Your equipment partner for the care sector

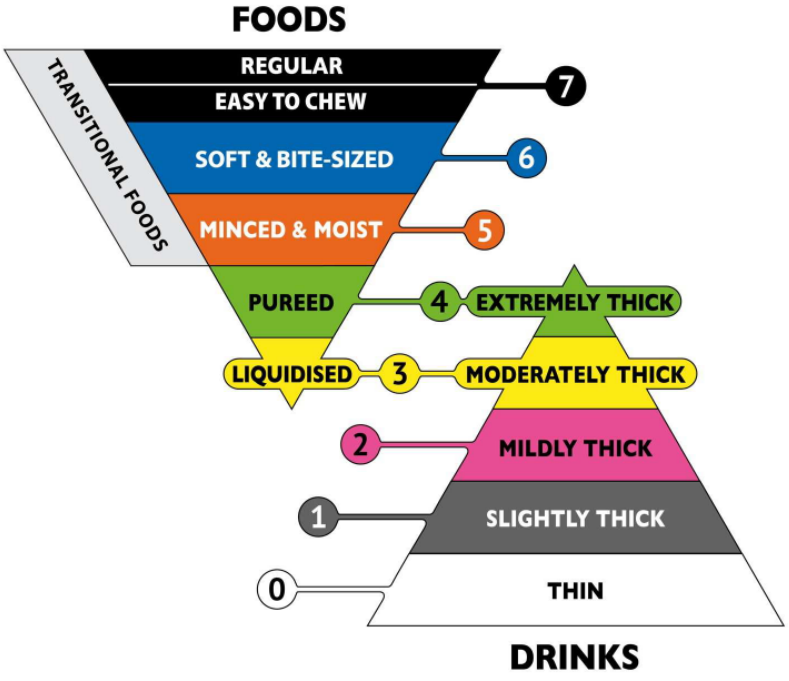
Metcalfe Catering Equipment Ltd, established in 1928, and has grown to become one of the premier independent manufacturers and suppliers of commercial food preparation equipment in the UK.

At Metcalfe we understand the importance of having the right equipment to enable care home chefs to prepare appetising meals that are safe for residents including those with dysphagia.

From preparing IDDSI-compliant meals that are both nutritious and enjoyable, to simply mixing thickened drinks efficiently and effectively to encourage hydration, we have the solutions.

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.

To provide a simple solution to your care home we have put together a cost effective and efficient pack to suit any care home setting.



t 01766 830 456 e sales@metcalfecatering.com w www.metcalfecatering.com

Contacts

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Hallde All-In-One Care Machine With IDDSI Compliance Pack

Ref: 5HCC34-CARE

Simply you have 3 machines in one; a veg prep machine including discs, food processor and blender, to handle all your food prep and IDDSI needs.



- Low weight and handles for easy mobility
- Included pack of cutting tools that can slice, dice, shred and grate
- The vertical cutting attachments can chop and grind meat, fish, vegetables, fruits, nuts, etc.
- It blends and mixes all sorts of sauces, soups and dressings with a 3 litre bowl
- Patented three arm scraper system to prepare IDDSI levels 3, 4 and 5
- Will dice IDDSI level 6 soft and bite sized, using 15x15x15mm dice set
- Easy to clean – all loose parts and the cutting tools can be washed in a dishwasher, including inside the blade
- 12 months onsite commercial warranty and full after sales service.



Items Included in Package

Cutting Tools

2mm slice disc (H85002) for slicing slaw and onions



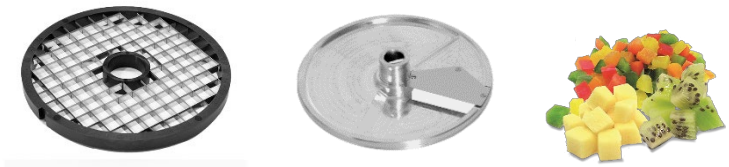
4mm slice disc (H63089) for slicing tomatoes, and all salad items



4mm grater/shredder (H85040) for grating cheese and vegetables



15mm dice set for IDDSI level 6



Dicing Grid 15x15 mm low (H83296) combined with 15mm soft slicer (H83383)

