

**Model**

RET370A

Product Description

Slicer, 370mm (15"), Retro Flywheel

Product Code

5S524N

**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
- Manual flywheel or fully automatic
- Simple and intuitive control panel allows the operator to select speed of blade and carriage, slice thickness and number of slices to be cut
- CE Approved

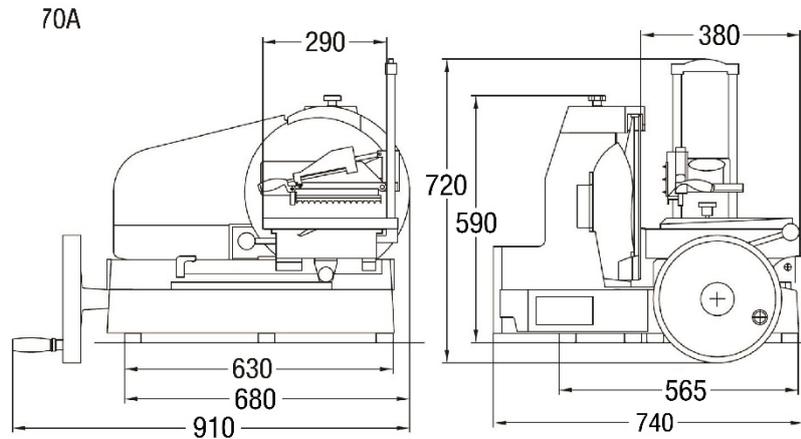
Standard Accessories

1 x Tasteless Slicer Oil

WarrantyCovered 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)	Phase (Ø)	Motor (Volt)	Frequency (Hz)	Current (Amp)	Power (kW)
RET370A	370 / 15	1	220	50	2.41	0.53

Capacity

Model	Cutting Capacity (mm)		Carriage Movement (mm)	Max Slice Thickness (mm)
RET370A	● 240	□ 240 x 310	310	0.2 – 10

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)
RET370A	740 x 910 x 720	110	950 x 950 x 880	125	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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