



Model

DM530 Metamix Max

Product Description

DM530 (Immersion Blender, 530mm shaft)

Product Code

DM530



Standard Features

- Especially designed for mixing large volumes and intensive use
- It allows you to blend purees, mix and emulsify directly in the cooking pot
- Indispensable for the preparation of soups, salad dressings, gravy, sauces, mayonnaise, refried beans, batters, and many other products
- The constant speed successfully creates fine and delicate mixtures
- The DM530 has a capacity of 75 to 300 litres with a shaft length of 530mm
- Fixed speed of 11,000rpm
- The cooling technology ensures longer life to the mixer
- All stainless steel mixer tool and handle support
- Non-detachable shaft, ensuring durability of mixer
- Continuous function auto run button allows continuous mixing or pulse
- Double insulation
- Easy to remove titanium-plated blade
- Safety button
- Easy manipulation into the pot thanks to its specific support bracket
- Wall support included
- Hygienic, easy to clean, stainless steel mixer tube and guard
- Covered by Metcalfe 1-year back to base warranty (parts & labour) and full after sales service
- CE Approved

Specifications

Model	DM530 Metamix Max Immersion Blender
Product Code	DM530
Use	Extra large preparations, sauces and emulsions
Capacity (l)	75 to 300
Speed (rpm)	11,000
Variable/Fixed Speed	Fixed
Total length (mm)	800
Shaft length (mm)	530
Diameter (mm)	125
Detachable/fixed	Non-detachable tool
Blade Type	Titanium plated standard blade (3 blades)
Phase (Ø)	Single
Voltage (V)	220-240
Frequency (Hz)	50-60
Power (W)	850
Power Connection	13 Amp (3 Pin Plug)
Overall Dimensions L x W (mm)	800 x 125
Net Weight (Kg)	6.1
Packed Dimensions L x W x H (mm)	1030 x 270 x 170
Packed Weight (Kg)	7.7
Warranty	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
- Use the wall mount bracket to store your device



Wall mount bracket (included)

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

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