

HM-280 16" Shaft Compact IMMERSION Blender



FEATURES

- 16" shaft tube length
- Mixes purees and emulsifies up to 25 gallons
- Double motor insulation
- 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



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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.

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



NEMA 5-15P

