



World class food preparation equipment

Product
Range

pacojet

TORMEK

ROBAND



Förje

ceado.

Edlund

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SCAN
HERE TO
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WEBSITE

Since 1928

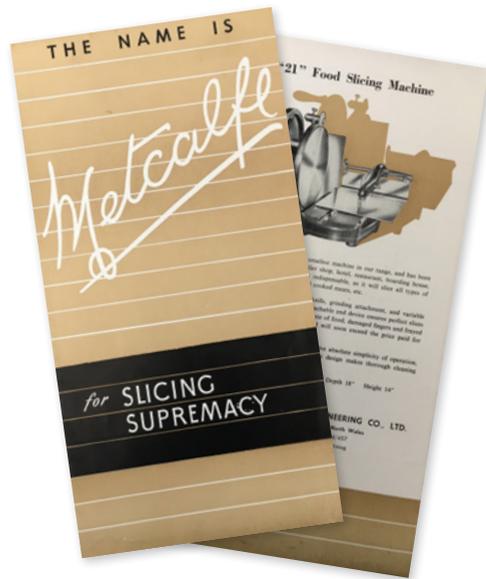


Metcalfe Catering Equipment has been manufacturing and supplying high-quality commercial food preparation equipment since 1928. Our first factory, in Coventry, was established by CB Metcalfe, the great grandfather of our current managing director, and we have remained family-owned and managed ever since.

In 1953 the business moved to our current location in Blaenau Ffestiniog with expansion of this facility taking place in 2015, housing our manufacturing, servicing, administration, R&D, and warehousing departments.

In addition to our own Metcalfe products, we are also privileged to be the UK distributors for several other market leading equipment brands including HALLDE, ROBAND, PACOJET, CEADO, EDLUND, FÖRJE and TORMEK.

With nearly a century of expertise nobody knows food preparation equipment better than Metcalfe. 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.



Coventry Showroom c.1939



Lord Snowdon visiting Metcalfe with B T Richards



Exhibition at Olympia - 1940s



Hotel & Catering Exhibition - Olympia - 1952



B T Richards & C B Metcalfe at Coventry Showroom c.1950



Sales | Service | Support | Training

At Metcalfe we manufacture and supply equipment that is designed for both longevity and efficiency. Our products are made using high-quality materials, engineering excellence, and expert knowledge accumulated from nearly a century of manufacturing to ensure that they can withstand the exacting demands of the modern commercial kitchen.

But quality manufacturing is only part of our story. Our exceptional after-sales support, spare parts, and servicing options, help to protect our customers' investment by ensuring that our products continue to perform to their best long after they have been purchased. Supported by a specialist team back at our factory, Metcalfe's field service

engineers are on the road in vans fully stocked with spare parts to ensure that repairs and servicing are carried out as quickly as possible and with minimal disruption to the user. And, wherever possible, we will provide an on-site service and warranty capability.

Choosing Metcalfe means investing in more than just a product – it's a commitment to quality, reliability, and a century of industry expertise. With every product, you get access to our exceptional customer support, expert guidance, training and dedicated after-sales service built in, because our foodservice heritage means that we understand the challenges you face.

Our sales team



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Our Brands





Gravity Feed Slicers

- Built in sharpening head with metal guard
- Plexiglass hi-visibility safety guard (CE approved plexiglass)
- Secure feet to eliminate body movement during operation
- Precise cut thickness adjustment
- Carriage handle on HD models
- All Metcalfe slicers disassemble without the need of tools for easy cleaning
- Blade ring-guard for safety protection
- Premium aluminium alloy used providing outstanding robust construction
- From medium duty slicers that are ideal for slicing general meats and cheese to extra heavy duty gear driven slicers that can handle cured meats effortlessly.
- Read our "Slicer Buying Guide" for full guidance at www.metcalfecatering.com

Light Duty Slicers



NSL220



NSL250

- A compact, light duty, high quality, gravity feed slicer
- Designed for operators who need a slicer for low volume, light duty work
- Ideally suited to small shops, small kitchens and domestic use
- Constructed entirely in aluminium
- Available with or without integrated sharpener
- Not suitable for slicing cheese, cured meats or salami
- CE approved



NS220 & NS250



NS300



NS250HD



NS300HD & NS350HD



NS300XHD & NS350XHD



NS370XHD



NS300A



NS350A & NS350AG

Medium Duty Slicers

Heavy Duty Slicers

Extra Heavy Duty Slicers

Automatic Slicers



Vertical Slicers



**NSV250
& NSV300**

NSV350

NSV300HD

NSV350HD

Medium Duty Vertical Slicers

Heavy Duty Vertical Slicers

- 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, smooth cutting action and silent running
- Easy set thickness control allows for precision slicing
- Built-in sharpening unit
- Anodised aluminium body is hygienic and durable
- Entirely detachable for easy cleaning

