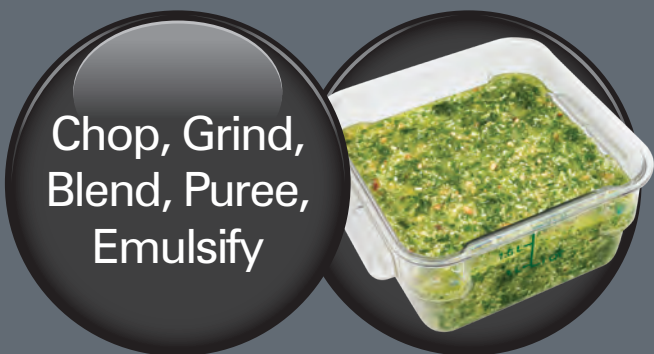




HBF600S Series Tournant™

High-Performance Food Blender



Chop, Grind,
Blend, Puree,
Emulsify

with Unlimited Options

Powerful 3 Hp motor lets chefs puree soups, emulsify dressings, grind flours, and chop salsas and compotes

Unique, one-touch chopping function with speed control thoroughly chops solid ingredients

Adjustable speed dial offers chefs variable speed options

Jar is designed to keep ingredients circulating through the blades to ensure that contents are well-emulsified



For more Good Thinking® visit www.commercial.hamiltonbeach.com

For discounted pricing please visit www.deiequipment.com and enter Model Number in search box



Large Dosing Cup
makes adding liquids for emulsions easy while blending

64 oz. (1.8L) Stainless Steel, Heavy-Duty Container

Adjustable Speed Dial
offers the operator variable speed options



One-Touch Chopping Function
cycles between low speed and operator-selected high speed for improved performance on difficult-to-blend ingredients



Container and Blade Design
designed to keep ingredients circulating through the blades to ensure that contents are well-emulsified

Comfortable, Easy-Grip Handle



Patented Jar Pad Sensor
4 magnetic connections prevent blending unless container is on correctly



Temperature Gauge
alerts operator if motor overheats while blending back-to-back batches

Powerful 3 Hp Motor
lets chefs puree soups, emulsify dressings, grind flours, and chop salsas and compotes

For recipes go to:
www.commercial.hamiltonbeach.com

HBF600S SERIES HIGH-PERFORMANCE FOOD BLENDER with UNLIMITED OPTIONS

SPECIFICATIONS:



Standard: unit comes with base, one stainless steel container, dosing cup, lid.

Controls: Touchpad
Motor: 3 Hp
Weight: 14.2 lbs / 6.4 kg (shipping)
Warranty: 2 years parts & labor

HBF600S (120V)

HBF600S-CE/-UK/-CCC (230V)

Electrical: 120V, 60 Hz, 13 Amps

Electrical: 220-240V, 50-60 Hz, 750 Watts



RoHS COMPLIANT

