## Hamilton Beach. — COMMERCIAL

HBF510/HBF510S

# **Culinary Blenders**

High
Performance
with Small
Batch
Perfection



### **EXPEDITOR**<sup>™</sup> family of blenders

Powerful 2.4 HP\* motor lets chefs blend ingredients quickly and optimizes blending consistency

Blade design and jar shape help chefs create silky purees, creamy soups, and signature drizzles to maximize profits

Adjustable variable speed dial + pulse provide complete blending control

\*input power









#### **Dosing Cup**

4 oz./118 ml capacity makes adding liquids for emulsions easy

#### 48 oz. (1.4 L) BPA-Free **Co-Polyester Container**

Lets chefs easily monitor blending consistency and is virtually unbreakable

#### 2.4 Peak HP\* Motor

#### **Protective Brow**

Directs drips away from control

#### **Sealed Paddle Switches**

Leak-resistant and easy to use

#### **Variable Speeds**

Provide complete blending control

19 cm

\*input power



**Blend** 

Puree

Hamilton Beach

#### **Optimized Performance**

Reduce prep time high-performance, 2-edge stainless steel blade powers through ingredients quickly, from chunky to silky smooth

#### 64 oz. (1.8 L) Stainless Steel Container

Perfect for hot and cold food applications



#### **Durable Metal Drive Coupling**

Provides long-lasting performance for uninterrupted use

#### **Removable Jar Pad**

For easy cleaning

#### **Sure Grip™ Feet**

Holds blender securely on the countertop



120 V, 60 Hz, 10 A

