 x 248 x 495	24
Easy Chopper 3 - ½" (13mm) slice	NEM57500-7	305 x 248 x 495	24

ACCESSORIES	PRODUCT CODE	ACCESSORIES	PRODUCT CODE
¼" (6mm) dice blade holder/assembly	NEM57424-1	6-section wedger kit	NEM57727-6W
⅜" (10mm) dice blade holder/assembly	NEM57424-2	8-section wedger kit	NEM57727-8W
½" (13mm) dice blade holder/assembly	NEM57424-3	¼" (6mm) set of 26 replacement blades	NEM536-1
1" (25mm) dice blade holder/assembly	NEM57424-4	⅜" (10mm) set of 26 replacement blades	NEM536-2
¼" (6mm) slice blade holder/assembly	NEM57424-5	½" (13mm) set of 12 replacement blades	NEM536-3
⅜" (10mm) slice blade holder/assembly	NEM57424-6	1" (25mm) set of 8 replacement blades	NEM536-4
½" (13mm) slice blade holder/assembly	NEM57424-7	¼" (6mm) cleaning gasket (red) - 3 pack	NEM56275-1
¼" (6mm) push block (red)	NEM57417-1	⅜" (10mm) cleaning gasket (blue) - 3 pack	NEM56275-2
⅜" (10mm) push block (blue)	NEM57418-2	½" (13mm) cleaning gasket (green) - 3 pack	NEM56275-3
½" (13mm) push block (green)	NEM57417-3	1" (25mm) cleaning gasket (black) - 3 pack	NEM56275-4
1" (25mm) push block (black)	NEM57418-4		

EASY ONION SLICER 2

- Ideal for onions, celery, potatoes, pickles, firm tomatoes, oranges, lemons and limes
- Thanks to a new pre-tensioned blade cartridge, even your most inexperienced employees can easily change the blades
- No tools required
- Saves time and slices with impeccable consistency
- Features stainless steel blades and commercial-grade aluminium construction for lasting durability
- Process up to a 4" (10cm) diameter onion
- If you require an additional slicing configuration please order an extra blade assembly and corresponding pusher assembly



MODEL	PRODUCT CODE	PROCESSING QUANTITY (cm)	DIMENSIONS D x W x H (mm)	WEIGHT (kgs)
Easy Onion Slicer - ⅜" (5mm)	NEM56750-1	10	482 x 254 x 762	17
Easy Onion Slicer - ¼" (6mm)	NEM56750-2	10	482 x 254 x 762	17
Easy Onion Slicer - ⅜" (10mm)	NEM56750-3	10	482 x 254 x 762	17
Easy Onion Slicer - ½" (13mm)	NEM56750-4	10	482 x 254 x 762	17

ACCESSORIES	PRODUCT CODE	ACCESSORIES	PRODUCT CODE
⅜" (5mm) slicer blade assembly	NEM56539-1	⅜" (5mm) pusher assembly	NEM56540-1
¼" (6mm) slicer blade assembly	NEM56539-2	¼" (6mm) pusher assembly	NEM56540-2
⅜" (10mm) slicer blade assembly	NEM56539-3	⅜" (10mm) pusher assembly	NEM56540-3
½" (13mm) slicer blade assembly	NEM56539-4	½" (13mm) pusher assembly	NEM56540-4

EASY FLOWERING ONION CUTTER

- Produces high profit specialties quickly and easily
- Just one stroke turns a colossal onion into a flowering favourite
- Batter, bread and deep fry
- Adapter base lets you use smaller onions as well
- Remove onion core with the core cutter and you create space to add a ramekin filled with delicious dipping sauce
- Sturdy, all-metal construction for long life
- Cutter is supplied with a small onion adapter; and both large and small core cutters

MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	WEIGHT (kgs)
Easy Flowering Onion Cutter	NEM55700	285 x 343 x 431	8.6

ACCESSORIES	PRODUCT CODE	ACCESSORIES	PRODUCT CODE
Blade assembly	NEM55511	Core cutter, large 2¾" (7cm)	NEM55513
Small onion adapter	NEM55526	Core cutter, small 1¾" (4½cm)	NEM55527



EASY PINEAPPLE CORER/PEELER

- Completely core and peel an entire pineapple with one pull of an easy-action lever
- Clear the prep work station more quickly and efficiently - in the same single cutting action the entire pineapple outer shell falls off in three large pieces that are easy to grab and throw away
- Reduce food waste with a cutting tolerance that removes the core, the shell and nothing else
- Special ergonomic handle reduces operator fatigue, suction cups prevent slipping and locking mechanism holds the handle/blade in the "up" position while the pineapple is loaded
- The corer/peeler features tough, stainless steel and cast-aluminium construction and is easily disassembled for cleaning to maximise performance longevity and lifetime value

MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	WEIGHT (kgs)
Easy Pineapple Corer/Peeler	NEM55775	355 x 279 x 495	7.9

ACCESSORIES	PRODUCT CODE
Replacement corer tube	NEM56288
Replacement blade assembly	NEM56511



EASY LETTUCEKUTTER™

- Slice or dice mounds of crisp, fresh lettuce in seconds
- Process a whole head of cored lettuce at a time
- Ideal for chopping iceberg and other lettuces as well as slicing melons for fruit trays
- Scalloped blades and clean slicing action, slice or dice with no crushing and no bruising
- Interlocked blades avoid flexing. Replaceable blades for long life; no tensioning required
- Cleanup is easy, just pull one pin to remove pusher block
- Clip-on blade assembly lifts out easily
- Angled, cast aluminium legs with no-slip feet provide stable cutting platform
- Manual locking pin keeps pusher block safely in place until operator releases for cutting
- If you require an additional cutting configuration please order an extra blade assembly and corresponding push block



MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	WEIGHT (kgs)
Easy LettuceKutter - 1" x 1" (25mm x 25mm) square	NEM55650	508 x 330 x 457	7.2
Easy LettuceKutter - ½" (13mm) slices	NEM55650-1	508 x 330 x 457	7.2
Easy LettuceKutter - 1" x 2" (25mm x 50mm) for Romaine	NEM55650-2	508 x 330 x 457	7.2
Easy LettuceKutter - ½" x ½" (13 x 13mm) square	NEM55650-3	508 x 330 x 457	7.2
Easy LettuceKutter - ⅜" (10mm) slices	NEM55650-CS	508 x 330 x 457	7.2
Easy LettuceKutter - ¾" x ¾" (18mm x 18mm) square	NEM55650-6	508 x 330 x 457	7.2



ACCESSORIES	PRODUCT CODE	ACCESSORIES	PRODUCT CODE
Support board with opening	NEM55491	½" x ½" (13 x 13mm) square blade assembly	NEM55924
1" x 1" (25mm x 25mm) square blade assembly	NEM55485	½" x ½" (13 x 13mm) square push block	NEM55866
1" x 1" (25mm x 25mm) square push block	NEM55486	½" x ½" (13 x 13mm) square replacement blades	NEM55923
1" x 1" (25mm x 25mm) replacement blades	NEM55470	⅜" (10mm) slice blade assembly	NEM55882
½" (13mm) slice blade assembly	NEM55495	⅜" (10mm) slice push block	NEM55827
½" (13mm) slice push block	NEM55486	¾" x ¾" (18mm x 18mm) square blade assembly	NEM55485-6
1" x 2" (25mm x 50mm) for Romaine slice blade assembly	NEM55485-2	¾" x ¾" (18mm x 18mm) square push block	NEM55486-6
1" x 2" (25mm x 50mm) for Romaine push block	NEM55486	¾" x ¾" (18mm x 18mm) square replacement blades	NEM55470-6
1" x 2" (25mm x 50mm) replacement blades	NEM55470-2		

EASY CHEESER™



- Saves time and effort
- Rugged, all metal units cut uniform cubes, sticks, squares and rectangles of all cheeses including mozzarella and cheddar making it the perfect tool for salad bars, deli trays, party packs, in-store sampling, hors d'oeuvres and speciality trays
- Slicing arms are interchangeable and easy to switch
- Replaceable stainless steel cutting wires
- Cubes a 5lb (2.3kg) block of cheese in 75 seconds
- Ideal for making individual pats and serving-size squares of butter

MODEL	PRODUCT CODE	PROCESSING qty (lbs/kgs)	DIMENSIONS D x W x H (mm)	WEIGHT (kgs)
Easy Cheeser™ ¾" (18mm) slicing arm	NEM55300A	5 / 2.3	317 x 172 x 114	1.8
Easy Cheeser™ ⅜" (10mm) slicing arm	NEM55300A-I	5 / 2.3	317 x 172 x 114	1.8

ACCESSORIES	PRODUCT CODE
Wire replacement kit	NEM55288
Cutting bow assembly ¾" (18mm)	NEM55311
Cutting bow assembly ⅜" (10mm)	NEM55310

EASY CHEESE BLOCKER™

- Cut cheese blocks down to size in seconds for more manageable cubing, slicing and shredding
- Sturdy, all stainless steel construction and rigid cutting bow ensure straight, even cuts plus long life
- Calibrated, notched, ½" (13mm) cutting guide helps to improve consistency and reduce waste
- Stainless steel cutting wire is easily replaced
- Process 40lb (18kg) cheese blocks, 35lb (16kg) cheese wheels or smaller



MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	WEIGHT (kgs)
Easy Cheese Blocker™	NEMN55350A	546 x 311 x 304	6.35

ACCESSORIES	PRODUCT CODE
Cutting wire (pack of 3)	NEM55359-3
Cutting bow	NEM55355

GSD - CHEESE GRATER

- Professional cheese grater offering excellent performance with an output of up to 50kg 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



metcalfe™

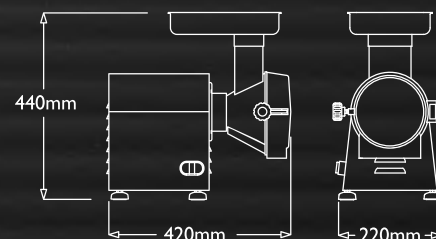
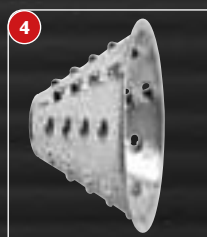
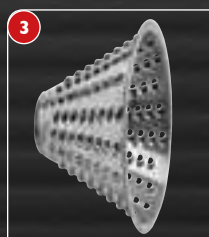
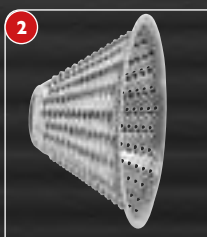
MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	GRATING CHAMBER (mm)	MOTOR (Kw/Hp)	WEIGHT (kgs)
GSD	5GSD01	380 x 220 x 380	140 x 80	0.75 / 1	18

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 2.5mm cone

1. CONE 1 - 2mm holes for slicing
2. CONE 2 - 2.5mm holes for shredding or grating
3. CONE 3 - 4mm holes for vegetables
3. CONE 4 - 7mm holes for mozzarella cheese



MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	WEIGHT (kgs)	MOTOR (Kw/Hp)
TMC	5TMC102	420 x 220 x 440	18	0.75 / 0.5
GMR	5GMR01	280 x 170 x 310	10	0.38 / 0.5



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**



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)	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

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

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



HAMBURGER PRESS

- 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



MODEL	PRODUCT CODE	DIMENSIONS D x V x H (mm)	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 1 Kg pack)	BP9000330
130mm (5") Cellophane discs (supplied in 1 Kg pack)	BP9000331
150mm (6") Cellophane discs (supplied in 1 Kg pack)	BP9000329



CC-32S / 34 RG-50S / 50

- 80 portions
- 2 kg / min

RG-100

- 400 portions
- 5 kg / min

RG-200

- 700 portions
- 7 kg / min

RG-250

- 800 portions
- 8 kg / min

RG-400i

- 3000 portions
- 0, 9-2, 4 tons / hour

RG-350

- 1200 portions
- 12-30 kg / min

CAPACITY SURVEY

COMBI CUTTERS

CC-32S

CC-32S is our entry-level combi cutter that is both a vegetable preparation machine and a vertical cutter. It is a table top model designed for small and mid-size kitchens. The model has low weight and handles for easy mobility.

CC-32S has a wide range of cutting tools that can slice, shred, grate, cut julienne and waffle vegetables, fruits, dry bread, cheese, nuts, mushrooms, etc. The vertical cutting attachments can chop and grind meat, fish, vegetables, fruits, nuts, etc. It blends and mixes all sorts of sauces, soups and dressings. It is robustly built in ABS-plastic with an ergonomic user-friendly design.

The machine has been designed for restaurants, kindergarten, home care, canteens, hotels, catering and café/bars. CC-32S has 2 speeds, a patented three arm scraper system and is easy to clean – all loose parts and the cutting tools can be washed in a dishwasher. Cutting tools are made in stainless steel and can cut soft and hard products in every shape and size imaginable.



SLICE



CUT CRIMPING SLICES



CUT JULIENNE



SHRED / GRATE

CC-34

CC-34 is a combi cutter that is both a vegetable preparation machine and a vertical cutter. It is a table top model designed for small and mid-size kitchens with the highest demands on cutting performance. The model has low weight and handles for easy mobility.

CC-34 has a wide range of cutting tools that can slice, dice, shred, grate, cut julienne and waffle vegetables, fruits, dry bread, cheese, nuts, mushrooms, etc. The vertical cutting attachments can chop and grind meat, fish, vegetables, fruits, nuts, etc., It blends and mixes all sorts of sauces, soups and dressings. It is robustly built in ABS-plastic with an ergonomic user-friendly design.

The machine has been designed for restaurants, kindergarten, home care, canteens, hotels, catering and café/bars. CC-34 has 4 speeds and PULS; a patented three arm scraper system and is easy to clean – all loose parts and the cutting tools can be washed in a dishwasher. Cutting tools are made in stainless steel and can cut soft and hard products in every shape and size imaginable.

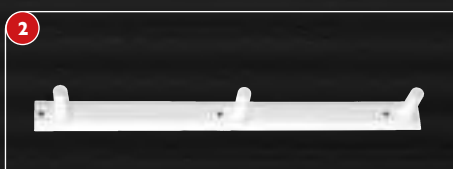


MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR
CC-32S	5HCC32S	350 x 285 x 465	7.6	1.0 kW, two speeds (500 rpm, 1450 rpm), 220-240V, 1-phase, 50-60 Hz
CC-34	5HCC34	350 x 285 x 465	8.6	1.0 kW, four speeds (500/800 rpm, 1450/2650 rpm), 220-240V, 1-phase, 50-60 Hz

ACCESSORIES



1. **CLEANING BRUSH**
Perfect to use for both machine and cutting tools



2. **WALL RACK**
The wall rack has space for three cutting tools. It saves space, makes handling safe and is an effective way to protect the edges of the knife blades from unnecessary wear





VEGETABLE PREPARATION MACHINES

RG-50S

RG-50S is our entry-level table top model for the smaller kitchen. The weight is low and there are handles for easy mobility. RG-50S can slice, shred, grate, cut julienne and waffle vegetables, fruits, dry bread, cheese, nuts, mushrooms, etc. It is robustly built in ABS-plastic with an ergonomic user-friendly design.

The machine has been designed for applications in restaurants, kindergarten, home care, hotels and café/bars that demand the highest durability and cutting performance. RG-50S is easy to clean and embodies the highest safety standards. All loose parts and the cutting tools can be washed in a dishwasher. RG-50S has a wide range of cutting tools, all made in stainless steel, that can cut soft and hard products in every shape and size imaginable.

- Fast and easy cleaning, all loose parts are machine washable
- Stainless steel cutting tools
- A precise and clean cut
- Time saving
- Efficient start/stop function for continuous feeding
- Built-in tube feeder
- Lightweight and easy to move
- Table top model
- Exemplary safety
- Outstanding quality, carefully selected materials



RG-50

RG-50 is a table top model for the smaller kitchens. The weight is low and there are handles for easy mobility. RG-50 can slice, dice, shred, grate, cut julienne and waffle vegetables, fruits, dry bread, cheese, nuts, mushrooms, etc. It's robustly built in ABS-plastic with ergonomic user friendly design.

The machine has been designed for applications in restaurants, kindergarten, home care, hotels and café/bars that demand the highest durability and cutting performance.

RG-50 is easy to clean and embodies the highest safety standards. All loose parts and the cutting tools can be washed in a dishwasher. RG-50 has a wide range of cutting tools, all made in stainless steel, that can cut soft and hard products in every shape and size imaginable.

- Fast and easy cleaning, all loose parts are machine washable
- Stainless steel cutting tools
- A precise and clean cut
- Time saving
- Efficient start/stop function for continuous feeding
- Built-in tube feeder
- Lightweight and easy to move
- Table top model
- Exemplary safety
- Outstanding quality, carefully selected materials



RG-100

RG-100 is a table top model with low weight and handles for easy mobility. It can slice, dice, shred, grate, cut julienne and waffle vegetables, fruits, dry bread, cheese, nuts, mushrooms, etc. The RG-100 has robust all-aluminium construction with an ergonomic user-friendly design.

The machine has been designed for applications in café/bars, restaurants, schools, hospitals, hotels, catering, canteens, QSR and supermarkets that demand the highest durability and cutting performance.

RG-100 is easy to clean and embodies the highest safety standards. All cutting tools can be washed in a dishwasher. Direct drive with no intermediate connections for exceptional reliability. RG-100 has a wide range of cutting tools that can cut soft and hard products in every shape and size imaginable.



RG-200

RG-200 is a table top model with low weight and handles for easy mobility that can slice, dice, shred, grate, cut julienne and waffle vegetables, fruits, dry bread, cheese, nuts, mushrooms, etc. The large full moon shaped feed cylinder can take for example lettuce and cabbage whole. The machine has robust all-aluminium construction with an ergonomic user-friendly design.

