



Metcalfe DM300
Metamix Midi Immersion Blender

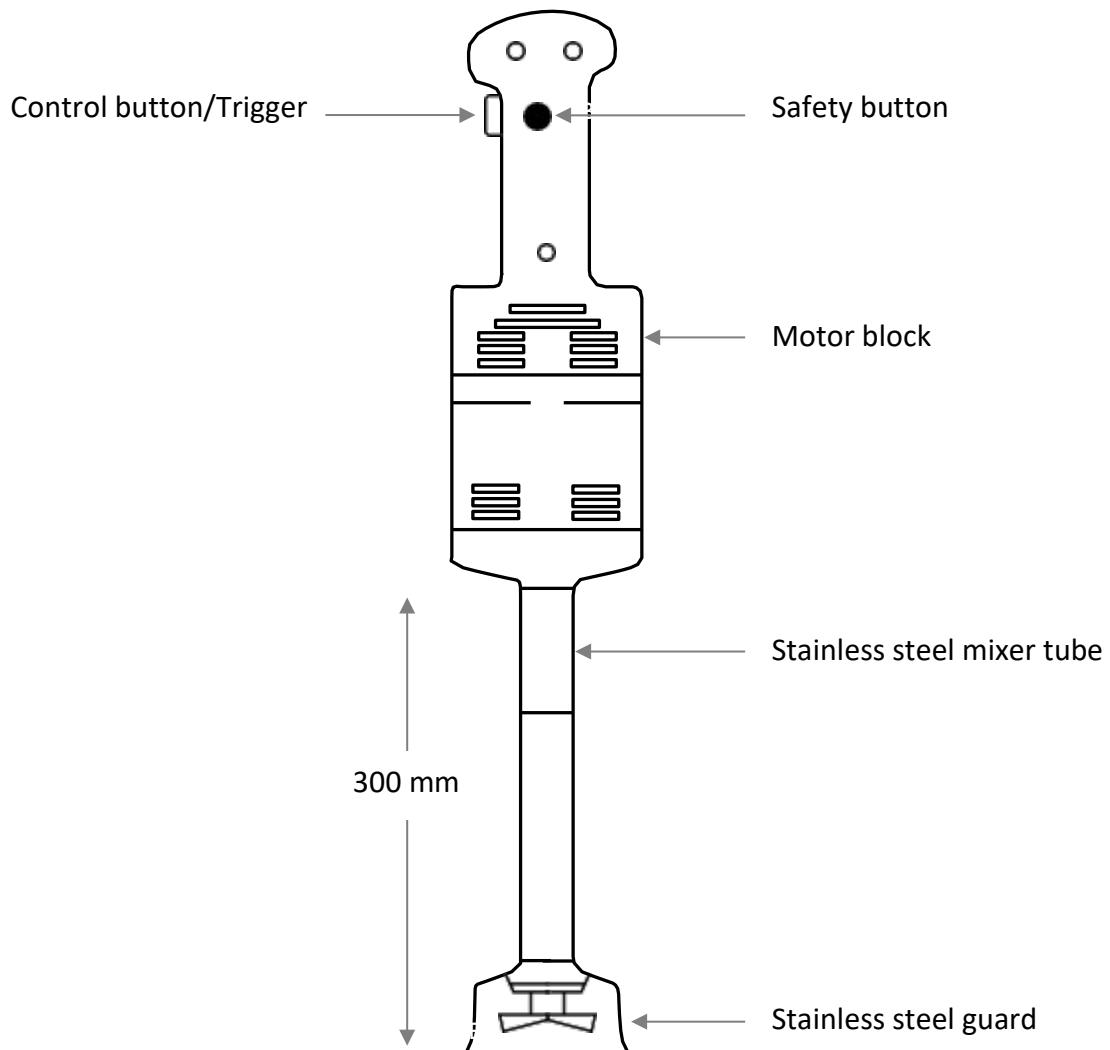
User Instructions



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Your Immersion Blender



Technical Data

Standard Features

- Especially designed for mixing medium preparations, sauces and emulsions directly in the pot
- Suitable for many applications including: fish soups, panadas (thick soup reduced to puree), salad dressings, pancake batter, gravy, sauces, mayonnaise, lightly pulverized vegetable puree, porridge, raw carrot puree, fruit cream, compotes or fruit marmalades.
- Powerful & sturdy
- The DM300 has a capacity of 20 to 40 litres with a shaft length of 300mm
- Fixed speed of 9,500rpm
- Higher ventilation point, ensuring longer life to the mixer and avoiding any splash of liquid on electrical parts
- Non-detachable shaft ensures durability of the mixer
- Hygienic, easy to clean, stainless steel mixer tube and guard
- Easy to remove titanium-plated blade
- Safety button
- Double insulation
- Covered by Metcalfe 1-year back to base warranty (parts & labour) and full after sales service
- CE Approved

Model	DM300 Metamix Midi Immersion Blender
Product Code	DM300
Use	Medium preparations, sauces and emulsions
Capacity (l)	20 to 40
Speed (rpm)	9,500
Recommended Usage Time (m)	5-20
Variable/Fixed Speed	Fixed
Total length (mm)	600
Shaft length (mm)	300
Diameter (mm)	97
Detachable/fixed	Non-detachable tool
Blade Type	Titanium plated standard blade (3 blades)
Noise Level (dB)	60
Phase (Ø)	Single
Voltage (V)	220-240
Frequency (Hz)	50-60
Power (W)	350
Power Connection	13 Amp (3 Pin Plug)
Overall Dimensions L x W (mm)	600 x 97
Net Weight (Kg)	2.4
Packed Dimensions L x W x H (mm)	630 x 120 x 110
Packed Weight (Kg)	2.7
Warranty	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 40 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.

