

**Model**

RET300

**Product Description**

Slicer, 300mm, Retro Flywheel

**Product Code**

5S506N

**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

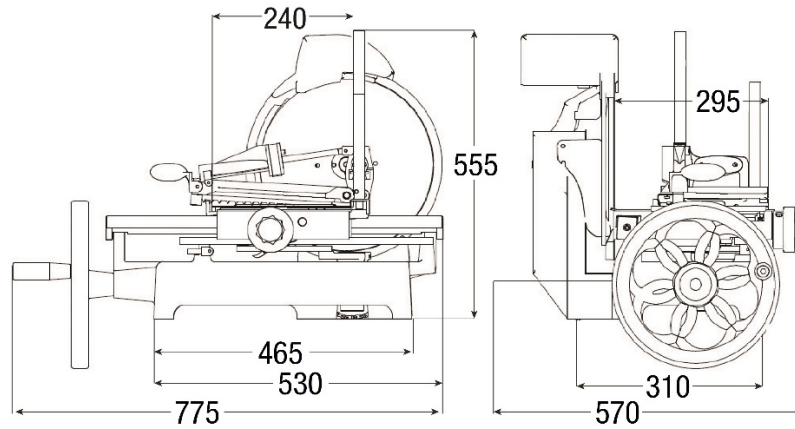
**Standard Accessories**

1 x Tasteless Slicer Oil

**Warranty**Covered by Metcalfe 2-year warranty (1<sup>st</sup> year parts and labour, 2<sup>nd</sup> year parts only) and full after sales service**Optional Accessories**

Item
Painting Customisation
Cast Iron Pedestal with Round Base

## Drawing



## Specifications

Model	Blade (mm)	Cutting Capacity (mm)		Carriage Movement (mm)	Max Slice Thickness (mm)
RET300	300	● 215	□ 210 x 250	265	0 - 1.5

## 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)
RET300	570 x 775 x 680	44.5	950 x 950 x 880	70	0.794

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

6/2023

**Metcalfe Catering Equipment Ltd**

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