RG-200 has been designed for Restaurants, Schools, Hospitals, Hotels, Catering, Canteens, QSR and Supermarkets that demands the highest durability and cutting performance.

RG-200 is easy to clean and embodies the highest safety standards. Large full moon shaped feed cylinder with detachable support wall enables easy filling for oriented slicing. All cutting tools can be washed in a dishwasher. Direct drive with no intermediate connections for exceptional reliability. RG-200 has a wide range of cutting tools that can cut soft and hard products in every shape and size imaginable.



MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR
RG-50S	5HRG50S	350 x 285 x 585	8.6	1.0 kW. One-speed (500 rpm) 220-240V, 1-phase, 50-60 Hz
RG-50	5HRG50	350 x 285 x 585	9	1.0 kW. One-speed (500 rpm) 220-240V, 1-phase, 50-60 Hz
RG-100	5HRG100	295 x 215 x 495	16.4	.25 kW. One-speed (350 rpm) 220-240V, 1-phase, 50-60 Hz
RG-200	5HRG200	295 x 215 x 515	18.6	.25 kW. One-speed (350 rpm) 220-240V, 1-phase, 50-60 Hz



RG-250

RG-250 takes vegetable preparation to a higher level – a machine stand model for large capacities or a table top model with extreme high output and cutting performance. The RG-250 can slice, dice, shred, grate, cut julienne, cut French fries and waffle vegetables, fruits, dry bread, cheese, nuts, mushrooms, etc. The machine has robust all-aluminium construction with an ergonomic user-friendly design.

The machine has been designed for applications in restaurants, schools, hospitals, hotels, catering, canteens, QSR and supermarkets that demand the highest durability and cutting performance in larger scale.

RG-250 has the "HALLDE Ergoloop" which enables the user to work with both hands. Large full moon shaped feed cylinder can take most items whole. The machine is easy to clean and embodies the highest safety standards. All cutting tools can be washed in a dishwasher. Direct drive with no intermediate connections for exceptional reliability. RG-250 has a wide range of cutting tools that can cut soft and hard products in every shape and size imaginable. A machine your business can grow with.



RG-350

RG-350 is designed for large-scale production with two different types of feeder: manual feeder ergo loop and feed hopper for highest flexibility of production. RG-350 is a machine table model with container trolley accessory to easily manage large volumes of vegetables. The RG-350 slices, dices, shreds, grates, cut julienne, cut French fries and waffle vegetables, fruits, dry bread, cheese, nuts, mushrooms, etc. The machine has robust all-aluminium construction with an ergonomic user-friendly design.

The machine has been designed for applications in restaurants, schools, hospitals, hotels, catering, flight catering, canteens, QSR and supermarkets that demand the highest durability and cutting performance.

RG-350 is easy to clean and embodies the highest safety standards. All cutting tools can be washed in a dishwasher. Direct drive with no intermediate connections gives exceptional reliability. RG-350 has a wide range of cutting tools that can cut soft and hard products in every shape and size imaginable. The large full moon feed cylinder can take all items whole, which reduces process time when less pre-cut is needed. The feed hopper attachment doubles the capacity for round products such as potatoes, onions, etc.



SLICE



CUT CRIMPING SLICES



CUT JULIENNE



SHRED / GRATE



DICE



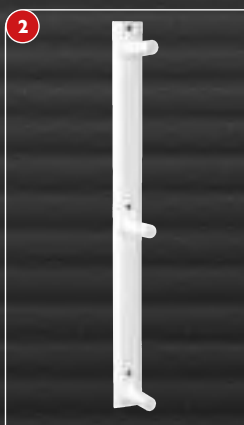
CUT POTATO CHIPS

MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR
RG-250	5HRG250	300 x 285 x 580	22	.55 kW. One-speed (350 rpm) 220-240V, I-phase, 50-60 Hz
RG-350	5HRG350	540 x 325 x 735	32	.75 kW. One-speed (360 rpm) 220-240V, I-phase/3-phase, 50-60 Hz



ACCESSORIES

PRACTICAL ACCESSORIES



RG-100/200



RG-100/200/250/350



RG-350



1. CONTAINER TROLLEY

Made of stainless steel. The trolley has lockable wheels and the height of the container holder can be adjusted. Includes polycarbonate gastronorm container 1/1-200. Since the frame retaining the container can be raised to a position in which it is parallel with the trolley handle, the trolley is also eminently well suited for transporting bags of potatoes, cabbage, etc

2. WALL RACK

The wall rack has space for three cutting tools. It saves space, makes handling safe and is an effective way to protect the edges of the knife blades from unnecessary wear

3. CLEANING BRUSH

Perfect to use for both machine and cutting tools

4. ANGLE CUT FEED HEAD

With the Angle Cut Feeder you can cut vegetables for professional wok dishes and decorative slices of cucumber etc. for sandwiches and salads. The feeder has an inclined hole that enables you to cut angled slices of long round vegetables like, cucumber, carrots, leek etc. The diameter of the hole is 49 mm

5. PIPE INSERT INCL. PESTLE

Used for continuous feeding of long products that are to be cut in a specific direction. The pipe insert has an opening 35 mm in diameter and is placed in the built-in feed head

6. MACHINE TABLE

Stainless steel, incl. gastronorm container, plastic, 1/1-100. A very flexible table of high quality. You assemble the height of the table to fit your specific need. A container holder for gastronorm 1/1 containers can be placed on the table. If you prefer, the table can be used with our container trolley instead. The narrow front legs make it easy to place the trolley in front of the machine table

7. FEED HOPPER

For continuous bucket feeding/cutting of potatoes, onions, dry bread, nuts, almonds, mushrooms, etc

8. MANUAL FEEDER, ERGO LOOP WITH FEED CYLINDER

For fast and convenient feeding of cabbage, cheese, lettuce, carrots and other foods that require feed pressure



RG-400i

RG-400i is HALLDE's largest and most effective Vegetable Preparation Machine that prepares very large volumes, up to 3,000 portions/day or 2.4 tons/hour. The cutting tool range is broad; cuts, dices, shreds, cuts julienne, crimping slices and cuts French fries in a range of dimensions. There is a broad range of feeders and accessories, enabling adaption to many different needs.

RG-400i is a floor model, with a compact shape, of high quality, manufactured in stainless steel, ergonomic and very easy to clean. The cutting tools, feeders and accessories can be put in the dishwasher. RG-400i fulfills all of the

requirements that are placed on a professional machine independent of which environment it is used in: restaurants, large sized kitchens, industrial environments, catering or as a part of a production system.

FLEXIBLE PREPARATION FOR ALL NEEDS

Depending on what the machine will be used for a suitable type of feeder with associated cylinder and cutting tool are selected. All parts are easy to mount on and off, in just a few steps you will have replaced both the feeder and the cutting tool.



SLICE



CUT CRIMPING SLICES



CUT JULIENNE



SHRED / GRATE



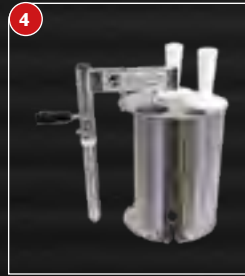
DICE



CUT POTATO CHIPS



ACCESSORIES



1. TRAY

The tray is placed in the bottom of the machine base, which is then kept free from the product that is being prepared. The need for cleaning the machine base by hand is thus minimised and the tray is easily cleaned in the dishwasher.

2. FEEDHOPPER

For continuous bucket feeding/cutting of potatoes, onions, dry bread, nuts, almonds, mushrooms, etc. Includes Feed Cylinder

3. MANUAL PUSH FEEDER, ERGO LOOP

For fast and convenient feeding of cabbage, cheese, lettuce, carrots and other foods that require feed pressure

4. 4-TUBE INSERT

For full control during oriented cutting of long stretched products such as cucumber, leek, etc

5. COMPRESSOR, FOR THE PNEUMATIC PUSH FEEDER (1060x370x963 mm)

6. PNEUMATIC PUSH FEEDER

For automatic feeding of cabbage, lettuce, cheese, carrots and other foods that require feed pressure

7. ACCESSORIES TROLLEY

Made of stainless steel. For practical storage of accessories. The Accessories Trolley is the ideal aid for keeping things in order and for fast, safe handling and moving. The trolley has sturdy wheels, two of which are lockable

MANUAL PUSH
FEEDER



FEED
CYLINDER A

4-TUBE
INSERT



FEED
CYLINDER B

OR

FEED
HOPPER



FEED CYLINDER
FOR FEED HOPPER

PNEUMATIC PUSH
FEEDER



FEED
CYLINDER A

Feed Cylinder A with three internal knives fix and divide up the product during preparation and is used for the Pneumatic Push Feeder; Manual Feeder and 4-tube insert. It is optimal for preparation of cabbage.

Feed Cylinder B with one internal wall is used for the Manual Feeder and 4-tube insert. It is optimal for manually orienting of products, stacking.



CUTTING
TOOL



EJECTOR
PLATE



MACHINE
BASE

The Feed Cylinder for the Feed Hopper is designed with two feed compartments that press the product down against the cutting tool during preparation.



RG-400i WITH
FEED HOPPER

RG-400i WITH
MANUAL
PUSH FEED



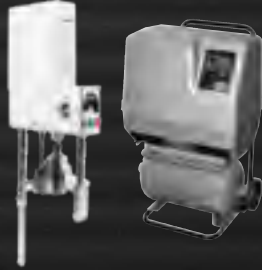
RG-400i WITH
PNEUMATIC
PUSH FEED

RG-400i WITH
4-TUBE INSERT

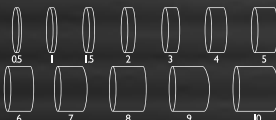
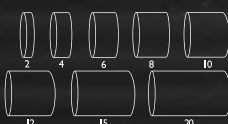
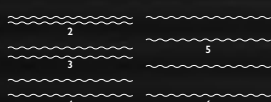
RG-400i RECOMMENDED PACKAGES

PACKAGE	PRODUCT CODE	DESCRIPTION	START PACK	STANDARD PACK	FULL FLEX
MACHINE		RG-400i machine base	✓	✓	✓
FEED ATTACHMENTS	37063	Feed cylinder A	✓	✓	✓
	37105	4-tube insert including 2 pestles	✓	✓	✓
	37060	Manual push feeder; ergo loop	✓	✓	
	37091	Feed hopper; including cylinder		✓	✓
	37106	Pneumatic push feeder			✓
ACCESSORIES	40721	Container trolley	✓	✓	✓
	3208	Accessories trolley		✓	✓
	37041	Tray		✓	✓
	10351	Compressor 230 l 50			✓
CUTTING TOOL PACKAGES <i>All Cutting Tools are made of stainless steel and can be washed in machine.</i>	84023	6-PACK Slicer 1.5 mm Slicer 4 mm Slicer 6 mm Slicer 10 mm Grater / shredder 4.5 mm Dicing grid 10x10 mm	✓		
	84024	9-PACK Slicer 1.5 mm Slicer 4 mm Slicer 6 mm Slicer 10 mm Julienne cutter 4x4 mm Grater / shredder 2 mm Grater / shredder 8 mm Fine grater Dicing grid 10x10 mm		✓	✓



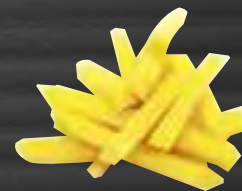
STARTER PACK	STANDARD PACK	FULL FLEX
		
		
		
		
		
		
		

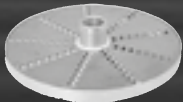
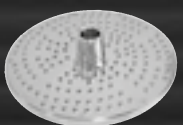
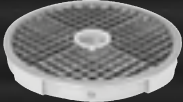
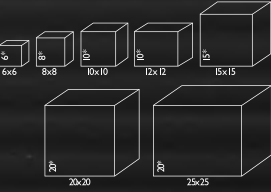
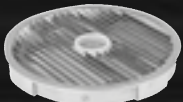


CUTTING TOOL GUIDE		AVAILABLE SIZES	CC-32S RG-50S	CC-34 RG-50	RG-100	RG-200 RG-250	RG-350 RG-400i
 SLICERS Slices firm and soft vegetables, fruits, mushrooms etc. Dices when combined with a suitable Dicing Grid. Cut French fries in combination with Potato Chip Grid		*0.5	*0.5	0.5	0.5	0.5	
		1	1	1	1	1	
		*1.5	*1.5	1.5	1.5	1.5	
		2	2	2	2	2	
		*3	*3	3	3	3	
		4	4	4	4	4	
		*5	*5	5	5	5	
		6	6	6	6	6	
		*7	*7	7	7	7	
		*8	*8	8	8	8	
		*9	*9	9	9	9	
		*10	*10	10	10	10	
 HC (HIGH CAPACITY) SLICERS Slices hard vegetables and fruits, and dices when used with the recommended dicing grid. Cuts potato chips when used with the Potato Chip Grid. HC Slicers have double blades and, accordingly, high capacity		-	-	-	-	2	
		-	-	-	-	4	
		-	-	-	-	6	
		-	-	-	-	8	
		-	-	-	-	10	
		-	-	-	-	12	
		-	-	-	-	15	
		-	-	-	-	20	
		-	-	-	-	14	
		-	-	-	-	20	
 FINE CUT SLICERS Slices firm and soft vegetables, fruits, mushrooms etc. Dices when combined with a suitable Dicing Grid		-	-	-	-	-	
		*15	*15	15	15	-	
 STANDARD SLICERS Slice firm products, such as root vegetables etc. Dice when combined with a suitable Dicing Grid		-	-	-	20	-	
		-	-	-	-	-	
		-	-	-	-	-	
		-	-	-	-	-	
 SOFT SLICERS Slices soft vegetables, fruits, mushrooms etc. Preferably used when dicing soft products, in combination with a suitable Dicing Grid		-	*8	8	8	8	
		-	*10	10	10	10	
		-	*12	12	12	12	
		-	*15	15	15	15	
 CRIMPING SLICERS Cut decorative rippled slices of beetroot, cucumber, carrots, etc		*2	*2	2	2	-	
		*3	*3	3	3	3	
		4	4	4	4	4	
		*5	*5	5	5	5	
		*6	*6	6	6	6	
		-	-	-	-	-	
 JULIENNE CUTTERS Cut julienne of firm products for soups, salads, stews, decorations etc. Suitable to cut slightly curved French fries		2x2	2x2	2x2	2x2	2x2	
		*2x6	*2x6	2x2	2x2	2x2	
		*3x3	*3x3	3x3	3x3	3x3	
		4x4	4x4	4x4	4x4	4x4	
		-	-	6x6	6x6	6x6	
		-	-	8x8	8x8	8x8	
		-	-	10x10	10x10	10x10	
		-	-	-	-	-	

KEY

- Made of stainless steel
- * Use cutting tool selection from RG-100
- Only for RG-250



 HC (HIGH CAPACITY) JULIENNE CUTTERS Produces Julienne cuts of solid produce for soups, salads, stews, garnish, etc. Suitable for cutting potato chips. HC Juliennes has double blades and, accordingly, high capacity		-	-	-	-	2x2
		-	-	-	-	4x4
		-	-	-	-	6x6
		-	-	-	-	8x8
		-	-	-	-	10x10
 GRATERS / SHREDDERS Grates carrots and cabbage for raw salads. Grates nuts, almonds and dry bread. Grater 6 or 8mm is commonly used for grating cheese for pizza and when shredding cabbage		*1.5	*1.5	1.5	1.5	1.5
		2	2	2	2	2
		*3	*3	3	3	3
		4	4	-	-	-
		*4.5	*4.5	4.5	4.5	4.5
		6	6	6	6	6
		*8	*8	8	8	8
		*10	*10	10	10	10
 FINE GRATER For finely grating products, from hard/dry cheeses, raw potatoes for Swedish potato pancakes and bread for making breadcrumbs		* FINE	* FINE	* FINE	* FINE	* FINE
 HARD CHEESE GRATER Ideal for grating hard cheese such as parmesan. Produces a somewhat coarser grate than the Fine Grater; Extra fine		*HARD CHEESE	*HARD CHEESE	*HARD CHEESE	*HARD CHEESE	*HARD CHEESE
 FINE GRATER, EXTRA FINE Grates products very finely, such as black radish grated for purée and potatoes for mashing		*EXTRA FINE	*EXTRA FINE	*EXTRA FINE	*EXTRA FINE	*EXTRA FINE
 DICING GRIDS Cut dices in combination with a suitable type of slicer. Dice both hard and soft vegetables, fruits etc		-	-	6x6	6x6	6x6
		-	*8x8	8x8	8x8	8x8
		-	*10x10	10x10	10x10	10x10
		-	*12x12	12x12	12x12	12x12
		-	*12x12 LOW	12x12 LOW	12x12 LOW	12x12 LOW
		-	-	15x15	15x15	15x15
		-	*15x15 LOW	15x15 LOW	15x15 LOW	15x15 LOW
		-	-	20x20	20x20	20x20
		-	-	20x20 LOW	20x20 LOW	20x20 LOW
		-	-	-	* 20x20 X-LOW	-
		-	-	-	-	25x25
		-	-	-	-	25x25 LOW
 POTATO CHIP GRID Cuts potato chips in combination with Slicer 10mm or Soft Slicer 10mm		-	-	-	* 10	10





VERTICAL CUTTER BLENDERS / MIXERS

VCB-32

The VCB-32 is robustly built in an ergonomic user-friendly design with low weight and built in handles for easy mobility.

VCB-32 can chop and grind meat, fish, vegetables, fruits; nuts, etc., and blend and mix all sorts of sauces, soups and dressings, etc.

