



Model

RET370

Product Description

Slicer, 370mm (15"), Retro Flywheel

Product Code

5S523N



Standard Features

- Beautifully crafted, showpiece vertical slicer
- Available with retro style pedestal (sold separately)
- Featuring perfectly balanced chrome plated steel blade for perfect slicing
- Able to produce very thin, accurate, sliced meats without discards and scraps
- Designed to cut all kinds of cold cuts and cured meats
- Hand crafted in aluminium and stainless steel and finished in red enamel (as standard – other colours available as special order)
- Meat table and blade movement are fully co-ordinated and geared to the rotation of the flywheel
- Product being sliced moves automatically towards the blade
- Double sliding plate with lockable hand grip holds meat securely in place to ensure consistent slicing
- CE Approved

Standard Accessories

1 x Tasteless Slicer Oil

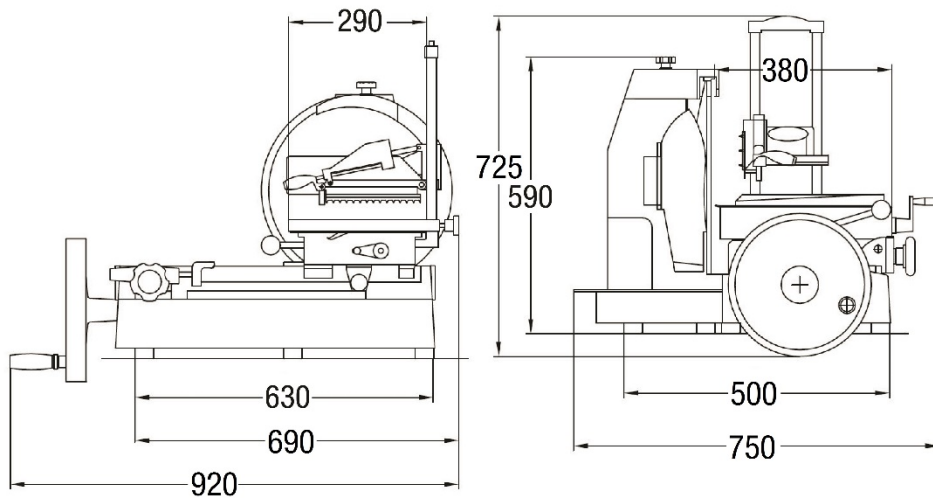
Warranty

Covered by Metcalfe 2-year warranty (1st year parts and labour, 2nd year parts only) and full after sales service

Optional Accessories

Item
Painting Customisation
Cast Iron Pedestal with Round Base

Drawing



Specifications

Model	Blade (mm) / (Inch)	Cutting Capacity (mm)		Carriage Movement (mm)	Max Slice Thickness (mm)
RET370	370 / 15	● 230	□ 315 x 230	315	2

Dimensions | Shipping Information

Model	Overall Dimensions D x W x H (mm)	Net Weight (kg)	Packed Dimensions D x W x H (mm)	Packed Weight (kg)	Volume (m3)
RET370	750 x 920 x 725	88	950 x 950 x 880	98	0,794

We reserve the right to alter the specification and technical details for this item at any time without prior notice. 10/2020

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