



metcalfe™

OVER 85 YEARS OF TRUST

The fine art of food preparation
from Metcalfe since 1928



food prep

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

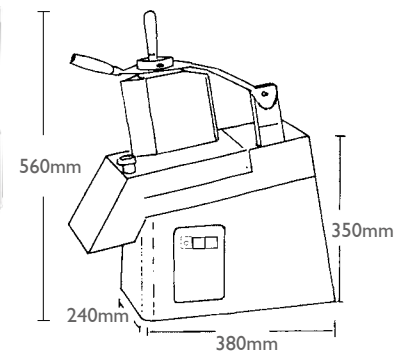
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CaterQuotes
It's About Time!

CJ24



- Constructed from high grade stainless steel and assembled with easily removable parts to ensure ease of cleaning and very little routine maintenance
- 24volt control panel ensures safety during operation, and gives the operator maximum security
- The switch also incorporates a pulse button
- 29 plates available for various operations i.e. dicing, slicing, shredding, grating and chipping
- All moving parts fully interlocked giving additional safety to the user



model	product code	dimensions D x W x H (mm)	weight (kgs)	motor (hp)	price £
CJ24 Power unit only	5CJ01	380 x 240 x 560	23	0.75	998
CJ 24 Power unit with plate rack and Cook's pack of 6 plates comprising: 1-E3 3mm slicing plate, 1-E5 5mm slicing plate, 1-E10 10mm slicing plate, 1-Z4 shredder disk, 1-B10 10mm chip grid, 1-D10x10, 10mm dicing grid	5CJ02	380 x 240 x 560	23	0.75	1500

accessories	product code	price £ each	accessories	product code	price £ each
Adjustable slicing plate - variable from 1-8mm	CJA01	188	Slicing plate E2 – 2mm	CJS07	69
Chipper grid B6 – 6mm	CJC01	98	Slicing plate E3 – 3mm	CJS08	72
Chipper grid B8 – 8mm	CJC02	98	Slicing plate E4 – 4mm	CJS09	72
Chipper grid B10 – 10mm	CJC03	98	Slicing plate E5 – 5mm	CJS10	72
Dicing grid D8 x 8mm	CJD01	100	Slicing plate E6 – 6mm	CJS11	72
Dicing grid D10 x 10mm	CJD02	100	Slicing plate E8 – 8mm	CJS12	72
Dicing grid D12 x 12mm	CJD03	100	Slicing plate E10 – 10mm	CJS13	72
Dicing grid D20 x 20mm	CJD04	100	Slicing plate E14 – 14mm	CJS14	72
Grating plate 'V'	CJG01	70	Special slicing plate S1	CJS15	87
Shredding plate Z1	CJS01	72	Special slicing plate S2	CJS16	87
Shredding plate Z2	CJS02	72	Straw plate H4	CJS17	100
Shredding plate Z3	CJS03	72	Straw plate H6	CJS18	100
Shredding plate Z4	CJS04	72	Straw plate H8	CJS19	100
Shredding plate Z7	CJS07	72	Straw plate H10	CJS20	100
Slicing plate E1 – 1mm	CJS06	72	Storage rack	CJS21	44



AVAILABLE PLATES



GRATING DISCS
Z2 - Z3 - Z4 - Z7 - V



CUBE CUTTING DISCS
D 8x8 - D 10x10 - D 12x12 - D 20x20



STICK CUTTING DISCS
H4 - H6 - H8 - H10 - B6 - B8 - B10



SLICING DISCS
E1 - E2 - E3 - E4 - E5 - E6 - E8 - E10 - E14

CJ24 COMBI



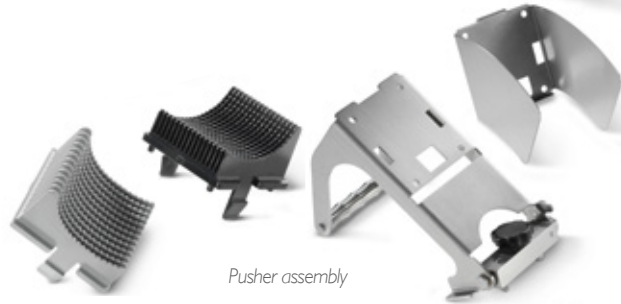
- Combines the CJ24 veg prep unit and the MC5 food processor in a single combined unit
- Specially designed to carry out the vast majority of food preparation, combining the functions of a vegetable slicer and food processor
- The dual-purpose Combi will slice, grate, julienne-cut, dice, chip as well as chop, knead, grind, mix, puree, liquidize and much more
- It is a truly versatile machine and indispensable in today's modern kitchen