- 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
- Easy set thickness control allows for precision slicing
- Ergonomic design with smooth rounded edges to allow for fast and easy cleaning and improved levels of hygiene
- Built-in, self-aligning sharpening and de-burring unit

Retro Flywheel Slicers



RET300

RET330

RET370

RET370A

Manual

Automatic

- Beautifully crafted, showpiece vertical slicers
- 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



Available with retro cast iron pedestal with round base



Light Duty Mixers



SM5 & 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

Extra Heavy Duty Mixers



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



MP7



MP9



MP10



MP20



MP30



MP40



MP60



MP 7-10

- All metal and die-cast aluminium body

Heavy Duty Mixers



MP10-60

- Emergency stop
- Safety guard, ingredient chute and microswitch for safe operation
- Protective covers for feet to protect surfaces and provide stability
- Protective covers on bowl support



Bench Peelers

EPI0



- Medium duty 4.5kg (10lb) and 6.8kg (15lb) bench potato peelers
- 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

NA10



- Water inlet and waste outlet on left or right side of machine to allow for easy setup/installation
- Installation kit available
- Rotor plate coated on both sides, doubling its life. Fine abrasive for new potatoes and root vegetables and coarse abrasive for regular potatoes

EPI5



- Unique stainless steel bearings and drive shaft sealed for maintenance-free use
- Sink/counter top, pedestal or trolley mounted

NA15



Pedestal Peelers

GU4



Low Pedestal



High Pedestal

- Heavy duty 6.3kg (14lb) and 12.6kg (28lb) pedestal potato peelers
- 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

GU8



Low Pedestal



High Pedestal

- 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

Chippers / Dicers / Wedgers



HPC

- Manual, detachable block chipper, for use with peeled potatoes
- Removable bottom knife frame and upper block for easy cleaning
- Cutting sizes available: 8mm, 10mm, 12.5mm, 14mm or 8 piece wedger



EC20 Electric Chipper

- Production capacity: over 25kgs of chips per minute, 192 rpm
- Total capacity: 20kgs, including hopper
- Interchangeable knife assembly. Four chip sizes: 10mm, 12mm, 14mm, 16mm

2 YEAR WARRANTY



Titan Max Cut

- All-in-one stainless steel dicer, wedger, corer and chip cutter
- Cutting options; 6.5mm, 9.5mm, 13mm
- Cuts 6 or 8 section wedges of potatoes, tomatoes, lemons, limes, etc

Food Slicers



ETL Series Slicer

- Easiest, fastest and most advanced manual tomato slicer in the industry
- Easy slicing of even very ripe tomatoes
- Guide tomatoes through the blades with minimum effort and ensures a perfectly sliced tomato every time



ARC & ARCXL Series Slicer

- Cut through hard products like onions
- Never have to place the product directly on the blades
- Quick change pusher assembly and blade cartridge
- The XL Series can slice big beefsteak tomatoes and colossal onions that are just too big or too hard to slice in other machines



350 & 350XL Series Electric Food Slicer

- Electric tomato slicer that also slices soft fruits and vegetables
- Clean-cut uniform slices every time
- High speed reciprocating stainless steel serrated blades cut cleanly
- Comes with two blade assemblies
- The XL Series designed to handle larger items and more of them. The opening, blade assembly and pusher are 38mm longer, perfect for slicing cooked chicken breasts for fajitas, Caesar salads or larger beefsteak tomatoes.



Pacojet 4

- One system. Many applications.
- The Pacojet 4 is an innovative kitchen appliance that is suitable for commercial use.
- It processes deep-frozen foods into micro-purees and mousses in one step without thawing.
- Highly versatile, offering you virtually limitless applications – from aromatic pestos and creative macron fillings to airy-light goat cheese mousse.
- Every dish is guaranteed to be sheer perfection. Unleash the full potential of your Pacojet and create a wide range of dishes.
- Pacotizing® excellence since 1992

Innovative settings for an efficient pacotizing® experience.

The Pacojet 4 supports you with the specific requirements of your kitchen. Its features deliver outstanding results with maximum productivity.

New: Jet® mode

Choose between pacotizing® with the classic pacotizing® mode in 4 minutes or the Jet® mode in 90 seconds. The Jet® mode allows you to very quickly prepare certain recipes with a high sugar and fat content (e.g., ice creams). This means you can further increase your productivity.

Working with overpressure and normal pressure

When using overpressure, the Pacojet works at up to 1 bar. This results in a volume expansion of approx. 20–30%. This is ideal for creating foods such as mousses with a creamy-light consistency and for intensifying flavours.

Expanded automatic repeat function

Pacotizing® on repeat up to 10 times. This results in particularly light and creamy consistencies with maximum time-efficiency.

Intelligent features for easy and safe use.