10mm dice set for soups and sauces



Dicing Grid 10x10 mm (H83292) combined with the 4mm slicer (H63089) listed above

Wall disc storage x 2

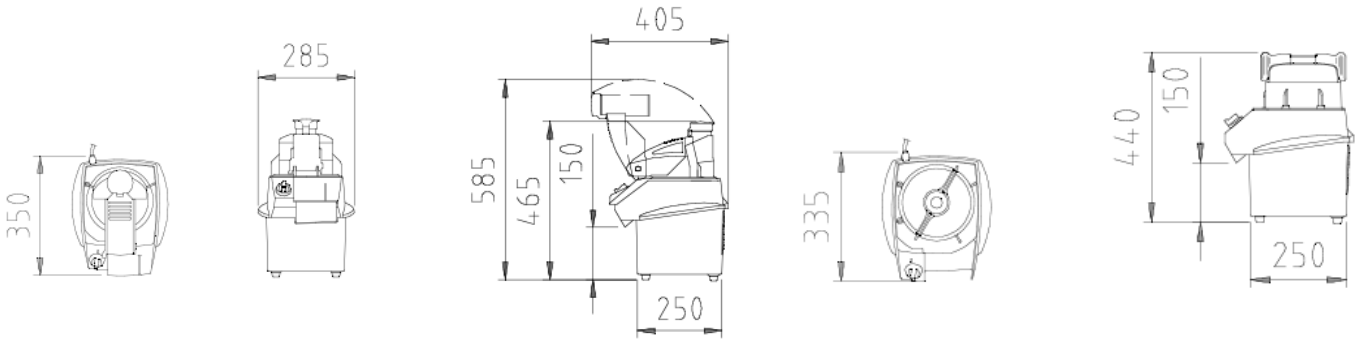


Cleaning brush



Specifications

Model	CC-34 All In One Care Machine Package
Product Code	5HCC34-CARE
Capacity	Up to 80 portions/day and up to 2kg/minute 0.9 litre feed cylinder, 53mm tube feeder for elongated products Bowl: 3 litres gross volume and 1.4 litres net volume
Motor (rpm)	4 speeds and pulse function; 500/800 rpm low speed veg prep attachment and 1,450/2,650 rpm high speed vertical cutter blender
Phase (Ø)	Single
Motor (Volt)	220-240
Frequency (Hz)	50-60
Power (kW)	1.0
Power Connection	13amp plug
Items Included	2mm slice disc for slicing slaw and onions (H85002) 4mm slice disc for slicing tomatoes, and all salad items (H63089) 4mm grater/shredder for grating cheese and vegetables (H85040) 15mm dice set for IDDSI level 6 (H83296 + H83383) 10mm dice set for soups and sauces (H83292) use with 4 mm slice disc Wall disc storage x 2 (H1076) Cleaning brush (H10020) Free onsite 12 months warranty and UK support Free onsite training
Optional Accessories	Spare cutting bowl attachment (H24151-ASSY). List price £420. There are a further 52 cutting tools available. Please see our website for all details.
Machine Dimensions D x W x H (mm)	350 x 285 x 465
Machine Net Weight (Kg)	8.6
Package Packed Dimensions D x W x H (mm)	665 x 265 x 480
Package Packed Weight (Kg)	16.50
Package Volume (m3)	0.085
Warranty	1 year onsite warranty and UK support



Metcalfe Thermo-prep

Ref: MTB2

Our newly developed commercial thermal blender produces consistent, nutritious texture modified meals to IDDSI standards quickly, hygienically and safely.

The Thermo-Prep combines precise temperature control, powerful blending, integrated scales and programmable recipes so your kitchen can deliver repeatable, lump free textures every mealtime.



- **Safer swallowing** — smooth, consistent textures reduce choking risk and support hydration
- **Better nutrition and dignity** — more palatable purees increase meal acceptance and wellbeing
- **Reliable consistency** — programmable settings and precise speed/temperature control deliver repeatable IDDSI levels
- **Faster, simpler prep** — combine, cook and blend in one machine to cut prep time and reduce handling
- **Hygiene and cleaning** — easy-clean bowls and sealed motor housing speed sanitisation and lower contamination risk
- **Staff safety and training** — built-in safety features, guided recipes and training reduce errors and staff strain
- **Space and cost efficient** — compact footprint, lower energy use and reduced equipment portfolio, cuts running costs

Specifications

Model	Thermo-prep
Product Code	5MTB2
Machine Type	Thermal blender
Colour	Black
Capacity (ltr)	2
Speed (rpm)	50 - 11,000
Phase (Ø)	Single
Voltage (V)	240
Frequency (Hz)	50-60
Motor Power (W)	500
Heating Power (W)	1000
Power Connection	13 Amp (3 Pin Plug)
Torque	2Nm
Temperature Range	Max 160°C
Heating Time	Max 24hrs
Features	Touch control with 17cm TFT LCD display
Items Included	Extra 2 litre bowl Whisk Basket Spatula
Overall Dimensions D x W x H (mm)	320 x 300 x 330
Net Weight (kg)	9.6
Packed Dimensions D x W x H (mm)	655 x 365 x 455
Packed Weight (Kg)	12
Warranty	1 year warranty and UK support



Hallde SB-4 Kitchen Blender

Ref: 5HSB4

The SB-4 is the most versatile kitchen blender with its unique ergonomic design. It is a robust, strong and extremely safe machine, built with high quality components to cope with the highest demands and workloads in the kitchen.