model	product code	dimensions D x W x H (mm)	weight (kgs)	motor (hp)	price £
CJ24 Combi	5COMB	490 x 530 x 615	41	0.75 / 1.5	1965
CJ 24 Combi with plate rack and Cook's pack of 6 plates comprising: 1-E3 3mm slicing plate, 1-E5 5mm slicing plate, 1-E10 10mm slicing plate, 1-Z4 shredder disk, 1-B10 10mm chip grid, 1-D10x10, 10mm dicing grid	5COMB2	380 x 240 x 560	23	0.75 / 1.5	2467



350 SERIES ELECTRIC SLICER

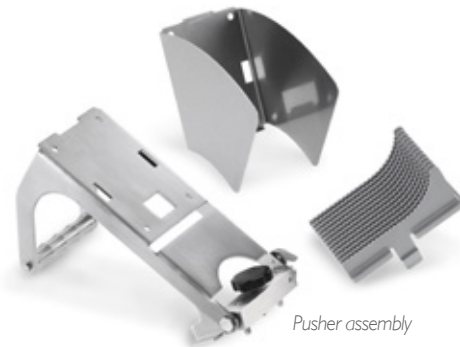
- Electric tomato slicer that also slices soft fruits and vegetables
- Clean-cut uniform slices every time, even with overripe, soft tomatoes
- High speed reciprocating stainless steel serrated blades cut cleanly with minimum pressure
- Comes complete with 2 blade assemblies with stainless steel wash guards for safe cleaning of blade assembly
- Easy to clean stainless steel construction
- Additional blade and pusher inserts can be purchased separately for greater flexibility



View online demonstration at www.edlundco.com

350XL SERIES ELECTRIC SLICER

- XL series designed to handle larger items and more of them
- The opening blade assembly and pusher are 38mm (1½") longer making them perfect for slicing cooked chicken breasts for fajitas, Caesar salads or larger beefsteak tomatoes



model	product code	description	packed weight (kgs)	price £
356	735001	Electric food slicer (230v) - 5mm (3/16") blade assembly	11.3	2413
354	735300	Electric food slicer (230v) - 6.5mm (1/4") blade assembly	11.3	2413
358	735500	Electric food slicer (230v) - 9.5mm (3/8") blade assembly	11.3	2413
356XL	735799	Electric food slicer (230v) - 5mm (3/16") blade assembly	12.2	2756
354XL	735899	Electric food slicer (230v) - 6.5mm (1/4") blade assembly	12.2	2756
358XL	735999	Electric food slicer (230v) - 9.5mm (3/8") blade assembly	12.2	2756

accessories	product code	price £	xl series product code	price £
Blade assembly with wash guard 5mm (3/16") slice (16)	7A553	455	7A553L	506
Blade assembly with wash guard 6.5mm (1/4") slice (12)	7A554	429	7A554L	473
Blade assembly with wash guard 9.5mm (3/8") slice (8)	7A567	391	7A567L	444
Pusher assembly with plastic inserts 5mm (3/16") slice	7A5559	415	7A5559L	478
Pusher assembly with plastic inserts 6.5mm (1/4") slice	7A5569	415	7A5569L	478
Pusher assembly with plastic inserts 9.5mm (3/8") slice	7A5559	415	7A5559L	478

LASER TOMATO SLICERS ETL-316/140/380



Our patent pending slicer is NSF Certified, all stainless steel, and fits in a standard dish rack for thorough dishwasher safe cleaning. Plus, our exclusive staggered blade cartridge ensures a perfectly sliced tomato every time, and our heavy duty suction cup feet keep the slicer in place no matter where you want to use it. The Tomato Laser from Edlund... a beam of light in kitchen preparation.

