



Metcalfe DM190  
Metamix Mini Immersion Blender

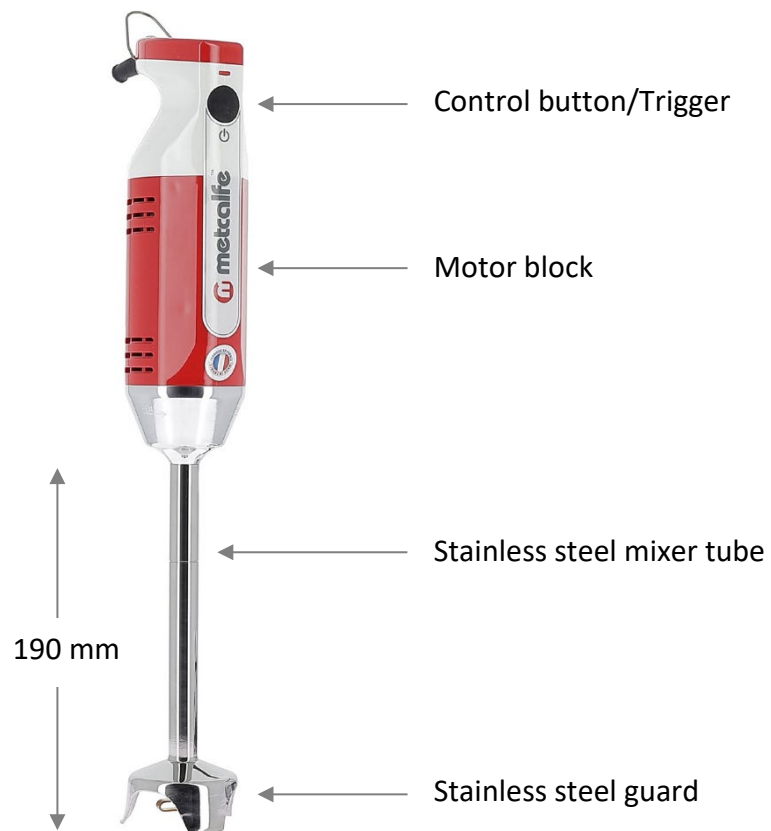
User Instructions



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### Your Immersion Blender



## Technical Data

### Standard Features

- Indispensable for the preparation of soups, salad dressings, gravies, sauces, mayonnaise, etc.
- DM190 has a capacity of 1 to 8 litres and a shaft length of 190mm
- Lightweight, quick, efficient and powerful
- Detachable mixer tool that can be easily dismantled for cleaning
- Hygienic stainless steel mixer tube and guard
- Easy to remove titanium-plated blade
- Variable speed
- Ergonomic design for easy handling and weight perfectly adapted to the user
- Quiet
- Covered by Metcalfe 1-year back to base warranty (parts & labour) and full after sales service
- CE Approved

<b>Model</b>	DM190 Metamix Mini Immersion Blender
<b>Product Code</b>	DM190
<b>Use</b>	Small preparations, sauces and emulsions
<b>Capacity (l)</b>	1 to 8
<b>Speed (rpm)</b>	3,000 to 13,000
<b>Recommended Usage Time (min)</b>	0-3
<b>Variable/Fixed Speed</b>	Variable
<b>Total Length (mm)</b>	425
<b>Shaft Length (mm)</b>	190
<b>Diameter (mm)</b>	66
<b>Detachable/Fixed</b>	Detachable tool
<b>Blade Type</b>	Titanium plated emulsifying blade (4 blades)
<b>Noise Level (dB)</b>	60
<b>Phase (Ø)</b>	Single
<b>Voltage (V)</b>	220-240
<b>Frequency (Hz)</b>	50-60
<b>Power (W)</b>	250
<b>Power Connection</b>	13 Amp (3 Pin Plug)
<b>Overall Dimensions L x W (mm)</b>	425 x 66
<b>Net Weight (Kg)</b>	1
<b>Packed Dimensions L x W x H (mm)</b>	470 x 130 x 110
<b>Packed Weight (Kg)</b>	1.5
<b>Warranty</b>	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