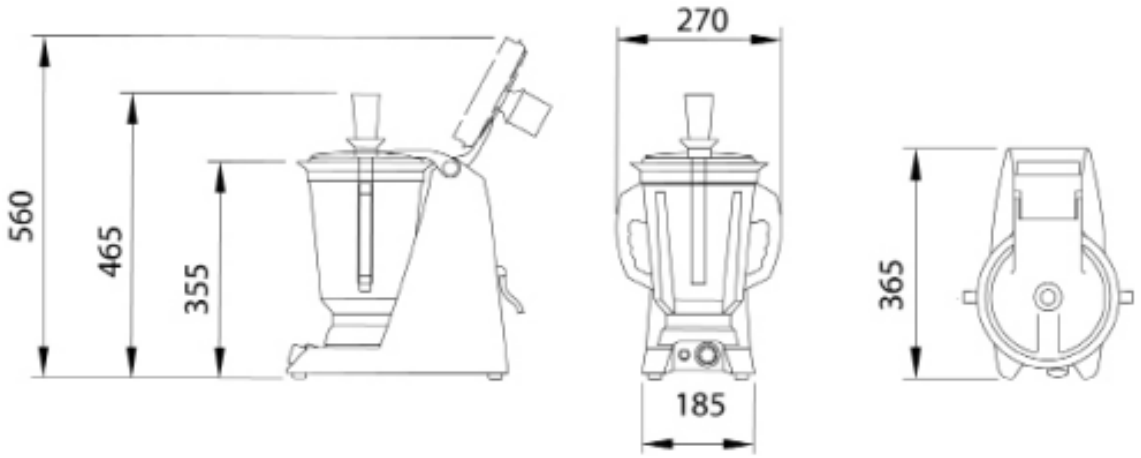
The SB-4 blends, mixes and stirs dressings, herb oils, sauces, thickenings, soups, desserts, milk shakes, juices, etc.



- Designed for applications such as restaurants, schools, hospitals, kindergarten, care homes, canteens, prisons, marine, hotels, flight catering, bakery, QSR's and supermarkets that demand the highest durability and cutting performance
- The pestle shortens the processing time and enables the ingredients to be pushed towards the knife-unit that chops, mashes and mixes
- It has a stable and low working height, ergonomic machine base with hinged lid holder and built in safety switch, and handles for easy mobility
- Hinged lid holder with safety switch - patented
- Variable speed 700-18,000 rpm and pulse function
- Process from 2 dl up to 4 litres
- Motor placed behind the jug for optimum working height and stability
- Fast and easy cleaning
- Exemplary safety
- Outstanding quality
- Light weight - easy moving and storing
- The jug has a well thought-out design:
    - it is transparent, which enables you to follow the process
    - exceptionally impact and heat resistant, 115°C
    - two solid handles
    - hole in the lid for easy feeding of liquid
    - non-drip edge
    - shaped to reduce processing time
    - measures litres, ounces and cups
    - machine washable
    - exchangeable knife blades

Specifications

Model	SB-4
Product Code	5HSB4
Capacity	0.2-4 litre/operation, 4 litre jug
Speed	Variable & pulse function
Speed (rpm)	700-15,000
Phase (Ø)	Single
Voltage (V)	220-240
Frequency (Hz)	50-60
Power (kW)	1.35
Current (Amp)	10
Power Connection	13 Amp (3 Pin Plug)
Sound Level (dBA)	<84
Overall Dimensions D x W x H (mm)	365 x 270 x 445
Net Weight (Kg)	6.3
Packed Dimensions D x W x H (mm)	300 x 300 x 420
Packed Weight (Kg)	8.5
Volume (m3)	0.05
Warranty	1 year warranty and UK support



Metcalfe 2-In-1 Planetary Mixer With 10 Litre Conversion Kit

Ref: MP20-PACKAGE

The perfect mixer to not only mash almost 7kg of potato at a time, but also being able to mix, or whip smaller quantities using the conversion kit. Saving both space and money vs having 2 mixers in the kitchen.