The machine has been designed for applications such as restaurants, kindergarten, home care, canteens, hotels, catering, café/bars and supermarkets that demand the highest durability and cutting performance.

VCB-32 has 2 speeds and PULS; a patented three arm scraper system, built in speed control and serrated angled knife blade to guarantee a perfect result. It is easy to clean – all loose parts can be washed in a dishwasher.



VCM-41

VCM-41 is the choice for the professional small to mid-size kitchen. The VCM-41 is robustly built in all-aluminium with direct drive and ergonomic user-friendly design. Built in handles for easy mobility and scraper system for perfect results. VCM-41 chops and grinds meat, fish, vegetables, fruits, nuts, etc., and blends and mixes all sorts of sauces, soups, dressings and desserts.

The machine has been designed for applications such as schools, hospitals, home care, canteens, prisons, marine, restaurants, hotels, catering, bakery and QSR's that demand the highest durability and cutting performance.

VCM-41 has a bowl with 4 litre gross volume and 1.5 litre net volume. Direct drive with no intermediate connections for exceptional reliability with 1 speed and PULS. Lid and scraping system in exclusive Xylex with high temperature resistance; replaceable knife blades. The VCM-41 is easy to clean – all loose parts can be washed in a dishwasher.



VCM-42

VCM-42 is the choice for the professional small to mid-size kitchen. The VCM-42 is robustly built in all-aluminium with direct drive and ergonomic user-friendly design. Built in handles for easy mobility and scraper system for perfect results. VCM-42 chops and grinds meat, fish, vegetables, fruits, nuts, etc., and blends and mixes all sorts of sauces, soups, dressings and desserts.

The machine has been designed for applications such as schools, hospitals, home care, canteens, prisons, marine, restaurants, hotels, catering, bakery and QSR's that demand the highest durability and cutting performance.

VCM-42 has a bowl with 4 litre gross volume and 1.5 litre net volume. Direct drive with no intermediate connections for exceptional reliability with 2 speed and PULS. Lid and scraping system in exclusive Xylex with high temperature resistance; replaceable knife blades. The VCM-42 is easy to clean – all loose parts can be washed in a dishwasher.



VCB-61

VCB-61 is the choice for the professional mid-size to large kitchen. The VCB-61 is robustly built in all-aluminium with direct drive and ergonomic user-friendly design. Built in handles for easy mobility and scraper system for perfect results. VCB-61 chops and grinds meat, fish, vegetables, fruits, nuts, etc., and blends and mixes all sorts of sauces, soups, dressings and desserts.

The machine has been designed for applications such as schools, hospitals, home care, canteens, prisons, marine, restaurants, hotels, catering, bakery and QSR's that demand the highest durability and cutting performance.

VCB-61 has a bowl with 6 litre gross volume and 4.3 litre net volume. Direct drive with no intermediate connections for exceptional reliability with 1 speed and PULS. Lid and scraping system in exclusive Xylex with high temperature resistance, and patented replaceable knife blades give the best possible result. The VCB-61 is easy to clean – all loose parts can be washed in a dishwasher.



VCB-62

VCB-62 is the choice for the professional mid-size to large kitchen. The VCB-62 has robust all-aluminium construction with direct drive and ergonomic user friendly design. Built in handles for easy mobility and scraper system for perfect results. VCB-62 chops and grinds meat, fish, vegetables, fruits, nuts, etc., blends and mixes all sorts of sauces, soups, dressings and desserts.

The machine has been designed for applications such as schools, hospitals, home care, canteens, prisons, marine, restaurants, hotels, catering, bakery and QSR's that demand the highest durability and cutting performance.

VCB-62 has a bowl with 6 litre gross volume and 4.3 litre net volume. Direct drive with no intermediate connections for exceptional reliability with 2 speed and PULS. Lid and scraping system in exclusive Xylex with high temperature resistance, and patented replaceable knife blades give the best possible result. The VCB-62 is easy to clean – all loose parts can be washed in a dishwasher.



MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR
VCB-32	5HVCB32	335 x 285 x 440	8.6	1.0 kW, two speeds (1450 rpm, 2650 rpm), 220-240V, 1-phase, 50-60 Hz
VCM-41	5HVM41	290 x 260 x 440	16.1	0.55 kW, one speed (1500 rpm) and pulse function, 220-240V, 1-phase, 50/60 Hz
VCM-42	5HVM42	290 x 260 x 440	17	0.75 kW, two speeds (1500, 3000 rpm) and pulse function, 400V, 3-phase, 50 Hz
VCB-61	5HVCB61	350 x 310 x 480	25	0.9 kW, one speed (1500 rpm) and pulse function, 220-240V, 1-phase, 50/60 Hz
VCB-62	5HVCB62	350 x 310 x 480	25	1.5 kW, two speeds (1500, 3000 rpm) and pulse function, 220-240V, 400V, 3-phase, 50/60 Hz



SB-4

SB-4 the most versatile kitchen blender with its unique ergonomic design. The SB-4 is a robust, strong and extremely safe machine, built with high quality components to cope with the highest demands and workloads in the kitchen. SB-4 blends, mixes and stirs dressings, herb oils, sauces, thickenings, soups, desserts, milk shakes, juices, etc.

The blender is designed for applications such as restaurants, schools, hospitals, kindergarten, home care, canteens, prisons, marine, hotels, flight catering, bakery, QSR's and supermarkets that demand the highest durability and cutting performance.

SB-4 has a stable and low working height, ergonomic machine base with hinge holder and built in safety switch, and handles for easy mobility. The jug is transparent, graded in ounces/cups/litres, heat resistant and has an extremely strong drop free design in Xylex. It has exchangeable knife blades and is designed for machine washing.



MODEL	PRODUCT CODE	PULSE SWITCH	CONTAINER CAPACITY	DIMENSIONS D x W x H (mm)	RPM	WEIGHT (kgs)	PACKED WEIGHT (kgs)	POWER (watt)
SB-4	5H5B4	✓	4 ltr xylex	365 x 270 x 440	700 - 15000	6.3	8.5	1350

ACCESSORIES

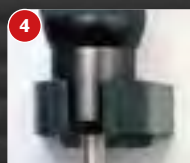
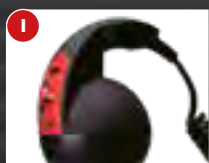
MODEL	PRODUCT CODE	DESCRIPTION
SB4	H23307	4ltr jug including knife unit and lid



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 15,000rpm
- 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 17,000rpm
- 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)	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

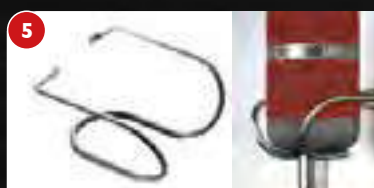
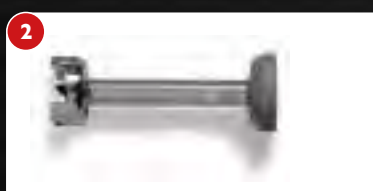
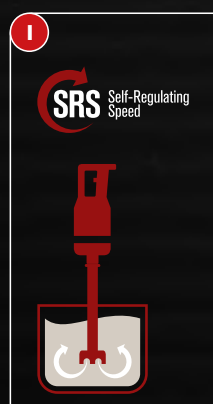
METSTICK

- Professional variable speed stick blender
- Particularly suited for ice cream shops, confectioner's, restaurants, hotels
- Exclusive ergonomically designed plastic body
- User friendly and light tool for comfortable use
- Italian make ventilated motor
- Thermal overload protection included
- Control board equipped with SRS device for power and speed stabilization
- High grade joints made from polymer
- Fully detachable stainless steel shafts available in 2 lengths: 200-250 mm
- Full stainless steel, high performance blade
- All food contact parts in stainless steel
- CE APPROVED
- Patented stick blender

MODEL	PRODUCT CODE	REVOLUTIONS (rpm)	WEIGHT (kgs)	MOTOR (volt/watt/Hz)
Metstick body + whisk + blender tube 200mm	5SB200	2,500 / 15,000	1.4	250 / 230 / 50-60
Metstick body + whisk + blender tube 250mm	5SB250	2,500 / 15,000	1.45	250 / 230 / 50-60

ACCESSORIES

MODEL	PRODUCT CODE	MODEL	PRODUCT CODE
Metstick body	FM250VVM	Blender tube 250mm	FM250VVS
Blender tube 200mm	FM200VVS	Whisk	FMFAF-VV



1. SRS device grants high-quality homogeneous mixtures

2. FM 200 - 15 Ltr 

3. FM 250 - 20 Ltr 

4. Stainless steel blades easy to disassemble

5. Wall support for mixer

6. Easy accessory changing clutch

7. Whisk



COOKING AND HEATING

HIGH SPEED GRILLS

The modern, stylish Roband Grill Station is available in six or eight slice size models. The Roband range sets the benchmark for commercial contact grills. The versatile unit rapidly toasts sandwiches, panini and focaccia, in addition to producing beautifully seared and grilled tender meat, poultry and fish.

Featuring elements embedded directly into smooth, high pressure die-cast aluminium plates, the cooking surface produces an even, extremely efficient heat transfer ensuring food is cooked rapidly with even colouration.



The Roband Grill Station truly is a must-have for cafes, takeaways, sandwich shops or anywhere that toasting and/or grilling is required.

FEATURES

- 6 or 8 sandwich capacity
- Quality die-cast aluminium cooking plates with cast-in elements for efficient, directional and effective heat transfer
- Precise thermostat for controlling cooking temperature
- Even temperature distribution across each plate and between the top and bottom plates
- Ability to switch between top and bottom plate operation or bottom plate only operation
- A counter-balanced top plate and an arched handle makes operating the grill station easy
- Easy one-handed loading and unloading of food with the top plate capable of staying partially open at an approximate 45° angle
- A load limiter that reduces the resting weight of the top plate on food being grilled or toasted
- High splash guard
- A front positioned grease collection box
- Small counter space requirement due to the elimination of a cumbersome back cable
- Angled control panel for clear visibility of settings
- 5 minute timer with warning bell
- Optional ribbed top plate
- Optional non-stick grill sheet (PTFE) and retainer clip keeps the plates clean, prevents food sticking and is removable
- Optional side draining grease channel for high volume waste



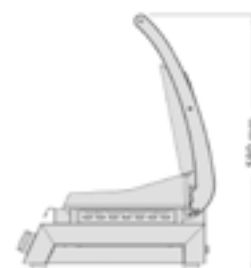


ROBAND GRILL STATION COOKING TIMES

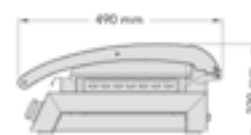
ITEM	TEMP °C	COOKING TIME
Bacon	210	30 seconds
Toasted sandwich (ham, cheese and tomato)	220	60 seconds
Panini (ham and cheese)	220	1 min 30 sec
Wrap (chicken, cheese and tomato)	220	1 min 10 sec
Focaccia (ham, mozzarella, tomato)	220	2 mins 20 sec
Steak (20mm steak, medium)	240	2 mins (rest for 3 mins)
Burgers	240	1 min 10 sec
Chicken breast	240	3 mins (rest for 5 mins)

GSA610 - 6 SLICE GRILL STATIONS

ROBAND® 



GSA815 - 8 SLICE GRILL STATIONS

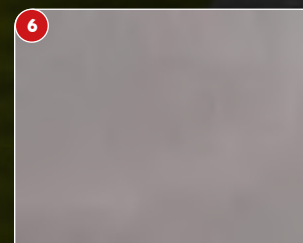
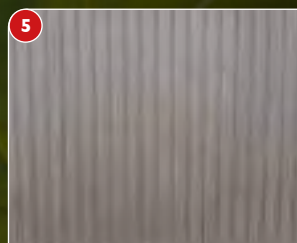
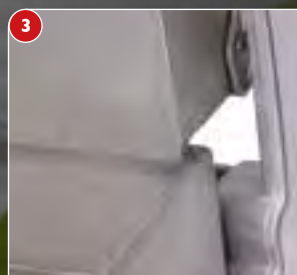
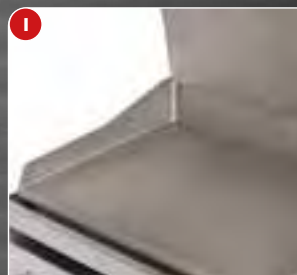


Q FEATURES AND ACCESSORIES



- Q 1. High splash guard
- Q 2. Removable grease tray
- Q 3. Top plate always positioned over bottom plate
- Q 4. Top plate props open for easy access
- Q 5. Ribbed top plate
- Q 6. Smooth plate

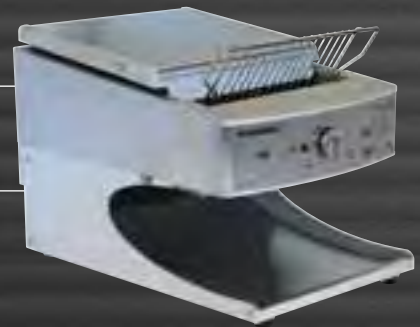
-  7. Side draining grease channel
-  8. Non-stick grill sheet
-  9. Retainer clip



MODEL	PRODUCT CODE	CAPACITY SLICES	TOP PLATE	DIMENSIONS D x W x H (mm)	BOTTOM PLATE DIMENSIONS D x W (mm)	WEIGHT (kgs)	ELEC CON. (UK amp)	POWER (watt)
GSA610S	5RGSA610S	6	smooth	490 x 435 x 220	275 x 375	16.5	13	2200
GSA610R	5RGSA610R	6	ribbed	490 x 435 x 220	275 x 375	16.5	13	2200
GSA815S	5RGSA815S	8	smooth	490 x 560 x 220	275 x 500	21	13	2990
GSA815R	5RGSA815R	8	ribbed	490 x 560 x 220	275 x 500	21	13	2990

ACCESSORIES	6 SLICE PRODUCT CODE	8 SLICE PRODUCT CODE
Stainless Steel retaining clip	RRC6	RRC8
PTFE sheets, 5-pack	RPGS605	RPGS805
PTFE sheets, 10-pack	RPGS610	RPGS810
Extended grease channel	RGC6	RGC8

ST500A - SYCLOID® TOASTER



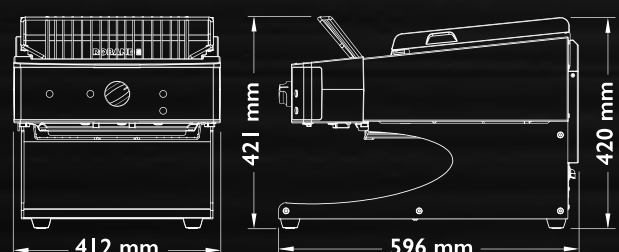
Q FEATURES

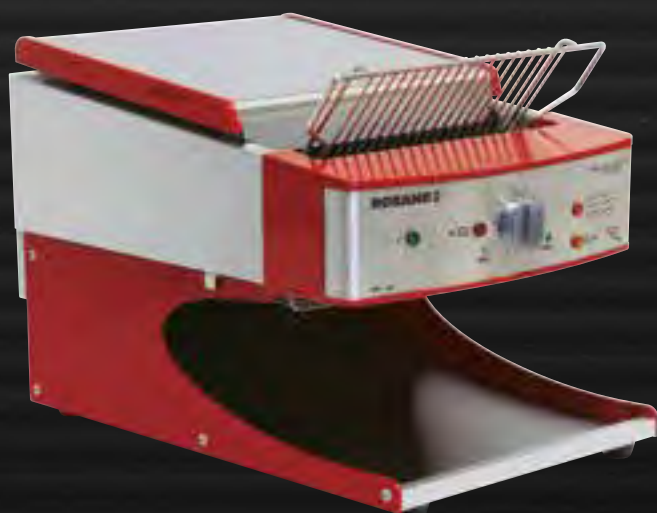
- The ST500A Sycloid® toaster is a 13amp machine producing over 500 slices per hour. Now available in red, black or natural colours
- It delivers excellent toasting results for bread up to 30mm thickness. As most bread used in buffets is expected to be less than 20mm thickness, the Sycloid® is optimised to deliver its best result for bread of this thickness, but can accommodate slices up to 30mm
- The new bun toast feature allows for toasting bun halves up to 30mm thick. The Sycloid balances heat to perfectly toast on the cut side - whilst warming the crown
- Patron and staff safety is paramount and the Sycloid® toaster has been designed with "cool to touch" safe external touch temperatures and a lid locking latch
- Intelligent energy efficient design - an automatic power-save mode conserves energy during quiet periods by scaling back energy consumption when in toast mode. The intelligent auto-sense feature detects when a new slice is placed in the machine and automatically prepares the machine to toast the bread. The heat setting in this mode is balanced and optimised to ensure quick recovery to ensure minimal user impact
- A user-friendly and reliable speed controller allows adjustment of the toasting time to account for different types of bread or buns to be toasted
- The knob setting lock feature allows staff to set the toasting speed, removing the risk of patrons altering the setting
- Diners can easily see when their toast is ready from across the buffet with the stylishly sculpted toast return chute with LED lighting that provides easy and illuminated viewing of the toast holding bay. The wide opening of the bay allows easy access to toast, which the radiant heat from the elements helps to keep warm
- Featuring robust stainless steel elements, the Sycloid® toaster also features a modern brushed stainless steel exterior, perfect for disguising finger prints on a machine expected to be heavily used. It also includes a slide-out crumb tray for every-day cleaning and a hinged top cover allowing easy access to clean the inside
- The Sycloid® toaster produces a beautiful toasting result throughout the entire slice of bread.



sycloid®
TOASTER

1. Toasting speed controller with electronic lock setting feature
2. Indicator light for auto-sensing feature
3. Bun toasting mode (up to 30mm thickness)
4. LED lighting for illumination of toast
5. Removable crumb tray for ease of cleaning
6. Lid lock release lever to lift lid
7. Hinged top cover for easy access to clean inside





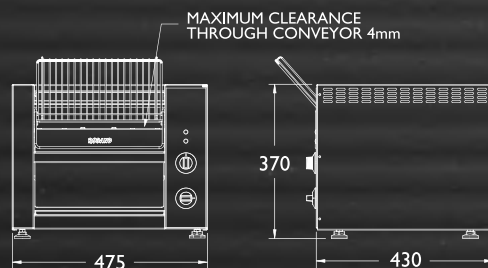
MODEL	PRODUCT CODE	COLOUR	SLICES PER HOUR (up to)	DIMENSIONS D x W x H (mm)	WEIGHT (kg)	ELEC CON. (UK amp)	POWER (watt)
Sycloid™ Toaster	5RST500A	Natural	500	596 x 412 x 421	23.8	13	2990
Sycloid™ Toaster	5RST500AR	Red	500	596 x 412 x 421	23.8	13	2990
Sycloid™ Toaster	5RST500AB	Black	500	596 x 412 x 421	23.8	13	2990

TCR10 - CONVEYOR TOASTER

When it comes to serving large quantities of toasted bread, crumpets or muffins in a hurry, Roband conveyor toasters are the answer. With the capacity to toast up to 300 slices per hour, this toaster can handle the heaviest demands. Add the convenience of the front load/front return feature and you have an unbeatable combination.

