



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

CATALOGUE
FEBRUARY 2022

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

Our expertise

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

Our quality

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

Our passion

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

Our added value

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

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

WHY BUY METCALFE SLICERS?

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

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



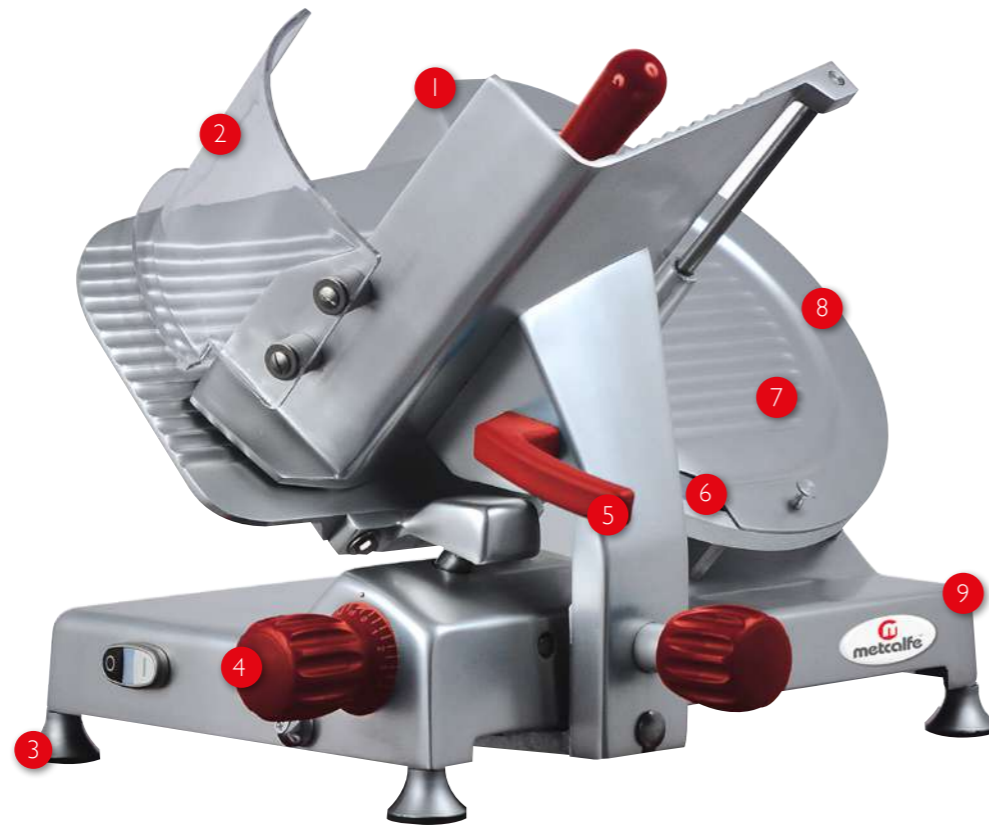
Rear blade deflection cover for consistent product positioning and cleaner operation. Style varies between models.



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



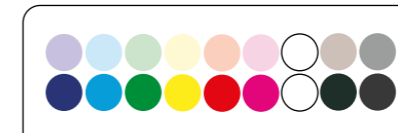
Built in sharpening head with durable aluminium cover on all models. Style varies between models.



SIMPLE LINE SLICERS

- A 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

NSL220



Optional custom paint

NSL250



Optional plastic cover
See p.12 for more options

MODEL	PRODUCT CODE	BLADE SIZE (mm)	CUTTING CAPACITY (mm)	MAX SLICE THICKNESS (mm)	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR (watts)
NSL220	5S530N	220	<ul style="list-style-type: none"> • 150 ■ 195 x 135 	13	400 x 525 x 410	13	130
NSL250	5S531N	250	<ul style="list-style-type: none"> • 175 ■ 205 x 150 	13	400 x 525 x 410	17	130

MEDIUM DUTY SLICERS

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

NS220 & NS250



NS300



Optional aluminium knobs
See p.12 for more options

MODEL	PRODUCT CODE	BLADE SIZE (mm)	CUTTING CAPACITY (mm)	MAX SLICE THICKNESS (mm)	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR (watts)
NS220	5S503N	220	● 150 ■ 195 x 135	13	445 x 610 x 390	14.5	130
NS250	5S252N	250	● 175 ■ 205 x 150	13	445 x 610 x 440	20	130
NS300	5S302N	300	● 205 ■ 185 x 230	12	475 x 630 x 490	20	180

HEAVY DUTY SLICERS

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

NS250HD



Optional stainless steel guard



NS300HD & NS350HD



MODEL	PRODUCT CODE	BLADE SIZE (mm)	CUTTING CAPACITY (mm)	MAX SLICE THICKNESS (mm)	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR (watts)
NS250HD	5S251N	250	● 175 ■ 175 x 220	12	475 x 630 x 490	19	180
NS300HD	5S301N	300	● 205 ■ 175 x 270	14	560 x 680 x 550	29	242
NS350HD	5S510N	350	● 240 ■ 200 x 270	14	560 x 700 x 600	36	370

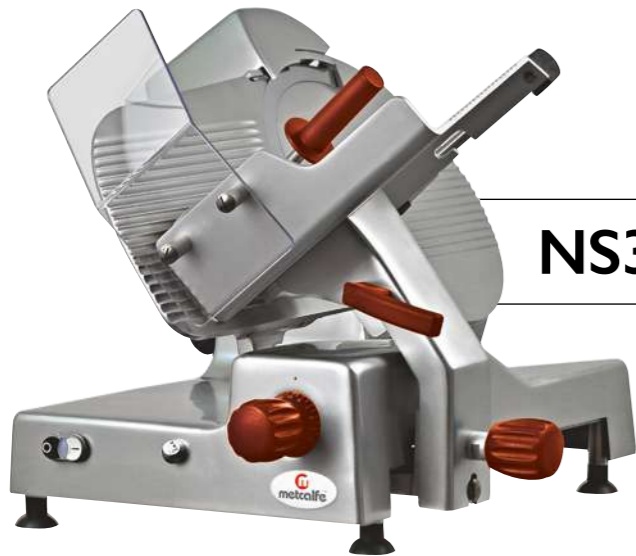
EXTRA HEAVY DUTY SLICERS

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

NS300XHD & NS350XHD



NS370XHD



Stainless steel knife removing tool included with this model



MODEL	PRODUCT CODE	BLADE SIZE (mm)	CUTTING CAPACITY (mm)	MAX SLICE THICKNESS (mm)	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR (watts)
NS300XHD	5S511N	300	• 205 ■ 175 x 270	14	560 x 680 x 610	34	300
NS350XHD	5S512N	350	• 240 ■ 200 x 270	14	560 x 700 x 640	41	300
NS370XHD	5S513N	370	• 270 ■ 220 x 300	22	695 x 825 x 690	44	370