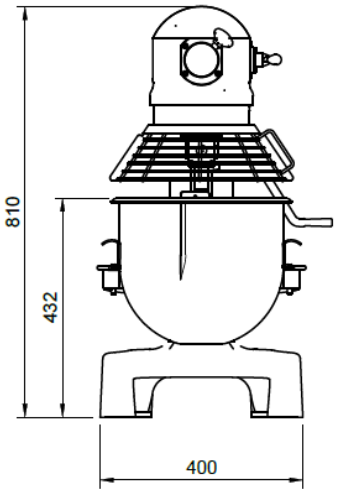
- Heavy duty bench mounted, gear driven planetary mixer with a powerful 3-speed transmission
- Bowl capacity of 20 litres
- Fully CE approved with an electrically interlocked bowl guard and bowl lift
- Quiet operation
- Stainless steel revolving safety guard with ingredient chute
- Supplied with bowl, beater, whisk, dough hook and attachment hub, plus extra bowl, whisk, beater and dough hook for 10 litre conversion and a stand.
- 13amp plug and go. No need for hard wiring or separate circuits.
- 3 year onsite commercial warranty and full after sales service.

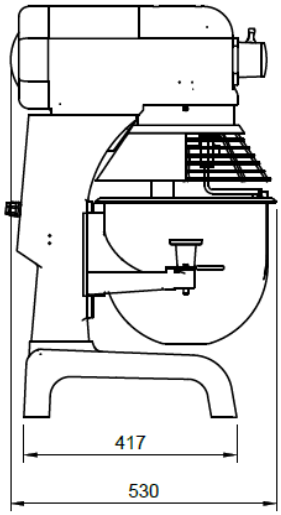
Items Included in Package

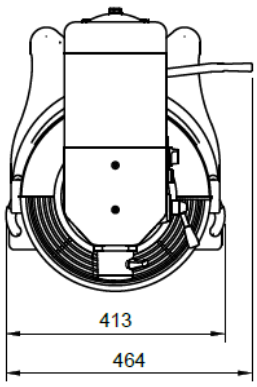
1 x Whisk
1 x Beater
1 x Dough hook
1 x 20ltr Stainless steel bowl
1 x 10ltr Reduction whisk
1 x 10ltr Reduction beater
1 x 10ltr Reduction dough hook
1 x 10ltr Reduction bowl
1 x Stand

Specifications

Model	MP20 2-in-1 Package
Product Code	5MP20-PACKAGE
Bowl Capacity (l)	20
Duty	Heavy duty
Speed (rpm)	3 fixed speeds 140 / 260 / 473
Belt or Gear Driven	Gear driven
Location	Stand (included)
Attachment Hub	Yes
Timer	No
Phase (Ø)	Single
Voltage (V)	230
Frequency (Hz)	50
Current (Amp)	5.5
Power (kW / hp)	0.375 / 0.5
Power Connection	13 Amp (3 Pin Plug)
Items Included	Bowl, Beater, Whisk, Dough Hook, Stand & 10ltr Reduction Parts
Optional Accessories	Trolley
Overall Dimensions D x W x H (mm)	530 x 464 x 810
Net Weight (Kg)	98
Packed Dimensions D x W x H (mm)	620 x 520 x 1000
Packed Weight (Kg)	110
Volume (m3)	0.32
Warranty	3 year onsite warranty and UK support







Metcalfe EP15 Bench Top Potato Peeler

Ref: 5P151



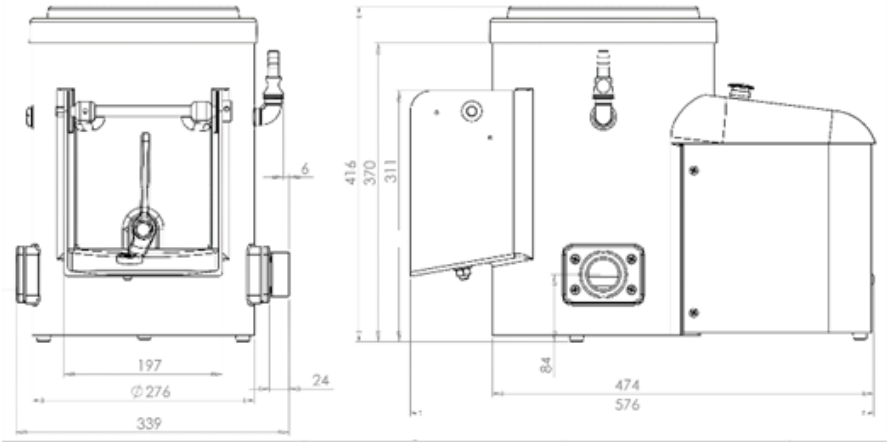
- Capable of rumbling almost 7kg at a time
- Medium duty, bench mounted potato peeler constructed from food grade, non-corrosive aluminium alloy castings.
- Spindle housing and chute cast integrally, eliminating joints and possible leakage
- Sink-top/counter-top, pedestal or trolley mounted
- Complies 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 require
- 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

