



Metcalfe DM350 & DM410
Metamix Max Immersion Blenders

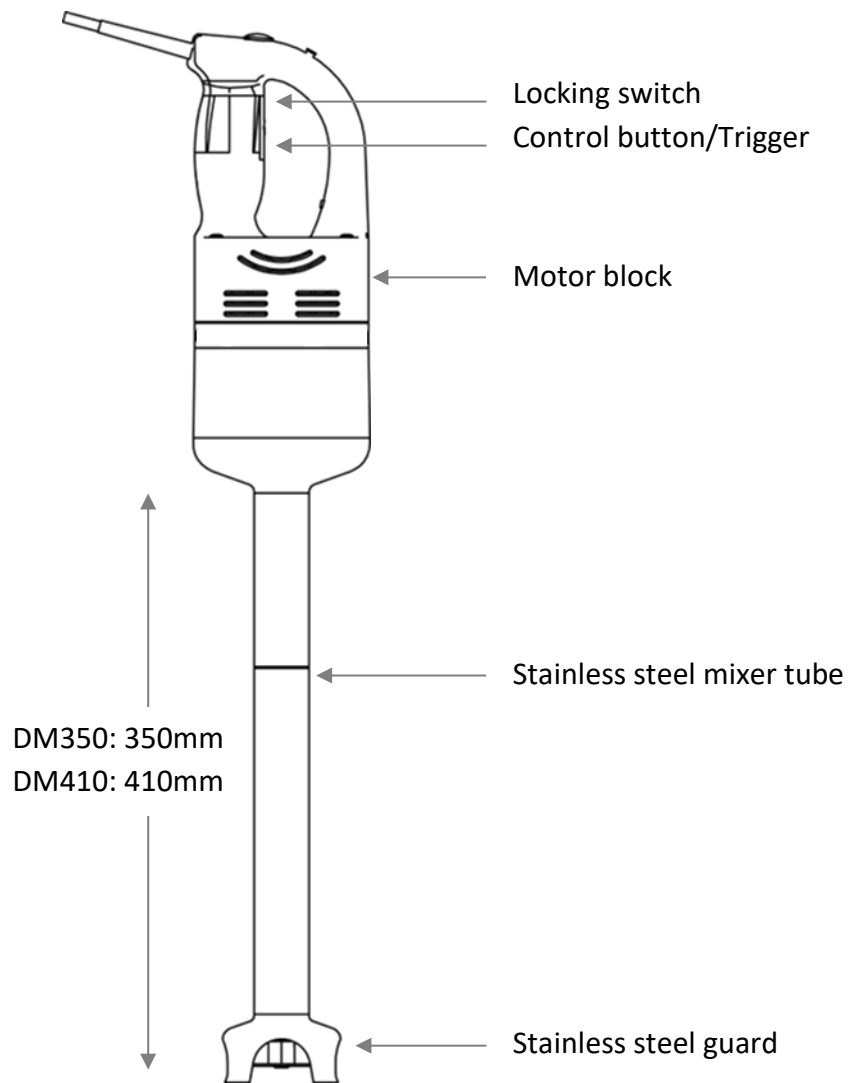
User Instructions



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Your Immersion Blender



Technical Data

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, panadas (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

Model	DM350 Metamix Max Immersion Blender	DM410 Metamix Max Immersion Blender
Product Code	DM350	DM410
Use	Extensive preparations, sauces and emulsions	Extensive preparations, sauces and emulsions
Capacity (l)	40 to 100	40 to 100
Speed (rpm)	10,500	10,500
Recommended Usage Time (m)	5-20	5-20
Variable/Fixed Speed	Fixed	Fixed
Total Length (mm)	700	720
Shaft Length (mm)	350	410
Diameter (mm)	122	122
Detachable/fixed	Non-detachable tool	Non-detachable tool
Blade Type	Titanium plated standard blade	Titanium plated standard blade (3 blades)
Noise Level (dB)	70	70
Phase (Ø)	Single	Single
Voltage (V)	220-240	220-240
Frequency (Hz)	50-60	50-60
Power (W)	600	600
Power Connection	13 Amp (3 Pin Plug)	13 Amp (3 Pin Plug)
Overall Dimensions L x W (mm)	700 x 122	720 x 122
Net Weight (Kg)	3.4	3.4
Packed Dimensions L x W x H (mm)	730 x 120 x 120	750 x 130 x 130
Packed Weight (Kg)	4.1	4
Warranty	1 year (back to base)	1 year (back to base)