AUTOMATIC SLICERS

- 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
- 3 carriage movement lengths can be selected
- 3 carriage speed settings available to suit the delicacy of food being sliced
- 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

NS300A

- Heavy duty, belt driven machine



Optional Slice Counter

NS350A & NS350AG

- NS350A is a heavy duty, belt driven machine
- NS350AG is an 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 blade speed settings available for accurate slicing and to suit the delicacy of food being sliced



Optional Slice Counter

MODEL	PRODUCT CODE	BLADE SIZE (mm)	CUTTING CAPACITY (mm)	MAX SLICE THICKNESS (mm)	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR (watts)
NS300A	5S514N	300	• 215 ■ 220 x 185	14	665 x 980 x 850	46	390
NS350A	5S515N	350	• 260 ■ 210 x 275	20	890 x 1030 x 850	50	570
NS350AG	5S516N	350	• 260 ■ 210 x 275	20	890 x 1030 x 850	50	570

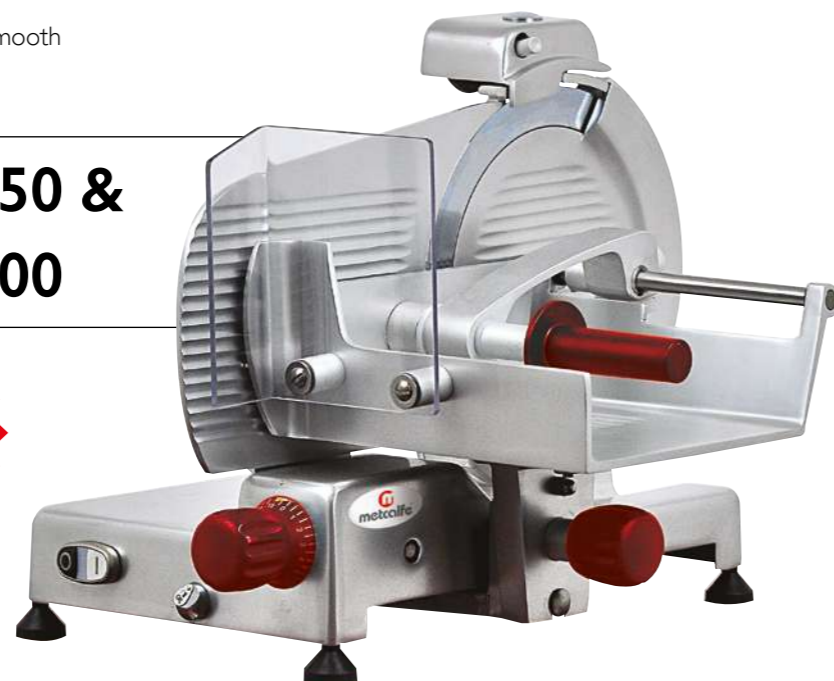
MEDIUM DUTY VERTICAL SLICERS

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

NSV250 & NSV300



Optional Teflon coated parts



NSV350



MODEL	PRODUCT CODE	BLADE SIZE (mm)	CUTTING CAPACITY (mm)	MAX SLICE THICKNESS (mm)	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR (watts)
NSV250	55517N	250	<ul style="list-style-type: none"> • 185 ■ 185 x 230 	13	640 x 710 x 490	21	180
NSV300	55518N	300	<ul style="list-style-type: none"> • 205 ■ 205 x 230 	13	640 x 710 x 490	23	180
NSV350	55519N	350	<ul style="list-style-type: none"> • 265 ■ 330 x 265 	16	790 x 890 x 640	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



Special arm (protected)
See p.12 for more options



NSV350HD



MODEL	PRODUCT CODE	BLADE SIZE (mm)	CUTTING CAPACITY (mm)	MAX SLICE THICKNESS (mm)	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR (watts)
NSV300HD	55520N	300	<ul style="list-style-type: none"> • 215 ■ 215 x 280 	12	600 x 780 x 595	32	242
NSV350HD	55521N	350	<ul style="list-style-type: none"> • 265 ■ 265 x 310 	16	710 x 900 x 585	47	370

SLICER OPTIONAL EXTRAS

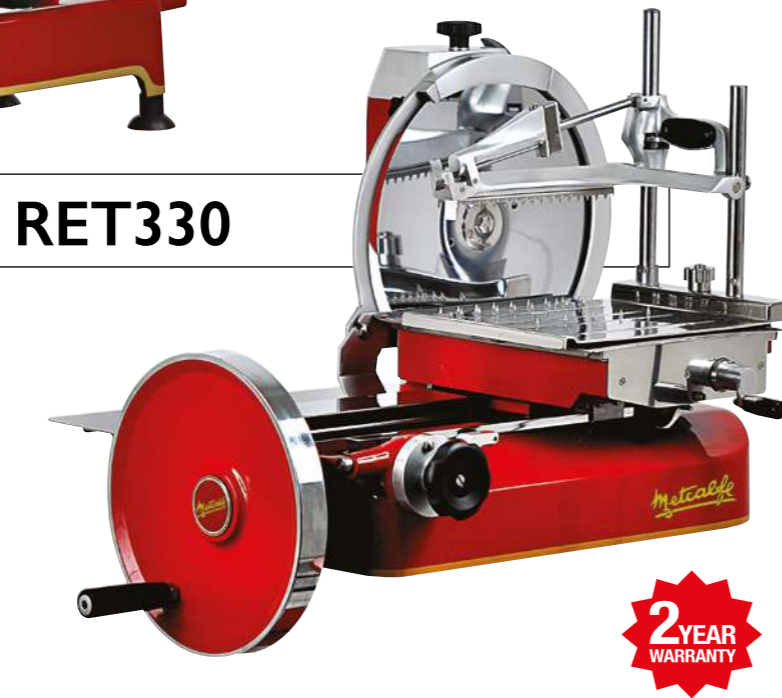
	PAINTING CUSTOMISATION	TEFLON COATED PARTS	PLASTIC COVER	ALUMINIUM KNOBS KIT	SERRATED BLADE	STAINLESS STEEL KNIFE REMOVER	PLASTIC KNIFE REMOVER
NSL220	✓	✓	✓ s	-	-	-	-
NSL250	✓	✓	✓ s	-	-	-	-
NS220	✓	✓	✓ s	✓	✓	✓	✓
NS250	✓	✓	✓ s	✓	✓	✓	✓
NS300	✓	✓	✓ s	✓	✓	✓	✓
NS250HD	✓	✓	✓ s	✓	✓	✓	✓
NS300HD	✓	✓	✓ s	✓	✓	✓	✓
NS350HD	✓	✓	✓ m	✓	✓	✓	✓
NS300XHD	✓	✓	✓ s	✓	✓	✓	✓
NS350XHD	✓	✓	✓ m	✓	✓	✓	✓
NS370XHD	✓	✓	✓ m	✓	✓	✓	-
NS300A	✓	✓	✓ m	✓	✓	✓	✓
NS350A	✓	✓	✓ m	✓	✓	✓	✓
NS350AG	✓	✓	✓ m	✓	✓	✓	✓
NSV250	✓	✓	✓ s	✓	✓	✓	✓
NSV300	✓	✓	✓ s	✓	✓	✓	✓
NSV350	✓	✓	✓ m	✓	✓	✓	✓
NSV300HD	✓	✓	✓ s	✓	✓	✓	✓
NSV350HD	✓	✓	✓ m	✓	✓	✓	✓
RET300	✓	-	-	-	-	-	-
RET330	✓	-	-	-	-	-	-
RET370	✓	-	-	-	-	-	-
RET370A	✓	-	-	-	-	-	-