food prep



- Exclusive patent pending design
- NSF Certified
- All stainless steel construction
- Dishwasher safe
- Exclusive staggered blade slicing system
- S/S blade cartridge removes easily without tools
- S/S wash guard protects operator from contact with sharp blades
- Entire unit fits in standard dish rack
- Heavy duty suction cup feet keep unit in place



model	product code	description	dimensions D x W x H (mm)	packed weight (kgs)	price £
ETL-316	730700	Slicer with 5mm 3/16" blades	477 x 305 x 292	9	650
ETL-140	730800	Slicer with 6.5mm 1/4" blades	477 x 305 x 292	9	650
ETL-380	730900	Slicer with 9.5mm 3/8" blades	477 x 305 x 292	9	650
accessories		product code	price £	accessories	
Blade assembly cartridge 5mm (3/16")		7AS018	155	Pusher assembly 6mm (1/4")	
Pusher assembly 5mm (3/16")		7AS031	170	Blade assembly cartridge 10mm (3/8")	
Blade assembly cartridge 6mm (1/4")		7AS017	155	Pusher assembly 10mm (3/8")	
				7AS028 170	

ARC! FRUIT AND VEGETABLE SLICERS ARC-136, 125 and 138

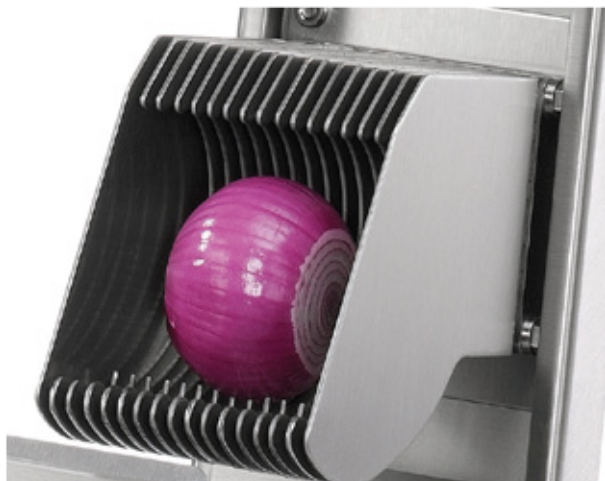
ARC! fruit and vegetable slicer, the first slicer that can cut through an onion or potato with ease, and, slice a very ripe tomato even better. Plus, with our exclusive patent-pending design, you never have to place the product directly on the blades. The unique Pusher/Hopper allows safe and perfect positioning of the product to be sliced, as well as for loading smaller soft products like strawberries for faster bulk slicing. Our quick change pusher assembly and blade cartridge with wash guard provide lightning fast changes for the different thicknesses and ensure safe handling, and the stainless steel construction will weather any storm.

Stainless Steel pusher assembly and blade cartridge are easily removed without tools and the stainless wash guard protects the operator from the sharp blades during cleaning or replacement. Unique quick change pusher/hopper design keeps fingers completely away from blades and hold product in perfect slicing position.

The ARC! can quickly convert to three different sizes.



- Exclusive Patent Pending Design
- NSF Certified
- All stainless steel construction
- Dishwasher safe (Fits in Flight type dishwasher)
- Instantly convert between 3/16", 3/8", and 1/4" sizes by changing pusher and blade assemblies
- Unique quick change pusher and blade assemblies
- Snap-in S/S Blade cartridge removes easily without tools
- Cartridge wash guard protects operator from cuts
- Ergonomic two handed design for easier slicing
- Front load design accepts 1/2 and full pans up to 4" high



Unique quick change pusher/hopper design keeps fingers completely away from blades and hold product in perfect slicing position

All stainless steel unit can be cleaned in a dishwasher (flight type) or pot sink

model	product code	description	dimensions D x W x H (mm)	packed weight (kgs)	price £	
ARC - 136	730100	Slicer with 5mm 3/16" blades	448 x 413 x 267	14.5	868	
ARC - 125	730200	Slicer with 6.5mm 1/4" blades	448 x 413 x 267	14.5	868	
ARC - 138	730300	Slicer with 9.5mm 3/8" blades	448 x 413 x 267	14.5	868	
accessories		product code	price £	accessories	product code	price £
Blade assembly cartridge 5mm (3/16")		7AS014	232	Pusher assembly 6mm (1/4")	7AS021	201
Pusher assembly 5mm (3/16")		7AS020	201	Blade assembly cartridge 10mm (3/8")	7AS016	232
Blade assembly cartridge 6mm (1/4")		7AS015	232	Pusher assembly 10mm (3/8")	7AS022	201

