

**Hamilton Beach.**  
COMMERCIAL

HBF600 Series

always there, always durable.™

*High-Performance Food Blender*



**Blend**



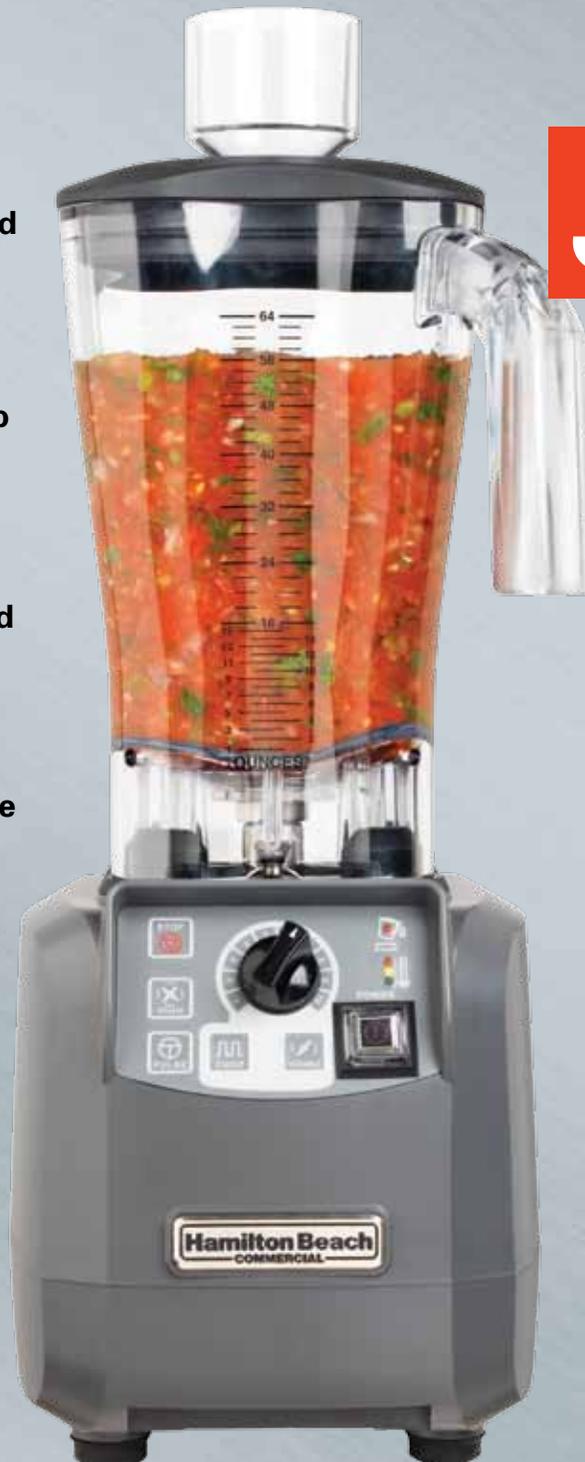
**Chop**



**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"

always there, always durable.™

High-Performance Food Blender

# 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.



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