



Your equipment partner for the care sector

Metcalf 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.

We have been manufacturing food preparation equipment for nearly 100 years, which means nobody knows more about it than us. Whether it's slicing, dicing, peeling, grating, chipping, blending, juicing or mixing, one call to Metcalfe will give you access to nearly a century's worth of expertise.

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.

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Halde 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, grate, and julienne
- 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.

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.

Metcalfe EP15 bench top potato peeler

Ref: 5P151

- Capable of peeling 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



Roband Sycloid cool touch toaster

Ref: 5RST500AR

Resident and staff safety is paramount and the Sycloid® toaster has been designed with “cool to touch” external surfaces and a lid locking latch.



- Producing over 500 slices per hour.
- Deliver excellent toasting results for bread up to 30 mm thickness.
- Intelligent energy efficient design – an automatic energy-save mode conserves energy by up to 70% during quiet periods by scaling back power consumption and switching off the conveyor
- when in energy save mode. The intelligent autosense feature detects when a new slice of bread is placed in the machine and automatically prepares the machine to toast the bread. The heat setting in this mode is balanced and optimised to ensure quick recovery. Energy save mode can be disabled so the machine runs at full power if desired.
- A user-friendly and reliable speed controller allows adjustment of the toasting time to account for different types of bread to be toasted. The knob setting lock feature allows staff to set the toasting speed, removing the risk of altering the setting.
- Featuring robust stainless-steel elements, the Sycloid® toaster also features a modern brushed stainless steel exterior, perfect for disguising finger prints on a machine expected to be heavily used. It also includes a slide-out crumb tray for every-day cleaning and a hinged top cover allowing easy access to clean the inside.

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



Roband Hydration Drinks mixer

Ref: DM31R

Perfect for mixing fresh or powdered milkshakes, or simply using 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 your residents boost in hydration



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