

## **Datasheet**

Project:	Quantity:	
Model #:	Approval:	

For Commercial Use Only

# HM-280 16" Shaft Compact IMMERSION Blender



### **FEATURES**

- · 16" shaft tube length
- · Mixes purees and emulsifies up to 25 gallons
- · Double motorinsulation
- Safety switch
- · Continuous or pulseoperation
- · 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 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



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.

US RESTAURANT Group, Inc.

Rev. 05-2020



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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.

# **DIAGRAM**

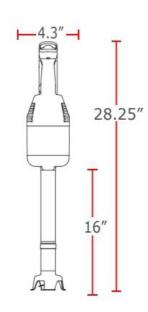
MODEL:HM-280



### **ELECTRICAL**

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

# 7.3"



### MIXING

RPM	10,000	7
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