STAINLESS STEEL GUARD	PRODUCT HOLD BAR FOR GRAVITY PLATE	TRAY EXTENSION DEVICE	SPECIAL ARM (PROTECTED)	SPECIAL STAINLESSES STEEL HANDGRIP	SLICE COUNTER	VEGETABLE CUTTING TUBE	CAST IRON PEDESTAL
-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-
✓	✓	✓	-	-	-	-	-
✓	✓	✓	-	-	-	-	-
✓	✓	✓	-	-	-	-	-
✓	✓	✓	-	-	-	-	-
✓	✓	✓	-	-	-	-	-
✓	✓	✓	-	-	-	-	-
✓	✓	-	-	-	-	-	-
✓	-	-	-	-	✓	✓	-
✓	-	-	-	-	✓	✓	-
✓	-	-	✓	-	-	-	-
✓	-	-	✓	-	-	-	-
-	-	-	✓	✓	-	-	-
-	-	-	✓	✓	-	-	-
-	-	-	-	-	-	-	✓
-	-	-	-	-	-	-	✓
-	-	-	-	-	-	-	✓
-	-	-	-	-	-	-	✓

RETRO FLYWHEEL SLICERS



RET300



RET330



RET370



RET370A



- 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

- 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)	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)
RET300	5S506N	300	<ul style="list-style-type: none"> • 215 ■ 215 x 240 	1.5	570 x 775 x 680	44.5
RET330	5S522N	330	<ul style="list-style-type: none"> • 235 ■ 235 x 280 	6	675 x 815 x 610	62
RET370	5S523N	370	<ul style="list-style-type: none"> • 245 ■ 245 x 315 	2	750 x 920 x 725	88
RET370A	5S524N	370	<ul style="list-style-type: none"> • 240 ■ 240 x 310 	0.2-10	740 x 910 x 720	110

ACCESSORIES



Painting customisation

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



Cast Iron Pedestal with Round Base

PLEASE NOTE: All Retro machines are special order items!

RAPIMIX 200

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



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



RAPIMIX 400 AND 500

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



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



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

LIGHT DUTY SM MIXERS



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
- Ideally suited to smaller shops, delis, cafes, restaurants and small school kitchens
- 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

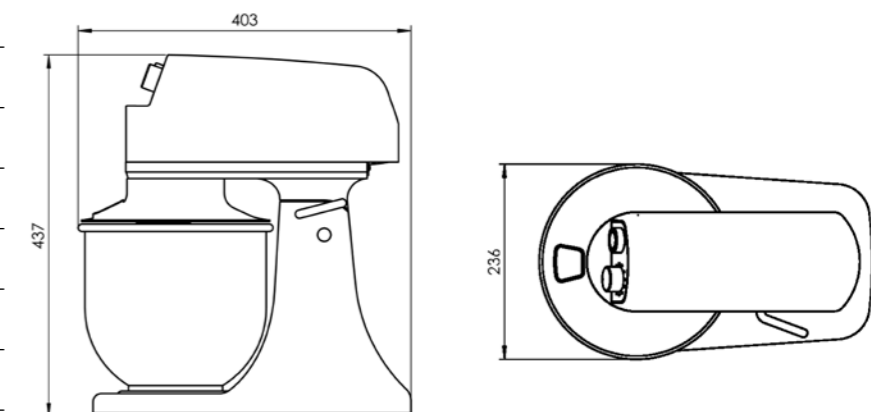


MODEL	PRODUCT CODE	BOWL SIZE (ltrs)	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR (volt/watt/hz)	AMP (A)	SPEED (rpm)
SM5	5M237	5	403 x 236 x 437	14	230 / 350 / 50	2.1	100-938
SM7	5M238	7	403 x 236 x 437	15	230 / 350 / 50	2.1	100-938

SM5 AND SM7 CAPACITIES

MODEL	SPONGE MIX (kgs)	LIQUID/FLOUR MIX (kgs)	EGGS	CROISSANT (kgs)	BRIOCHE (kgs)	PIZZA (kgs)	MASH (kgs)
SM5	0.9	1.0	12	1	1	0.5	1.3
SM7	1.1	1.3	14	1.3	1.3	0.7	1.5

ACCESSORIES	PRODUCT CODE
SM5 Bowl	SM5/50401040F
SM7 Bowl	SM7/50401038F
Beater	SM57/40201200F
Dough Hook	SM57/40201300F
Whisk	SM57/40202400F



WHY BUY METCALFE MP MIXERS?

- Heavy duty planetary drive
- Heavy duty gear box
- Powerful motor
- Heavy duty, heat treated, steel gears and shaft
- Long lasting lubricant providing abrasion resistant transmission
- Thermal overload protection (NVR device)
- Quiet operation

- Stainless steel bowl
- Beater, whisk and dough hook supplied as standard
- Stainless steel beaters and dough hooks available on request
- Bowl lift handle with microswitch (wheel on MP60)
- Fully integrated timer (except on MP20)
- Covered by Metcalfe 3-year warranty (1st year parts and labour, 2nd & 3rd years parts only) and full after sales service



MP20-60

- Heavy duty, cast iron frame
- Attachment hub for mincer and veg prep attachment
- Reduction parts available

MP7 & MP9

- Perspex safety guard with ingredient chute and microswitch for safe operation



MP 7-10

- All metal and die-cast aluminium body

MP10-60

- Emergency stop
- Stainless steel safety guard with ingredient chute and microswitch for safe operation
- Protective covers for feet to protect surfaces and provide stability
- Protective covers on bowl support

