

<b>Project:</b>	<b>Quantity:</b>
<b>Model #:</b>	<b>Approval:</b>

*For Commercial Use Only*

## HM-280 16" Shaft Variable Speed Compact Immersion Blender



### FEATURES

- ▶ 16" shaft tube length
- ▶ Mixes purees and emulsifies up to 25 gallons
- ▶ Double motor insulation
- ▶ Safety switch
- ▶ Continuous or pulse operation
- ▶ Double insulation motor
- ▶ 10,000 RPM rotating speed
- ▶ Stainless Steel mixing tube and protecting bell
- ▶ Titanium plated mixing knife

The Prepline HM-Series immersion blender has a 16" blend shaft useful for reaching size pots and containers. With a variable speed control feature allowing to adjust the rate between whipping or emulsifying your ingredients. Its ergonomic design makes it easy to use and can help reduce fatigue.

• CE Certified



**U**S Restaurant Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

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**TECHNICAL DATA**

**DIMENSIONS**

Overall Dimensions	4.3"L x 7.3"D x 28.25"H
Packaging Dimensions	5"L x 11"D x 23"H
Unit Weight	7 lb.
Shipping Weight	8 lb.

**ELECTRICAL**

Voltage	120
Hertz	60
Phase	1
Watts	500
Plug Type	NEMA 5-15P
Power Cord Length	7.5' / 90"

**MIXING**

RPM	10,000
Mixing Tube Size	16"L

**CONSTRUCTION**

Exterior Material	Coated PVC and Stainless Steel
Features	Continuous or Pulse Mode ON/OFF Switch on Handle Detachable Shaft Tube

**DIAGRAM**

MODEL:HM-280