### Use

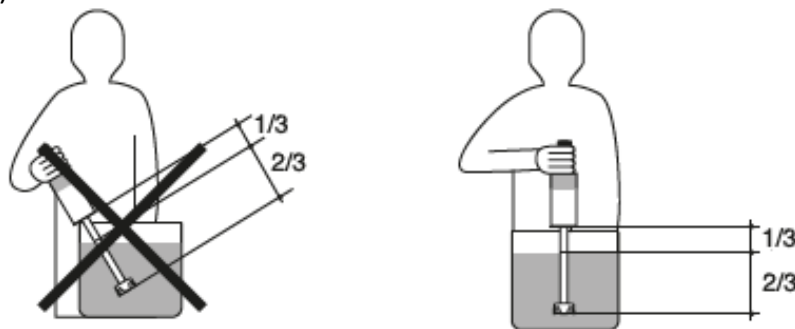
With its unique cutter blade, it will liquify most of your preparations. It has been designed to work in containers holding up to 8 litres. It can be used to make and emulsify sauces. It can be used to blend and mix small quantities of excellent soups, but also: panadas, pancake mix, mayonnaises, etc.

### Operation

Screw the accessory onto the motor block until it stops. Hold the mixer by the grip in one hand with a finger on the trigger (without pressing). Then press the trigger, the appliance will run. To stop the appliance, release the trigger.

#### 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 vertical 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

- The appliance can be cleaned using a sponge or a slightly damp cloth
- To clean the inside of the bell, run the appliance with the tube and its bell in clean water for 3 seconds
- Clean the stand in clean water using washing up liquid if necessary
- Do not put the accessories 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. Replace the blade if necessary

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.

<b>Metcalfe Sales &amp; Spares Department</b>	<a href="mailto:sales@metcalfecatering.com">sales@metcalfecatering.com</a>
<b>Metcalfe Service Department</b>	<a href="mailto:service@metcalfecatering.com">service@metcalfecatering.com</a>
<b>Metcalfe Website</b>	<a href="http://www.metcalfecatering.com">www.metcalfecatering.com</a>
<b>Metcalfe Telephone Number</b>	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 (1<sup>st</sup> year parts and labour, 2<sup>nd</sup> year parts only) and full after sales service.

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

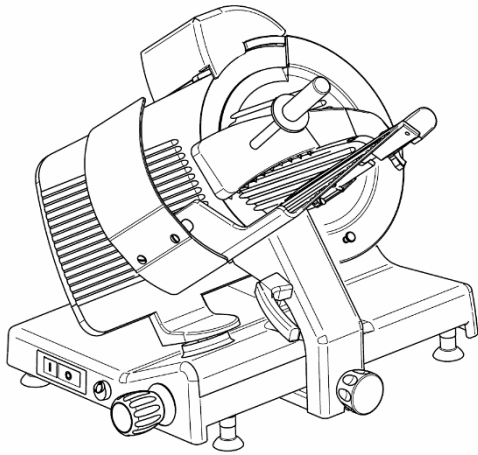
### **There is a limited 6-month warranty on the following:**

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

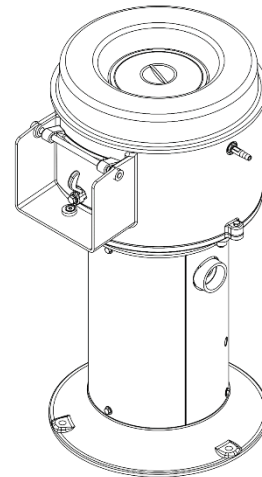
### **This warranty does not cover the following:**

- 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.**



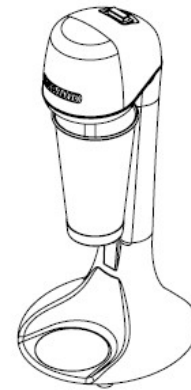
**NS Slicer Range**



**Peeler Range**



**Ceado**



**Roband**



## Food Preparation Machines

Made in Sweden 



**halde.com**

4/2026

**Metcalfe Catering Equipment Ltd**  
Haygarth Park  
Blaenau Ffestiniog  
Gwynedd, LL41 3PF



 01766 830 456

 sales@metcalfecatering.com

 www.metcalfecatering.com