The intelligent features of the Pacojet 4 offer practical user guidance, and workflows can be further standardised.

Large touchscreen

The large touchscreen provides intuitive user guidance with an animated assistance feature. The user interface is designed for use in professional kitchen environments.

Save recipe settings

Saving and loading settings for preparing your favourite recipes makes your kitchen even more efficient.

Standby feature

During prolonged periods of inactivity, the Pacojet switches to energy-saving standby mode (the inactivity period can be adjusted), yet is instantly ready to use when you touch the display.

Easy cleaning process

You can clean your Pacojet very easily in two stages using the Pacojet Cleaning Tabs.

Detection mode

The detection modes of the Pacojet 4 aid in the correct use of the device and protect it against damage.

The tool detection feature ensures that the correct tool has been properly attached.

With the spray guard detection feature, the user can be confident that the spray guard is positioned correctly.

The fill level detection feature notifies the user when the pacotizing® beaker is too full.

WIFI feature

Connecting the Pacojet via WIFI allows the Pacojet Service Center to detect error sources quickly and easily.



Veg Prep Machines



- Fast and easy cleaning
- A precise and clean cut
- Time saving
- Efficient start/stop function for continuous feeding
- Built-in tube feeder
- Exemplary safety
- Outstanding quality, carefully selected materials
- Models range from tabletop to floor standing
- Capacities range from 80 portions/day, 2kg/minute to 5,000 portions/day, 60kg/minute
- Wide range of cutting tools, all made in stainless steel, that can cut soft and hard products in every shape and size imaginable

Type of Processing

Slices, dices, grates, shreds, cuts julienne, French fries and crimping slicers in a variety of dimensions, depending on the cutting tool and model of Vegetable Preparation Machine selected.

HALLDE's wide range suits the smallest café up to food processing industries.

ROI

How much time and money do you save by using a HALLDE vs. hand cut?

HALLDE have made it easy to calculate how quickly your machine pays for itself and how much you will save in the first 12 months. You will be pleasantly surprised!

Scan below to find out.



Slice

Ridged Slice

Julienne



Shred



Dice



Chip



RG-50S

RG-50

RG-100

RG-200

RG-250

RG-250
diwash



RG-350

RG-300i

RG-400i

RG-400i
Cheese
Shredder

Bowl Cutters



- Chops, grinds, mixes, purées, blends and minces meat, aromatic butter, dressings, desserts, purées, pâtés, soups etc.
- Two speeds and pulse function
- Fast and easy cleaning
- Processes all consistencies, raw or cooked/ dry or liquid
- Patented scraper system for fast and even result
- Serrated knife blades for long-lasting sharpness
- Handles, easy moving and storing
- Table top model
- Outstanding quality, carefully selected materials
- Exemplary safety
- Suits kitchens at schools, hospital, military canteen, prison, marine, restaurant, hotel, airport, catering, food industry, bakery, fast food restaurants etc.
- Perfect for kitchens preparing texture custom food at hospitals, retirement homes etc.



VCM-42

VCM-41

VCB-32

VCB-61

VCB-62

Vertical Cutter/Mixer

Vertical Cutter/Blender

Combi Cutters



CC-32S

- 80 portions/day and 2 kg/minute
- Single speed
- Duty cycle: 360kg per day
- Bowl: 3 litres gross volume and 1.4 litres net volume
- Wide range of cutting tools that can slice, shred, grate, cut julienne and waffle vegetables, fruits, dry bread, cheese, nuts, mushrooms, etc.



CC-34

- 80 portions/day and 2 kg/minute
- 2 speeds and pulse function
- Duty cycle: 360kg per day
- Bowl: 3 litres gross volume and 1.4 litres net volume
- Wide range of cutting tools that can slice, dice, shred, grate, cut julienne and waffle vegetables, fruits, dry bread, cheese, nuts, mushrooms, etc.

Food Blender



SB-4

- 4 litre volume
- Blends, mixes and stirs dressings, herb oils, sauces, thickenings, soups, desserts, milk shakes, juices, etc.
- Stable and low working height
- Built in safety switch
- Transparent jug, graded in ounces/ cups/litres, heat resistant
- Exchangeable knife blades designed for machine washing



TS12R Retro Meat Mincer

- Output: 200kgs of meat per hour
- Stainless steel grinding unit can be removed completely for easy cleaning
- 6mm mincing plate included



TS22 Meat Mincer

- Output: 300kgs of mince per hour
- Stainless steel grinding unit can be removed completely for easy cleaning
- 6mm mincing plate included



Ti22R Meat Mincer

- Output: 400kgs of meat per hour
- Speed reducer; 4 oil-immersed gears
- Simple disengage lever
- All machine parts can easily be cleaned



