



Model

RET300

Product Description

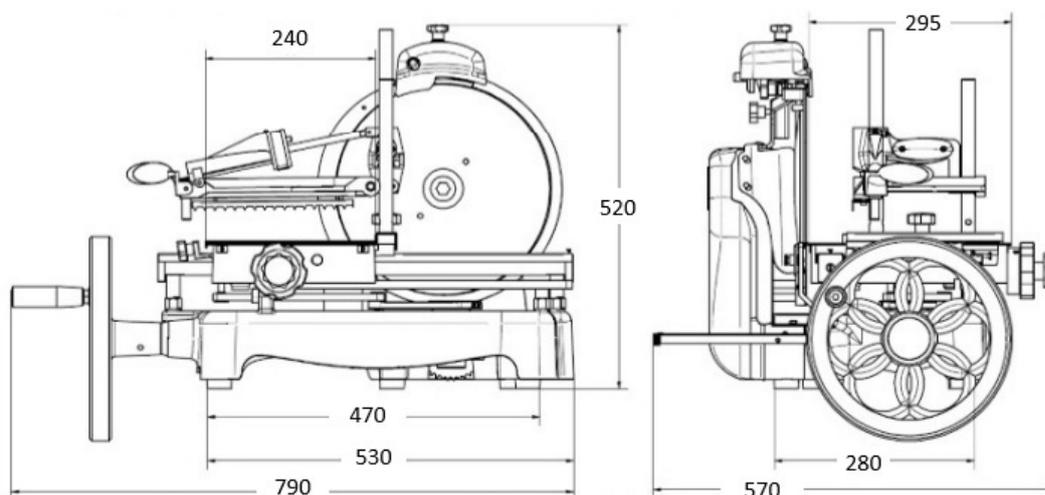
Slicer, 300mm, Retro Flywheel

Product Code

5S506N

Standard Features

- Beautifully crafted, showpiece vertical slicer
- It is compact but functional and elegant and extremely easy to clean
- 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)
- The large spaces between the blade and the head makes it extremely easy to clean
- 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
- Covered by Metcalfe 2-year warranty (1st year parts and labour, 2nd year parts only) and full after sales service



Specifications

Model	RET300
Product Code	5S506N
Blade Size (mm)	300
Duty	Heavy Duty
Feed Type	Vertical
Suitable for Cured Meats	Yes
Cutting Capacity (mm)	● 210 □ 210 x 250
Carriage Movement (mm)	265
Max Slice Thickness (mm)	0 - 1.5
Items Included	Tasteless Oil
Optional Accessories	Painting Customisation Cast Iron Pedestal with round base
Max Overall Dimensions D x W x H (mm)	570 x 790 x 680
Net Weight (Kg)	44.5
Packed Dimensions D x W x H (mm)	950 x 950 x 880
Packed Weight (Kg)	70
Volume (m3)	0.794
Warranty	2 year

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

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