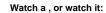


Tournant[™] High-Performance Food Blender

HBF600



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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"

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



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



High speed, pulse, variable speed dial, and operatoradjustable chopping function maximize blending control



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