EASY ONION SLICER



- Ideal for onions, celery, potatoes, pickles, firm tomatoes, oranges, lemons and limes
- Thanks to a new pre-tensioned blade cartridge, even your most inexperienced employees can easily change the blades
- No tools required
- Saves time and slices with impeccable consistency
- Features stainless steel blades and commercial-grade aluminium construction for lasting durability
- Process up to a 4" (10cm) diameter onion
- If you require an additional slicing configuration please order an extra blade assembly and corresponding pusher assembly

model	product code	processing quantity (cm)	dimensions D x W x H (mm)	weight (kgs)	price £
Easy Onion Slicer - 3/16" (5mm)	NEM56750-1	10	482 x 254 x 762	17	725
Easy Onion Slicer - 1/4" (6mm)	NEM56750-2	10	482 x 254 x 762	17	725
Easy Onion Slicer - 3/8" (10mm)	NEM56750-3	10	482 x 254 x 762	17	725
Easy Onion Slicer - 1/2" (13mm)	NEM56750-4	10	482 x 254 x 762	17	725

accessories	product code	price £	accessories	product code	price £
3/16" (5mm) slicer blade assembly	NEM56539-1	271	3/8" (10mm) slicer blade assembly	NEM56539-3	172
3/16" (5mm) pusher assembly	NEM56540-1	204	3/8" (10mm) pusher assembly	NEM56540-3	180
1/4" (6mm) slicer blade assembly	NEM56539-2	176	1/2" (13mm) slicer blade assembly	NEM56539-4	168
1/4" (6mm) pusher assembly	NEM56540-2	182	1/2" (13mm) pusher assembly	NEM56540-4	180

EASY CHICKEN SLICER



- Quickly and easily cuts through chicken, turkey, roast beef and other tender cooked meats
- Rugged, compact and portable with aluminium and stainless steel construction that lasts for years in the commercial kitchen
- Clean up is simple because, while disassembly is as easy as pulling a pin, the pusher block and the blades are also specially designed to minimise lodging of the meat
- Available in 1/4" (6mm), 3/8" (10mm) and 1/2" (13mm)
- If you require an additional slicing configuration please order an extra blade assembly and corresponding push plate assembly

model	product code	processing quantity	dimensions D x W x H (mm)	weight (kgs)	price £
Easy Chicken Slicer - 1/2" (13mm)	NEM55975	1 chicken breast at a time	343 x 171 x 158	4.1	434
Easy Chicken Slicer - 3/8" (10mm)	NEM55975-1	1 chicken breast at a time	343 x 171 x 158	4.1	434
Easy Chicken Slicer - 1/4" (6mm)	NEM55975-2	1 chicken breast at a time	343 x 171 x 158	4.1	434

accessories	product code	price £	accessories	product code	price £
1/2" (13mm) slicer blade assembly	NEM55868	155	3/8" (10mm) slice push plate assembly	NEM55939-1	79
1/2" (13mm) push plate assembly	NEM55939	58	1/4" (6mm) slicer blade assembly	NEM55868-2	221
3/8" (10mm) slicer blade assembly	NEM55868-1	185	1/4" (6mm) push plate assembly	NEM55939-2	77



EASY SLICER™ VEGETABLE SLICER

NEMCO



- The perfect answer for uniform slicing of fresh vegetables and fruits for salad bars, sandwiches, pizza toppings and more
- Makes fast, easy work of most fruits and vegetables
- Unique, adjustable, stainless steel blade provides a full range of slicing options, from 1/16" (2mm) to 1/2" (13mm) in thickness, for extra versatility and convenience
- Simply turn the thumbscrew control to lock in your setting on the easy-to read calibrated gauge
- Mounting base available as optional extra to ensure a secure workstation, plus easy removal for cleaning and storage
- Optional shredding plates fit all units, attaching in seconds for quick, easy shredding of cabbage, cheese, carrots, potatoes and other fruits and vegetables

model	product code	dimensions D x W x H (mm)	weight (kgs)	price £
Easy Slicer™	NEMN55200AN	279 x 533 x 406	8.8	597

accessories	product code	price £	accessories	product code	price £
Sharpening stone	NEM55257	27	Replacement blades (set of 2)	NEM55135	64
3/16" (5mm) shredder plate	NEM55263-1	245	Mounting block	NEM55816	196
5/16" (8mm) shredder plate	NEM55263-2	245			

