



metcalfeTM

OVER 85 YEARS OF TRUST

The fine art of food preparation
from Metcalfe since 1928



can
openers

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!

can openers

S-11



- Stainless steel manual can opener
- Cast stainless steel base
- Rustproof, NSF certified and dishwasher safe
- Parts remove easily for replacement
- Standard bar length of 40.6cm
- Extra long bar version available with bar length of 55.9cm
- Reversible blade for extra life
- Extra large stainless steel gear for longer life and less handle turns per can
- Recommended use: 50+ cans per day

View online demonstration at: www.edlundco.com

model	product code	description	packed weight (kgs)	price £
S-11	715000	Manual can opener	4.5	556
S-11L	715300	With long bar for cans up to 50cm high (bar 55.9cm)	4.5	594
S-11E	715400	With cleaning tool and an extra knife and gear	4.7	599
S-11C	715020	With clamping base instead of screws	4.5	594
S-11CL	715320	Clamping base model with long bar	4.5	610
S-11CE	715420	Clamping base model with cleaning tool and an extra knife and gear	4.8	615
S-11WB	715200	Base not included (Caution: using any manual can opener without the proper base may cause slivers)	3.2	433
S-11TP	715080	Tamper proof opener with tamper proof base	4.5	610



U12



- Manual can opener with quick change gear and stainless steel shaft
- NSF certified
- Pull pin for easy blade replacement
- Base design features a replaceable insert for a tighter fit and easier slide action. Other base options are also available
- Standard bar length of 40.6cm
- Extra long bar version available with bar length of 55.9cm
- Reversible blade for extra life
- Extra large stainless steel gear for longer life and less handle turns per can
- Recommended use: up to 50 cans per day

model	product code	description	packed weight (kgs)	price £
U-12	714100	Manual can opener with plated base	3.2	254
U-12S	714200	Opener with stainless steel base	3.2	268
U-12C	714010	Opener with cast stainless steel clamp base	3.3	337
U-12L	714500	Opener with long bar and plated steel base	3.3	278
U-12SL	714600	Opener with long bar and stainless steel base	3.3	289
U-12CL	714300	Opener with long bar and cast stainless steel clamp base	3.5	348

Note: Do not sharpen can opening blades. Edlund knife edges are intentionally dull and rounded in order to fold metal and not cut it, thereby providing a smooth edge and eliminating metal swarf.

SG2



- Manual can opener with quick change gear and stainless steel shaft
- NSF certified
- Pull pin for easy blade replacement
- Base design features a replaceable insert for a tighter fit and easier slide action. Other base options are also available
- Parts remove easily for replacement
- Standard bar length of 40.6cm
- Long version available for taller cans (up to 50cm high) with bar length of 55.9cm
- Reversible blade for extra life
- Available with screw down stainless steel base or clamp model
- Recommended use: up to 20 cans per day

model	product code	description	packed weight (kgs)	price £
SG-2	713100	NSF Stainless Opener with standard bar and stainless base	8.1	340
SG-2C	713200	With stainless clamp base	9	450
SG-2L	713300	With long bar and stainless base	9	360
SG-2CL	713400	With long bar and stainless clamp base	9.8	465

G2



- Manual can opener with a stainless steel shaft, knife and gear
- Melonite arbour that resists rust
- Base that eliminates metal-to-metal wear and enhances can opener performance
- NSF certified
- Pull pin for easy blade replacement
- Standard bar length of 40.6cm (16")
- Extra long bar version available with bar length of 55.9cm (22")
- Blades reversible for longer life
- Recommended use: up to 15 cans per day

model	product code	description	packed weight (kgs)	price £
G-2	716100	Manual can opener with plated base	2.7	177
G-2S	716200	Opener with stainless steel base	2.7	195
G-2L	716500	Opener with long bar and plated steel base	3	188
G-2SL	716600	Opener with long bar and stainless steel base	3	209
G-2CL	716700	Opener with long bar and cast stainless steel clamp base	3	334
ST-93	738500	Rustproof can opener cleaning tool	0.2	39

can openers

#1 AND #2



- Original manual can openers with improved finish and a rust-resistant arbour
- Plastic bushing for lower turning force and easier opening
- Base with plastic insert for longer plating life
- Blades reversible for longer life
- Recommended use:
#1 - up to 50 cans per day
#2 - up to 15 cans per day

model	product code	description	packed weight (kgs)	price £
#1	711100	Manual can opener with plated base (for cans up to 11" tall)	4.1	133
#1S	711300	Opener with stainless steel base	4.2	163
#1WB	711000	Opener without base	3.3	121
#2	712100	Manual can opener with plated base (for cans up to 7" tall)	2.6	109
#2S	712200	Opener with stainless steel base	2.6	128
#2WB	712000	Opener without base	1.8	97
ST-93	738500	Rustproof can opener cleaning tool	0.2	39

270



270c

- The only NSF certified electric can opener for heavy volume operators
- Equipped with 2 speed motor and featuring knife and gear assemblies that can be removed without tools for easy cleaning
- Slower second speed helps prevent spillage while opening smaller cans
- Opens up to 200 cans per day

View online demonstration at: www.edlundco.com

model	product code	description	packed weight (kgs)	price £
270	727200	2 speed electric can opener (230v)	8.6	1817
270B	727300	2 speed electric can opener (230v) with security lock-down bracket	9	1864
270C	727501	2 speed electric can opener (230v) with gas shock slide bar	14.4	2835

700SS



- Manual crown punch can opener; recommended for up to 200 cans per day
- Tooled complete with knife and guard ring locator for one standard size #10 round can
- Comes with standard A756 blade
- Features a "quick change" option for other size cans
- Designed to open cans in a single stroke
- All stainless steel construction
- Can be completely washed down for sanitation
- Hardened stainless steel blade

model	product code	description	packed weight (kgs)	price £
700SS	770100	Manual crown punch can opener	18.7	1701

610



- Air powered crown punch can opener
- Recommended for up to 400 cans per day
- Requires 85 PSI at 1.5-2 CFM
- Available with magnetic lid remover
- Designed to open cans in a single stroke
- All stainless steel construction
- Can be completely washed down for sanitation
- Hardened stainless steel blade

model	product code	description	packed weight (kgs)	price £
610	761001	Air powered crown punch opener	24.8	4179
610M	761401	Air powered crown punch opener with magnetic lid remover	40.58	4976

crown punch openers

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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