Ti32R Meat Mincer

- Output: 600kgs of meat per hour
- Speed reducer; 4 oil-immersed gears
- Simple disengage lever
- All machine parts can easily be cleaned



Burger Press

- Heavy duty hand operated
- Anodised aluminium and stainless steel
- Available in: 100mm, 130mm, 150mm
- Container for cellophane separators



Contact Grills



GSA610 S & R Grill Station

- 6 Slice Grill with smooth or ribbed top plate
- Versatile unit rapidly toasts sandwiches, panini, focaccia, grilled tender meat, poultry and fish
- High pressure die-cast aluminium plates



GSA610 SE Grill Station

- 6 Slice Grill with Electronic Timer
- Versatile unit rapidly toasts sandwiches, panini, focaccia, grilled tender meat, poultry and fish
- High pressure die-cast aluminium plates



GSA810 S & R Grill Station

- 8 Slice Grill with smooth or ribbed top plate
- Versatile unit rapidly toasts sandwiches, panini, focaccia, grilled tender meat, poultry and fish
- High pressure die-cast aluminium plates



GSA815 SE Grill Station

- 8 Slice Grill with Electronic Timer
- Versatile unit rapidly toasts sandwiches, panini, focaccia, grilled tender meat, poultry and fish
- High pressure die-cast aluminium plates

Toasters



ROBAND

TCR10 Conveyor Toaster

- 300 slices of bread per hour
- Stainless steel body
- Front entry, adjustable front return or pass through exit chute
- Variable conveyor speed control



ROBAND

ET313 Eclipse Bun Toaster

- 400 slices of bread per hour
- Adjustable angle on rear chute - 3 angles (10°, 17.5°, 25°)
- Control of conveyor belt speed
- Brushed stainless steel construction



ROBAND

ST350A Sycloid Toaster

- 350 slices of bread per hour
- Eco Save Mode
- Designed with “cool to touch” safe external touch temperatures and a lid locking latch
- Available in Red, Natural or Black



ROBAND

ST500A Sycloid Toaster

- 500 slices of bread per hour
- Eco Save Mode
- Designed with “cool to touch” safe external touch temperatures and a lid locking latch
- Available in Natural, Red or Black



Griddle Toasters



ROBAND

GT480 Griddle Toaster

- Combination machine to produce a great top toasting result, whilst cooking your steaks, eggs, bacon or hamburgers on the griddle cooking plate
- 6mm thick steel cooking plate for superior heat retention. 10 UK amp



ROBAND

GT500 Griddle Toaster

- Combination machine to produce a great top toasting result, whilst cooking your steaks, eggs, bacon or hamburgers on the griddle cooking plate
- 8mm thick steel cooking plate for superior heat retention. 14.3 UK amp



ROBAND

GT700 Griddle Toaster

- Combination machine to produce a great top toasting result, whilst cooking your steaks, eggs, bacon or hamburgers on the griddle cooking plate
- 8mm thick steel cooking plate for superior heat retention. 26 UK amp

Griddles



ROBAND

G500 Griddle

- Cook a variety of food from steaks, chicken, fish and burger patties, fritters to eggs and bacon.
- 8 mm thick griddle plates for superior heat retention.



ROBAND

G700 Griddle

- Cook a variety of food from steaks, chicken, fish and burger patties, fritters to eggs and bacon.
- Thermostat control for precise cooking temperature. Dual control of left and right side of plate.

Fryers



ROBAND

FR15 Frypod

- 11 min heat up time (25-180°C)
- Tank size - 5 litres
- One pan and one basket



ROBAND

FR25 Frypod

- 11 min heat up time (25-180°C)
- Tank size - 2 x 5 litres
- Two pans and two baskets the choice is yours, double the quantities

Rice Cookers & Warmers



ROBAND

SW5400 Rice Cooker

- 5.4 litre, 30 portion capacity
- Non-stick coated rice bowl
- Easy one-touch operation
- Very best quality of steamed rice



ROBAND

SW6000 Rice Cooker & Warmer

- 6 litre, 35 portion capacity
- Non-stick coated rice bowl
- The versatility to cook and keep large volumes of cooked rice warm



ROBAND

SW7200 Rice Cooker

- 7.2 litre, 39 portion capacity
- Non-stick coated rice bowl
- Easy one-touch operation
- Very best quality of steamed rice



ROBAND

SW9600 Rice Warmer

- 9.6 litre, 55 portion capacity
- Keeps large volumes of cooked rice warm
- Non-stick coated bowl
- Stainless steel body and lid



ROBAND

SW10000 Rice Cooker

- 10 litre, 55 portion capacity
- Non-stick coated rice bowl
- Easy one-touch operation

Blenders



ceado.

BI 85 Barman Blender

- Frozen drinks, Smoothies, Cocktails, Mocktails and Hot blending
- New Dynamic Spin 1.5l jug, designed to blend, cut and crush fruit and ice to perfection



ceado.