Operation

Warning

- **NEVER** operate your mixer without being immersed in liquid
- Turn off the appliance before removing from liquid
- After using it, unplug the machine
- Do not allow liquid to enter the motor during use or cleaning
- Unplug the appliance before carrying out any work whilst it is switched off (handling, cleaning etc)
- In case of an accidental immersion of the motor, be careful of electrocution; unplug the machine immediately
- This product includes a moving blade. Take care when using it and when cleaning it as there is a risk of cuts
- This appliance is intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food
- The appliance must not be cleaned with a water jet or a steam cleaner
- Double insulation: when servicing, use only identical replacement parts



Use

With its unique cutter blade, it will liquify most of your preparations. It has been designed to work in containers holding up to 100 litres. It can be used to blend and mix excellent creamy soups, but also: panadas, diced vegetables, spinach, salads, chopped greens, pancake mix, mayonnaises, etc.

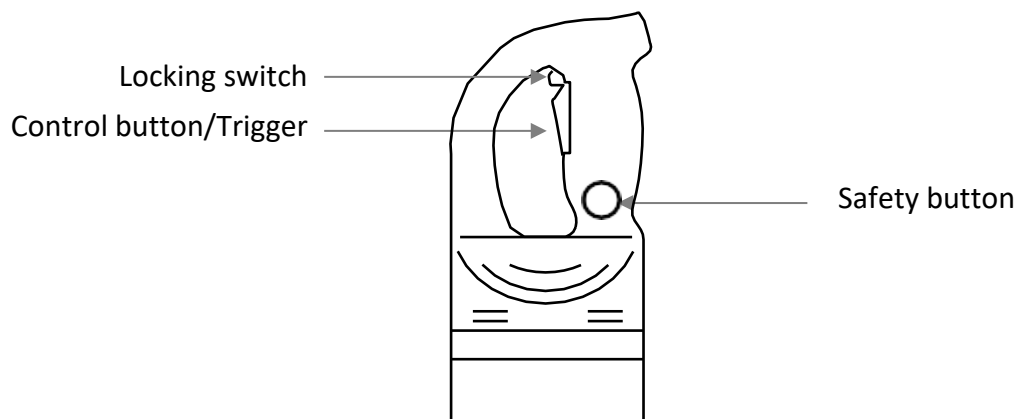
This appliance is only for use for preparing food: for any other use, please contact us.

Operation

Plug your mixer into an electrical outlet. A red power indicator light will come on indicating that your mixer is ready to be used.

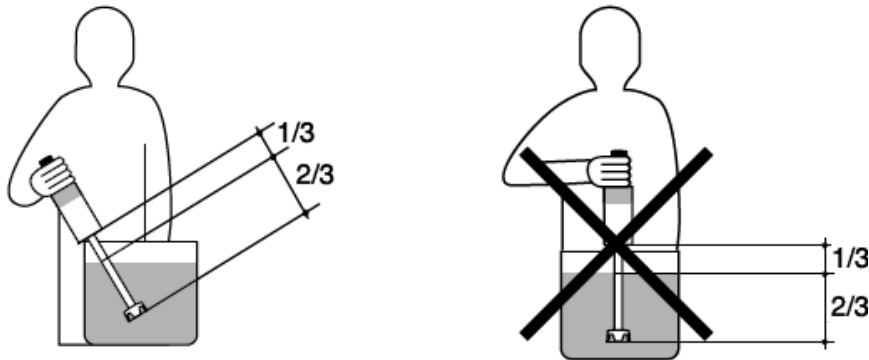
Press and hold the safety button, then press on the control button/trigger. Once the machine is started you may release the safety button. If you prefer to lock the control button for continuous use you may press the locking switch.

To turn off your unit press and release the control button.



Precautions for the use of the appliance:

- Never run the appliance outside a receptacle
- After each use unplug the appliance
- For higher effectiveness we recommend holding the appliance in a slanting position without the protective bell touching the bottom of the pan as shown in the sketches below (2/3 of the way down the tube)



Never use accessories not recommended by the manufacturer. They may be a hazard for the user and may damage the device. Only use original items and accessories.