FEATURES

- Stainless steel body
- Selectable heat source top or bottom or both together
- Front entry, adjustable front return or pass through exit chute
- Variable electronic conveyor speed control
- Cover for speed controller switch so guests don't alter setting
- Easy-clean crumb tray and reflector
- Dura-life stainless steel elements for prolonged element life



1. Adjustable front or rear exit chute (rear exit pictured)
2. Easily removable crumb tray and reflector
3. Speed controller cover

MODEL	PRODUCT CODE	SLICES PER HOUR (up to)	DIMENSIONS D x W x H (mm)	ELEC CON. (UK amp)	POWER (watt)
TCR10 - Conveyor Toaster	5RTCRI0	300	430 x 475 x 370	9.8	2260

ET313 - BUN TOASTER

Delivering ultimate control, the Eclipse Toaster enables users to precisely control the top and bottom toasting results.

Catering to any toasting requirement, the Eclipse is designed for high volume toasting of bread, buns, or any other bread type product.

FEATURES

- Independent and precise variable control of top and bottom element heat output
- Solid State Electronics offer precise temperature control and greater component reliability. This enables the user to create the exact toasting environment to suit their products
- Control of conveyor belt speed
- Front entry, adjustable front return or pass through chute
- 50mm entry chute clearance
- Dura-life stainless steel elements



MODEL	PRODUCT CODE	BREAD SLICES / HOUR (up to)	BUN HALVES / HOUR (up to)	DIMENSIONS D x W x H (mm)	ELEC CON. (UK amp)	POWER (watt)
ET313	5RET313	400	370	460 x 475 x 400	12	2760

COMING SOON.

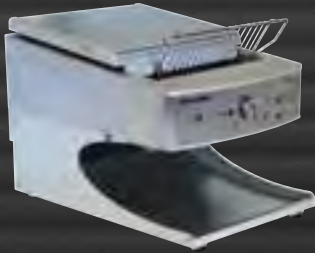
PLEASE NOTE: Design is subject to change from image.

CONVEYOR TOASTER COMPARISON

With more than 11,000 Roband conveyor toaster sales under the belt since the first model was released onto the market, Roband conveyor toasters have proven to be reliable, robust and solid performers.

With two distinct styles of conveyor toasters available today, each offers unique attributes and features.

The table below helps identify the key differences between the two styles available.

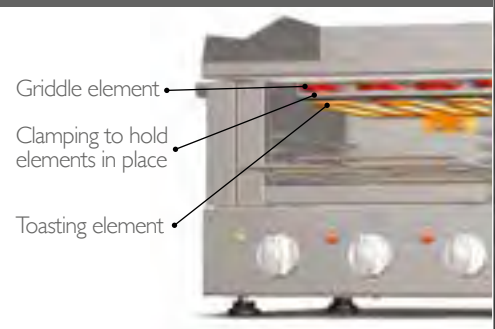
SYCLOID® BUFFET TOASTER	ROBAND CONVEYOR TOASTER (TCR)
	
New design with new features targeted towards front of house buffet applications	Strong design and brand success with more than 11,000 units having been sold since its introduction. The latest version of TCR conveyor toaster features brushed stainless steel, with metal knobs and etched branding and fascia
Cool to touch exterior	N/A
Intelligent energy saving capability	N/A
Modern design with cut-away toast holding bay	Modern brushed stainless steel finish with metal knobs
Can accommodate toast up to 30 mm thickness - optimised for 20 mm thickness	Can accommodate slices up to 40 mm thickness
Optimised for toasting either bread or buns. Toast mode operates both elements equally, Bun mode balances heat to toast on the cut side - whilst warming the crown. Both top & bottom elements always operate	Designed for toasting bread, crumpets or muffins. Selectable heat source top or bottom or both together
Speed control with electronic lock feature	Speed control cover to prevent guests amending setting
Top and bottom toasting together	Can select heat source from top OR bottom OR both together - for different applications
Return chute only	Return chute or pass through exit chute
Available in natural, gloss red or matte black	Available in stainless steel
13 Amp versions: 500 + slices per hour	10 Amp version: 300 + slices per hour



Griddle Toasters are the perfect combination machine to produce a great top toasting result, whilst precisely cooking your steaks, eggs, bacon or hamburgers on the griddle cooking plate.

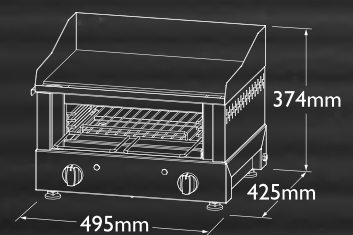
Each model within the Roband Griddle Toaster range has been engineered to maximise the performance of the machine in both the griddle and toasting functions. They all feature separate elements for the heavy steel griddle plate as well as the toasting compartments to ensure consistent and optimal results across both functions.

DUAL ELEMENT SYSTEM USED ON ALL MODELS



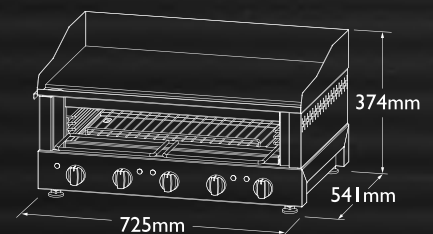
GT480 - GRIDDLE TOASTER

Honed to provide maximum punch from 10 Amps, caters to outlets that are limited by power supply, but still have a need for both griddle and top-toasting functions.



GT700 - GRIDDLE TOASTER

For very busy operations with a need to produce significant volumes of food from a bench-top machine.



FEATURES

- 8mm thick steel cooking plate for superior heat retention
- Compacted cooking plate elements with superior clamping for fast temperature recovery and reliable temperature control
- Independent control of the toasting and cooking functions to enable specific heat settings for each. The toasting compartment is designed to work in tandem with the hotplate operation. The toasting energy regulator enables users to ensure even toasting of the top side
- The larger GT700 model features independent operation left or right side of the griddle and toaster for efficient use in quiet periods
- Plate cooking elements thermostatically controlled for precise temperature
- Integrated grease collection box for secure holding of hot waste grease and is easily removable for cleaning
- Toasting crumb tray is removable for easy cleaning of toasting compartment
- Wire rack with bun stop and rack stop prevents food from falling off toasting rack
- Durable stainless steel construction with stylish brushed finish
- Full size Gastronorm pan (25mm depth) fits inside the toasting area of the large GT700 model

MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	COOKING SURFACE DIMENSIONS D x W (mm)	MAXIMUM FOOD CLEARANCE (mm)	PHASE	ELEC CON. (UK amp)	POWER (watt)
GT480	5RGT480	425 x 495 x 374	308 x 480	70	I	10	2300
GT700	5RGT700	541 x 725 x 374	400 x 700	70	1, 2 or 3 (+N)	26	6200

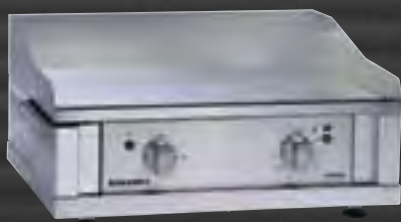
From the outside, all brands of Griddles look quite similar but, it's what's inside a Griddle that determines how well the machine will perform under pressure and when you need it the most. This is where Roband Griddles are set apart from the competition and allow you to precisely cook a variety of food from steaks, chicken, fish and burger patties, fritters to eggs and bacon.

All Roband griddles feature uniquely designed elements that provide maximum temperature penetration specifically into the thick, steel griddle plate. The unique element design results in a smooth, controllable and even temperature across the cooking surface.

ROBAND GRIDDLES HELP YOU ACHIEVE:

1. Faster cooking times with rapid temperature recovery when loaded with food
2. Lower power consumption and heat losses
3. Even temperatures for professional cooking
4. Reliable food quality outcomes

G500 - GRIDDLE

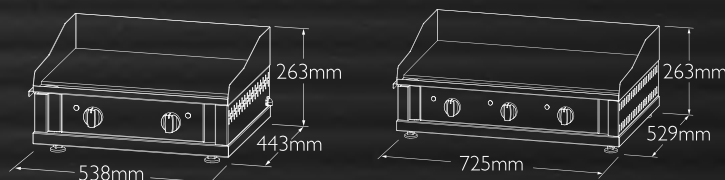


G700 - GRIDDLE



Q FEATURES

- 8 mm thick griddle plates for superior heat retention
- Superior, compacted griddle plate elements for fast temperature recovery and reliable temperature control
- Thermostat control for precise cooking temperature. Dual on G700 for control of left and right side of plate
- Large capacity forward positioned grease box which is dual skin for lower touch temperatures and integrated into machine to reduce risk of spillage and minimise bench space



MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	COOKING SURFACE DIMENSIONS D x W (mm)	PLATE THICKNESS (mm)	ELEC CON. (UK amp)	POWER (watt)
G500	5RG500	443 x 538 x 263	340 x 515	8	10	2300
G700	5RG700	529 x 725 x 263	400 x 700	1, 2 or 3 (+N)	18.4	4240



FR15 - FRYPOD

Newly designed Roband Frypod single basket, single tank fryer. 5 Litre tank, 10 amp plug. With 3 Smartlocks - lock preventing element removal whilst machine is on, element drain lock and tank removal lock. Also features removable splashguard with bash plate for cleaner operation and lip for easy tank removal.

NEW
FRYPOD RANGE
COMING SOON



FR25 - FRYPOD

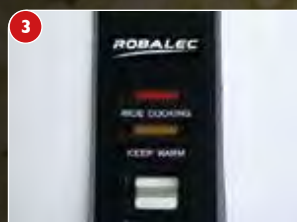
Newly designed Roband Frypod double basket, double tank fryer. 2 x 5 Litre tanks, 2 x 10 amp plugs. With 3 Smartlocks - lock preventing element removal whilst machine is on, element drain lock and tank removal lock. Also features removable splashguard with bash plate for cleaner operation and lip for easy tank removal.

SW5400/SW10000 - RICE COOKER

Available in two sizes providing 30 or 55 cooked rice portions, the simple one-touch operation of the Robalec rice cookers make them the ideal tool for rice production in busy establishments.



- Large 5.4 litre (30 portion) or 10 litre (55 portion) capacity
- Easy one-touch operation
- Non-stick coated rice bowl
- Easy to use
- Auto shut-off
- Burn-proof pad (SW5400) or rice napkin (SW10000)
- Measuring cup and spoon included



1. See-through lid
2. Non-stick coated bowl has litre size graduations
3. Easy one-touch operation

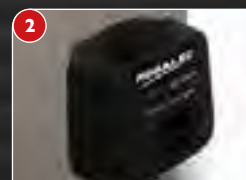
MODEL	PRODUCT CODE	CAPACITY (ltrs)	DIMENSIONS D x H (mm)	ELEC CON. (UK amp)	POWER (watt)
Rice cooker (30 portion)	5RSW5400	5.4	370 x 360	10	1700
Rice cooker (55 portion)	5RSW10000	10	530 x 390	15	3450

SW6000 - RICE COOKER/WARMER

With a 35 portion capacity and the versatility to cook and keep large volumes of cooked rice warm, the Robalec SW6000 is a must for busy food service establishments. The unit features simple one-touch operation plus automatic switch over to keep-warm function after rice has cooked. Additionally with a thermally insulated bowl and gasket sealed lid, set and forget rice preparation becomes a reality.

- Large 35 portion capacity
- Easy one-touch operation
- Solid stainless steel body and lid
- Non-stick coated rice bowl
- Keep warm function
- Auto shut-off
- Steam release valve
- Burn-proof pad
- Measuring cup and spoon included

MODEL	PRODUCT CODE	CAPACITY (ltrs)	DIMENSIONS D x H (mm)	ELEC CON. (UK amp)	POWER (watt)
Rice cooker/warmer	5RSW6000	6	470 x 360	10	1650

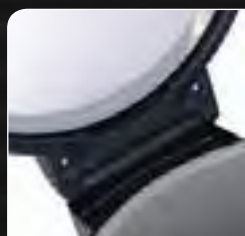


1. Steam drainage system with catchment container for emptying
2. Keep-warm function keeps rice warm
3. Gasket sealing lid

SW9600 - RICE WARMER

The Robalec Rice Warmer keeps rice that is already cooked, warm until it's served. The benefit of a stand alone rice warmer is that it frees up your rice cooker to enable further production of rice. The SW9600 has a large 55 portion capacity so it's possible to have large volumes of rice available for your peak periods.

- Ideal solution for keeping large volumes of cooked rice warm (keeps rice warm only)
- 9.6 litre, 55 portion capacity
- Gasket sealing lid
- Non-stick coated bowl
- Stainless steel body and lid
- Steam drainage system with catchment container for emptying



Gasket sealing lid

MODEL	PRODUCT CODE	CAPACITY (ltrs)	DIMENSIONS D x H (mm)	ELEC CON. (UK amp)	POWER (watt)
Rice warmer	5RSW9600	9.6	430 x 425	10	90





ROBAND® 

CS10 - CARVING STATION



- Heat from above and below combines with steam from the pan to keep carved meats warm, illuminated and moist
- Energy regulator control of element (heating from below)
- Crumb/drip tray
- Full size pan (65mm deep) with full size perforated and spiked pan (25mm deep)
- Maximum pan depth 65mm
- Adjustable feet
- Stainless steel construction

MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	POWER (watts)	CURRENT (amps)
CS10	5RCS10	650 x 355 x 570	1500	6.5

MODULAR HEAT LAMP

The HL350 is a modular heat lamp manufactured from stainless steel, incorporating an easy fit 230 volt, 350 watt globe. The easy fit globes feature a protective quartz glass outer layer that encapsulates the inner globe allowing for safe handling. It is designed for use in customer fabricated installations as a modular component to be wired in parallel.

FEATURES

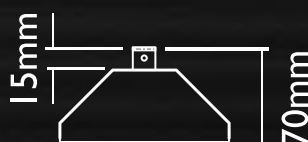
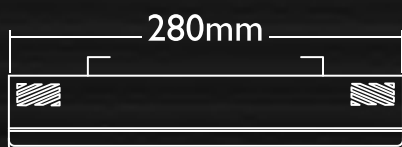
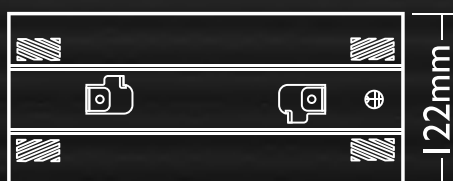
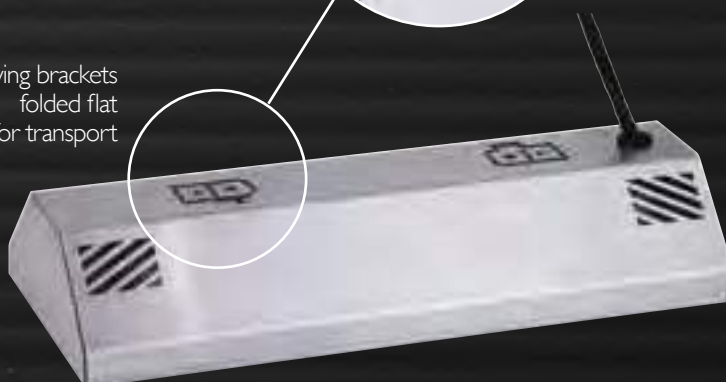
- Stainless steel construction
- Long life globe
- Series wiring further extends globe life
- Easily replaceable globe
- Aesthetic cover design



Brackets can be raised for mounting



Showing brackets folded flat for transport



MODEL	PRODUCT CODE	DESCRIPTION	DIMENSIONS D x W x H (mm)	POWER (watts*)
HL350	5RHL350	Modular lamp, single globe	122 x 280 x 70	350

QUARTZ HEAT LAMP ASSEMBLIES

Designed by Roband Australia, Easy Fit Globes feature a protective quartz outer layer that encapsulates the inner globe allowing for safe handling. This secondary layer of glass also protects food from globe breakages by capturing the shards and eliminating the need for a traditional glass window in the base of the cover. Lamp replacement can now be performed without the need for an electrician and takes only seconds.

The stylish and functional Roband quartz heat lamp assemblies provide a balance of heat and light to front or back of house applications. They are manufactured from exclusive extruded anodised aluminium, with a number of different sizes and options available to suit various requirements. All models come with a standard mount bracket. Optional mount kit is also available.