B280 Special Blender

- Frozen drinks blender
- Square 1.5L jug, reduces blending times
- Easy pad allows you to simply touch and select the speed or pulse mode



ceado.

B283 Tech Blender

- 6 default cycles and 99 programmable cycles, to make smoothies, milkshakes and frozen drinks in a completely automatic way
- Frozen drinks and smoothies blender



ceado.

B284 Feel Blender

- Designed to blend, cut and crush fruit and ice to perfection
- Dynamic Spin 1.5l polycarbonate jug and blades
- Solid ice cubes crushed in just a few seconds



ceado.

B285 Silent Blender

- 1.5l polycarbonate square jug
- Lower noise thanks to the Silent System cover
- Smoothies, milkshakes and frozen drinks in a completely automatic way



ceado.

B285IC Silent In-Counter Blender

- 1.5l polycarbonate square jug
- Lower noise with Silent System cover
- Ceado App Control - allows the programming of automatic cycles smartphone or tablet

Juicers



ceado.

S98 Electric Citrus Juicer

- Perfect for offering top-quality freshly squeezed juice in seconds
- The two interchangeable reamers are designed to gently squeeze citrus fruit of any size without removing the bitter parts of the rind



ceado.

SL98 Automatic Electric Citrus Juicer

- The most popular automatic citrus juicer on the market
- Removable reamer and stainless steel container



ceado.

ES500 Juice Extractor

- Output up to 120 litres of fruits per hour
- Extra wide feed chute to easily fit whole apples, carrots etc
- Can juice 10kg of fruit a day



ceado.

ES700 Juice Extractor

- Output up to 160 litres of fruits and vegetables per hour
- Fan cooled motor
- Automatic pulp ejection



ceado.

ES900 Juice Extractor

- Heavy duty increased output of up to 180 litres of fruits and vegetables per hour
- Preparation of juice such as, beetroot, pineapple, apple, mango, celery, ginger and carrot

Ice Crushers & Shavers



ceado.

V90 Ice Crusher

- One cocktail at a time or an output of 2kg per minute
- V90 crushes ice cubes in a few seconds for preparing the best muddled drinks such as Caipirinha or Mojito
- Chrome or painted finish available



ceado.

G30 Ice Shaver

- Up to 2kgs/min (depending on ice type)
- The classic ice crusher to obtain fine ice crystals, to prepare syrup based granitas or refreshing drinks

Hot Water Urns



UDS30VP 30 litre hot water urn

- 160 cups (160ml), 30 litre capacity
- Mode selector switch (30°C - 110°C) or pre-set 95°C temperature
- Double skin stainless steel construction
- Hands-free tap lever available

UDS20VP 20 litre hot water urn

- 120 cups (160ml), 20 litre capacity
- Mode selector switch (30°C - 110°C) or pre-set 95°C temperature
- Double skin stainless steel construction
- Hands-free tap lever available

UDS10VP 10 litre hot water urn

- 50 cups (160ml), 10 litre capacity
- Mode selector switch (30°C - 110°C) or pre-set 95°C temperature
- Double skin stainless steel construction
- Hands-free tap lever available

All models available in black



Spindle Drink Mixers

ROBAND



DM3 I Milkshake & Drink Mixer

- 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
- The Universal Beater is stainless steel and has 2 blade options, ideal for making normal milkshakes through to thick shakes
- Merging style, power and performance these mixers are a must for cafés and fast food outlets

Available colour options



DM3 I B
Black



DM3 I W
White



DM3 I S
Seaspray



DM3 I R
Red



M98/2 Drinks Mixer (Stainless Steel Containers)

- Commercial double spindle drinks mixer in polished finish
- Activating micro switch
- Fan cooled motor
- Sure grip feet
- Stainless steel container holders and spindles
- 2x 1ltr stainless steel containers
- Single spindle and wall mounted models also available

ceado.

M98T/2 Drinks Mixer (Polycarbonate Containers)

- Commercial double spindle drinks mixer in polished finish
- Activating micro switch
- Fan cooled motor
- Sure grip feet
- Stainless steel container holders and spindles
- 2x 1ltr polycarbonate containers
- Single spindle and wall mounted models also available

ceado.