MP MIXER COMPARISON CHART

SPECIFICATION	MP7	MP9	MP10	MP20
Bowl Capacity	7 ltr	9 ltr	10 ltr	20 ltr
Speed	5 variable speeds 193 - 495 rpm	10 variable speeds 181 - 561 rpm	3 fixed speeds 135, 243 and 480 rpm	3 fixed speeds 140, 260 and 473 rpm
Attachment Hub	No	No	No	Yes
Timer	Yes (30 min, digital)	Yes (digital)	Yes (15 min, digital)	No
Phase	Single	Single	Single	Single
Voltage	230V	230V	230V	230V
Frequency	50 Hz	50 Hz	50 Hz	50 Hz
Power	0.60 kW	0.65 kW / 0.87 HP	0.25 kW / 0.33 HP	0.375 kW / 0.5 HP
Items Included	Bowl, Beater, Whisk & Dough Hook	Bowl, Beater, Whisk & Dough Hook	Bowl, Beater, Whisk & Dough Hook	Bowl, Beater, Whisk & Dough Hook
Optional Attachments	No	No	No	Veg Prep Attachment, Mincer Attachment
Optional Accessories	No	No	No	Stand, Trolley, 10ltr Reduction Parts
Power Connection	13 Amp (3 Pin Plug)	13 Amp (3 Pin Plug)	13 Amp (3 Pin Plug)	13 Amp (3 Pin Plug)
Overall Dimensions D x W x H	460 x 340 x 490 mm	450 x 372 x 538 mm	453 x 399 x 630 mm	530 x 464 x 810 mm
Net Weight	18 kg	20 kg	62 kg	98 kg

PRODUCT CAPACITY

Egg Whites	0.3 ltr	0.4 ltr	0.5 ltr	1 ltr
Mashed Potatoes	1.5 kg	1.8 kg	3 kg	6.8 kg
Mayonnaise (Qts. Oil)	2 ltr	2.5 ltr	3.8 ltr	9.5 ltr
Waffle/Pancake Batter	2.8 ltr	3.8 ltr	4.7 ltr	7.6 ltr
Whipped Cream	1.7 ltr	1.9 ltr	2 ltr	3.8 ltr
Fondant Icing	1 kg	1.5 kg	2.7 kg	5.4 kg
Cup/Layer Cake	2 kg	3 kg	4.8 kg	9.5 kg
Pound Cake	2 kg	3 kg	3.6 kg	9 kg
Sponge Cake	1.3 kg	1.5 kg	1.8 kg	5.4 kg
Pie Dough	1.8 kg	3 kg	4 kg	8 kg
Bread or Roll Dough (Light/Med, 60% AR)	1.8 kg	2.5 kg	5.7 kg	11.3 kg
Bread or Roll Dough (Heavy, 55% AR)	1.1 kg	1.5 kg	3.4 kg	6.8 kg
Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR) 5 min max mix time	0.8 kg	1 kg	2 kg	4 kg
Medium Pizza Dough (50% AR)	1.4 kg	1.8 kg	2.3 kg	4.5 kg
Thick Pizza Dough (60% AR)	0.9 kg	2.3 kg	4.5 kg	9 kg
Raised Donut Dough (65% AR)	0.8 kg	1 kg	2 kg	4 kg
Whole Wheat Dough (70% AR)	1 kg	1.8 kg	4 kg	9 kg

NOTE:

The moisture content of heavy dough is a critical factor when selecting the correct mixing speed. You should never use 2nd speed when mixing heavy dough with an Absorption Ratio (AR) of 50% or less. To determine the Absorption Ratio (AR) of a product, divide the water weight by the flour weight.

Example: Calculate the Absorption Ratio of a mixture containing 50g of water and 100g of flour. $5 \div 10 = 0.50 = 50\% = \text{AR}$

MP30		MP40		MP60	
30 ltr		40 ltr		60 ltr	
3 fixed speeds 125, 232 and 423 rpm		3 fixed speeds 95, 195 and 356 rpm		4 fixed speeds 84, 148, 248 and 436 rpm	
Yes		Yes		Yes	
Yes		Yes		Yes	
Single	Three	Single	Three	Single	Three
230V	400V	230V	400V	230V	400V
50 Hz	50 Hz	50 Hz	50 Hz	50 Hz	50 Hz
0.75 kW / 1 HP	0.75 kW / 1 HP	1.125 kW / 1.5 HP	1.125 kW / 1.5 HP	2.25 kW / 3 HP	2.25 kW / 3 HP
Bowl, Beater, Whisk & Dough Hook		Bowl, Beater, Whisk & Dough Hook		Bowl, Beater, Whisk, Dough Hook & Bowl Trolley	
Veg Prep Attachment, Mincer Attachment		Veg Prep Attachment, Mincer Attachment		Veg Prep Attachment, Mincer Attachment	
Bowl Trolley, 20ltr Reduction Parts		Bowl Trolley, 20ltr Reduction Parts		30ltr Reduction Parts	
Hardwired		Hardwired		Hardwired	
570 x 617 x 1105 mm		712 x 650 x 1223 mm		1039 x 782 x 1430 mm	
185 kg		205 kg		455 kg	

1.4 ltr	1.6 ltr	1.9 ltr	✓		
10.4 kg	13.6 kg	18 kg		✓	
11 ltr	12 ltr	17 ltr	✓		
11.4 ltr	15.1 ltr	22.7 ltr		✓	
5.7 ltr	8.5 ltr	11.4 ltr	✓		
8.2 kg	11.3 kg	16.3 kg		✓	
13.6 kg	20.4 kg	27 kg		✓	
11 kg	18 kg	24.9 kg		✓	
8.1 kg	16 kg	18 kg		✓	
12 kg	15.9 kg	22.7 kg		✓	
20 kg	27 kg	26 kg			✓
13.6 kg	18 kg	30 kg			✓
7 kg	13 kg	18 kg			✓
9 kg	15 kg	32 kg			✓
18 kg	21 kg	31.7 kg			✓
6.8 kg	11.3 kg	17 kg			✓
18 kg	21 kg	31.7 kg			✓

If high gluten flour is used, reduce the batch size by 10%.

