

**Models**

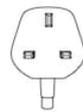
DM350 Metamix Max  
DM410 Metamix Max

**Product Description**

DM350 (Immersion Blender, 350mm shaft)  
DM410 (Immersion Blender, 410mm shaft)

**Product Code**

DM350  
DM410

**Standard Features**

- Especially designed for mixing up to 100 litres directly in the pot - fast, safe and with minimal effort
- Suitable for many applications including: fish soups, panades (thick soup reduced to puree), salad dressings, pancake batter, gravies, sauces, mayonnaise, puree of vegetables lightly pulverized, porridge, raw carrot puree, fruit creams, fruit purees, smoothies, tomato sauces etc.
- Powerful, direct-drive industrial motor (no belt)
- The DM350 has a capacity of 40 to 100 litres with a shaft length of 350mm
- The DM410 has a capacity of 40 to 100 litres with a shaft length of 410mm
- Fixed speed of 10,500rpm
- Micro switch automatic locking system with rubber protection against moisture
- Continuous function auto run button allows continuous mixing or pulse (a mixer support is recommended for continuous function)
- Ergonomic design for easy handling and easy cleaning
- Higher ventilation point, ensuring longer life to the mixer and avoiding any splash of liquid on the electrical parts
- Indicator light shows that the unit is plugged in and ready for operation
- Hygienic, easy to clean, stainless steel mixer tube and guard
- Titanium-plated blade can be easily removed with a small screwdriver
- Safety button
- Covered by Metcalfe 1-year back to base warranty (parts & labour) and full after sales service
- CE Approved

## Specifications

<b>Model</b>	DM350 Metamix Max Immersion Blender	DM410 Metamix Max Immersion Blender
<b>Product Code</b>	DM350	DM410
<b>Use</b>	Extensive preparations, sauces and emulsions	Extensive preparations, sauces and emulsions
<b>Capacity (l)</b>	40 to 100	40 to 100
<b>Speed (rpm)</b>	10,500	10,500
<b>Variable/Fixed Speed</b>	Fixed	Fixed
<b>Total length (mm)</b>	700	720
<b>Shaft length (mm)</b>	350	410
<b>Diameter (mm)</b>	122	122
<b>Detachable/fixed</b>	Non-detachable tool	Non-detachable tool
<b>Blade Type</b>	Titanium plated standard blade	Titanium plated standard blade (3 blades)
<b>Phase (Ø)</b>	Single	Single
<b>Voltage (V)</b>	220-240	220-240
<b>Frequency (Hz)</b>	50-60	50-60
<b>Power (W)</b>	600	600
<b>Power Connection</b>	13 Amp (3 Pin Plug)	13 Amp (3 Pin Plug)
<b>Overall Dimensions L x W (mm)</b>	700 x 122	720 x 122
<b>Net Weight (Kg)</b>	3.4	3.4
<b>Packed Dimensions L x W x H (mm)</b>	730 x 120 x 120	750 x 130 x 130
<b>Packed Weight (Kg)</b>	4.1	4
<b>Warranty</b>	1 year (back to base)	1 year (back to base)

## Maintenance

- Clean the outside of the tube and the blade protector by passing them under the tap
- Beware of splashing that could penetrate through the motor's ventilation slots and damage it
- Put the tube with the blade protector in clear water and start the machine for 3 seconds or more to clean the inside of the blade protector
- Wash the motor block with a sponge or with a slightly damp cloth
- **NEVER** clean this machine with water jet spray or in the dishwasher

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

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