Infra-red Heating Assemblies



ROBAND

Infrared Fabricator Heating Assemblies

- Infra-red heating assemblies are manufactured from an exclusive extruded anodized aluminium section, specifically designed to breathe
- Optional mount kit is also available



ROBAND

Infrared Standard Heating Assemblies

- For use at either front or back of house where more heat and no light is required
- Includes a control box that houses the isolating on/off switch and an energy regulator to control heat output
- Optional mount kit is also available

Quartz Heat Lamps



ROBAND

Quartz Heat Lamp Fabricator Assemblies

- Provide a balance of heat and light to front or back of house applications
- Optional mount kit is also available



ROBAND

Quartz Heat Lamp Standard Assemblies

- Stylish and functional providing a balance of heat and light to front or back of house applications
- Includes a control box that houses the isolating on/off switch
- Optional mount kit is also available

Modular Heat Lamp



ROBAND

HL350 Modular Heat Lamp

- Modular heat lamp manufactured from stainless steel, incorporating an easy fit 230 volt, 350 watt globe
- Long life globe, easily replaceable globe
- Stainless steel construction

Multi Warmers



ROBAND

MW10 Multi Warmer

- Compact bench-top warmer that can accommodate a combination of pans up to a full sized 1/1 (100 mm deep)
- Two other models available; chip warmer and carving station



ROBAND

MW10CW Chip Warmer

- Designed to enhance productivity and presentation of cooked chips
- Energy regulator control of element
- Two other models available; base unit and carving station



ROBAND

MW10CS Carving Station Warmer

- Heat from above and below combines with steam from the pan to keep carved meats warm, illuminated and moist
- Full size pan (65mm deep)

Tongs



Edlund

Gripper Tongs

- Heavy Duty Grip Tongs with a unique flat paddle are ideal for separating frozen burger patties or for a firmer grip on platters
- Available in: 254mm, 305mm, 406mm



Edlund

Locking Gripper Tongs

- Heavy Duty Grip Tongs with patented locking mechanism
- Heavy duty replaceable stainless steel spring
- Available in: 254mm, 305mm, 406mm



Edlund

Scallop Tongs

- Heavy duty scallop tongs
- Heavy duty replaceable stainless steel spring
- Available in 229mm, 305mm, 406mm

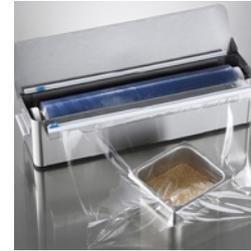


Edlund

Locking Scallop Tongs

- Heavy duty scallop tongs with patented locking mechanism
- 229mm, 305mm, 406mm
- Also available without locking mechanism

Dispensers



Edlund

FFD 18 Foil & Film Dispenser

- Heavy duty stainless steel construction
- Dispenses and cuts clean both 12" (305mm) and 18" (457mm) film and foil
- Interchangeable foil and film cutters included

Cold Pan Boxes



Edlund

CSB-016 & CSR-016 & CSW-016 Cold Pan Box

- Perfect for keeping creamers, butter pats, and other condiments cold, fresh for longer and more hygienic
- Stainless steel 1/6 cold pan enclosure
- 3/4 lid or hole in lid
- Black or white inserts available
- Keeps contents chilled at or below HACCP guidelines of 4°C without ice or electricity for up to eight hours
- Dishwasher safe
- NSF certified



Knife Sharpening & Storage

Knife Sharpener



With over 40 years experience in sharpening

Tormek of Sweden has now developed a new knife sharpener, especially designed to meet the professional's demand for sharpness and user friendliness. You get sharp knives, just when you need them!

With Tormek T-2, you get professional grinding. The concept is a further development of the whetstone, which in combination with an innovative guidance system (patented) enables you to have full control of the sharpening.

TORMEK®

T-2 Pro Kitchen Knife Sharpener

- Quick and easy set up
- Professional sharpening
- Always a constant angle
- Diamond Wheel – for highest sharpness
- Composite Wheel – for polishing
- Round Blade Sharpening Attachment/Kebab Knife jig available
- Coarse Grinding Wheel available to enable you to sharpen steel, ceramic and carbide
- Full control of the knives
- Speedy sharpening, one minute is enough
- Maintenance free
- Continuous use
- Silent running, 54 dB
- 10,000 hour life
- New 8-year warranty (2 years when used for professional sharpening service)

Knife Storage



Edlund

KBS Knife Block

- Safe and sanitary way to store a multitude of knives (knives not included)
- Open slot design allows positioning of knives where they are most convenient
- Available in 9" and 12" Knife Block



Edlund

KR-700 Knife Rack

- Unique v-slot insert design holds knives upright and more securely
- Holds 8 chef's knives, plus 2 smaller knives, 1 steel and scissors (knives not included)



Edlund

KR-699 Knife Rack

- Holds 8 chef's knives, plus 2 smaller knives, 1 steel and scissors (knives not included)
- 305mm (12") skirt protects the knives and operators from accidents



Edlund

KR-698 Knife Rack

- Holds 8 chef's knives, plus 2 smaller knives, 1 steel and scissors (knives not included)
- Short skirt for easy knife selection

Can Openers

Manual Can Openers



Edlund

KSS-5050DT Knife Sanitising System

- Liquid sanitising tank allows for submersion of the entire blade, thus ensuring complete sanitising
- Built-in KR-50R knife rack provides the facility for air drying and safe storage
- Drainage tube optional



