



Metcalfe DM530
Metamix Max Immersion Blender

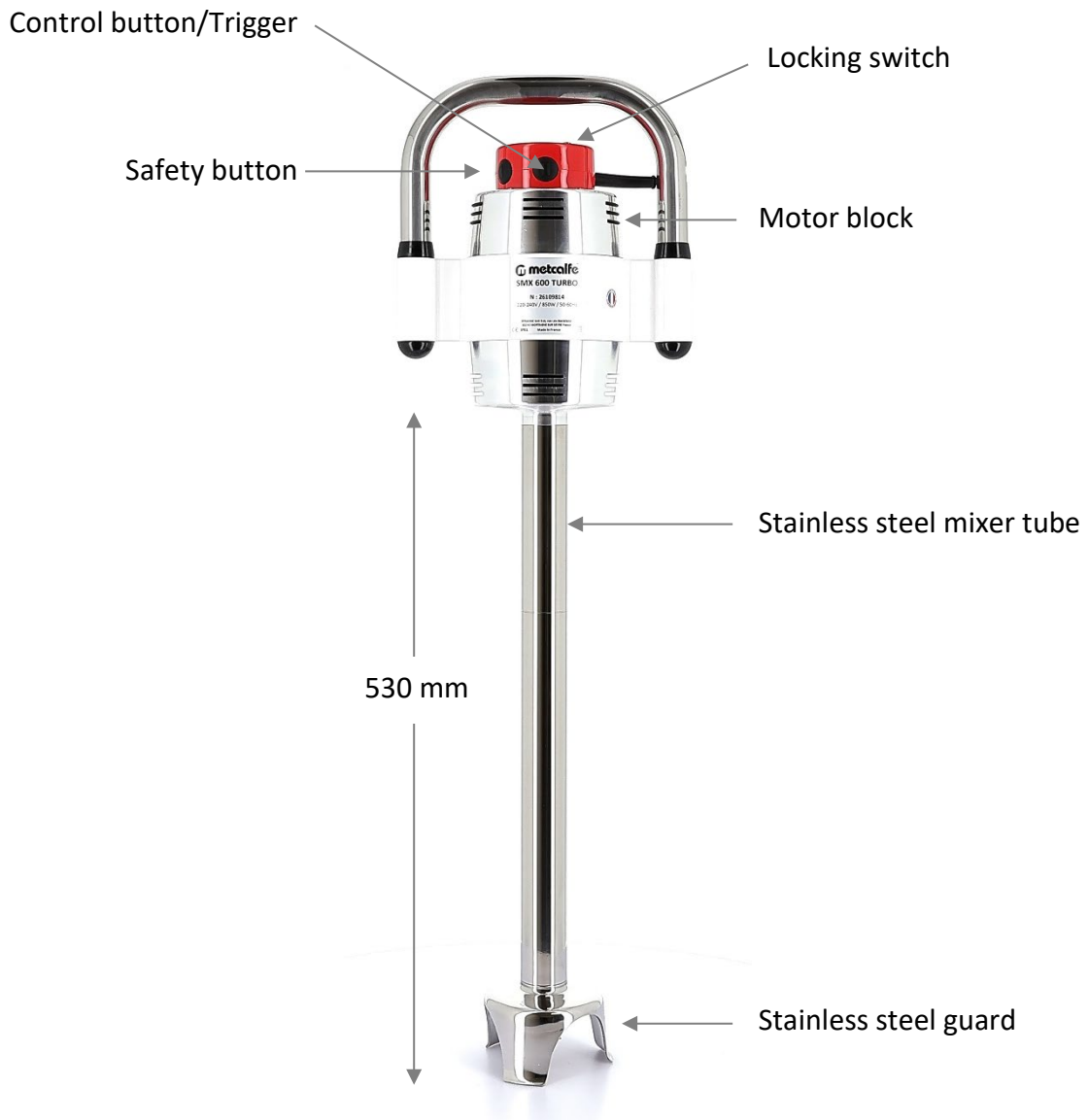
User Instructions



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Your Immersion Blender



Technical Data

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

| | |
|---|--|
| 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 |
| Recommended Usage Time (m) | 5-20 |
| 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) |
| Noise Level (dB) | 80 |
| 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) | 270 x 170 x 1030 |
| Packed Weight (Kg) | 7.7 |
| 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 300 litres. It can be used to make and emulsify sauces. It can be used to blend and mix excellent creamy soups, but also: panadas, diced vegetables, spinach, salads, chopped greens, pancake mix, mayonnaises, etc.

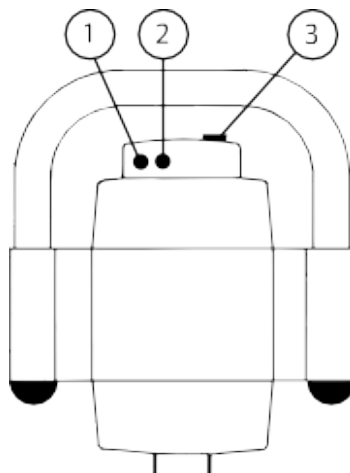
This appliance is only for use for preparing food: for any other use, please contact us.

Operation

Hold the mixer by the handles and press and hold the safety button (1). Then press the control button/trigger (2). Once the machine is started you may release the safety button (1).

To turn off the mixer release the control button (2).

1. Safety button
2. Control button/Trigger
3. Locking switch

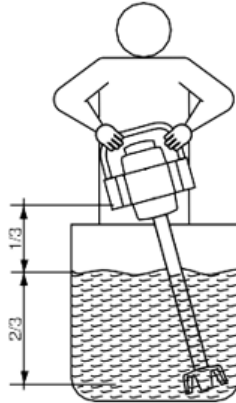


For continuous use proceed the same way but while holding the control button (2) press the locking switch (3).

To turn off the mixer release the control button (2).

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.

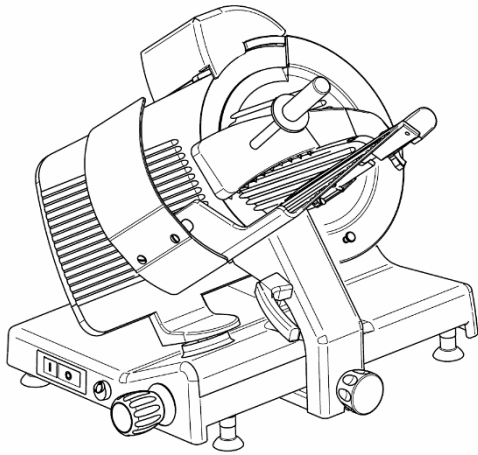
There is a limited 6-month warranty on the following:

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

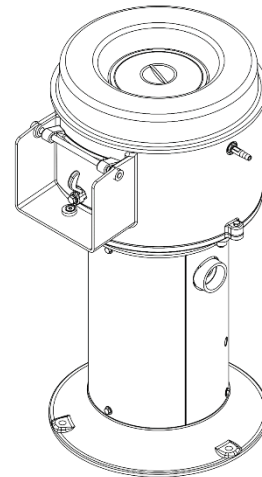
This warranty does not cover the following:

- 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.



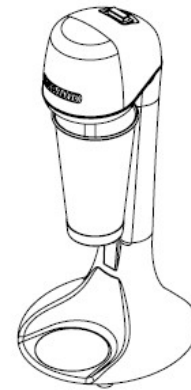
NS Slicer Range



Peeler Range



Ceado



Roband



Food Preparation Machines

Made in Sweden 



halde.com

4/2026

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