Add sink installation kit 9T28



Specifications

Model	EP15
Product Code	5P151
Capacity (kgs)	6.8
Output per hour (kgs)	60
Finish	Grey hammer painted
Belt or Gear Driven	Belt driven
Phase (Ø)	Single
Motor (Volt)	220
Frequency (Hz)	50
Current (Amp)	2.8
Power (kW / hp)	0.25 / 0.33
Power Connection	13 Amp (3 Pin Plug)
Items Included	Lifting hook, box spanner, water inlet
Optional Accessories	Pedestal (9T20) Mobile Tolley (9T21) Guarded Discharge Chute, painted (9T19) Small Waste Disposal Adaptor (9T17) Sink Skip (TS06) Length of Waste Pipe, Elbow & Coupling (9T18) 3' Length Water Inlet Hose & Tap Connector (9P64) Installation Kit (Sink skip, Length of Waste Pipe, Elbow & Coupling, 3' Length Water Inlet Hose & Tap Connector) (9T28) Tundish (9T25)
Overall Dimensions D x W x H (mm)	576 x 339 x 416
Net Weight (Kg)	30
Packed Dimensions D x W x H (mm)	665 x 265 x 480
Packed Weight (Kg)	34
Volume (m3)	0.04
Warranty	1 year onsite warranty and UK support



Hallde Bowl Cutters

The Hallde VCM and VCB range of bowl cutters will easily produce consistent, thicker purees due to the patented bowl scraper system, something which our competitors do not have. The benefit of this system is that it means you can get consistent texture without overheating the product during longer processing times.

Ref: 5HVCM41



- VCM-41 is the choice for the professional small to mid-size kitchen
- Bowl with 4 litre gross volume and 1.4 litre net volume

Ref: 5HVCB61



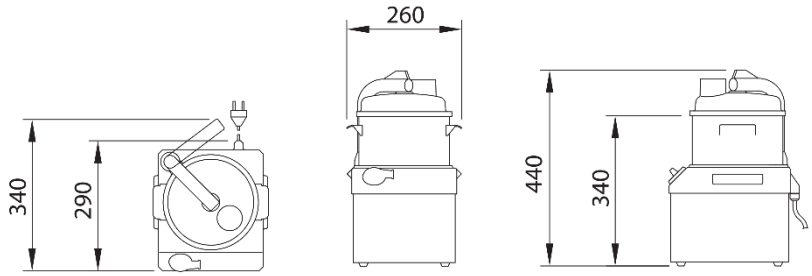
- VCB-61 is the choice for the professional mid-size to large kitchen
- Bowl with 6 litre gross volume and 4.3 litre net volume

- Robustly built in all-aluminium with direct drive and ergonomic user-friendly design
- Built in handles for easy mobility and scraper system for perfect results
- They chop and grind meat, fish, vegetables, fruits, nuts, etc., and blend and mix all sorts of sauces, soups, dressings and desserts
- The machines have been designed for applications such as schools, hospitals, care homes, canteens, prisons, marine, restaurants, hotels, catering, bakery and QSRs that demand the highest durability and cutting performance
- Perfect for kitchens preparing texture custom food at hospitals, retirement homes etc
- Direct drive with no intermediate connections for exceptional reliability with 1 speed and PULSE
- Lid and scraping system in exclusive Xylex with high temperature resistance
- Patented replaceable knife blades give the best possible result
- Easy to clean – all loose parts can be washed in a dishwasher
- Processes all consistencies, raw or cooked/ dry or liquid
- Patented scraper system for fast and even result
- Serrated knife blades for long-lasting sharpness
- Knife unit with exchangeable knife blades
- Table top models
- Outstanding quality, carefully selected materials
- Exemplary safety

