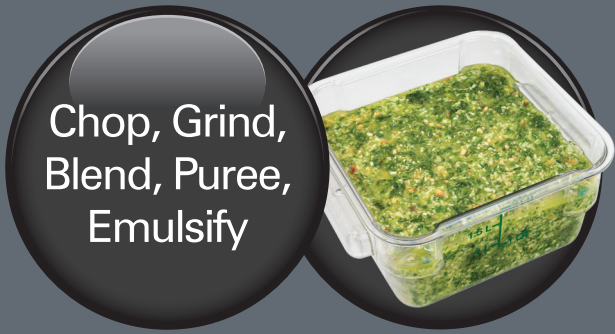




EXPEDITOR™
Family of Culinary Blenders
HBF600S
1.8 Liter / 64 oz.



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

Lifetime warranty on all-metal drive coupling and stainless steel blades



For more Good Thinking® visit www.hamiltonbeachcommercial.com





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

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

For recipes and demos, visit:
www.culinaryblenders.com



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

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



HBF600S HIGH-PERFORMANCE CULINARY 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 / 6.5 kg (shipping)
Warranty: 3 years parts and labor

HBF600S (120V)

Electrical: 120V, 60 Hz, 13 Amps



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

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





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HBF600

1.8 Liter / 64 oz.



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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

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

Lifetime warranty on all-metal drive coupling and stainless steel blades



For more Good Thinking® visit www.hamiltonbeachcommercial.com



Large Dosing Cup
makes adding liquids for emulsions easy while blending

Stackable 64 oz. (1.8L) Container
with measurement marks for ounces & metric mL

Adjustable Speed Dial
offers the operator variable speed options

For recipes and demos, visit:
www.culinaryblenders.com



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



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



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
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HBF600 HIGH-PERFORMANCE CULINARY BLENDER with UNLIMITED OPTIONS

SPECIFICATIONS:



Standard: unit comes with base, one container, dosing cup, lid.
Controls: Touchpad
Motors: 3 Hp
Weight: 14 lbs / 6.4 kg (shipping)
Warranty: 3 years parts and labor

HBF600 (120V)

Electrical: 120V, 60 Hz, 13 Amps



HBF600-CE/-UK/-CCC (230V)

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



RoHS COMPLIANT