Capacities listed are based on flour at room temperature and water at 20°C. If using chilled flour, water below 20°C, or ice, reduce batch size by 10%

COUNTERTOP MP MIXERS



- Particularly suitable for bakeries, hotels, restaurants, canteens etc
- Easy to operate
- Planetary mixing action ensures perfect results
- Non-stop shifting speed
- Interlocking bowl guard and bowl lift
- Perspex safety guard with ingredient chute and automatic shut-off when guard is opened at any speed
- Overload protection (NVR device)
- Long lasting lubricant providing abrasion resistant transmission
- Transmission gears are made of heat treated, hardened steel
- All metal and die-cast aluminium body
- Quiet operation
- Supplied with Bowl, Beater, Whisk and Dough Hook
- Supplied with a 13 amp plug
- Covered by Metcalfe 3 year warranty (1st year parts and labour, 2nd and 3rd years parts only) and full after sales service

MP7

- Heavy duty 7ltr, countertop, planetary mixer
- High torque 600w motor allows mixing of stiffer doughs and larger batches
- Automatic electronic 5-speed control and digital timer
- 5 Variable speeds from 193 rpm to 495 rpm
- 30 minute timer



MP9

- Heavy duty 9ltr, countertop, planetary mixer
- High torque, 650 Watts motor allows mixing of stiffer doughs and larger batches
- Automatic electronic 10-speed control and digital timer
- 10 Variable speeds from 181 rpm to 561 rpm



MPI0

- Heavy duty 10ltr, countertop, belt driven, planetary mixer
- High torque motor allows mixing of stiffer doughs and larger batches
- 15 minutes timer
- Digital control panel
- 3 fixed speeds: 135, 243 and 480 rpm
- Easy speed-shifting
- Stainless steel safety guard with ingredient chute and automatic shut-off when guard is opened at any speed
- Emergency stop button
- Timing belt transmission
- Non-slip rubber feet



MODEL	PRODUCT CODE	BOWL SIZE (ltrs)	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR (volt/watt/hz)	POWER (hp)	SPEED (rpm)
MP7	5MP7	7	460 x 340 x 490	18	230 / 600 / 50	n/a	193-495
MP9	5MP9	9	450 x 372 x 538	20	230 / 650 / 50	0.87	181-561
MPI0	5MPI0	10	453 x 399 x 630	62	230 / 250 / 50	0.33	135,243,480

ACCESSORIES	MP7 PRODUCT CODE	MP9 PRODUCT CODE	MPI0 PRODUCT CODE
Bowl	MPI1007-12-001	MPDI0-12-001	MPBM10-12-001
Beater	MPI1007-12-002	MPDI0-12-002	MPBM10-12-002
Dough Hook	MPI1007-12-003	MPDI0-12-003	MPBM10-12-003A
Whisk	MPI1007-12-004	MPDI0-12-004	MPBM10-12-004

BENCH MOUNTED OR FLOOR STANDING MIXER



MP20

FEATURES

- Heavy duty 20ltr, bench mounted or floor standing, gear driven, planetary mixer
- Particularly suitable for bakeries, hotels, restaurants, canteens etc
- Easy to operate
- Planetary mixing action ensures perfect results
- High torque motor allows mixing of stiffer doughs and larger batches
- 3 fixed speeds: 140, 260 and 473 rpm
- Easy speed-shifting
- Interlocking bowl guard and bowl lift
- Stainless steel safety guard with ingredient chute and automatic shut-off when guard is opened at any speed
- Industry standard #12 attachment hub
- Thermal overload protection (NVR device)
- Emergency stop button
- Long lasting lubricant providing abrasion resistant transmission
- Transmission gears are made of heat treated, hardened steel
- Heavy duty cast-iron frame
- Non-slip rubber feet
- Quiet operation
- Supplied with Bowl, Beater, Whisk and Dough Hook
- Supplied with a 13 amp plug
- Covered by Metcalfe 3 year warranty (1st year parts and labour, 2nd and 3rd years parts only) and full after sales service

OPTIONAL EXTRAS

- Veg Prep Attachment to grate or shred all types of vegetables and fruit. 10 plate options to select from (none included)
- Meat Mincer Attachment, ideal for meat, fish and other foods. Supplied with 6mm & 8mm extrusion plates, filling tube and pusher
- 10ltr Reduction Parts
- Stand
- Trolley



MODEL	PRODUCT CODE	BOWL SIZE (ltrs)	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR (volt/watt/hz)	PHASE (Ø)	POWER (hp)	SPEED (rpm)
MP20	5MP20	20	530 x 464 x 810	98	230 / 375 / 50	1	0.5	140.260.473

ACCESSORIES

ACCESSORIES	PRODUCT CODE
Bowl	MPI1012-12-001
Beater	MPI1012-12-002
Dough Hook	MPI1012-12-003A
Whisk	MPI1012-12-004
Stand	5MP21
Mobile Trolley	5MP22
10ltr Reduction Bowl	MPI1012-12-005
10ltr Reduction Beater	MPI1012-12-006
10ltr Reduction Dough Hook	MPI1012-12-007
10ltr Reduction Whisk	MPI1012-12-008



ATTACHMENT	PRODUCT CODE
Veg Prep Attachment (no plates included)	MPVS12A
3mm Slicing Plate	MPVS12-013A-3MM
5mm Slicing Plate	MPVS12-013A-5MM
1.5mm Shredding Disc	MPVS12-014A-1.5MM
2mm Shredding Disc	MPVS12-014A-2MM
3mm Shredding Disc	MPVS12-014A-3MM
5mm Shredding Disc	MPVS12-014A-5MM
6mm Shredding Disc	MPVS12-014A-6MM
8mm Shredding Disc	MPVS12-014A-8MM
9mm Shredding Disc	MPVS12-014A-9MM
Grater Disc	MPVS12-014A-GRATER
Meat Mincer Attachment supplied with 6mm & 8mm Extrusion Plates, Filling Tube and Pusher	MPG12SH



FLOOR STANDING MIXERS

MP30, MP40 & MP60



FEATURES

- Heavy duty, floor standing, gear driven, planetary mixers
- Particularly suitable for bakeries, hotels, restaurants, canteens etc
- Easy to operate
- Planetary mixing action ensures perfect results
- High torque motor allows mixing of stiffer doughs and larger batches
- Easy speed-shifting
- Timer
- Emergency stop button
- Interlocking bowl guard and bowl lift
- Dual bowl clamps to lock bowl down
- Stainless steel safety guard with ingredient chute and automatic shut-off when guard is opened at any speed
- Resettable thermal overload protection (NVR device)
- Long lasting lubricant providing abrasion resistant transmission
- Transmission gears are made of heat treated, hardened steel
- Heavy duty, cast iron frame
- Non-slip rubber feet
- Quiet operation

- Heavy duty gearbox
- Industry standard #12 attachment hub
- Covered by Metcalfe 3 year warranty (1st year parts and labour, 2nd and 3rd years parts only) and full after sales service

OPTIONAL EXTRAS

- Veg Prep Attachment to grate or shred all types of vegetables and fruit. 10 plate options to select from (none supplied)
- Meat Mincer Attachment, ideal for meat, fish and other foods. Supplied with 6mm & 8mm plates, filling tube and pusher
- Reduction Parts
- Bowl Trolley (included as standard with MP60)



