



metcalfe™

OVER 85 YEARS OF TRUST

The fine art of food preparation
from Metcalfe since 1928



meat
mincers

our business

Metcalf Catering Equipment is a fourth generation family run business and was established in 1928 by the Great Grandfather of our present Managing Director and has grown to become one of the premier manufacturers and suppliers of commercial food preparation equipment in the UK.

As well as manufacturing our own industry leading range of mixers, slicers, peelers, chippers and vegetable preparation units, Metcalfe are the UK distributors for several other world renowned manufacturers including; HAMILTON BEACH blenders, CEADO blenders, ice crushers, juicers and mixers; EDLUND can openers, can crushers, slicers, knife racks, knife sharpeners and scales; NEMCO food preparation equipment and ROBAND high speed grills, griddle toasters, the Sycloid toaster; hot water urns, heat lamps, milkshake and drink mixers, rice cookers and warmers.

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.

your advantage

So how does buying from Metcalfe work to your advantage?

- Our experience and knowledge of the market are second to none
- The Metcalfe products have a history you can trust
- Our competitive prices mean great value for money
- We have the user-friendly approach of a family business
- We are proud of our quick response to all enquiries, orders and service calls
- Our products are available nationwide
- We are long standing suppliers to Local Authorities.

the common law of business balance

"There is hardly anything in the world that someone cannot make a little worse and sell a little cheaper; and the people who consider price alone are that person's lawful prey.

It's unwise to pay too much, but it's worse to pay too little. When you pay too much, you lose a little money - that is all. When you pay too little, you sometimes lose everything, because the thing you bought was incapable of doing the thing it was bought to do.

The common law of business balance prohibits paying a little and getting a lot - it can't be done. If you deal with the lowest bidder, it is well to add something for the risk you run, and if you do that you will have enough to pay for something better."

John Ruskin (1819-1900)



cedabond 


CESA
CATERING EQUIPMENT
SUPPLIERS' ASSOCIATION

ENSE


CaterQuotes
It's About Time!

RETRO MEAT MINCER - TS12R



- Retro style meat mincer offering excellent performance with an output of 200kgs of meat per hour
- The stainless steel grinding unit can be completely separated from the machine body for accurate and effective cleaning

TS22



- Small but powerful commercial meat mincer, made from die cast aluminium and stainless steel
- Capable of producing up to 200kgs of mince per hour
- Full overload protection
- Grinding unit can be removed completely for easy cleaning
- Stainless steel tray and hopper
- On/off switch protection with waterproof rubber cover
- Plastic base protection to prevent moisture entering the motor and electrics
- 6mm mincing plate included



TI22R/TI32R



- Structured in cast alloy covered entirely in stainless steel
- Self-ventilated motor
- Speed reducer with 4 oil-immersed gears made from hardened steel enclosed in an oil-tight gearcase
- Stainless steel feedbox and meat pick-up tray
- With the simple turning of a lever the mincing set is disengaged
- All the machine parts can easily be cleaned with a damp cloth



model	product code	neck diameter (mm)	production (kgs per hour)	dimensions D x W x H (mm)	weight (kgs)	motor (hp)	price £
TS12R	5MMTS12R	70	200	370 x 220 x 440	19	1	942
TS22	5MMTS22	82	300	430 x 250 x 510	24	1.5	942
TI22R	5MMSTC22	82	400	450 x 260 x 530	32	2	1530
TI32R	5MMSTC32	98	600	475 x 300 x 560	52	3	2205

accessories	TS12R product code	TS12R price £	TS22/TI22R product code	TS22/TI22R price £	TI32R product code	TI32R price £
Extrusion plate – 3mm	FM0407/3	35	FM0410/3	45	FM0413/3	55
Extrusion plate – 3.5mm	FM0405/3.5	35	FM0411/3.5	45	FM0414/3.5	55
Extrusion plate – 4.5mm	FM2131/4.5	35	FM2219/4.5	45	FM0502/4.5	55
Extrusion plate – 6mm	FM2131/6	35	FM2219/6	45	FM0502/6	55
Extrusion plate – 8mm	FM2131/8	35	FM2219/8	45	FM0502/8	55
Knife	FM2130	18	FM2218	25	FM0503	29

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 to 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.

There is a limited 6-month warranty on the following

- Mixer attachments (beater, whisk and dough hook)
- Parts purchased or supplied for the repair of Metcalfe equipment

This warranty does not cover the following

- Failure due to neglect, abuse, careless handling or mis-use 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 and 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 remain 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.
- Special orders are non-returnable.
- Prices for export orders 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 despatch 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 £8.00, 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 £8.00, up to a maximum of £25.00 (2 day service on whastock 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 are: 9.00am, 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.

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

Illustrations in this catalogue are for guidance only and remain subject to change without prior notice. Please contact the sales office for full specifications and configurations.

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