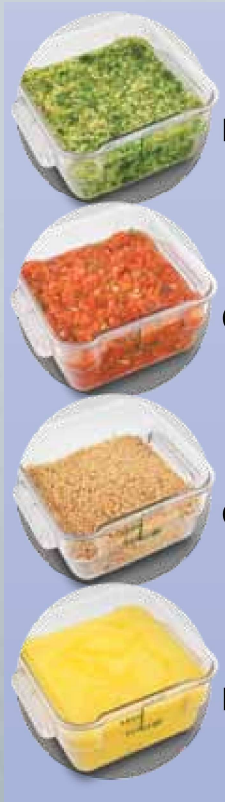


Hamilton Beach
COMMERCIAL

HBF600 Series

always there, always durable.™

High-Performance Food Blender

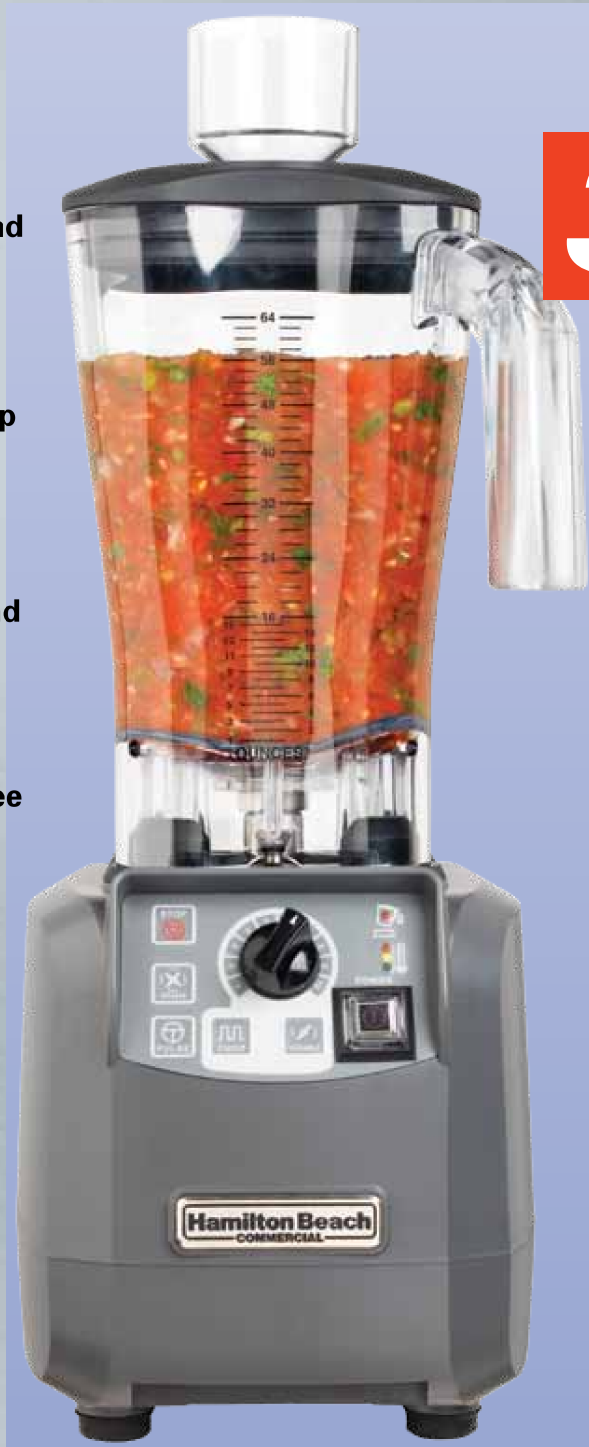


Blend

Chop

Grind

Puree



HBF600 SERIES

3

**reasons
to buy**

Performance

- 3 Hp motor (maximum output power) lets chefs puree soups, emulsify dressings, grind flours, and chop salsas & compotes
- Offers chefs commercial-quality results
- Patented design keeps ingredients circulating through the blades to ensure that contents are well-emulsified

Versatility

- Adjustable speed dial offers chef variable speed options
- Unique one-touch chopping function thoroughly chops solid ingredients

Durability

- Temperature gauge alerts chef if motor overheats to help prevent unnecessary burnout
- Jar pad sensor helps prevent "wear & tear"

adaptability

Offers chefs the professional results and confidence they need for successful food preparation.



HBF600 SERIES

Commercial-Quality Results -

Equipped with a powerful 3 Hp motor and an all-metal drive coupling for exceptional blending, grinding, chopping, and pureeing performance.

Patented Design - As you blend, ingredients are continuously circulated through the blades to ensure that the contents are well-emulsified.

Blending Versatility - The adjustable speed dial, high speed, pulse, and unique one-touch chopping function offer chefs variable speed options for food preparation.

Operator Feedback - Colorful lighted indicators give operators unprecedented feedback about the container and motor temperature while blending.

Smooth and Watertight - Blender is specially designed to keep moisture away from the internal parts for easy cleanup and long-lasting performance.

Stackable 64 oz. (1.8L) Container - Break-resistant container is marked with ounces on one side and metric measurements on the other.

Specifications:

Standard: Unit comes with base, 64 oz. container, Sure Grip® feet, and blade assembly unit

Controls: high speed, pulse, variable speed dial, one-touch chopping function

Motor: 3 Hp

Case Pack Qty: 1

HBF600



120V~, 60 Hz, 13.0 A

HBF600-CE



220-240V~, 50-60 Hz, 750W

HBF600-UK



220-240V~, 50-60 Hz, 750W

HBF600-CCC



220-240V~, 50-60 Hz, 750W

Unique Features



Jar pad sensor with four magnetic connections to prevent blending unless container is on correctly



High speed, pulse, variable speed dial, and operator-adjustable chopping function maximize blending control



Unique Features



Patented design keeps ingredients circulating through the blades to ensure that contents are well-emulsified



Temperature gauge alerts operator if motor overheats to help prevent unnecessary burnout while blending back-to-back batches

Blend with Confidence -
For busy chefs, top performance is essential. The Hamilton Beach High-Performance Food Blender is engineered to give chefs the blending confidence and control they need.



Hamilton Beach Commercial
4421 Waterfront Drive
Glen Allen, VA 23060
800-572-3331 / Fax 800-851-3331
www.commercial.hamiltonbeach.com