MODEL	PRODUCT CODE	BOWL SIZE (ltrs)	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR (volt/kW/hz)	POWER (hp)	SPEED (rpm)
MP30-1ph	5MP30-1PH	30	570 x 617 x 1105	185	220-240 / .75 / 50	1	125.232.423
MP30-3ph	5MP30-3PH	30	570 x 617 x 1105	185	380-415 / .75 / 50	1	125.232.423
MP40-1ph	5MP40-1PH	40	712 x 650 x 1223	205	220-240 / 1.125 / 50	1.5	95.195.356
MP40-3ph	5MP40-3PH	40	712 x 650 x 1223	205	380-415 / 1.125 / 50	1.5	95.195.356
MP60-1ph	5MP60-1PH	60	1039 x 782 x 1430	455	220-240 / 2.25 / 50	1.5	84.148.248.436
MP60-3ph	5MP60-3PH	60	1039 x 782 x 1430	455	380-415 / 2.25 / 50	1.5	84.148.248.436

ACCESSORIES



ACCESSORIES	MP30 PRODUCT CODE	MP40 PRODUCT CODE	MP60 PRODUCT CODE
Bowl	MPI1031-12-001	MPI1040-12-001	MPI1091-12-008
Beater	MPI1031-12-002	MPI1040-12-002	MPI1091-12-001
Dough Hook	MPI1031-12-003	MPI1040-12-003	MPI1091-12-003
Whisk	MPI1031-12-004	MPI1040-12-004	MPI1091-12-002
Bowl Trolley	MPI1031-12-005	MPI1040-12-011	MPI1091-12-011
Reduction Bowl	MPI1031-12-001M (20ltr)	MPI1040-12-001M (20ltr)	MPI1091-12-007 (30ltr)
Reduction Beater	MPI1031-12-002M (20ltr)	MPI1040-12-002M (20ltr)	MPI1091-12-004 (30ltr)
Reduction Dough Hook	MPI1031-12-003M (20ltr)	MPI1040-12-003M (20ltr)	MPI1091-12-006 (30ltr)
Reduction Whisk	MPI1031-12-004M (20ltr)	MPI1040-12-004M (20ltr)	MPI1091-12-005 (30ltr)

ATTACHMENT	PRODUCT CODE
Veg Prep Attachment (no plates included)	MPVS12A
3mm Slicing Plate	MPVS12-013A-3MM
5mm Slicing Plate	MPVS12-013A-5MM
1.5mm Shredding Disc	MPVS12-014A-1.5MM
2mm Shredding Disc	MPVS12-014A-2MM
3mm Shredding Disc	MPVS12-014A-3MM
5mm Shredding Disc	MPVS12-014A-5MM
6mm Shredding Disc	MPVS12-014A-6MM
8mm Shredding Disc	MPVS12-014A-8MM
9mm Shredding Disc	MPVS12-014A-9MM
Grater Disc	MPVS12-014A-GRATER
Meat Mincer Attachment supplied with 6mm & 8mm Extrusion Plates, Filling Tube and Pusher	MPG12SH



PASTA MACHINES



- Fresh pasta machine with mixer and screw extruder for making various types of pasta. Suitable for small facilities and for domestic use, it features an output of up to 2.5 kg/h and a tank with a capacity of 1.3 kg
- All components that come into contact with food are made of stainless steel or food grade bronze
- All moving parts are installed on ball bearings with long-life seals
- Single-motor-driven, belt drive with maintenance-free reduction gear and chain for the mixer
- Machine equipped with height-adjustable feet and plastic caps
- Flame retardant power cord with plug
- Operating components can rotate in both directions
- The operating parts are easy to disassemble to allow access for cleaning the machine
- Allows you to make various pasta shapes by simply changing the die
- No dies supplied with machine
- Accessories available: Cutting assembly for short pasta, Cart and Dies (see page 30 for full list)

TR50



- Fresh pasta machine for the production of various pasta shapes and sizes, with mixer and screw extruder. Wide range of fittings and dies available
- Production per hour 4 kg
- All components that come into contact with food are made of stainless steel or food grade bronze
- All moving parts are installed on ball bearings with long-life seals or supports with grease gun
- Single-motor-driven, belt drive with maintenance-free reduction gear. Mixer driven by sprocket
- Equipped with height-adjustable feet and plastic caps
- Flame retardant power cord and plug according to the required power supply
- Operating components can rotate in both directions
- The operating parts are easy to disassemble to allow access for cleaning the machine
- Allows you to make various pasta shapes by simply changing the die
- No dies supplied with machine
- Accessories available: Cutting assembly for short pasta, Cart and Dies (see page 30 for full list)

TR70



- Fresh pasta machine for the production of various pasta shapes and sizes, with mixer and screw extruder. Wide range of fittings and dies available
- It has an output of 8 kg per hour
- All components that come into contact with food are made of stainless steel or food grade bronze
- Electronic cutter and fan to ensure the product e.g. spaghetti, doesn't stick
- Featuring a sleeve cooling unit to keep the head's temperature constant, preventing the dough falling apart
- No dies supplied with machine
- Accessories available: Trolley, Cart and Dies (see page 30 for full list)

TR75



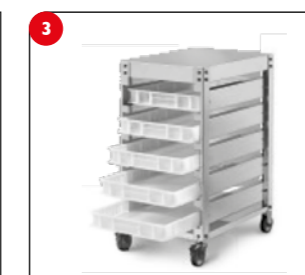
PASTA MACHINE COMPARISON CHART

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

*Stocked in 1ph. 3ph available on request








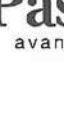

ACCESSORIES

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



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

LA PASTAIA PASTA DIES

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

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



WHY BUY METCALFE PEELERS?