Edlund

KSR-5000 Sanitising Knife Rack

- Sanitising tank allows for submersion of the entire blade, thus ensuring complete sanitising
- 60 seconds of contact with liquid fully sanitises knives



Edlund

KSUV-18 Knife Steriliser Cabinet

- Safely sterilise your knives in as little as 3 minutes with 99% efficacy
- Holds up to 12 knives plus steel (knives not included)
- Safety interlock door



Edlund

KLC-994 Locking Knife Cabinet

- KR-99 Knife Rack already mounted inside, ideal for prison kitchens, schools, and hospitals or wherever secure knife storage is necessary
- The extra heavy duty stainless steel cabinet has a keyed locking handle



Edlund

KR-50 Knife Racks

- Fully integrate knife usage/storage into your HACCP program with our KR-50 color-coded knife racks
- Fully enclosed in stainless steel for increased sanitation
- Available individually or as master pack



Edlund

#1 & #2 Manual Can Openers

- Original manual can opener with improved finish and a rust-resistant arbour
- Blades reversible for longer life
- #1 - up to 50 cans per day
- #2 - up to 15 cans per day



Edlund

Edvantage #1 Manual Can Opener

- New 4-sided knife design provides up to 10,000 openings before replacement
- Exclusive Edvancoat™ technology more than doubles the wear life of the gear



Edlund

G2 Manual Can Opener

- Manual can opener with a stainless steel shaft, knife and gear
- Standard bar length is 40.6cm (16")
Extra long bar length is 55.9cm (22")
- Up to 15 cans per day



Edlund

SG2 Manual Can Opener

- Light duty manual can opener with full stainless steel protection
- Standard bar length is 40.6cm (16")
Extra long bar length is 55.9cm (22")
- Up to 15 cans per day



U12 Manual Can Opener

- Base design features a replaceable insert for a tighter fit and easier slide action. Other base options are also available
- Up to 50 cans per day



S11 Manual Can Opener

- Stainless steel manual can opener, cast stainless steel base
- Standard bar length is 40.6cm
- Extra long bar length is 55.9cm
- 50+ cans per day

Crown Punch Can Openers



700SS Manual Crown Punch Can Opener

- Tooled complete with knife and guard ring locator for one standard size #10 round can
- Up to 200 cans per day



610 Crown Punch Can Opener

- Air powered crown punch can opener, requires 85 PSI at 1.5-2 CFM
- Designed to open cans in a single stroke
- Up to 400 cans per day
- Magnetic lid remover model available

Electric Can Openers



270 Electric Can Opener

- Equipped with 2 speed motor for opening large or small cans, fast
- Slower second speed helps prevent spillage while opening smaller cans
- Up to 200 cans per day

Manual can opener models	Opening rate per minute	Recommended daily use (cans per day)
#2	4 cans	up to 15
G-2	4 cans	up to 15
SG-2	4-6 cans	up to 15
#1	4-6 cans	up to 50
Edvantage #1	4-6 cans	up to 50
U-12	4-6 cans	up to 50
S-11	4-6 cans	up to 50
Electric can opener models	Opening rate per minute	Recommended daily use (cans per day)
#266	4-7 cans	up to 75
#203	4-7 cans	up to 75
#270	5-8 cans	up to 200
#270 C	5-8 cans	up to 200
Crown punch openers	Opening rate per minute	Recommended daily use (cans per day)
#700/700T Stainless Steel Manual Crown Punch	6-10 cans	100-200
#610 Air Powered Crown Punch	8-12 cans	200-400
#610 M	8-12 cans	200-400
#625 Heavy Duty Air-Powered Crown Punch	8-12 cans	up to 2,000
#625 M	8-12 cans	up to 2,000
#625 T	8-12 cans	up to 2,000
#625 TM	8-12 cans	up to 2,000
#625 A	8-12 cans	up to 3,000

Digital Portion Scales



Edlund

BRV Digital Portion Scales

- Exclusive ClearShield™ protective cover
- 10lb model display options include: 10lb x 0.1oz / 160oz x 0.1oz / 160oz x 1/8oz / 5,000g x 1g
- 20lb model display options include: 20lb x 0.1oz / 320oz x 0.1oz / 320oz x 1/8oz / 10,000g x 1g
- 30lb model display options include: 30lb x 0.2oz / 480oz x 0.2oz / 480oz x 1/4oz / 15,000g x 5g



Edlund

BRVS-10 Digital Portion Scale

- Exclusive ClearShield™ protective cover keeps juices, grease and other food products off scale and display
- Display options include: 10lb x 0.1oz / 5000g x 2g
- Stainless steel



Edlund

DFG-160 Digital Portion Scale

- 160oz x 0.1oz / 160oz x 1/8oz / 5000g x 1g digital portion control scale
- Oversized platform model available (254mm x 178mm)