Cleaning

- 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
- Clean the stand in clean water using washing up liquid if necessary
- **NEVER** clean this machine with water jet spray or in the dishwasher



TAKE CARE: risk of cuts when cleaning the mixer attachment



NEVER clean the appliance using a hose

NEVER immerse the motor block in liquid

Maintenance

It is preferable to regularly check:

- That the power cable is in good condition (the copper wires in the cable should not be visible)
- That the tube is watertight (by visually inspecting the seal condition after having removed the blades)
- That the blades are sharp

If the power cable is damaged, it must be replaced by the manufacturer, its service department or people of similar qualification to avoid danger.

Certificate of Conformity

This machine is in accordance with CE standards and EN 60335-2-64:



Spare Parts and Service

For more information on Metcalfe spare parts, accessories and service support, including breakdown drawings and parts lists please contact us on the details below.

Please always quote the Serial Number of the machine. This can be found on the serial number plate which is located on the machine.

Metcalfe Sales & Spares Department	sales@metcalfecatering.com
Metcalfe Service Department	service@metcalfecatering.com
Metcalfe Website	www.metcalfecatering.com
Metcalfe Telephone Number	01766 830 456



Additional copies of this instruction manual can be obtained by either visiting our website or contacting the sales department.

Metcalfe Warranty

All Metcalfe products are guaranteed against defects in material and workmanship for a period of one year from date of invoice, except where specifically noted.

The Company's obligation under this warranty is limited to repairing or replacing, without charge, any part or parts found to be defective under normal use, in accordance with the specified operations manual and capacity ratings.

On all return to factory warranty items, it is the responsibility of the purchaser to return the entire unit to the factory, in a clean condition, properly packed and labelled.

All repairs, alterations or replacement of materials or parts not authorised by Metcalfe will automatically void all warranties in their entirety.

All Metcalfe slicers (except Simple Line) and EC20 chipper are covered by a 2-year warranty (1st year parts and labour, 2nd year parts only) and full after sales service.

All Metcalfe MP mixers are covered by a 3-year warranty (1st years parts and labour, 2nd and 3rd year parts only) and full after sales service.

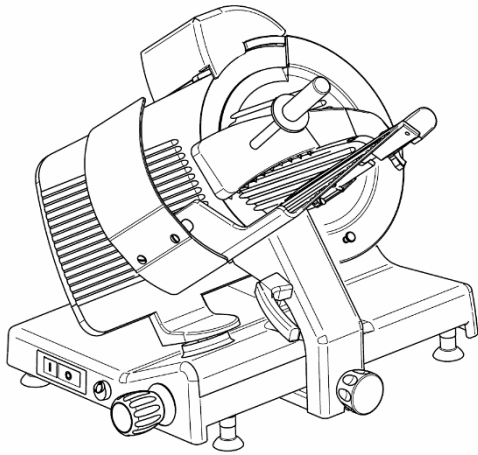
There is a limited 6-month warranty on the following:

- Mixer attachments (beater, whisk and dough hook)
- Chipper blades
- Parts purchased or supplied for the repair of Metcalfe equipment

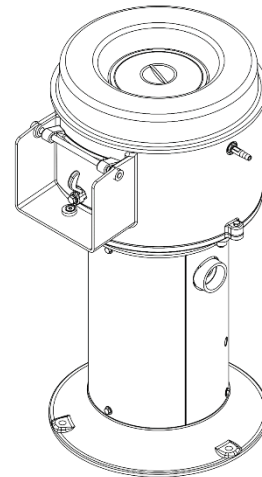
This warranty does not cover the following:

- Failure due to incorrect installation
- Failure due to neglect, abuse, careless handling or misuse of machine
- Failure caused due to improper maintenance
- Blender clutches
- Knives and gears on can openers
- Sharpening of slicer blades
- General wear and tear

Metcalfe and its suppliers reserve the right to make changes in design and specification to any product without prior notification.



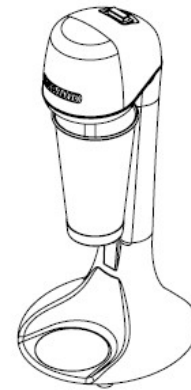
NS Slicer Range



Peeler Range



Ceado



Roband



Food Preparation Machines

Made in Sweden 



halde.com

4/2026

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