Q BENCH PEELER 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

Q PEDESTAL PEELER FEATURES

- 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, 1/2hp, (single or 3 phase available)
- Choice of high or low pedestal
- Pedestal can be bolted to the floor for secure operation
- Unique 'flexible coupling' fitted to protect gearbox and motor in the event of a rotor plate jam and/or overload
- Optional guarded discharge chute protects operator
- Heavy duty aluminium casting
- Peeler supplied with wall mounted start/stop box



BENCH MOUNTED PEELERS

EPI0 & NAI0



EPI5 & NAI5



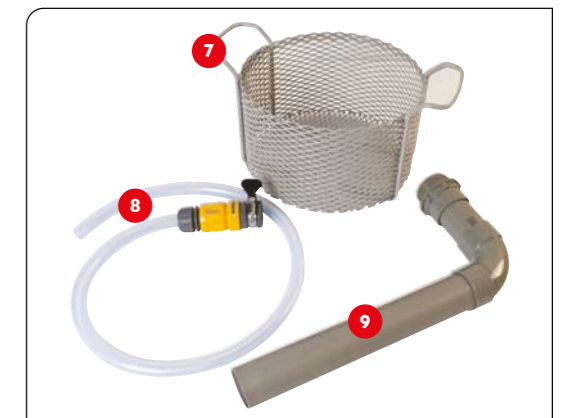
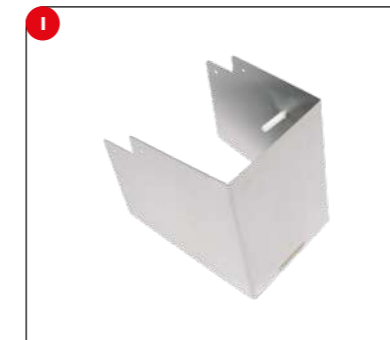
- Medium duty, bench mounted potato peelers constructed from food grade, non-corrosive aluminium alloy castings in two capacities: 4.5 kg (10 lb) and 6.8 kg (15 lb)
- Spindle housing and chute cast integrally, eliminating joints and possible leakage
- Available in grey hammer paint finish or in a natural aluminium
- Pedestal is 90cm high, making the discharge chute 94cm 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 1 1/2" BSP ready for waste pipe to be connected. Provision for fitting on either side

MODEL	PRODUCT CODE	FINISH	CAPACITY (kgs)	DIMENSIONS D x W x H (mm)	OUTPUT (kgs per hour)	NET WEIGHT (kgs)	MOTOR (kW / hp)
EPI0	5PI01	Hammer grey painted	4.5	576 x 339 x 365	27	27	0.25 / 0.33
NAI0	5PI03	Natural aluminium	4.5	576 x 339 x 365	27	27	0.25 / 0.33
EPI5	5PI51	Hammer grey painted	6.8	576 x 339 x 416	41	30	0.25 / 0.33
NAI5	5PI53	Natural aluminium	6.8	576 x 339 x 416	41	30	0.25 / 0.33

Proudly made in the UK

ACCESSORIES

PHOTO NO.	ACCESSORIES	PRODUCT CODE
1	Guarded Discharge Chute Painted Finish Guarded Discharge Chute Stainless Steel Finish 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	9T19 9T24
2	Type 'AA' Air Gap Tundish 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)"	9T25
3	Small External Interceptor with tank and basket	9T22
4	Small 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	9T17
5	Mobile Trolley	9T21
6	Pedestal	9T20
7	Sink Skip	TS06
8	Length of Waste Pipe, Elbow and Coupling	9T18
9	3ft. Length Water Inlet Hose and Tap Connector	9P64
7-9	Installation Kit 3ft. Length Water Inlet Hose, Tap Connector, Length of Waste Pipe, Elbow, Coupling and Sink Skip	9T28



PEDESTAL PEELERS



GU4

Model pictured: GU4 Low pedestal.

GU8

Model pictured: GU8 High pedestal. Shown with guarded discharge chute and waste disposal adaptor (optional extras).



- Heavy duty pedestal peelers with powerful direct gear drive motors. The 6.3 kg (14 lb) and the 12.6 kg (28 lb) 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
- Hammer grey painted finish
- 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

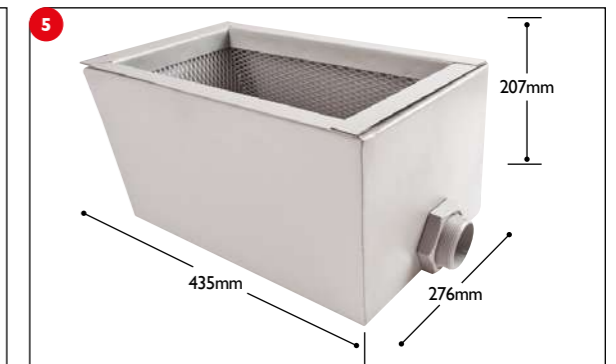
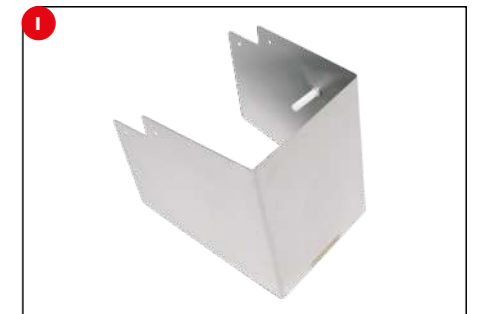
- Rotor plate is bonded with abrasive grit.
- Inside wall of peeling chamber has patented cast-in abrasive serrations which dispenses with the need to replace abrasive coating for the life of the peeler. Consequently there is less potato loss during both peeling and boiling and it produces smoother peeled produce
- 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 and no-volt release, overload protection features and are fitted with a 13 amp plug
- All three phase peelers are supplied with cord only
- 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

MODEL	PRODUCT CODE	CAPACITY (kgs)	DIMENSIONS D x W x H (mm)	OUTPUT (kgs per hour)	NET WEIGHT (kgs)	MOTOR (kW / hp)
GU4 – Low pedestal 1ph	5P145	6.3	491 x 476 x 975	38	60	0.37 / 0.5
GU4 – Low pedestal 3ph	5P146	6.3	491 x 476 x 975	38	60	0.37 / 0.5
GU4 – High pedestal 1ph	5P147	6.3	491 x 476 x 1204	38	64	0.37 / 0.5
GU4 – High pedestal 3ph	5P148	6.3	491 x 476 x 1204	38	64	0.37 / 0.5
GU8 – Low pedestal 1ph	5P285	12.6	573 x 533 x 1018	76	67	0.37 / 0.5
GU8 – Low pedestal 3ph	5P286	12.6	573 x 533 x 1018	76	67	0.37 / 0.5
GU8 – High pedestal 1ph	5P287	12.6	573 x 533 x 1247	76	71	0.37 / 0.5
GU8 – High pedestal 3ph	5P288	12.6	573 x 533 x 1247	76	71	0.37 / 0.5

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ACCESSORIES

PHOTO NO.	ACCESSORIES	PRODUCT CODE
1	Guarded Discharge Chute for GU4 Guarded Discharge Chute for GU8 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	9P59 9P60
2	Type 'AA' Air Gap Tundish 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)"	9T25
3	3ft. Length Water Inlet Hose and Tap Connector	9P64
4	Waste Disposal Adaptor with tank and basket 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	9P57
5	Large External Interceptor	9P27



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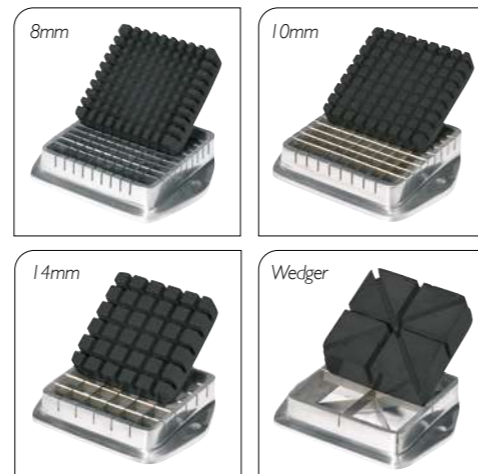
CHIPPERS

Metcalf's HPC is a manual, detachable block chipper, for use with peeled potatoes.