Standard Models

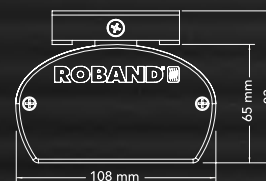
The standard heat lamp assemblies (e.g. HQ450E) come with a control box that houses the isolating on/off switch. They also feature a simple mounting system and come complete with a 13amp plug and cord.

Fabricator Models

The heat lamp assemblies are also available without the control box and on/off switch (e.g. HUQ375E) so they can be connected to a remote switch setup. The removal of the control box shortens the length of the lamp assembly accordingly.



1. Standard mounting bracket available on standard and fabricator models
2. Showing wire guard open for easy replacement of the globe



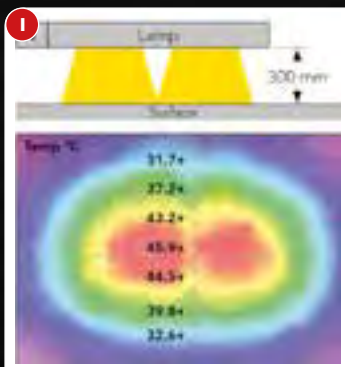
Dimensions for standard quartz heating assemblies (HQ)



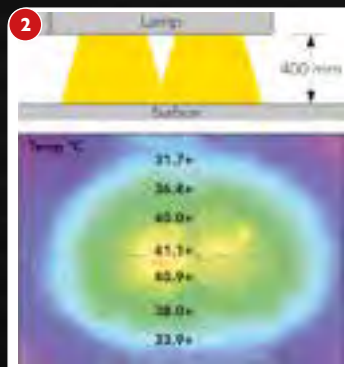
Dimensions for fabricator quartz heating and infra-red heating assemblies (HUQ & HUE)

SURFACE TEMPERATURE FROM PROJECTED HEAT - HQ900E*

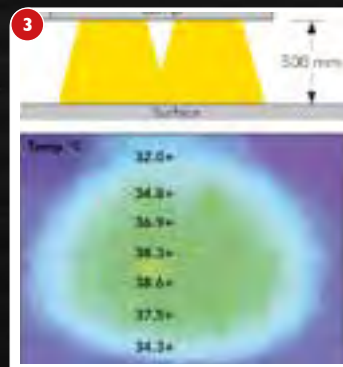
The lamps are designed to delay the loss of heat from prepared food while waiting to be taken to the table. The thermal images below provide a guide as to the heat projection when mounted at various heights. Note these units are not designed to bring food up to serving temperature.



1. Thermal image depicting temperatures in degrees Celsius when HQ900E lamp positioned 300 mm above surface.



2. Thermal image depicting temperatures in degrees Celsius when HQ900E lamp positioned 400 mm above surface.



3. Thermal image depicting temperatures in degrees Celsius when HQ900E lamp positioned 500 mm above surface.

These results were recorded in our factory under test conditions at 23°C. Temperatures were recorded on a timber surface. Variations to these temperatures will occur in different ambient conditions and with different food types.





SPECIFICATIONS - STANDARD MODELS (INCLUDES CONTROL BOX)

MODEL	PRODUCT CODE	DESCRIPTION	LENGTH (mm)	CURRENT (amps)	LAMP CENTRES (length between centres of each lamp)	POWER (watt)
HQ450E	5RHQ450E	1 lamp in body	450	1.5	N/A	350
HQ900E	5RHQ900E	2 lamps in body	900	3.0	400	700
HQ1200E	5RHQ1200E	3 lamps in body	1200	4.6	345	1050
HQ1500E	5RHQ1500E	4 lamps in body	1500	6.1	345	1400
HQ1800E	5RHQ1800E	4 lamps in body	1800	6.1	400	1400
HQ2100E	5RHQ2100E	5 lamps in body	2100	7.6	400	1750



SPECIFICATIONS - FABRICATOR MODELS (NO CONTROL BOX)

MODEL	PRODUCT CODE	DESCRIPTION	LENGTH (mm)	CURRENT (amps)	LAMP CENTRES (length between centres of each lamp)	POWER (watt)
HUQ375E	5RHUQ375E	1 lamp in body	375	1.5	N/A	350
HUQ825E	5RHUQ825E	2 lamps in body	825	3.0	400	700
HUQ1125E	5RHUQ1125E	3 lamps in body	1125	4.6	345	1050
HUQ1425E	5RHUQ1425E	4 lamps in body	1425	6.1	345	1400
HUQ1725E	5RHUQ1725E	4 lamps in body	1725	6.1	400	1400
HUQ2025E	5RHUQ2025E	5 lamps in body	2025	7.6	400	1750

OPTIONAL MOUNT KIT

Mount kit for Quartz and Infra-red series lamps. The kit includes 2 x 19mm diameter round tubes, inserts and mounting brackets, with instructions for installation by an electrician. 600mm tubes can be cut to the desired length.



Fabricator model with H/M600 mount kit installed and shortened to the desired length

MODEL	PRODUCT CODE	DESCRIPTION	MOUNT TYPE	LENGTH (mm)
H/M600	5RH/M600	Mount kit for all Quartz and Infra-red heat lamps	Round	600

INFRA-RED HEATING ASSEMBLIES

Roband infra-red heating assemblies are manufactured from an exclusive extruded anodized aluminium section, specifically designed to breathe. These units are designed for use at either front or back of house where more heat and no light is required. The heat is provided by a stainless steel element and an energy regulator is used on the standard units to precisely control the output, emitting a very even heat over the length of the warming area. All models come with a standard mount bracket. Optional mount kit is also available.

Standard Models

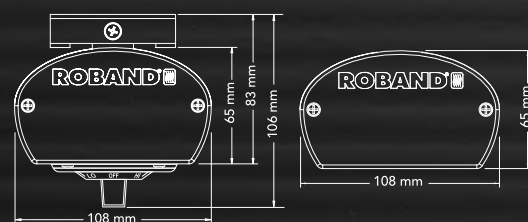
The standard infra-red heating assemblies (e.g. HE900) come with a control box that houses the isolating on/off switch and an energy regulator to control heat output. They also feature a simple mounting system and come complete with a 13amp plug and cord.

Fabricator Models

The infra-red heating assemblies are also available without the control box, energy regulator and on/off switch (e.g. HUE825) so they can be connected to a remote switch setup. The removal of the control box shortens the length of the lamp assembly accordingly.



1. Standard mounting bracket available on standard and fabricator models
2. A variable control energy regulator is used to precisely control the output

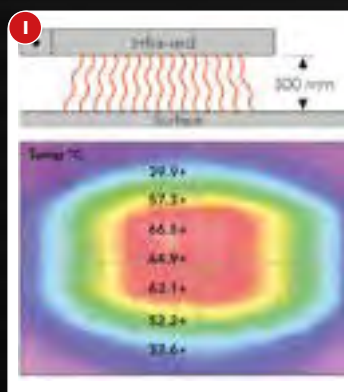


Dimensions for standard quartz heating assemblies (HQ)

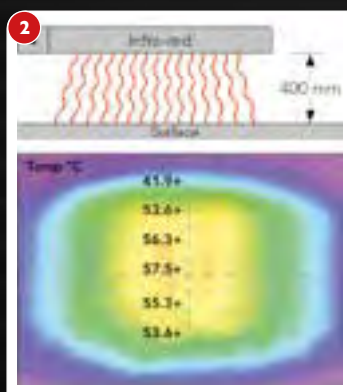
Dimensions for fabricator quartz heating and infra-red heating assemblies (HUQ & HUE)

SURFACE TEMPERATURE FROM PROJECTED HEAT - HQ900*

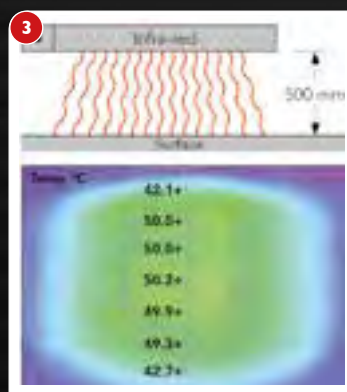
The heating assemblies are designed to delay the loss of heat from prepared food while waiting to be taken to the table. The thermal images below provide a guide as to the heat projection when mounted at various heights. Note these units are not designed to bring food up to serving temperature.



1. Thermal image depicting temperatures in degrees Celsius when HE900 lamp positioned 300 mm above surface.



2. Thermal image depicting temperatures in degrees Celsius when HE900 lamp positioned 400 mm above surface.



3. Thermal image depicting temperatures in degrees Celsius when HE900 lamp positioned 500 mm above surface.

These results were recorded in our factory under test conditions at 23°C. Temperatures were recorded on a timber surface. Variations to these temperatures will occur in different ambient conditions and with different food types.





HEI200L pictured

SPECIFICATIONS - STANDARD MODELS (INCLUDES CONTROL BOX)

MODEL	PRODUCT CODE	DESCRIPTION	LENGTH (mm)	CURRENT (amps)	POWER (watt)
HE900	5RHE900	1 element	900	3.9	900
HE1200	5RHE1200	1 element	1200	5.2	1200
HE1500	5RHE1500	1 element	1500	6.5	1500
HE1800	5RHE1800	1 element	1800	7.8	1800



HUE1125 pictured

SPECIFICATIONS - FABRICATOR MODELS (NO CONTROL BOX)

MODEL	PRODUCT CODE	DESCRIPTION	LENGTH (mm)	CURRENT (amps)	POWER (watt)
HUE825	5RHUE825	1 element	825	3.9	900
HUE1125	5RHUE1125	1 element	1125	5.2	1200
HUE1425	5RHUE1425	1 element	1425	6.5	1500
HUE1725	5RHUE1725	1 element	1725	7.8	1800

OPTIONAL MOUNT KIT

Mount kit for Quartz and Infra-red series lamps. The kit includes 2 x 19mm diameter round tubes, inserts and mounting brackets, with instructions for installation by an electrician. 600mm tubes can be cut to the desired length.



Fabricator model with HM600 mount kit installed and shortened to the desired length

MODEL	PRODUCT CODE	DESCRIPTION	MOUNT TYPE	LENGTH (mm)
HM600	5RHM600	Mount kit for all Quartz and Infra-red heat lamps	Round	600



A close-up photograph of a strawberry being sliced by a thin, curved blade. The strawberry is red with a green leafy top. The background is a soft-focus image of a glass containing a pink smoothie, with a kiwi fruit visible on the right side. The overall lighting is bright and natural.

BEVERAGE EQUIPMENT

B181

Blender for the preparation of frozen and smoothies. The 0.9 L jug with a triangular section is ideal to pour ice based cocktails, more dense and compact. You can select working speed and pulse mode.

- The original triangular shape of the container improves performance as well as being easy for the operator to grip and handle
- The 20/10 stainless steel single blade has a cutting angle that helps mix the ingredients together
- The 0.9l transparent polycarbonate container is stackable and takes up less room on the counter
- With the standard ice-mover a delicious slush drink can be prepared effortlessly in just a few seconds



B180

Clear 0.9 L polycarbonate jug. Ideal for preparing 1 or 2 servings of frozen cocktails. You can select working speed and pulse mode. Two-section lid to add ingredients during mixing.

- Motor housing and container support made of light alloy, with powerful ventilated 900W (1.2hp) motors
- The ice-mover (optional) makes preparation of slush drinks easier and prevents cavitation
- The blade assembly, made of stainless steel, is designed to blend, cut and crush fruit and ice to perfection
- The easy pad allows you to simply touch and select the speed or pulse mode, with easier cleaning and less wear



MODEL	PRODUCT CODE	PULSE SWITCH	CONTAINER CAPACITY	DIMENSIONS D x W x H (mm)	RPM	WEIGHT (kgs)	PACKED WEIGHT (kgs)	POWER (watt)
B181	16B181	✓	0.9 ltr poly	200 x 200 x 410	20000 / 24000	3.5	4.5	900
B180	16B180	✓	0.9 ltr poly	200 x 200 x 410	20000 / 24000	3.4	4.4	900

ACCESSORIES

MODEL	PRODUCT CODE	DESCRIPTION	MODEL	PRODUCT CODE	DESCRIPTION
B181	1690142	Ice mover	B180	1690315	Poly container
B181	1690317	Poly container			

X181

The same features as model B180 except for the 0.9l container, which is in stainless steel. The switch and the pulse option are used to select the working speed as well as the pulse mode. All the Ceado blenders come with 2-part rubber lid for adding ingredients during mixing and blending.

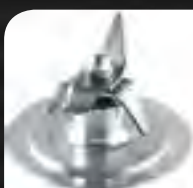
- Motor housing and container support made of light alloy, with powerful ventilated 900W (1.2hp) motors
- The ice-mover (optional) makes preparation of slush drinks easier and prevents cavitation
- The blade assembly, made of stainless steel, is designed to blend, cut and crush fruit and ice to perfection
- The easy pad allows you to simply touch and select the speed or pulse mode, with easier cleaning and less wear



B185

The B185 makes it versatile and modular for the preparation of smoothies and cocktails. The shape of the 1.5l pitcher reduces working times and the brand-new easy pad allows you to select the ideal mode with easier cleaning and less wear.

- The easy pad allows you to simply touch and select the speed or pulse mode, with easier cleaning and less wear
- 10 ice cubes crushed in just a few seconds, just add a bit of rum or unleash your imagination
- The blade assembly, made of stainless steel, is designed to blend, cut and crush fruit and ice to perfection
- The new fastening system secures the pitcher quickly and simply, reducing noise and increasing the durability of the parts. In case of wear, the joints may be easily replaced, no technical assistance needed



MODEL	PRODUCT CODE	PULSE SWITCH	CONTAINER CAPACITY	DIMENSIONS D x V x H (mm)	RPM	WEIGHT (kgs)	PACKED WEIGHT (kgs)	POWER (watt)
X181	16X181	✓	0.9 ltr st/st	200 x 200 x 410	20000 / 24000	3.5	4.5	900
B185	16B185	✓	1.5 ltr poly	200 x 200 x 460	20000 / 24000	3.6	4.6	900

ACCESSORIES

MODEL	PRODUCT CODE	DESCRIPTION	MODEL	PRODUCT CODE	DESCRIPTION
X181	1690316	Stainless steel container	B185	1690312	Poly container
X181	1690142	Ice mover			

XI85

The B185 blender version with a 1.5 L stainless steel jug. You can select working speed and pulse mode. Two-section lid to add ingredients during mixing.

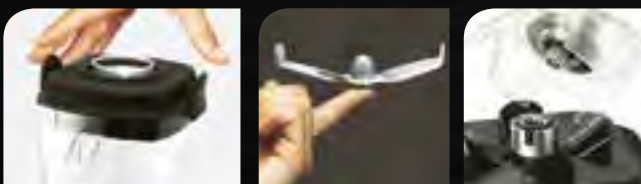
- The easy pad allows you to simply touch and select the speed or pulse mode, with easier cleaning and less wear
- 10 ice cubes crushed in just a few seconds, just add a bit of rum or unleash your imagination
- The blade assembly, made of stainless steel, is designed to blend, cut and crush fruit and ice to perfection
- The new fastening system secures the pitcher quickly and simply, reducing noise and increasing the durability of the parts. In case of wear, the joints may be easily replaced, no technical assistance needed.



B280

The blender was completely redesigned to achieve perfect blends even during the most intense working moments. The powerful 1300W (1.8 hp) motor is controlled with the brand-new easy pad.

- The easy pad allows you to simply touch and select the speed or pulse mode, with easier cleaning and less wear
- The square 1.5l jug, reduces blending times. The stackable clear polycarbonate square jug makes the barman's work easier
- The yield and texture of the blend are optimised with the design of the new Dynamic Spin blades. Made of tempered stainless steel, they do not require sharpening, guaranteeing safe use and cleaning as well as increased durability
- The new fastening system secures the pitcher quickly and simply, reducing noise and increasing the durability of the parts. In case of wear, the joints may be easily replaced, no technical assistance needed



B283

B283 is more intelligent and versatile than ever before, because it uses its power to give you a personalised experience. In addition to the manual function, it has 6 default cycles and 99 programmable cycles, to make smoothies, milkshakes and frozen drinks in a completely automatic way.

- The yield and texture of the blend are optimised with the design of the new Dynamic Spin blades. Made of tempered stainless steel, they do not require sharpening, guaranteeing safe use and cleaning as well as increased durability
- The square 1.5l jug was completely redesigned in looks and materials, reducing blending times. The stackable clear polycarbonate square jug makes the barman's work easier
- The casing in light aluminium alloy, designed to withstand the greatest stresses and ensure maximum stability in each operation, houses the powerful and reliable 1300 W motor
- The powerful 1300W (1.8 hp) motor is controlled with the new display, allowing you to select the mode and record up to 99 recipes



MODEL	PRODUCT CODE	PULSE SWITCH	CONTAINER CAPACITY	DIMENSIONS D x W x H (mm)	RPM	WEIGHT (kgs)	PACKED WEIGHT (kgs)	POWER (watt)
X185	I6X185	✓	1.5 ltr st/st	200 x 200 x 460	20000 / 24000	3.6	4.6	900
B280	I6B280	✓	1.5 ltr poly	210 x 180 x 420	18000 / 28000	5	6	1300
B283	I6B283	✓	1.5 ltr poly	210 x 180 x 420	6000 / 28000	5	6	1300

ACCESSORIES

MODEL	PRODUCT CODE	DESCRIPTION
X185	I690313	Stainless steel container
B280	I690318	Poly container
B283	I690318	Poly container



B285

B285 is the new blender made to lower noise thanks to the Silent System cover; without sacrificing the powerful 1300W (1.8 hp) motor. The display allows you to select 99 automatic cycles, in addition to the manual mode.

