

**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

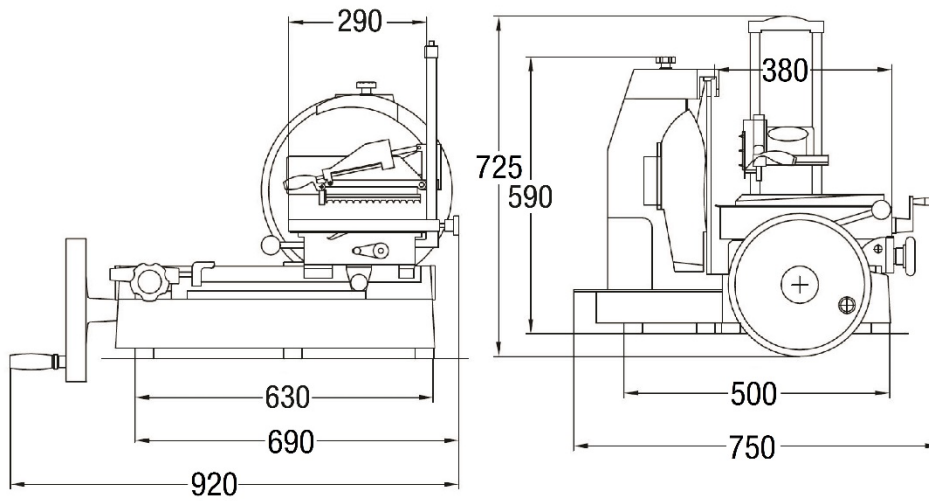
**Standard Accessories**

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) / (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.

6/2023

### Metcalfe Catering Equipment Ltd

Haygarth Park  
Blaenau Ffestiniog  
Gwynedd, LL41 3PF