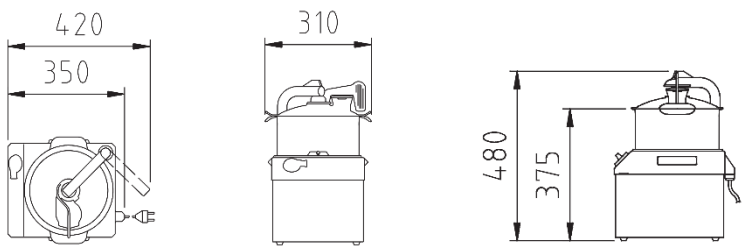
Specifications

Model	VCM-41	VCB-61
Product Code	5HVCM41	5HVCB61
Capacity	0.5-2.5kg/min Bowl volume: Gross 4 litres. Net liquids 1.4 litres Feed tube diameter: 50 mm Knife unit diameter: 190 mm	0.5-2.5kg/min Bowl volume: Gross 6 litres. Net liquids 4.5 litres Feed tube diameter: 50 mm Knife unit diameter: 230 mm
Machine Type	Vertical Cutter / Mixer	Vertical Cutter / Blender
Function	Chopping Mixing Grinding Puréeing Blending Mincing	Chopping Mixing Grinding Puréeing Blending Mincing
Speed	1 speed & pulse function	1 speed & pulse function
Speed (rpm)	1,500	1,500
Phase (Ø)	Single	Single
Voltage (V)	220-240	220-240
Frequency (Hz)	50-60	50-60
Power (kW)	0.55	0.9
Current (Amp)	10	10
Power Connection	13 Amp (3 Pin Plug)	13 Amp (3 Pin Plug)
Sound Level (dBA)	72	<67
Overall Dimensions D x W x H (mm)	290 x 260 x 440	350 x 310 x 480
Net Weight (Kg)	16.6	25
Packed Dimensions D x W x H (mm)	420 x 420 x 580	400 x 400 x 580
Packed Weight (Kg)	20	29
Volume (m3)	0.065	0.086
Warranty	1 year warranty and UK support	1 year warranty and UK support

VCM-41



VCB-61



Metcalfe Metamix Immersion Blenders

Ref: DM190

Our powerful commercial immersion blenders combine, reliable motors, precision blades and easy clean, tool free parts so your kitchen can produce consistent, lump free IDDSI textures quickly and hygienically, reducing prep time and maintenance whilst improving mealtime safety.

- **Consistent IDDSI textures** - repeatable purees and smooth liquids
- **Speed & capacity** - handle busy service times with ease
- **Hygiene first** - Easy to clean
- **Staff safety** - ergonomic, splash-protected operation
- **Lower total cost of ownership** - durable commercial construction and accessible service networks mean fewer replacements and predictable maintenance budgets
- **Better resident outcomes** - smooth, palatable textures improve swallowing safety, reduce choking risk, and increase meal acceptance — supporting nutrition, hydration and dignity at mealtimes

Specifications

Model	Metamix Mini DM190
Product Code	DM190
Machine Type	Immersion blender
Colour	Red
Capacity (l)	1 to 8
Speed (rpm)	3,000 to 13,000 variable
Total length (mm)	425
Shaft length (mm)	190
Diameter (mm)	66
Detachable/fixed	Detachable tool
Blade Type	Titanium plated emulsifying blade (4 blades)
Noise Level (dB)	60
Phase (Ø)	Single
Voltage (V)	220-240
Frequency (Hz)	50-60
Power (Watts)	250
Power Connection	13 Amp (3 Pin Plug)
Overall Dimensions D x W x H (mm)	425 x 66
Net Weight (Kg)	1
Packed Dimensions D x W x H (mm)	470 x 130 x 110
Packed Weight (Kg)	1.5
Warranty	1 year warranty and UK support



Ref: DM225

For larger quantities we recommend the DM225 model.

Specifications

Model	Metamix Midi DM225
Product Code	DM225
Machine Type	Immersion blender
Colour	Red
Capacity (l)	5 to 25
Speed (rpm)	12,000 fixed
Total length (mm)	505
Shaft length (mm)	225
Diameter (mm)	94
Detachable/fixed	Non-detachable tool
Blade Type	Titanium plated standard blade (2 blades)
Noise Level (dB)	70
Phase (Ø)	Single
Voltage (V)	220-240
Frequency (Hz)	50-60
Power (Watts)	270
Power Connection	13 Amp (3 Pin Plug)
Overall Dimensions D x W x H (mm)	505 x 94
Net Weight (Kg)	1.7
Packed Dimensions D x W x H (mm)	530 x 100 x 100
Packed Weight (Kg)	2
Warranty	1 year warranty and UK support





Pacojet

Ref: APJ4

For smaller quantities the Pacojet 4 is an ideal option.