Edlund

E-160 Digital Portion Scale

- Display options include: 10lb x 0.1oz / 160oz x 0.1oz / 5,000g x 1g
- Stainless steel platform (149mm x 171mm)
- Oversized platform (178mm x 279mm) model available



Edlund

E-160 FF Digital Portion Scale

- French Fry platform
- Standard 149mm x 171mm removable stainless steel platform also included
- Ounce or gram mode selection switch



Edlund

E-160 IC Digital Portion Scale

- Ice Cream platform
- Standard 149mm x 171mm removable stainless steel platform also included
- Automatic zero



Edlund

RGS-600 Digital Portion Scale

- Display options include: 1 lb 4.0 oz x 0.01 oz / 600g x 0.1g / 1.25 lbs x 0.0002 lbs / 20.0 oz x 0.01 oz
- Stainless steel resolution electronic gram scale with 152 x 171mm platform
- Accurately measures down to one-tenth gram increments



Edlund

WSC Digital Portion Scale

- 5 models available with varying display options including 5,000g x 1g and 10,000g x 2g
- Self-calibrating, submersible stainless steel portion scale
- One-piece platform



Edlund

EDL-5 Metric Digital Portion Scale

- The ultimate solution for controlling food costs
- Metric reading only; 5000g x 1g
- Oversize platform model available (178mm x 254mm)

Mechanical Portion Scales



RM1000 Mechanical Portion Scale

- All stainless steel construction
- 180 x 225mm stainless steel platform
- 30° viewing angle for easier reading



MSR-1000 Premier Series Mechanical Portion Scale

- All stainless steel construction
- Fully submersible for easy cleaning
- Standard platform: 152 x 171mm



MDR Mechanical Portion Scale

- Fully submersible for easy cleaning
- Standard platform: 152 x 171mm
- Oversized platform available: 180 x 225mm

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 scale's 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.

Digital Pizza Scales



EPZ Digital Pizza Scale

- Large 310mm x 317mm platform
- Capacity x Increments: 5000g x 2g
- Bright 2.5cm LCD display
- Available with foot switch or push button tare option

Digital Receiving Scales



ERS-150 Digital Receiving Scale

- Low profile, heavy-duty portable receiving scales with either plug-in power or 6 x AA battery operation
- Display options: 150lbs x .05lb / 75kg x 0.02kg
- Large 305mm x 317mm platform
- 4 load cell technology



ERS-300 Digital Receiving Scale

- Low profile, heavy-duty portable receiving scales with either plug-in power or 6 x AA battery operation
- Display options: 300lbs x .1lb / 150kg x 0.02kg
- Extra Large 502mm x 654mm platform
- 4 load cell technology

Casserole



High Casserole

- Fast, even and efficient heat distribution
- Can be used with a variety of cooking surfaces including induction
- Available capacities: 2.4, 4.4, 7.2, 11.1 litre



Low Casserole

- Fast, even and efficient heat distribution
- Two, heavy duty, stainless steel side handles
- Available capacities: 3, 5, 8, 12.9 litre



XP Low Casserole

- Extreme Performance Stainless Steel
- Three-ply cladding extends from the base to the rim
- 'Fine Satin' interior, mirror finish exterior
- Capacity 3 litres

Frying Pan



Frying Pan

- Tubular handle fitted with stainless steel rivets and welded for strength
- Available capacities: 1.25, 2, 3, 3.75, 5, 6.25 litre



Non-stick Frying Pan

- Non-stick coating
- Available capacities: 1.25, 2, 3, 3.75, 5, 6.25 litre

Saucepan



High Saucepan

- Capacity 2.4 litres
- Fast, even and efficient heat distribution
- Available capacities: 2.4, 4.4 and 7.2 litre



Low Saucepan

- Capacity 1 litre
- Fine satin finish
- Available capacities: 1, 1.9, 3.3 and 5 litre

Saucepan



Non-stick Low Saucepan

- Capacity 1 litre
- Premium non-stick coating



XP Low Saucepan

- Capacity 1 litre
- Extreme Performance Stainless Steel
- Interior has a “fine satin” finish for durability
- 3 year warranty



Conical Saucepan

- Stainless Steel Saucepan
- Available capacities: 1, 1.6, 2.75 litre

Stock Pot



Stock Pot

- Fast, even and efficient heat distribution
- Available capacities: 8, 12, 16, 20, 24, 36, 50, 70, 98 litre

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 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) and EC20 chipper 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 year parts and labour, 2nd and 3rd years 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 incorrect installation
- 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.

Terms & 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 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 dispatch 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 £15.00, 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 £15.00, up to a maximum of £30.00 (2 day service on stock items).

Overnight and specific timed delivery

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

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

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

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



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