- The yield and texture of the blend are optimised with the design of the new Dynamic Spin blades. Made of tempered stainless steel, they do not require sharpening, guaranteeing safe use and cleaning as well as increased durability
- The new fastening system secures the pitcher quickly and simply, reducing noise and increasing the durability of the parts. In case of wear, the joints may be easily replaced, no technical assistance needed
- The square 1.5l jug was completely redesigned in looks and materials, reducing blending times. The stackable clear polycarbonate square jug makes the barman's work easier
- The powerful 1300W (1.8 hp) motor is controlled with the new display, allowing you to select the mode and record up to 99 recipes.



X187

Blender used in kitchens to prepare vegetable sauces, and in pastry and ice cream shops to prepare fruit bases for ice creams or sweets.

X187 is equipped with a 2.5 L stainless steel container with handle. All Ceado blenders feature a motor housing and container support made of light alloy, with powerful ventilated 900W (1.2hp) motors.



MODEL	PRODUCT CODE	PULSE SWITCH	CONTAINER CAPACITY	DIMENSIONS D x W x H (mm)	RPM	WEIGHT (kgs)	PACKED WEIGHT (kgs)	POWER (watt)
B285	I6B285	✓	1.5 ltr poly	185 x 210 x 470	6000 / 28000	6.9	8	1300
X187	I6X187	✓	2.5 ltr St/St	200 x 200 x 460	20000 / 24000	3.8	4.8	900

ACCESSORIES

MODEL	PRODUCT CODE	DESCRIPTION	MODEL	PRODUCT CODE	DESCRIPTION
B285	I690318	Poly container	X187	I690314	Stainless steel container



DM2I - MILKSHAKE AND DRINKS MIXERS

Roband milkshake mixers are the ideal machine for making perfect thick shakes or milkshakes every time. The Saturn beater produces extra fluffy shakes using minimal ingredients, time after time. Merging style, power and performance these mixers are a must for cafes and fast food outlets.

- Two-speed 13,000 RPM motor
- Saturn beater for extra fluffy shakes
- Stainless steel beater also included for use with ice cream
- Two-speed on/off switch with protective cover
- Easy clean base for cleaning spillage
- Stainless steel mixing spindle
- Takes standard 710ml (24fl. oz.) cups without tilting to remove
- Includes stainless steel cup
- Hands free operation when mixing cup is resting on the cup support

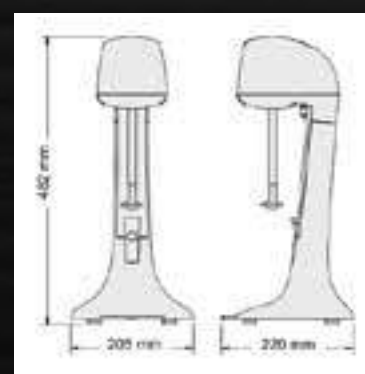


MODEL	PRODUCT CODE	DESCRIPTION	DIMENSIONS D x W x H (mm)	ELEC CON. (UK amp)	POWER (watt)
DM2IW	5RDM2IW	White milkshake mixer	220 x 205 x 482	13	150
DM2IR	5RDM2IR	Red milkshake mixer	220 x 205 x 482	13	150
DM2IB	5RDM2IB	Black milkshake mixer	220 x 205 x 482	13	150
DM2IG	5RDM2IG	Graphite milkshake mixer	220 x 205 x 482	13	150
DM2IS	5RDM2IS	Seaspray milkshake mixer	220 x 205 x 482	13	150
DM2IM	5RDM2IM	Metallic milkshake mixer	220 x 205 x 482	13	150

ACCESSORIES	PRODUCT CODE
Spare stainless steel cup 710ml/24floz	RDMWA132



1. Easy-clean base for cleaning spillage
2. Two-speed on/off switch with protective cover
3. Stainless steel beater for use with ice cream
4. Saturn beater for extra fluffy shakes



M98

- Commercial drinks mixer in polished finish
- Available in single or double spindle
- Activating micro switch
- Fan cooled motor
- Sure grip feet
- Stainless steel container holder and spindle(s)
- 1ltr stainless steel or polycarbonate container(s)



M98T



M98/2



M98T/2



MODEL	PRODUCT CODE	CAPACITY CONTAINER	DIMENSIONS D x W x H (mm)	WEIGHT (kgs)	PACKED WEIGHT (kgs)	MOTOR POWER (watt)
M98 (stainless steel container)	I6M98PL	1ltr St/St	210 x 180 x 485	3.4	4.3	300
M98T (polycarbonate container)	I6M98TPL	1ltr Poly	210 x 180 x 485	3.4	4.3	300
M98/2 (double with s/s containers)	I6M98/2PL	1ltr St/St	210 x 310 x 485	6.7	7.7	300 / 300
M98T/2 (double with polycarbonate containers)	I6M98T/2PL	1ltr Poly	210 x 310 x 485	6.6	7.6	300 / 300

ACCESSORIES	PRODUCT CODE
Spare polycarbonate container	I670113
Spare stainless steel container	I620515



CP150 - COLD PRESS JUICER



The result of Ceado's in-depth knowledge of professional juice extraction systems, CP150 is a compact cold press model created to be productive on the countertop. Solid and innovative, designed for on-demand service and production of bottles.

- Cold Press technology
- Non-stop service
- Wash & Go!
- Anti dripping drum cap
- Easy assembling
- Stainless steel body
- Heavy duty motor
- Ceado Silent System
- 1 juice jug and 1 pulp jug included



1. HIGH-YIELD PRESSING

The yield, the richness and the consistency of the juice are optimized by the inclination angle of the Dynamic Spin flaps of the auger and by the design of the filter's mesh



2. NON-STOP SERVICE

The innovative anti-blocking mesh filter and the most resistant motor ever seen in a compact cold press juicer, are able to keep the machine working non-stop



3. ANTI DRIPPING DRUM CAP

With a simple gesture, the ergonomic drum cap makes it possible to block any leakage of juice and prevent dripping



4. READY TO COLD PRESS

Thanks to the feeding chute and the pressing chamber fit, the fruit and vegetables can be inserted whole or in large chunks, thus reducing preparation time



5. MODULAR DESIGN

The small size and compact design mean the CP150 can be configured with multiple units placed side by side



WASH & GO!

All the parts that come into contact with food can be disassembled without the use of tools and are easily washable in the dishwasher; where they occupy very little space

S98

A citrus juicer that never lets you down, perfect for offering your customers top-quality freshly squeezed juice in seconds

- Commercial electric citrus juicer
- Double interchangeable reamer for all types of citrus fruits
- Removable stainless steel container/polycarbonate splash guard
- The two interchangeable reamers are designed to gently squeeze citrus fruit of any size without removing the bitter parts of the rind
- The light alloy motor housing and the continuous duty, fan-cooled asynchronous motor with safety cut-out ensure performance and reliability
- The wide section of the pouring spout makes dispensing of the juice quick and eases cleaning
- All the parts that come into contact with the fruit are easily removable and dishwasher safe



SL98

The all-metal SL98 is the most popular automatic citrus juicer on the market. It is a tireless workhorse for those who want to squeeze truly fresh fruit juices with the minimum effort

- Commercial automatic electric citrus juicer
- Polished Finish with thermal cut-out
- Patent automatic activation
- Removable reamer and stainless steel container
- The stainless steel universal reamer adapts easily to all types of citrus fruit. The particular shape of the reamer exploits the centrifugal force and increases output
- Thanks to the lever, juicing couldn't be simpler
- The stainless steel parts are removed in just a few seconds and are dishwasher safe
- The microswitch located on the back of the juicer is safer and more reliable



MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	WEIGHT (kgs)	PACKED weight (kgs)	MOTOR POWER (watt)
CP150 Cold press juicer	I6CP150	400 x 180 x 465	15.5	17.5	400
S98	I6S98PL	240 x 200 x 370	6.5	7.8	250/1-speed
SL98	I6SL98PL	230 x 200 x 350	8.5	9.8	300/1-speed



ES500 - JUICE EXTRACTOR

- High volume, centrifugal juice extractor
- Fan cooled motor
- Safety locking arm and motor brake
- No tooling required for removal of basket
- Stainless steel bowl, juicer basket and blades
- Extra wide feed chute to easily fit whole apples, carrots etc
- Ideal for the preparation of juice such as, beetroot, pineapple, apple, mango, celery, ginger and carrot
- Automatic pulp ejection
- No tooling required to disassemble
- Can juice 10kg of fruit a day



1. Safety interlock



2. No tools required

View online demonstration at:
metcalfecatering.com

**Ceado
juicebusiness**



**Bottled
juice**



Fresh squeezed juice generates more profit than bottled juice, allowing you to quickly get back the cost of the Ceado juicer and earn money immediately.

**Juices
x day**

**Return on
investment**

**Business
target**

10	8 weeks	Entry level
20	4 weeks	Small bar
30	2 weeks	Medium juice bar

By selling only 10 juice servings per day, your investment is recovered in just 8 weeks. A medium size bar, with 30 juice servings per day, can start looking at its profits in just about 2 weeks!



ES700 - JUICE EXTRACTOR



Easy basket removal, with no tooling

- High volume, centrifugal juice extractor
- Fan cooled motor
- Safety locking arm and motor brake
- No tooling required for removal of basket
- Stainless steel bowl, juicer basket and blades
- Double feed chute for maximum juice output/yield
- Ideal for the preparation of juice such as, beetroot, pineapple, apple, mango, celery, ginger and carrot
- Automatic pulp ejection
- No tooling required to disassemble

View online demonstration at:
metcalfecatering.com

MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	WEIGHT (kgs)	PACKED weight (kgs)	MOTOR POWER (watt)
ES500	I6ES500PL	385 x 242 x 512	14.5	17	700/1-speed
ES700	I6ES700PL	438 x 290 x 512	18.5	21	800/1-speed

V90 - PROFESSIONAL ICE CRUSHER

- Professional ice crusher for preparation of cocktails in general and for garnish
- Diecast motor housing
- Stainless steel hopper
- Fan cooled motor
- Capacity: up to 2kgs/min (Hollow machine made ice to be used)
- Recommended usage not more than 30kgs per day
- High polished chrome or black painted base (V90P) available



VI00 - COMMERCIAL ICE CRUSHER



- Commercial ice crusher
- Breaks ice cubes for the preparation of cocktails and garnishing fish dishes
- Stainless steel body
- Stainless steel blades
- Gear drive
- Capacity: up to 6kgs/min (Hollow machine made ice to be used)





G30 - COMMERCIAL ICE SHAVER



- Prepares ice for the preparation of slush drinks
- Light alloy cast blade holder and hopper
- Stainless steel blade and crushed ice container
- Thermal overload protection



MODEL	PRODUCT CODE	CAPACITY (kgs per min)	DIMENSIONS D x W x H (mm)	WEIGHT (kgs)	PACKED WEIGHT (kgs)	MOTOR POWER (watt)
V90 Ice crusher	I6V90PL	up to 2 depending on ice type	230 x 210 x 460	3.9	5	150
V90P Ice crusher	I6V90PA	up to 2 depending on ice type	230 x 210 x 460	3.9	5	150
V100 Ice crusher	I6V100SS	up to 6 depending on ice type	340 x 240 x 470	15.5	16.8	300
G30 Ice shaver	I6G30PL	up to 2 depending on ice type	450 x 210 x 430	8.7	10.8	300

10, 20 and 30 LITRE HOT WATER URNS

Robatherm Hot Water Urns are stylishly finished and designed for commercial use. The urns feature a unique mode selector switch that allows either variable or pre-set temperature control, providing ultimate flexibility and ease of use.

With the mode set to variable, the temperature can be controlled across a wide range via the graduated knob. Variable mode will suit those users who require warm or boiling water for their special application.

Switching the mode selector to pre-set will fix the temperature at 95°C, the optimal temperature for most applications involving tea or coffee. Using pre-set mode offers a fast and easy setup, achieving consistent temperatures every time. Adjustment of the knob in pre-set mode has no effect on the temperature setting of the urn - it remains constant at nominal 95°C. This prevents continuous boiling and excessive consumption of energy.

- Mode selector switch for either variable (30°C-110°C) or pre-set 95°C temperature control
- Available in 10, 20 or 30 litre sizes
- Long-life concealed elements allow easier cleaning inside the urns
- Boil-dry protection ensures product longevity with auto-reset
- Double skin stainless steel construction ensures energy efficient operation and is safe to touch on the external walls
- Twist lock lid with steam vent
- High-grade 304 stainless steel lining
- Stylish brushed stainless steel exterior
- Sturdy solid brass non-drip tap prevents scalding from water drips
- Sight-glass for water level, with graduations indicating cup capacity



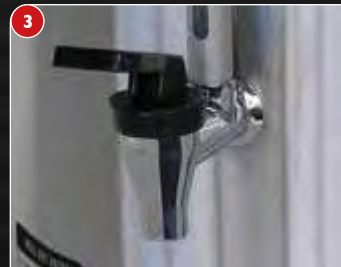
UDS30VP - 30 ltr



UDS20VP - 20 ltr



UDS10VP - 10 ltr



1. Variable or pre-set temperature functionality
2. Double skin tank with concealed element
3. Sturdy solid brass non-drip tap

MODEL	PRODUCT CODE	APPROXIMATE CAPACITY (cups 160ml)	DIMENSIONS D x H (mm)	ELEC CON. (UK amp)	power (watt)
UDS10VP – 10 litre urn	5RUDS10VP	50	240 x 480	10	2300
UDS20VP – 20 litre urn	5RUDS20VP	120	330 x 550	10	2300
UDS30VP – 30 litre urn	5RUDS30VP	160	330 x 645	10	2300

FÖRJE STAINLESS STEEL COOKWARE



The Förje range of cookware is designed for professional cooking.

Designed with the high expectations of professional chefs in mind, Förje cookware is known for its robust construction and heat diffusing performance. With two grades of stainless steel (AISI 304 & AISI 430), encapsulating a 5 mm aluminium heat diffuser, this leading edge cookware is ideal for use on all heat sources including induction.

All items come complete with lids except frying pans, conical saucepans and steamers. Lids are available to suit.



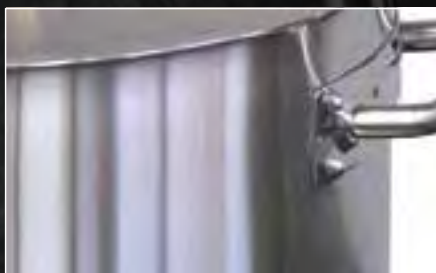
FEATURES

HEAT DIFFUSING HEAVY DUTY BASES



Cut-away view of the base of Förlé cookware which is manufactured using three-ply technology (stainless-aluminium-stainless) for fast, even and efficient heat distribution. The aluminium is fully encapsulated on all units up to 340mm in diameter.

SATIN FINISH



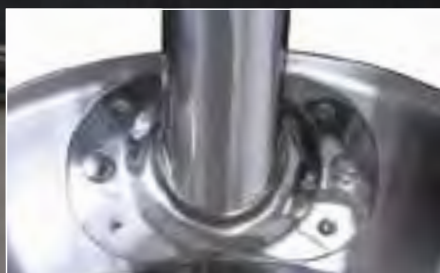
The interior and exterior finish of all Förlé cookware and lids is in 'fine satin'. This makes for easy cleaning and reduces the signs of use.

SAUCEPAN HANDLES



Förlé saucepans are fitted with tubular stainless steel handles welded to the body. Items with a capacity greater than 7 litres have the extra support of stainless steel rivets.

FRYING PAN HANDLES



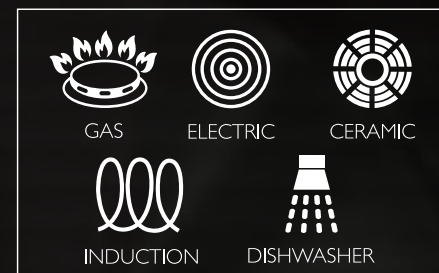
All Förlé frying pans have tubular stainless steel handles. These are fitted to the pans with stainless steel rivets and on non-Excalibur® items, they are also welded for extra strength.

STOCK POT AND CASSEROLE HANDLES



Förlé stock pots and casseroles are fitted with two, heavy duty, stainless steel side handles. All handles are welded to the bodies, and items with a capacity greater than 7 litres have the added support of stainless steel rivets.

SUITABLE FOR USE WITH THE FOLLOWING:



All Förlé cookware can be used with a variety of cooking surfaces including induction. It is also dishwasher safe.

STOCK POT

MODEL	PRODUCT CODE	CAPACITY (ltr)	DIAMETER (mm)	HEIGHT (mm)	THICKNESS (mm)
WSS8	RFWSS8	8	240	205	0.8
WSS12	RFWSS12	12	260	225	0.8
WSS16	RFWSS16	16	280	260	0.8
WSS20	RFWSS20	20	320	265	1.0
WSS24	RFWSS24	24	340	265	1.0
WSS36	RFWSS36	36	360	360	1.0
WSS50	RFWSS50	50	400	400	1.0
WSS70	RFWSS70	70.0	450	450	1.2
WSS98	RFWSS98	98	500	500	1.2



WSS70
Lid Included

CASSEROLE - HIGH

MODEL	PRODUCT CODE	CAPACITY (ltr)	DIAMETER (mm)	HEIGHT (mm)	THICKNESS (mm)
CH2	RFCH2	2.4	160	120	0.8
CH4	RFCH4	4.4	200	140	0.8
CH7	RFCH7	7.2	240	160	0.8
CH11	RFCH11	11.1	280	180	0.8



CH2
Lid Included

CASSEROLE - LOW

MODEL	PRODUCT CODE	CAPACITY (ltr)	DIAMETER (mm)	HEIGHT (mm)	THICKNESS (mm)
CL3XP	RFCL3	3	200	100	2.5
CL5	RFCL5	5.0	240	110	0.8
CL8	RFCL8	8.0	280	130	0.8
CL13	RFCL13	12.9	320	160	1.0



CL13
Lid Included

SAUCEPAN - HIGH

MODEL	PRODUCT CODE	CAPACITY (ltr)	DIAMETER (mm)	HEIGHT (mm)	THICKNESS (mm)
SH2	RFSH2	2.4	160	120	0.8
SH4	RFSH4	4.4	200	140	0.8
SH7	RFSH7	7.2	240	160	0.8



SH4
Lid Included

SAUCEPAN - LOW

MODEL	PRODUCT CODE	CAPACITY (ltr)	DIAMETER (mm)	HEIGHT (mm)	THICKNESS (mm)
SL1	RFSL1	1.0	140	75	0.8
SL1T*	RFSL1T	1.0	140	75	0.8
SL2	RFSL2	1.9	160	95	0.8
SL3	RFSL3	3.3	200	105	0.8
SL5	RFSL5	5.0	240	110	0.8

T* - Excalibur® non-stick coated interior.