- You can use your Pacojet in many different ways: for sorbets, ice creams, farces, mousses, soups, concentrates, doughs, mixtures, and much more.
- The special pacotizing® process intensifies the flavours of the ingredients and preserves their fresh, natural colours. It results in ultra-fine, airy textures – a unique flavour sensation you can reproduce any time at the push of a button.
- It processes deep-frozen foods into micro-purees and mousses in one step without thawing
- Pacojet is highly versatile, offering you virtually limitless applications



1. Fill the pacotizing® beaker with fresh ingredients



2. Deep-freeze and store the pacotizing® beaker



3. Pacotize® by the portion

Specifications

Model	Pacojet 4
Product Code	APJ4
Beaker Capacity	1.2 l Max fill volume 0.8 l = 10 portions
Beaker Dimensions (mm)	H 135 x Ø 130
Noise emission	Sound pressure level (LPA) 76.4 dB (A)
Phase (Ø)	Single
Voltage (V)	220–240
Motor	Brushless x 2
Network connection	WLAN, 802.11 b/g/n 2.4 GHz
Overpressure	Approx. 1 bar
Power transmission	Timing belt
Device control	Electronic unit, microprocessor controlled
Frequency (Hz)	50-60
Power (Watts)	1500
Power Connection	13 Amp (3 Pin Plug)
Included	1 x Pacojet 4 1 x Pacotizing® blade 1 x Synthetic pacotizing® beaker (with lid) 1 x Protective beaker 1 x Spray guard (including preliminary scraper)
Optional Extras	Coupe Set Cleaning tabs
Machine Dimensions D x W x H (mm)	365 x 204 x 497
Net Weight (Kg)	22.5
Packed Dimensions D x W x H (mm)	670 x 370 x 670
Packed Weight (Kg)	27
Warranty	1 year parts and labour warranty

Roband Sycloid X Toaster with Cool Touch

Ref: 5RST450X

Roband high-volume conveyor toaster, energy-smart performance in a compact, easy-to-use unit producing up to 450 slices per hour.

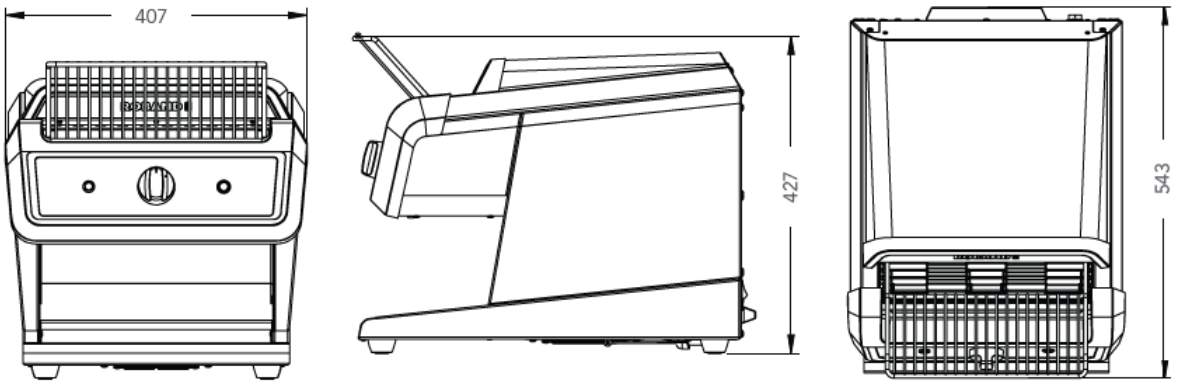
Delivers golden toast every time - from white and wholemeal through to multigrain, raisin and even sourdough.



- The ST450X Sycloid X toaster is a 9amp machine producing up to 450 slices of standard white bread per hour
- “Smart Heat” toasting chamber gives a 30% improvement in energy efficiency
- Patron and staff safety is paramount and the Sycloid X has been designed with a cool-to-touch body for safe handling
- A user-friendly and reliable speed controller allows adjustment of the toasting time to account for different types of bread or buns to be toasted
- Beautiful toasting result throughout the entire slice of bread
- The speed lock setting allows staff to set the toasting speed
- Featuring robust stainless steel elements, the Sycloid X has a black satin finish for a contemporary appearance
- Easy access toasting chamber
- Brushless DC motor drive
- Quiet running operation
- Compact footprint - perfect for front or back of house
- Portable design - easy to use and set up
- Easy clean - fewer parts, no crumb tray hassle
- Easy access return chute

Specifications

Model	ST450X Sycloid X Toaster
Product Code	5RST450X
Suitability	Front or back of house
Toast Thickness	up to 30mm
Bread Slices Per Hour	up to 450
Unique Features	Cool touch Energy efficient "Smart Heat" toasting chamber
Element Control	Top & bottom together
Chute Configuration	Return chute
Colour	Black
Phase (Ø)	1
Voltage (V)	230
Power (Watts)	2100
Current (Amp)	9
Power Connection	13 Amp (3 Pin Plug)
Dimensions D x W x H (mm)	543 x 408 x 428
Net Weight (Kg)	19
Packed Dimensions D x W x H (mm)	616 x 616 x 502
Packed Weight (Kg)	25
Volume (m3)	0.19
Warranty	1 year warranty and UK support