- Removable bottom knife frame as well as removable upper block for easy and thorough cleaning
- Cutting sizes available: 8mm, 10mm, 12.5mm, 14mm or 8 piece potato wedger
- Heavy duty chromium plated spring
- Double roller action for easy operation
- Chromium plated handle for lasting wear
- White acrylic enamel finish
- Easy release knob for upper chipping head
- Bench or floor mounting stands available

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

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



ACCESSORIES

- Illustrated are our bench mounting stand and floor mounting stand
- The bench mounting stand eliminates the need to drill holes in the work surface to secure 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

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



EC20

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

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

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

- Production capacity of over 50kgs of chips per minute, 192 rpm
- Total capacity of 20kgs, including hopper
- Interchangeable knife assembly offers a choice of four chip sizes: 10mm, 12mm, 14mm & 16mm (custom sizes are available on request)
- The unit is not supplied with a knife assembly, please specify your preferred chip size(s) when ordering
- For use with peeled potatoes
- Vee belt drive pulley for reliability and strength
- Manufactured from high grade 304 food safe stainless steel extending product life
- Heavy duty machined components for longer product life
- Thicker gauge material for a solid, more robust product
- Hopper, knife assembly and rotary feed are all removable for easy cleaning without the need for complicated removal tools
- All removable parts are dishwasher safe
- Stainless steel hopper with built-in ingredient baffles allows free movement of potatoes
- Zero volt reset preventing unplanned start-ups
- Safety interlocked hopper and knife block preventing unsafe use
- Emergency stop button, IP65 rated, preventing ingress of water
- Hand screw locking mechanism ensuring a full stop occurs before access to rotating parts
- Motor thermal protection preventing overheating and damage
- Counter-top mounting or optional floor stand available
- Non-slip rubber feet preventing unwanted chipper movement
- CE & UKCA approved



MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	OUTPUT (kgs per minute)	NET WEIGHT (kgs)	POWER (volt/hz)	MOTOR (hp/kw)
EC20	5EC22	665 x 390 x 691	50	30	230 / 50	0.25 / 0.18, 1ph

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



ACCESSORIES	PRODUCT CODE	DIMENSIONS D x W x H (mm)
Floor Stand	5EC24	510 x 460 x 590
Floor Trolley	5EC25	510 x 460 x 590



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

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GRATERS

GMR - RETRO CHEESE GRATER

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



MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	GRATING CHAMBER (mm)	OUTPUT (kgs per hour)	NET WEIGHT (kgs)	MOTOR (kw/hp)
GMR	5GMR01	280 x 170 x 310	110 x 65	30	8	0.38 / 0.5

GSD - CHEESE GRATER

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



MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	GRATING CHAMBER (mm)	OUTPUT (kgs per hour)	NET WEIGHT (kgs)	MOTOR (kw/hp)
GSD	5GSD01	380 x 220 x 380	140 x 80	70	18	0.75 / 1

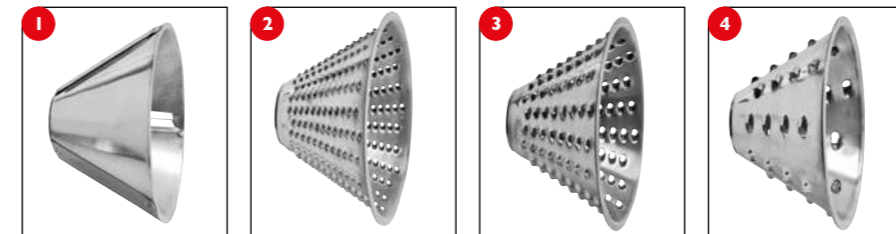
TMC - MOZZARELLA CHEESE GRATER

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



MODEL	PRODUCT CODE	DIMENSIONS D x W x H (mm)	OUTPUT (kgs per hour)	NET WEIGHT (kgs)	MOTOR (kw/hp)
TMC	5TMC102	420 x 220 x 440	50	18	0.75 / 1

ACCESSORIES	PRODUCT CODE	ACCESSORIES	PRODUCT CODE
No. 1 Cone: 2mm holes for slicing	FM2282	No. 3 Cone: 4mm holes for vegetables	FM2281
No. 2 Cone: 2.5mm holes for shredding or grating	FM2280	No. 4 Cone: 7mm holes for mozzarella cheese	FM2182



MINCERS

TS12R - RETRO MEAT MINCER

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



TS22 - MEAT MINCER

- Small but powerful commercial meat mincer, made from die cast aluminium and stainless steel
- Capable of producing up to 300kgs of mince per hour
- Full overload protection
- Stainless steel tray and hopper
- Grinding unit can be removed completely for easy cleaning
- 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)	OUTPUT (kgs per hour)	DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)	MOTOR (hp)
TS12R	5MMTS12R	70	200	370 x 220 x 440	19	1
TS22	5MMTS22	82	300	440 x 240 x 510	24	1.5
Ti22R	5MMSTC22	82	400	450 x 260 x 530	32	2
Ti32R	5MMSTC32	98	600	475 x 300 x 560	52	3

Ti22R & Ti32R - MEAT MINCERS



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

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

HAMBURGER PRESS

- 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



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

MODEL	PRODUCT CODE	PATTY SIZE (mm)	CLOSED DIMENSIONS D x W x H (mm)	OPEN DIMENSIONS D x W x H (mm)	NET WEIGHT (kgs)
BP4	5BP4	100	255 x 235 x 240	255 x 305 x 310	4.6
BP5	5BP5	130	270 x 235 x 240	270 x 320 x 310	4.8
BP6	5BP6	150	280 x 235 x 240	280 x 330 x 310	5



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 with 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 MP mixers are covered by a 3-year warranty (1st years parts and labour; 2nd and 3rd year parts only) and full after sales service.

There is a limited 6-month warranty on the following:

- Mixer attachments (Beater, Whisk and Dough Hook)
- Chipper blades
- 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 misuse 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.

- 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 remains 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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