SL2
Lid Included

SAUCEPAN - CONICAL

MODEL	PRODUCT CODE	CAPACITY (ltr)	DIAMETER (mm)	HEIGHT (mm)	THICKNESS (mm)	LID MODEL
CS1	RFCS1	1.00	160	60	0.8	L16
CS2	RFCS2	1.60	200	65	0.8	L20
CS3	RFCS3	2.75	240	75	0.8	L24



CS3
Lid Available

FRYING PAN

MODEL	PRODUCT CODE	CAPACITY (ltr)	DIAMETER (mm)	HEIGHT (mm)	THICKNESS (mm)	LID MODEL
FP20	RFFP20	1.25	200	40	0.8	L20
FP24	RFFP24	2.00	240	45	0.8	L24
FP28	RFFP28	3.00	280	50	0.8	L28
FP32	RFFP32	3.75	320	55	0.8	L32
FP36	RFFP36	5.00	360	65	1.0	L36
FP40	RFFP40	6.25	400	70	1.0	L40



FP24
Lid Available

FRYING PAN - EXCALIBUR® non-stick coated

MODEL	PRODUCT CODE	CAPACITY (ltr)	DIAMETER (mm)	HEIGHT (mm)	THICKNESS (mm)	LID MODEL
FP20T	RFFP20T	1.25	200	40	0.8	L20
FP24T	RFFP24T	2.00	240	45	0.8	L24
FP28T	RFFP28T	3.00	280	50	0.8	L28
FP32T	RFFP32T	3.75	320	55	0.8	L32
FP36T	RFFP36T	5.00	360	65	1.0	L36
FP40T	RFFP40T	6.25	400	70	1.0	L40



FP28T
Lid Available

STEAMER



MODEL	PRODUCT CODE	DESCRIPTION	THICKNESS (mm)
ST234	RFST234	Suits CH4, CL3, CL3XP, SH4, SL3. Also suits CH2, SH2, SL2, SL2XP but the lid L20 should be purchased to fit the steamer as the lid supplied with these models does not fit the steamer	0.6
ST78	RFST78	Suits VSS8/CH7/SH7	0.8
ST12	RFST12	Suits WSS12	0.8
ST16	RFST16	Suits WSS16	0.8

LIDS



MODEL	PRODUCT CODE	DIAMETER (mm)	HEIGHT (mm)	THICKNESS (mm)
L14	RFL14	140	40	0.8
L16	RFL16	160	50	0.8
L20	RFL20	200	50	0.8
L24	RFL24	240	50	0.8
L26	RFL26	260	50	0.8
L28	RFL28	280	50	0.8
L30	RFL30	300	50	0.8
L32	RFL32	320	50	1.0
L34	RFL34	340	50	1.0
L36	RFL36	360	50	1.0
L40	RFL40	400	50	1.0
L45	RFL45	450	50	1.2
L50	RFL50	500	50	1.2

EXTREME PERFORMANCE RANGE



Förje XP model frying pans are manufactured using three-ply clad technology, giving them faster and greater heat absorption and a more even heat-spread over the entire pan. The three-ply cladding extends from the base to the rim of the XP range delivering

extreme performance over the base as well as the sides of each model. The interior has a 'fine satin' finish for durability, with the exterior featuring a mirror finish for stunning good looks.

Q FEATURES

HEAVY DUTY RIVETS



MIRROR FINISH

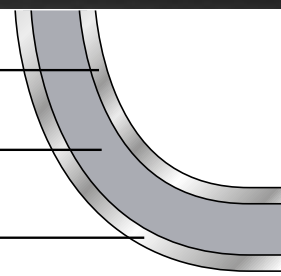


THREE-PLY TECHNOLOGY

AISI 304 (0.4 mm)
Stainless Steel

1.5 mm or 2 mm
Aluminium

AISI 430 (0.6 mm)
Stainless Steel



FRYING PAN - XP

MODEL	PRODUCT CODE	CAPACITY (ltr)	DIAMETER (mm)	HEIGHT (mm)	THICKNESS (mm)
FP26XP	RFFP26XP	2.5	260	60	2.5
FP30XP	RFFP30XP	3.5	300	60	3.0
FP32XP	RFFP32XP	4.5	320	60	3.0



FP26FP
Lid Not Included

SAUCEPAN - LOW - XP

MODEL	PRODUCT CODE	CAPACITY (ltr)	DIAMETER (mm)	HEIGHT (mm)	THICKNESS (mm)
SL2XP	RFSL2XP	2	180	90	2.5



Lid Included

CASSEROLE - LOW - XP

MODEL	PRODUCT CODE	CAPACITY (ltr)	DIAMETER (mm)	HEIGHT (mm)	THICKNESS (mm)
CL3XP	RFCL3XP	3	200	100	2.5



Lid Included

KITCHENWARE



THE IMPORTANCE OF PORTION CONTROL

It is important that scales remain accurate to ensure profitability.

Edlund scales are manufactured to operate in harsh commercial foodservice environments. High heat, humidity, steam and airborne grease can quickly ruin a scales accuracy.

All Edlund scales are designed to be re-calibratable in your kitchen to avoid wasted time and money returning scales to factory for re-calibration.

IF YOUR SCALES AREN'T ACCURATE YOU ARE LOSING MONEY.

FOR EXAMPLE:

If your protein (veal, cheese, pork, beef, ham, fish etc) costs £10 per lb and your scale is out of calibration by $\frac{3}{4}$ oz, you lose 47p per portion served.

30 portions per day	=	£14.10 per day
6 days a week	=	£84.60 per week
52 weeks	=	£4399.20 per year
A 3 year loss	=	£13197.60



RM SERIES - MECHANICAL PORTION CONTROL SCALES

- All stainless steel construction
- Stainless steel internal springs and mechanism
- 30° viewing angle for easier reading
- Rust proof
- Air dashpot for instant reading on RMD-1000
- Fully submersible for easy cleaning
- 180 x 225mm stainless steel platform
- NSF certified

MODEL	PRODUCT CODE	CAPACITY (g)	BASE DIMENSIONS D x W x H (mm)	PLATFORM D x W (mm)	WEIGHT (kgs)
RM-1000	745620	1000 x 5	190 x 178 x 229	180 x 225	2.7
RM-2000	745720	2000 x 10	190 x 178 x 229	180 x 225	2.7
RM-5000	745820	5000 x 20	190 x 178 x 229	180 x 225	2.7
RM-10000	745920	10000 x 25	190 x 178 x 229	180 x 225	2.7
RMD-1000	745640	1000 x 5	190 x 178 x 229	180 x 225	2.7



RMD-DELUX

PREMIER SERIES - MECHANICAL PORTION CONTROL SCALES

- All stainless steel construction
- Fully submersible for easy cleaning
- Oversize platform available
- Air dashpot for instant reading on MDR-1000 and MDR-1000 OP
- NSF certified

MODEL	PRODUCT CODE	CAPACITY (g)	BASE DIMENSIONS D x W x H (mm)	PLATFORM D x W (mm)	WEIGHT (kgs)
MSR-1000	742700	1000 x 5	165 x 157 x 229	152 x 171	2.7
MSR-1000 OP	742720	1000 x 5	165 x 157 x 229	180 x 225	2.7
MSR-2000	742800	2000 x 10	165 x 157 x 229	152 x 171	2.7
MSR-2000 OP	742820	2000 x 10	165 x 157 x 229	180 x 225	2.7
MSR-5000	743000	5000 x 20	165 x 157 x 229	152 x 171	2.7
MSR-5000 OP	743020	5000 x 20	165 x 157 x 229	180 x 225	2.7
MSR-10000	742900	10000 x 50	165 x 157 x 229	152 x 171	2.7
MDR-1000	741500	1000 x 5	165 x 157 x 229	152 x 171	2.7
MDR-1000 OP	741520	1000 x 5	165 x 157 x 229	180 x 225	2.7



MDR-DELUX



The BRAVO! BRV Series Digital Portion Scales set the new standard in affordably priced, high performance scales for Foodservice. With our new, exclusive, ClearShield™ Protective Cover feature, your scale can stand up to most tasks while being protected from damaging grease, dust, and excess juices, which can cause corrosion. BRAVO!

- ① Stainless steel platform
- ② Inner platform
- ③ Clearshield™ protective cover
- ④ Scale



MODEL BRV-320

- Exclusive ClearShield™ protective covers keep juices, grease and other food products off scale and display, keeping scale looking newer, longer
- Replacement ClearShield™ protective covers available in convenient 3 packs (Note: ClearShields will only fit Edlund BRAVO! Scales)
- Other models and capacities available
- Field recalibratable (optional calibration weight available)
- Easy to use buttons include on/tare, mode/calibrate, zero, and off
- Larger, easy-to-read LCD display
- Removable stainless steel platform for easy cleaning
- Auto-shut-off feature
- UL/CUL/CE approved dual voltage AC Power supply or works with 2 AA batteries (batteries not included), BRVS-10 works with 9 volt battery (Battery not included)
- Side mounted power jack helps eliminate broken power supplies
- Power jack plug eliminates internal corrosion when used with batteries
- NSF Certified
- 1 Year warranty
- Not legal for trade



BRVS-10 - STAINLESS STEEL 10lb DIGITAL SCALE

MODEL BRVS-10 DISPLAY OPTIONS INCLUDE:
10lb x 0.1oz / 5000g x 2g

BRV-160 - 10lb DIGITAL SCALE

MODEL BRV-160 DISPLAY OPTIONS INCLUDE:
10lb x 0.1oz / 160oz x 0.1oz / 160oz x 1/8oz / 5000g x 1g





BRV-320 - 20lb DIGITAL SCALE

MODEL BRV-320 DISPLAY OPTIONS INCLUDE:
20lb x 0.1oz / 320oz x 0.1oz / 320oz x 1/8oz / 10000g x 2g

BRV-480 - 30lb DIGITAL SCALE

MODEL BRV-480 DISPLAY OPTIONS INCLUDE:
30lb x 0.2oz / 480oz x 0.2oz / 480oz x 1/4oz / 15000g x 5g



MODEL	PRODUCT CODE	DESCRIPTION	PLATFORM SIZES (mm)	PACKED weight (kgs)
BRVS-10	758401	10lb stainless steel digital scale with Clearshield™ protective cover	165 x 152	8.7
BRV-160	758101	10lb digital scale with Clearshield™ protective cover	133 x 133	5.0
BRV-320	758201	20lb digital scale with Clearshield™ protective cover	178 x 178	8.0
BRV-480	758301	30lb digital scale with Clearshield™ protective cover	178 x 305	11.7

ACCESSORIES	PRODUCT CODE	ACCESSORIES	PRODUCT CODE
BRVS-10 Clearshield™ protective cover (3 PACK)	7CV076	BRV-320 Clearshield™ protective cover (3 PACK)	7CV074
BRV-160 Clearshield™ protective cover (3 PACK)	7CV073	BRV-480 Clearshield™ protective cover (3 PACK)	7CV075



E-160 - ECONOMY PORTION CONTROL SCALE

- All solid state electronics
- 149mm x 171mm removable stainless steel platform. Oversized platform model available (279mm x 178mm)
- Automatic zero
- 220volt AC adapter included
- Also operates on 9volt battery (not included)
- Automatic push button tare
- Low battery indication
- Automatic shut-off feature when used with battery (not included)
- Ounce or gram mode selection switch
- NSF certified



DFG-160 - PRECISION PORTION SCALE

- 152mm x 171mm removable stainless steel platform. Oversized platform model available (254mm x 178mm)
- 220volt AC adapter included
- Also operates on 9volt battery (not included)
- Automatic push button tare
- Low battery indication
- Automatic shut-off feature when used with battery (not included)
- Ounce or gram mode selection switch
- NSF certified



EDL-10

- The ultimate solution for controlling food costs
- All stainless steel construction
- Oversize platform available (178mm x 254mm) as shown in photograph
- Push button tare
- Adjustable levelling feet with bubble level
- Reads in decimal ounces, fractional ounces, decimal pounds and grams
- Six Capacity Options:
10lbs. x 0.1 oz
10lbs. x 0.005lbs
10lbs. x 1/8oz
5000g x 1g
160oz x 0.05oz
160oz x 1/8oz
- Comes complete with rechargeable battery pack
- Scale within scale design helps protect internal components against damage due to accidental shock
- NSF certified



MODEL	PRODUCT CODE	DESCRIPTION	PACKED WEIGHT (kgs)
E-160	750910	160oz/5000gms portion x 0.1oz/1gm stainless steel platform	1.8
E-160 OP	750920	Stainless steel oversize platform 279mm x 178mm	1.9
DFG-160	750301	160.0oz x 0.1oz / 160oz x 1/8oz / 5000g x 1g digital portion control scale with plastic body and stainless steel platform	1.75
DFG-160 OP	750321	As above but with oversize platform 178 x 254mm	2.25
EDL-10	751201	Stainless steel portion scale designed for harsh foodservice environments. With 6 capacity display options and rechargeable battery pack	2.3
EDL-10 OP	751221	As above but with oversize 178 x 254mm platform	2.72



RGS-600 - PRECISION GRAM SCALE

- UL/CUL/CE approved dual voltage power supply included
- Operates on 4 AA batteries (not included) or power supply
- Unique 'scale within a scale' design
- All stainless steel construction
- RGS-600 has a 152 x 171 mm platform
- Patented 'dual housing technology'
- NSF certified
- Accurately measures down to one-tenth gram increments
- Units of measure:
1 lb 4.0 oz x 0.01 oz
600g x 0.1g
1.25 lbs x 0.0002lbs
20.0 oz x 0.01 oz

WSC-10 POSEIDON

- Self-calibrating, submersible stainless steel portion scale
- Dual Housing Technology™ to prevent corrosion
- Scale Within a Scale™ design helps protect internal components against damage due to accidental shock
- Most finite readout in the industry
- CUL/UL/CE approved dual voltage AC power supply included; also operates on 4 AA batteries (not included)
- Adjustable levelling feet with bubble level
- Six capacity display options:
10lbs x 0.1 oz
10lbs x 0.005lbs
10lbs x 1/8oz
5000gm x 1gm
160oz x 0.05oz
160oz x 1/8oz
- Programmable, so users can select length of time for battery-save feature, change gravity settings, and turn off specific weighing modes to reduce confusion
- Self calibrating
- NSF certified



ERS



- Low profile, heavy-duty portable scales with either plug-in power or AA battery operation
- Large LCD display
- 4 load cell technology
- Special hold feature
- CSA and UL approved dual voltage power supply included
- Also operates on 6 AA batteries (not included)
- Wall mounting bracket included
- ERS-150 has a large 305 x 317mm stainless steel platform
- ERS-300 has an extra large 500 x 654 mm stainless steel platform
- NSF certified



MODEL	PRODUCT CODE	DESCRIPTION	PACKED WEIGHT (kgs)
RGS-600	756101	Stainless steel resolution electronic gram scale with 152 x 171mm platform	2.3
WSC-10	753803	Stainless steel submersible portion scale with 6 display options and self-calibration feature	2.3
WSC-10 OP	753823	As above but with oversize 178 x 254mm platform	2.7
ERS-150	751861	150lbs / 75kg x .05lb / 0.02kg receiving scale with hold feature	5.7
ERS-300	751871	300lbs / 150kg x .1lb / 0.05kg receiving scale with hold feature	31.8



#1 AND #2 - CAN OPENERS

- Original manual can openers with improved finish and a rust-resistant arbour
- Plastic bushing for lower turning force and easier opening
- Base with plastic insert for longer plating life
- Blades reversible for longer life
- Recommended use:
#1 - up to 50 cans per day
#2 - up to 15 cans per day

MODEL	PRODUCT CODE	DESCRIPTION	PACKED WEIGHT (kgs)
#1	711100	Manual can opener with plated base (for cans up to 11" tall)	4.1
#1S	711300	Opener with stainless steel base	4.2
#1WB	711000	Opener without base	3.3
#2	712100	Manual can opener with plated base (for cans up to 7" tall)	2.6
#2S	712200	Opener with stainless steel base	2.6
#2WB	712000	Opener without base	1.8
ST-93	738500	Rustproof can opener cleaning tool	0.2



G2 - CAN OPENER

- Manual can opener with a stainless steel shaft, knife and gear
- Melonite arbour that resists rust
- Base that eliminates metal-to-metal wear and enhances can opener performance
- NSF certified
- Pull pin for easy blade replacement
- Standard bar length of 40.6cm (16")
- Extra long bar version available with bar length of 55.9cm (22")
- Blades reversible for longer life
- Recommended use: up to 15 cans per day

MODEL	PRODUCT CODE	DESCRIPTION	PACKED WEIGHT (kgs)
G-2	716100	Manual can opener with plated base	2.7
G-2S	716200	Opener with stainless steel base	2.7
G-2L	716500	Opener with long bar and plated steel base	3
G-2SL	716600	Opener with long bar and stainless steel base	3
G-2CL	716700	Opener with long bar and cast stainless steel clamp base	3
ST-93	738500	Rustproof can opener cleaning tool	0.2



NOTE: Do not sharpen can opening blades. Edlund knife edges are intentionally dull and rounded in order to fold metal and not cut it, thereby providing a smooth edge and eliminating metal swarf.

