



metcalfe™

OVER 85 YEARS OF TRUST

The fine art of food preparation
from Metcalfe since 1928



stick mixers

our business

Metcalfé 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, Metcalfé 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 Metcalfé work to your advantage?

- Our experience and knowledge of the market are second to none
- The Metcalfé 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!

STICK BLENDER



- Perfect for light duty kitchen work and small batches
- Ideal for blending, pureeing, emulsifying and whipping
- Stainless steel attachments designed for the foodservice environment

- Stainless steel 230mm shaft
- Four blade knife ensures perfect results
- Two speed 0.175kw motor
- Built in storage hook

model	product code	processing quantity (hrs)	dimensions D x W x H (mm)	motor (kw)	price £
HMI 200-UK	4HMI200-CE	up to 20	76 x 76 x 445	0.175	205
accessories				product code	price £
Replacement/spare chopping attachment				4HMIA 200B	129



RAPIMIX 200



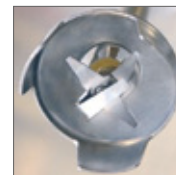
- A heavy duty, commercial stick blender designed to make light work of any mixing and blending
- Ergonomic hand held blender features a powerful 250w motor capable of producing speeds of 20,000 and 15,000rpm
- 2 speed and continuous operation selectable
- Designed to handle quantities of up to 20ltrs
- 2 metres of cable and a wall mounting cradle for ease of storage
- A fully waterproof, sealed, stainless steel shaft allows for easy cleaning and perfect food safety
- Shaft, foot and blades in stainless steel. Motor cover in solid metal casting and handle in high quality synthetics
- Capable of 8 minutes continuous use



Ergonomic handle design



2 speed option



Stainless steel blade



Wall mounting cradle

model	product code	processing quantity (ltrs)	revolutions (rpm)	depth of insertion (cms)	weight (kgs)	motor volt/watt/Hz	price £
200	5SB8220	up to 20	15,000 or 20,000	20	1.2	230 / 250 / 50	220
400	5SB8209	up to 150	14,000 or 17,000	40	3.8	230 / 550 / 50	590
500	5SB8210	up to 200	14,000 or 17,000	50	4	230 / 550 / 50	663



RAPIMIX 400 AND 500



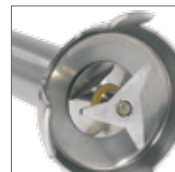
- A heavy duty, commercial stick blender designed to make light work of any mixing and blending
- Ergonomic hand held blender features a powerful 550w motor capable of producing a top speed of 17,000rpm
- 2 speed and continuous operation selectable
- Designed to handle quantities of up to 150 and 200 litres respectively
- 4 metres of cable and a wall mounting cradle for ease of storage
- A fully waterproof, sealed, stainless steel shaft allows for easy cleaning and perfect food safety
- Shaft, foot and blades in stainless steel. Motor cover in solid metal casting and handle in high quality synthetics
- Capable of 15 minutes continuous use



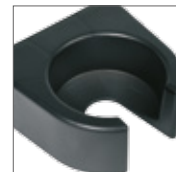
Ergonomic handle design



2 speed option



Stainless steel blade



Wall mounting cradle



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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