Roband Hot Water Urn with Cool Touch

Ref: 5RUDS20VP

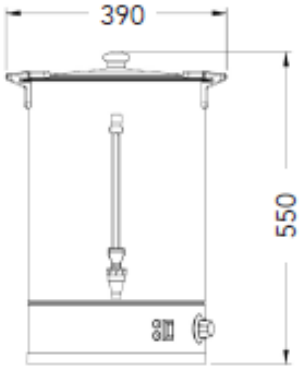
Roband hot water urns are stylishly finished and designed for commercial use. Double skin stainless steel construction ensures energy efficient operation and is safe to touch on the external walls.

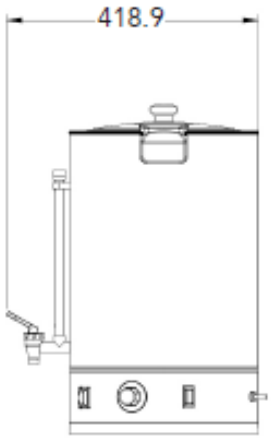


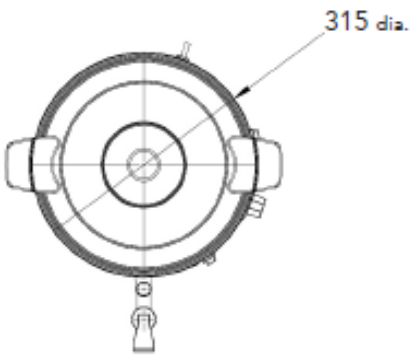
- 120 cups (160ml), 20 litre capacity
- The urns feature a unique mode selector switch that allows either variable or pre-set temperature control, providing ultimate flexibility and ease of use
- With the mode set to variable, the temperature can be controlled across a wide range via the graduated knob. Variable mode will suit those users who require warm or boiling water for their special application
- Switching the mode selector to pre-set will fix the temperature at 95°C, the optimal temperature for most applications involving tea or coffee. Using pre-set mode offers a fast and easy setup, achieving consistent temperatures every time. Adjustment of the knob in pre-set mode has no effect on the temperature setting of the urn - it remains constant at nominal 95°C. This prevents continuous boiling and excessive consumption of energy
- Hands-free tap lever available
- Long-life concealed elements allow easier cleaning inside the urns
- Boil-dry protection ensures product longevity with auto-reset
- Twist lock lid with steam vent
- High-grade 304 stainless steel lining
- Sturdy solid brass non-drip tap prevents scalding from water drips
- Sight-glass for water level, with graduations indicating cup capacity

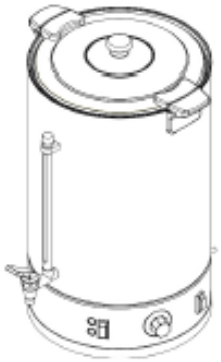
Specifications

Model	UDS20VP
Description	20 litre urn
Product Code	5RUDS20VP
Approximate Capacity (litre / cups 160ml)	20 / 120
Finish	Brushed stainless steel
Accessories	Hands-free lever
Phase (Ø)	1
Voltage (V)	230
Power (Watts)	2300
Current (amp)	10
Power Connection	13 Amp (3 Pin Plug)
Dimensions D x W x H (mm)	420 x 390 x 550
Net Weight (Kg)	5
Packed Dimensions D x W x H (mm)	430 x 430 x 600
Packed Weight (Kg)	6
Volume (m3)	0.082
Warranty	1 year warranty and UK support









Roband Hydration Drinks Mixer

Ref: DM31R

Perfect for mixing fresh or powdered milkshakes, or simply use to mix up thickener powders into your drinks.



- 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
- 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 boosting your resident's hydration

Specifications

Model	DM31R
Product Code	5RDM31R
Machine Type	Single spindle drink & milkshake mixer
Colour	Red
Container	710ml Stainless steel
Speed (rpm)	18,000 / 22,000
Phase (Ø)	Single
Voltage (V)	220-240
Frequency (Hz)	50-60
Power (Watts)	150
Current (Amp)	0.7
Power Connection	13 Amp (3 Pin Plug)
Overall Dimensions D x W x H (mm)	220 x 180 x 485
Net Weight (Kg)	4.2
Packed Dimensions D x W x H (mm)	220 x 250 x 555
Packed Weight (Kg)	7
Warranty	1 year warranty and UK support

Notes

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Notes

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