SG-2 - CAN OPENER

- Manual can opener with quick change gear and stainless steel shaft
- NSF certified
- Pull pin for easy blade replacement
- Base design features a replaceable insert for a tighter fit and easier slide action Other base options are also available
- Parts remove easily for replacement
- Standard bar length of 40.6cm
- Long version available for taller cans (up to 50cm high) with bar length of 55.9cm
- Reversible blade for extra life
- Available with screw down stainless steel base or clamp model
- Recommended use: up to 20 cans per day

MODEL	PRODUCT CODE	DESCRIPTION	PACKED WEIGHT (kgs)
SG-2	713100	NSF Stainless Opener with standard bar and stainless base	8.1
SG-2C	713200	With stainless clamp base	9
SG-2L	713300	With long bar and stainless base	9
SG-2CL	713400	With long bar and stainless clamp base	9.8



U-12 - CAN OPENER

- Manual can opener with quick change gear and stainless steel shaft
- NSF certified
- Pull pin for easy blade replacement
- Base design features a replaceable insert for a tighter fit and easier slide action Other base options are also available
- Standard bar length of 40.6cm
- Extra long bar version available with bar length of 55.9cm
- Reversible blade for extra life
- Extra large stainless steel gear for longer life and less handle turns per can
- Recommended use: up to 50 cans per day

MODEL	PRODUCT CODE	DESCRIPTION	PACKED WEIGHT (kgs)
U-12	714100	Manual can opener with plated base	3.2
U-12S	714200	Opener with stainless steel base	3.2
U-12C	714010	Opener with cast stainless steel clamp base	3.3
U-12L	714500	Opener with long bar and plated steel base	3.3
U-12SL	714600	Opener with long bar and stainless steel base	3.3
U-12CL	714300	Opener with long bar and cast stainless steel clamp base	3.5





S-II - CAN OPENER

- Stainless steel manual can opener
- Cast stainless steel base
- Rustproof, NSF certified and dishwasher safe
- Parts remove easily for replacement
- Standard bar length of 40.6cm
- Extra long bar version available with bar length of 55.9cm
- Reversible blade for extra life
- Extra large stainless steel gear for longer life and less handle turns per can
- Recommended use: 50+ cans per day

View online demonstration at:
metcalfecatering.com



MODEL	PRODUCT CODE	DESCRIPTION	PACKED WEIGHT (kgs)
S-II	715000	Manual can opener	4.5
S-IIL	715300	With long bar for cans up to 50cm high (bar 55.9cm)	4.5
S-II E	715400	With cleaning tool and an extra knife and gear	4.7
S-IIC	715020	With clamping base instead of screws	4.5
S-II CL	715320	Clamping base model with long bar	4.5
S-II CE	715420	Clamping base model with cleaning tool and an extra knife and gear	4.8
S-IIWB	715200	Base not included (Caution: using any manual can opener without the proper base may cause slivers)	3.2
S-IITP	715080	Tamper proof opener with tamper proof base	4.5

270 - ELECTRIC CAN OPENER

- The only NSF certified electric can opener for heavy volume operators
- Equipped with 2 speed motor and featuring knife and gear assemblies that can be removed without tools for easy cleaning
- Slower second speed helps prevent spillage while opening smaller cans
- Opens up to 200 cans per day

View online demonstration at:
metcalfecatering.com



MODEL	PRODUCT CODE	DESCRIPTION	PACKED WEIGHT (kgs)
270	727201	2 speed electric can opener (230v)	8.6
270B	727301	2 speed electric can opener (230v) with security lock-down bracket	9
270C	727501	2 speed electric can opener (230v) with gas shock slide bar	14.4



700SS - CROWN PUNCH CAN OPENER

- Manual crown punch can opener, recommended for up to 200 cans per day
- Designed to open cans in a single stroke
- Tooled complete with knife and guard ring locator for one standard size #10 round can
- All stainless steel construction
- Comes with standard A756 blade
- Can be completely washed down for sanitation
- Features a "quick change" option for other size cans
- Hardened stainless steel blade
- Custom tooling available. Please call our sales team for details

MODEL	PRODUCT CODE	DESCRIPTION	PACKED WEIGHT (kgs)
700SS	770100	Manual crown punch can opener	18.7



610 - CROWN PUNCH CAN OPENER

- Air powered crown punch can opener
- All stainless steel construction
- Recommended for up to 400 cans per day
- Can be completely washed down for sanitation
- Requires 85 PSI at 1.5-2 CFM
- Hardened stainless steel blade
- Available with magnetic lid remover
- Custom tooling available. Please call our sales team for details.
- Designed to open cans in a single stroke

MODEL	PRODUCT CODE	DESCRIPTION	PACKED WEIGHT (kgs)
610	761001	Air powered crown punch opener	24.8
610M	761401	Air powered crown punch opener with magnetic lid remover	40.58



401 - ELECTRIC KNIFE SHARPENER

- Pop-out, easy to clean and replaceable knife guidance system
- Guide allows knife heel to be inserted closer to stone to maximize sharpening area. Sharpens knives from 0.5cm (3/16") to cleaver blades
- Grinding wheel assembly is replaceable
- NSF certified



View online demonstration at:
metcalfecatering.com

MODEL	PRODUCT CODE	DESCRIPTION	PACKED WEIGHT (kgs)
401	740101	Electric knife sharpener (230v)	4.6

KNIFE BLOCKS

- Safe and sanitary way to store a multitude of knives
- Open slot design allows positioning of knives where they are most convenient (knives not included)
- Extra thick insert is removable and washable
- Unique steel slope accepts regular and diamond steels or an additional 3.18cm (1¼") knife
- Stainless steel housing and base
- Dishwasher safe
- NSF certified
- Choice of 229mm (9") or 305mm (12") high models
- Rubber foot pads provide extra grip and prevent scratches on countertops



MODEL	PRODUCT CODE	DESCRIPTION	PACKED WEIGHT (kgs)
KBS-2006	739255	229mm (9") Stainless knife block	3.2
KBS-2002	739200	305mm (12") Stainless knife block	3.2

KNIFE RACKS

- Unique v-slot insert design holds knives upright and more securely
- NSF certified
- Holds 8 chef's knives, plus 2 smaller knives, 1 steel and scissors (knives not included)
- Insert is dishwasher safe and will not dull knives
- Stainless steel, corrosion resistant
- Skirt (KR-699 and KR-700) protects the knives and operators from accidents
- KR-700 has stainless steel back for increased sanitation



MODEL	PRODUCT CODE	DESCRIPTION	PACKED WEIGHT (kgs)
KR-700	739920	Knife rack with 355mm (14") skirt and stainless steel back plate	1.8
KR-699	739915	Knife rack with 305mm (12") skirt and open back	1.5
KR-698	739550	Knife rack with short skirt for easy knife selection	0.45
	71013N	Knife rack insert for KR-700, 699 and 698	0.45



KNIFE SANITISING SYSTEM

- Provides a complete method of liquid sanitising, air drying and storage of knives (knives not included)
- Sanitising tank allows for submersion of the entire blade, thus ensuring complete sanitising
- Stainless steel back plate provides a secure mounting method to a wall stud
- NSF certified
- Fully enclosed in stainless steel for increased sanitation
- Optional drainage tube (as shown in image)
- Removable inserts and tank for easy cleaning



MODEL	PRODUCT CODE	DESCRIPTION	PACKED WEIGHT (kgs)
KSS-5050DT	739051	Knife sanitising system with easy drain tube	6.4
KSS-5050	739050	Knife sanitising system	6.4
KSR-5000	739000	Knife sanitising rack	2.7

View online demonstration at:
metcalfecatering.com

UV KNIFE STERILISER CABINET

Our new KSUV-18 Knife Steriliser Cabinet provides superior sterilisation compared to other methods or products using magnetic bars or metal racks to secure the knives. Our exclusive non-filtering clear slotted knife holder and special mirrored interior walls eliminate shadows on knife surfaces within the cabinet that could prevent complete sterilisation. The easy to operate mechanical timer can be set for up to 15 minutes, but the KSUV-18 will safely sterilise your knives in as little as 3 minutes with 99% efficacy**. It's like a SPF-99 (Sterilisation Protection Factor) for your knives.

- NSF Certified
- 15 minute belled timer
- Holds up to 12 knives plus steel (knives not included)
- Stainless steel construction
- LED lights indicate when door is closed and sterilisation is in process
- UV filtered plexiglass door with lockable keyed handle
- Exclusive non UV filtering slotted knife holder
- Asembled in USA
- 2 Larger slots to accommodate cleavers
- 115 volts
- Safety interlock door
- **Independent laboratory testing indicated 99% reduction in E.Coli bacteria



MODEL	PRODUCT CODE	DESCRIPTION	DIMENSIONS D x W x H (mm)	PACKED WEIGHT (kgs)
KSUV-18	739150	Electric UV knife sterilisation (cabinet 115 volt)	150 x 483 x 610	13.7
UMKR-18	7UV006	Replacement knife rack UV	N/A	N/A

KLC-994 - LOCKING KNIFE CABINET



- This extra heavy duty stainless steel cabinet has a keyed locking handle and features three integral padlock holes for extra secure storage
- Comes complete with an Edlund KR-699 knife rack already mounted inside
- The unique top hinge design eliminates any chance of access when closed and the front view window permits immediate knife inspection
- Ideal for prison kitchens, schools and hospitals or wherever secure knife storage is necessary

MODEL	PRODUCT CODE	DESCRIPTION	PACKED WEIGHT (kgs)
KLC-994	739300	Locking knife cabinet	11.5

KR-50 - COLOUR-CODED KNIFE RACKS

Now operators can fully integrate their knife usage/storage into their HACCP program with our KR-50 color-coded knife racks. NSF Certified, dishwasher safe and replaceable coloured inserts provide the ultimate solution in knife handling and storage.

- NSF Certified
- Fully enclosed in stainless steel for increased sanitation
- Smaller knife rack with 30.5cms (12") skirt holds 1 cleaver and 4 chef knives or 6 chef knives or 8 slicers or 12 paring knives and 1 round or diamond steel (knives not included)



MODEL	PRODUCT CODE	DESCRIPTION	PACKED WEIGHT (kgs)
KR-50	739400	Knife rack with black insert	1.35
KR-50R	739401	Knife rack with red insert	1.35
KR-50Y	739402	Knife rack with yellow insert	1.35
KR-50G	739403	Knife rack with green insert	1.35
KR-50B	739404	Knife rack with blue insert	1.35
KR-50T	739406	Knife rack with tan insert	1.35
KR-50W	739407	Knife rack with white insert	1.35
KR-50A	739408-6	Master pack of 1 each red, yellow, green, blue, tan and white knife racks	8.1
KR-50I	710688-6	Master pack of 1 each red, yellow, green, blue, tan and white knife rack inserts only	2.7
KR-50	71068	Black insert	.45



FILM AND FOIL DISPENSER

- Heavy duty stainless steel construction
- Dispenses and cuts clean both 12" and 18" film and foil
- Optional wall mounting bracket available
- Interchangeable foil and film cutters included
- NSF certified



MODEL	PRODUCT CODE	DESCRIPTION	PACKED WEIGHT (kgs)
FFD-18	779500	12" and 18" foil and film dispenser	4.24
FFD-WMB	7A1060	Wall mounting bracket	1.65

COLD PAN BOXES

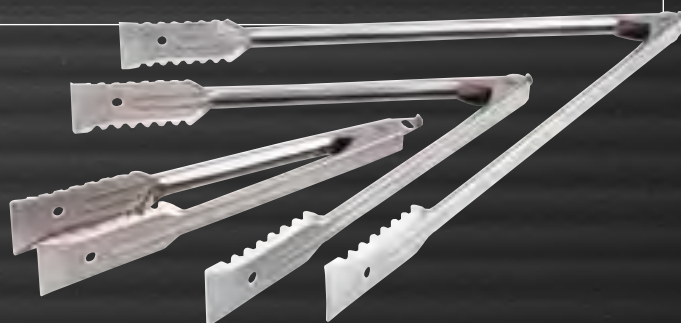
- Keeps contents chilled at or below HACCP guidelines of 41°F (4°C) without ice or electricity for up to 8 hours
- Freeze for 8 hours or overnight before filling with pre-chilled product
- Stainless steel housing and hinged lid keeps cold pan inserts covered and secure for serving
- Sixth-size pan insert in choice of black or white
- Dishwasher safe insert made of high impact ABS material and filled with non-toxic gel
- NSF certified



MODEL	PRODUCT CODE	DESCRIPTION	PACKED WEIGHT (kgs)
CSB-016	779400	Stainless steel 1/6 cold pan enclosure with 3/4 lid and black insert	2.5
CSW-016	779402	Stainless steel 1/6 cold pan enclosure with 3/4 lid and white insert	2.5
CSR-016B	779401	Stainless steel 1/6 cold pan enclosure with hole in lid and black insert	2.5
CSR-016W	779411	Stainless steel 1/6 cold pan enclosure with hole in lid and white insert	2.5

HEAVY DUTY GRIPPER TONGS

- Multi-purpose heavy duty gripper tongs with a unique flat paddle, ideal for separating frozen burger patties or for a firmer grip on platters
- Heavy duty replaceable stainless steel spring
- Available with or without patented locking mechanism



MODEL	PRODUCT CODE	DESCRIPTION	PACKED WEIGHT (kgs)
6410 HD	736010	25.4cm (10") heavy duty gripper tongs	0.15
6412 HD	736210	30.48cm (12") heavy duty gripper tongs	0.19
6416 HD	736610	40.64cm (16") heavy duty gripper tongs	0.21
6410 HDL	736011	25.4cm (10") heavy duty gripper tongs with lock	0.15
6412 HDL	736211	30.48cm (12") heavy duty gripper tongs with lock	0.19
6416 HDL	736611	40.64cm (16") heavy duty gripper tongs with lock	0.21



HEAVY DUTY SCALLOP TONGS

- Heavy duty replaceable stainless steel spring
- Available with or without patented locking mechanism



MODEL	PRODUCT CODE	DESCRIPTION	PACKED WEIGHT (kgs)
4409 HD	734610	22.9cm (9") heavy duty scallop tongs	0.13
4412 HD	734410	30.48cm (12") heavy duty scallop tongs	0.15
4416 HD	734510	40.64cm (16") heavy duty scallop tongs	0.19
4409 HDL	734611	22.9cm (9") heavy duty scallop tongs with lock	0.13
4412 HDL	734411	30.48cm (12") heavy duty scallop tongs with lock	0.15
4416 HDL	734511	40.64cm (16") heavy duty scallop tongs with lock	0.19

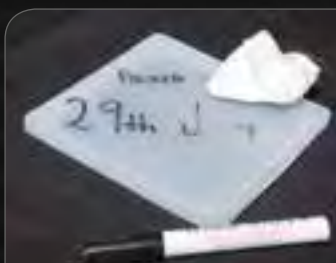
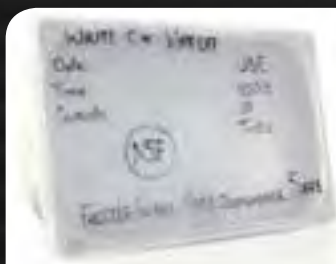


FLEXSIL-LID



Flexsil-lid is a revolutionary re-usable silicon lid designed to reduce the use of expensive plastic film wrap and foil on Gastronorm and steam pans used in commercial kitchens.

- Multi award winning
- Minimises cross-contamination
- NSF Certified
- Locks in freshness when used for storage
- Re-usable 100's of times
- Can be frozen to -40°C and heated to 240°C
- Fits most brands of steam pans
- Spill proof up to ½ size
- Great for transporting food
- Stackable
- Dishwasher safe
- Environmentally friendly
- Saves you money





DESCRIPTION		COLOUR AND PRODUCT CODE						designed to fit steam pan size (mm)
		PLAIN	BROWN	BLUE	YELLOW	GREEN	RED	
1/9 SIZE SILICON LID		FLCB09	FLCB09-BR	FLCB09-BL	FLCB09-YE	FLCB09-GN	FLCB09-RD	176 x 108
1/6 SIZE SILICON LID		FLCB06	FLCB06-BR	FLCB06-BL	FLCB06-YE	FLCB06-GN	FLCB06-RD	162 x 176
1/4 SIZE SILICON LID		FLCB04	FLCB04-BR	FLCB04-BL	FLCB04-YE	FLCB04-GN	FLCB04-RD	162 x 265
1/3 SIZE SILICON LID		FLCB03	FLCB03-BR	FLCB03-BL	FLCB03-YE	FLCB03-GN	FLCB03-RD	325 x 176
1/2 SIZE SILICON LID		FLCB02	FLCB02-BR	FLCB02-BL	FLCB02-YE	FLCB02-GN	FLCB02-RD	325 x 265
1/1 SIZE SILICON LID		FLCB01	FLCB01-BR	FLCB01-BL	FLCB01-YE	FLCB01-GN	FLCB01-RD	325 x 527

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 year 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.

Illustrations in this catalogue are for guidance only and remain subject to change without prior notice. Please contact the sales office for full specifications and configurations.

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