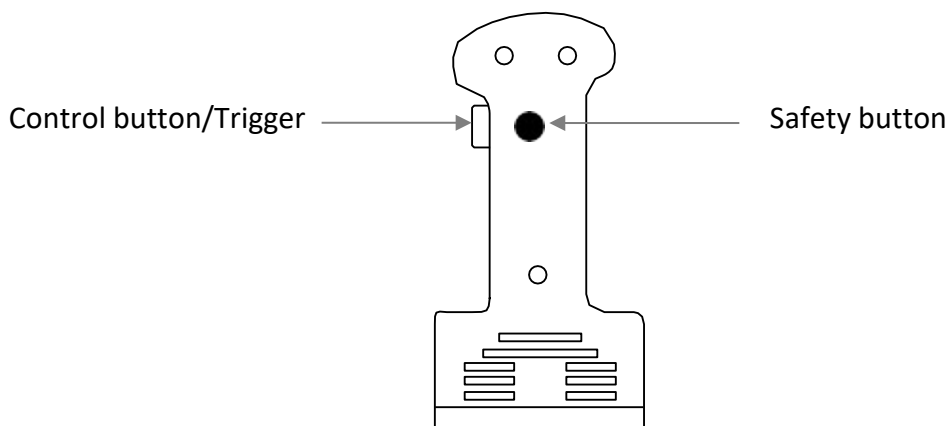
This appliance is only for use for preparing food: for any other use, please contact us.

Operation

Hold the mixer by the handle with one hand, with a finger on the control button/trigger without pressing it.

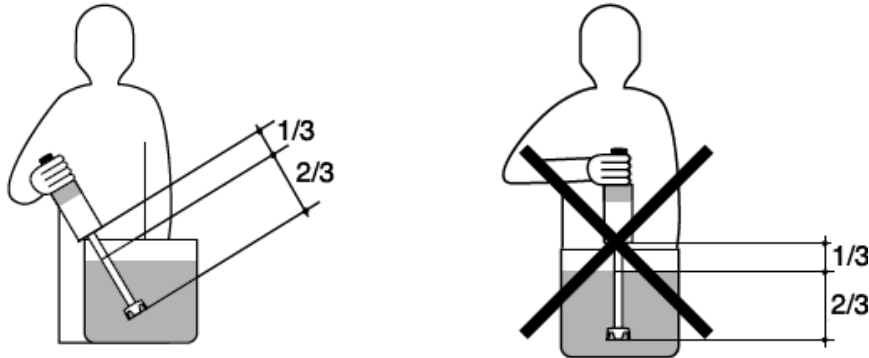
With the other hand, press and hold the safety button. Then press on the control button/trigger. Once the machine is started you may release the safety button

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

- 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



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.

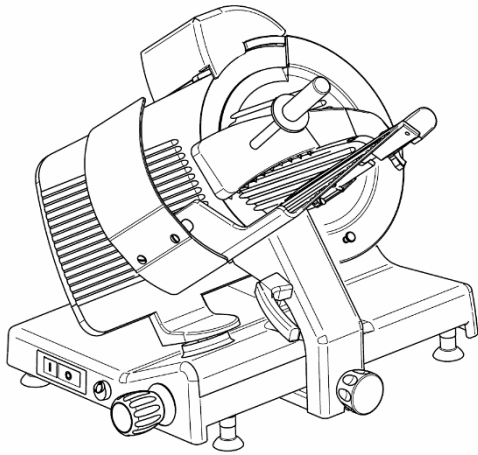
There is a limited 6-month warranty on the following:

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

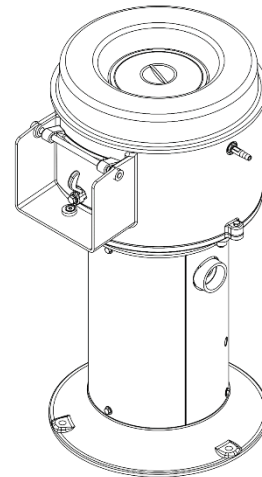
This warranty does not cover the following:

- 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.



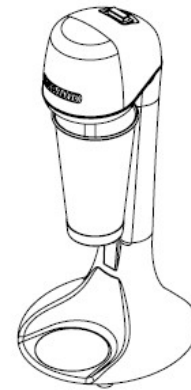
NS Slicer Range



Peeler Range



Ceado



Roband



Food Preparation Machines

Made in Sweden 



halde.com

4/2026

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