EASY FLOWERING ONION CUTTER



- Produces high profit specialities quickly and easily
- Just one stroke turns a colossal onion into a flowering favourite
- Batter, bread and deep fry
- Adapter base lets you use smaller onions as well
- Remove onion core with the core cutter and you create space to add a ramekin filled with delicious dipping sauce
- Sturdy, all-metal construction for long life
- Cutter is supplied with a small onion adapter, and both large and small core cutters

model	product code	dimensions D x W x H (mm)	weight (kgs)	price £	
Easy Flowering Onion Cutter	NEM55700	285 x 343 x 431	8.6	758	
accessories	product code	price £	accessories	product code	price £
Blade assembly	NEM55511	164	Core cutter, large 2¾" (7cm)	NEM55513	49
Small onion adapter	NEM55526	39	Core cutter, small 1¾" (4½cm)	NEM55527	49

EASY CHOPPER II™

- The Easy Chopper is the ideal tool for fast, easy chopping, slicing and dicing of onions, tomatoes, potatoes, celery, peppers and other firm vegetables
- Great for wedging citrus and other fruits using the wedger kit
- It's large 4¼" (11cm) square cutting area saves you time by minimising the need to pre-cut foods into small portions
- The easily interchangeable blade assemblies allow you to chop, slice and dice in a variety of cut sizes with flawless consistency for beautiful presentation and economical portion control
- Built to last in the toughest commercial environment
- Available in ¼" (6 x 6mm), ⅜" (10 x 10mm), ½" (13 x 13mm) dice and ¼" (6mm), ⅜" (10mm), ½" (13mm) slice configurations. ¼" (6 x 6mm), ½" (13 x 13mm) and ⅜" (10 x 10mm) push block
- If you require an additional cutting configuration please order an extra blade/holder assembly and corresponding push block



model	product code	dimensions D x W x H (mm)	weight (kgs)	price £
Easy Chopper II - ¼" (6 x 6mm) dice	NEM56500-1	254 x 254 x 520	5.4	430
Easy Chopper II - ⅜" (10 x 10mm) dice	NEM56500-2	254 x 254 x 520	5.4	430
Easy Chopper II - ½" (13 x 13mm) dice	NEM56500-3	254 x 254 x 520	5.4	430
Easy Chopper II - 1" (25 x 25mm) dice	NEM56500-4	254 x 254 x 520	5.4	430
Easy Chopper II - ¼" (6mm) slice	NEM56500-5	254 x 254 x 520	5.4	430
Easy Chopper II - ⅜" (10mm) slice	NEM56500-6	254 x 254 x 520	5.4	430
Easy Chopper II - ½" (13mm) slice	NEM56500-7	254 x 254 x 520	5.4	430

accessories	product code	price £	accessories	product code	price £
¼" (6 x 6mm) dice blade holder/assembly	NEM56424-1	194	1" (25 x 25mm) dice push block	NEM56418	34
¼" (6 x 6mm) dice push block	NEM56417	34	1" (25 x 25mm) set of 8 replacement blades	NEM536-4	67
¼" (6 x 6mm) set of 26 replacement blades	NEM536-1	96	¼" (6mm) slice blade/holder assembly	NEM56424-5	194
⅜" (10 x 10mm) dice blade holder/assembly	NEM56424-2	179	¼" (6mm) slice push block	NEM56417	34
⅜" (10 x 10mm) dice push block	NEM56418	34	⅜" (10mm) slice blade/holder assembly	NEM56424-6	179
⅜" (10 x 10mm) set of 26 replacement blades	NEM536-2	86	⅜" (10mm) push block	NEM56418	34
½" (13 x 13mm) dice blade/holder assembly	NEM56424-3	163	½" (13mm) slice blade/holder assembly	NEM56424-7	163
½" (13 x 13mm) dice push block	NEM56417	34	½" (13mm) slice push block	NEM56417	34
½" (13 x 13mm) set of 12 replacement blades	NEM536-3	77	6 section wedger kit	NEM56727-6W	278
1" (25 x 25mm) dice blade/holder assembly	NEM56424-4	131	8 section wedger kit	NEM56727-8W	278



