



Excellence since 1928

MC

RANGE OF FOOD PROCESSORS

METCALFE MC3-MC5-MC8

The food processor plays an increasingly important role in the modern kitchen. It is able to combine so many functions that it has become practically indispensable.

The Metcalfe range of food processors are available in three models:-

MC3 - 3 Litre model

MC5 - 5 Litre model

MC8 - 8 Litre model

Our food processors will chop, puree, mix, liquidize, knead, grind and blend.

All models incorporate no-volt release device, motor brake and lid security

PRODUCT FEATURES

- 18/8 stainless steel bowl
- Stainless steel frame and body
- One blade for most tasks
- Bowls and all other parts in contact with food removable for easy cleaning
- Low rate voltage control panel (12 volt)



Illustrated are the MC5 (above) and MC8 (below) Food Processors



EXAMPLES OF PRODUCTS
WHICH CAN BE PREPARED IN METCALFE FOOD PROCESSORS

Tomato puree
60 secs



Mayonnaise
130 secs

Breadcrumbs
60 secs



Chocolate
60 secs

Chopped parsley, garlic,
onion, chilly pepper
15 secs



Chopped dried fruit
20 secs

Mozzarella for Pizzas
10 secs



Minced meat
10 secs

Vegetable puree
5 secs



Soft dough/cake mix
60 secs

THREE SIZES OF BLADES ARE AVAILABLE ON EACH MODEL



PLAIN - BLADE UNIT WITH CUTTING BLADES

Blades for general use supplied with machine



SERRATED - BLADE UNIT WITH SERRATED BLADES

Blades especially for chopping and grating: bread, cheese, dry fruit, candied fruit, chocolate, ice, etc.



PERFORATED - BLADE UNIT WITH PERFORATED BLADES

Blades especially for whipping cream, mayonnaise, sauces and pastes in general

SPECIFICATIONS:

Model	Overall dimensions mm H x W x D	Weight kgs	Motor hp
MC3	400 x 200 x 240	12	0.75
MC5	480 x 270 x 330	21	1.5
MC8	550 x 270 x 330	23	1.5

Stockists:

Metcalfe Catering Equipment Ltd

Haygarth Park, Blaenau Ffestiniog, Gwynedd,
LL41 3PF, Great Britain

t +44 (0)1766 830 456

f +44 (0)1766 831 170

e enquiries@metcalfecatering.com

w www.metcalfecatering.com