



Metcalfe Guide to Selecting a Food Slicer

We built our very first slicer in Coventry in the 1920s! – “All things considered...we really do know our stuff”.

Whatever the size of your business, we understand that choosing the correct slicer for your kitchen/shop/deli can be a complicated process. We're here to help.

Ensure you select a slicer that will accommodate not only what you are slicing today, but also in the future, it can save you a lot of money in the long run.

For peace of mind, each of our slicers:

- Deliver consistency, precision and reliability
- Uncomplicated and intuitive to use
- Supplied with our rear blade slice deflector as standard for product positioning when product falls away from blade after slicing
- Extremely safe - designed and built to ensure no knife exposure
- Easy to clean and sanitize. Carriage with blade interlock prevents blade exposure during removal and cleaning
- Easy blade removal using our removal guard with supplied tooling (dishwasher safe)
- Top mounted removable blade sharpening system (easy clean)
- Built and designed to work the way people do, ensuring that each of our slicers will exceed your expectations.

Your key considerations:

- What you are slicing
- The size and weight of the product to be sliced
- The thickness of slice required
- How many hours a day you will be using the slicer
- Different types of slicer, i.e. belt driven or gear driven?

What are you slicing?

Cooked deli meats: can be sliced on all our slicers.

Bacon: can be sliced on a vertical slicer, with its unique vertical engineered design, vertical slicers are a “must have” in any kitchen. Both the medium and heavy-duty models, will easily cope with the daily demands of meats and cheese, and will also produce a very good cut on cured meats.

Cured meats (Bresaola, Parma Ham, Serrano Ham & Salami etc): We recommend a vertical slicer for these meats in a heavy-duty or extra heavy-duty format. Cutting a lot of cured meats on a standard gravity, medium-duty slicer will cause blade stoppage, juddering and drastically shorten the life of the motor.

Cheese: Similar to cured meats, the slicing of cheese is one of the hardest things for a slicer to slice. Unlike many other brands, all Metcalfe slicers have the power (twin poly belts) to slice cheese. However, if you are slicing any more than a small amount, you need at least a heavy-duty slicer. Also don't forget that the friction of cheese moving on the carriage will cause the cheese to begin to stick and adhere to the fence plate; thus interrupting the slicing process. Metcalfe recommend Teflon or ceramic coating the slicer components as an optional extra to prevent this issue.

Vegetables: (incl. Onion Rings) can be sliced on all our slicers. However, tomatoes are NOT recommended due to their acidic content which will damage a slicer.

What are the dimensions of the largest product to be sliced and how thick can I slice it?

The volume you are cutting, and the size of the product are key factors in selecting a blade size. Smaller operations can often manage with a 220/250mm blade. Higher volume operations need at least a 300mm blade. If you're cutting larger product or have very high-volume needs, Metcalfe has slicers with blades up to 370mm. All our slicers have a chrome plated, hollow ground, high-carbon steel blade. Optional stainless steel and Teflon or ceramic coated blades are also available.

Our slicers have varying maximum slice thicknesses available, up to 22mm, but if you require extremely thin cuts of meat you need to opt for a flywheel slicer. For detailed information on maximum slice thickness please refer to our slicer web pages and to see all the information in one place, refer to our Slicer Comparison Chart.

How many hours a day will you be using the slicer?

For up to a total of 4 hours per day, a **manual** slicer will suffice. For high volume slicing, usually up to and beyond 4 hours continuous use, we would recommend an **automatic slicer**. An automatic slicer allows you to set a thickness and produce repeatable slices of product without constant supervision.

Types of Metcalfe slicer available

Belt driven – (twin 'v'-shaped poly belts) for maximum strength and durability. Put simply, to turn the cutting knife from the motor, our twin poly belt system helps eliminate the issue of slippage and blade stoppage. The major cause of '**friction heat**' during the slicing process is tougher products such as cheese, well chilled or partially frozen meats, especially with forceful operators attempting to over-work the device! Heat will cause the breaking up of the product and the slippage will mark and damage the face of the product being cut.

Gear driven – best for cured meats – effortlessly handles high volume work of any description. The torque and blade speed produced from the gear box, allows the user to produce a great cut on the most densely dried and cured meats.

Vertical slicers (belt driven only) – great for cured meats and everyday slicing. A very much 'overlooked' slicer. This design of slicer was historically considered for the purpose of slicing bacon. However, with its unique vertical engineered design, vertical slicers are a "must have" in any kitchen. Both the medium and heavy-duty models will easily cope with the daily demands of meats and cheese, and will produce a very good, thin cut on cured meats.

Manual flywheel – highly precision engineered. Beautifully hand built and crafted as both show piece and working models. Designed to produce extremely thin cuts of meat with surgical accuracy without discard or scraps.

Using a flywheel slicer on expensive, high quality cured meat such as Parma ham and salami won't melt the delicate fat content of the meat as it would on the fast-spinning blade of an electric slicer. By not melting the fat content and producing an ultra-thin slice, it preserves the texture, quality and enhances the flavour of the meat being sliced.

Which slicer is right for me?

Belt driven Simple Line: NSL220 or NSL250, compact and light weight, suitable for small shops and domestic use. **(Not for cheese, salami or cured meats).** Not fitted with blade sharpener.

Belt driven, medium duty, gravity feed slicers: NS220, NS250 & NS350, a favourite amongst our small schools, cafés, small delis, smaller restaurants and boutique hotels customers. General meats and cheese.

Belt driven medium duty vertical slicer: NSV250, NSV300 & NSV350, suitable for small schools, cafés, small delis, smaller restaurants and boutique hotels. For heavier, larger cuts of meat and cheese, including occasional cuts of **cured meats.**

Belt driven heavy duty vertical slicer: NSV300HD & NSV350HD, large schools, cafés, delis, butchers, restaurants and hotels customers. For heavier, larger cuts of meat and cheese, including **cured meats.**

Belt driven heavy duty slicers: NS250HD, NS300HD & NS350HD, ideal for large delis, restaurants, supermarkets and canteens. General meats and cheese, including occasional cuts of **cured meats.**

Gear driven extra heavy-duty slicers: NS300XHD, NS350XHD & NS370XHD suitable for high volume work in hotels, supermarkets, butchers and central production kitchens. General meats and cheese, including slicing of **cured meats.**

Belt driven heavy duty automatic slicers: NS300A & NS350A automatic slicer with twin independent motors, 3 carriage movement lengths, 3 carriage speed settings to suit delicate products. Suited to cut large volumes of food in central production kitchens, butchers, delis and large restaurants.

Gear driven extra heavy-duty automatic slicer: NS350AG automatic slicer effortlessly handles heavy loads such as bacon and larger slices of meat, which **prevents slippage and or blade stoppage** which occur on belt driven machines.

Flywheel slicer: RET300, RET330, RET370, RET370A beautifully crafted, showpiece vertical slicers, perfect for all slicing especially large, expensive cured meats.

**To best assist you in choosing the correct slicer for all your needs,
please contact our friendly sales team on 01766 830 456 or
sales@metcalfecatering.com**