



Model

RET370

Product Description

Slicer, 370mm (15"), Retro Flywheel

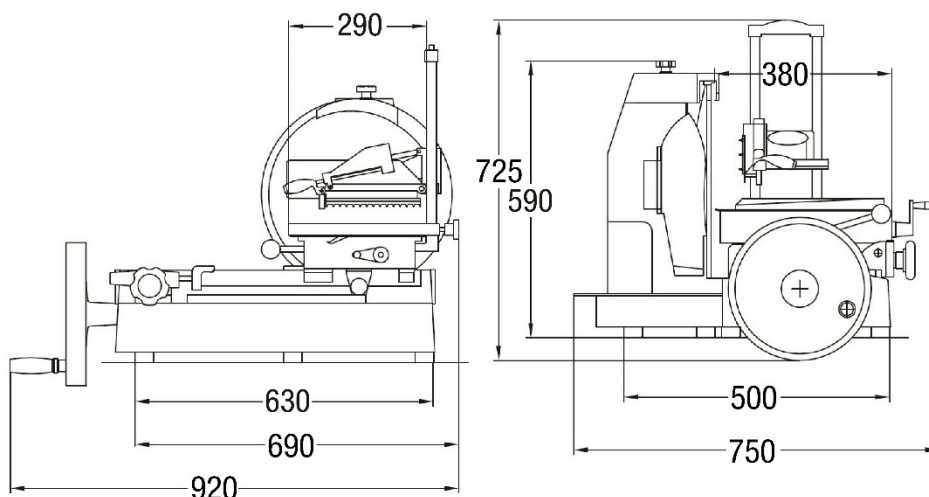
Product Code

5S523N

Standard Features

- Beautifully crafted, showpiece vertical slicer
- Available with retro style pedestal (sold separately)
- Featuring perfectly balanced chrome plated steel blade for perfect slicing
- 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

Drawing



Specifications

Model	RET370
Product Code	5S523N
Blade Size (mm)	370
Duty	Heavy Duty
Feed Type	Vertical
Suitable for Cured Meats	Yes
Cutting Capacity (mm)	<ul style="list-style-type: none"> ● 245 □ 245 x 315
Carriage Movement (mm)	320
Max Slice Thickness (mm)	0 - 2
Items Included	Tasteless Oil
Optional Accessories	Painting Customisation Cast Iron pedestal with round base
Max Overall Dimensions D x W x H (mm)	750 x 920 x 725
Net Weight (Kg)	88
Packed Dimensions D x W x H (mm)	950 x 950 x 880
Packed Weight (Kg)	98
Volume (m3)	0.794
Warranty	Metcalfe 2-year warranty (1 st year parts and labour, 2 nd year parts only) and full after sales service

We reserve the right to alter the specification and technical details for this item at any time without prior notice.

10/2025

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