EASY PINEAPPLE CORER/PEELER

NEMCO



- Completely core and peel an entire pineapple with one pull of an easy-action lever
- Clear the prep work station more quickly and efficiently - in the same single cutting action the entire pineapple outer shell falls off in three large pieces that are easy to grab and throw away
- Reduce food waste with a cutting tolerance that removes the core, the shell and nothing else
- Special ergonomic handle reduces operator fatigue, suction cups prevent slipping and locking mechanism holds the handle/blade in the "up" position while the pineapple is loaded
- The corer/peeler features tough, stainless steel and cast-aluminium construction and is easily disassembled for cleaning to maximise performance longevity and lifetime value

model	product code	dimensions D x W x H (mm)	weight (kgs)	price £
Easy Pineapple Core/Peeler	NEM55775	355 x 279 x 495	7.9	1084
accessories			product code	price £
Replacement blade assembly			NEM56511	131

EASY LETTUCEKUTTER™

NEMCO



- Slice or dice mounds of crisp, fresh lettuce in seconds
- Process a whole head of cored lettuce at a time
- Ideal for chopping iceberg and other lettuces as well as slicing melons for fruit trays
- Scalloped blades and clean slicing action, slice or dice with no crushing and no bruising
- Interlocked blades avoid flexing. Replaceable blades for long life; no tensioning required
- Cleanup is easy, just pull one pin to remove pusher block
- Clip-on blade assembly lifts out easily
- Angled, cast aluminium legs with no-slip feet provide stable cutting platform
- Manual locking pin keeps pusher block safely in place until operator releases for cutting
- If you require an additional cutting configuration please order an extra blade assembly and corresponding push block

model	product code	dimensions D x W x H (mm)	weight (kgs)	price £	
Easy LettuceKutter - 1" x 1" (25mm x 25mm) square	NEM55650	508 x 330 x 457	7.2	780	
Easy LettuceKutter - ½" (13mm) slices	NEM55650-1	508 x 330 x 457	7.2	905	
Easy LettuceKutter - 1" x 2" (25mm x 50mm) for Romaine	NEM55650-2	508 x 330 x 457	7.2	844	
Easy LettuceKutter - ½" x ½" (13 x 13mm) square	NEM55650-3	508 x 330 x 457	7.2	905	
Easy LettuceKutter - ⅜" (10mm) slices	NEM55650-CS	508 x 330 x 457	7.2	966	
Easy LettuceKutter - ¾" x ¾" (18mm x 18mm) square	NEM55650-6	508 x 330 x 457	7.2	872	
accessories	product code	price £	accessories	product code	price £
Support board with opening	NEM55491	222	½" x ½" (13 x 13mm) square blade assembly	NEM55924	392
1" x 1" (25mm x 25mm) square blade assembly	NEM55485	297	½" x ½" (13 x 13mm) square push block	NEM55866	165
1" x 1" (25mm x 25mm) square push block	NEM55486	132	½" x ½" (13 x 13mm) square replacement blades	NEM55923	217
1" x 1" (25mm x 25mm) replacement blades	NEM55470	80	⅜" (10mm) slice blade assembly	NEM55882	342
½" (13mm) slice blade assembly	NEM55495	329	⅜" (10mm) slice push block	NEM55827	285
½" (13mm) slice push block	NEM55486	132	¾" x ¾" (18mm x 18mm) square blade assembly	NEM55485-6	349
1" x 2" (25mm x 50mm) for Romaine slice blade assembly	NEM55485-2	290	¾" x ¾" (18mm x 18mm) square push block	NEM55486-6	125
1" x 2" (25mm x 50mm) for Romaine push block	NEM55486	132	¾" x ¾" (18mm x 18mm) square replacement blades	NEM55470-6	113
1" x 2" (25mm x 50mm) replacement blades	NEM55470-2	84			

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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