Hamilton Beach. COMMERCIAL

HBF510/HBF510S

Culinary Blenders

High Performance with Small Batch Perfection



EXPEDITOR[™] 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

F510

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

*input power



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



7.5 in

19 cm

SPECIFICATIONS:

Blend

Puree

Hamilton Beach

Standard: unit comes with 2.4 HP motor base with 5ft / 152 cm power cord, BPA free co-polyster container

Controls: Sealed paddle switches, variable

speed dial

Weight: 12.3 lbs / 5.6 kg (shipping) Warranty: 2 years parts & labor

120 V, 60 Hz, 10 A

Standard: unit comes with 2.4 HP motor base with 5ft / 152 cm power cord, stainless steel container

Controls: Sealed paddle switches, variable

speed dial

Weight: 13.9 lbs / 6.3 kg (shipping) Warranty: 2 years parts & labor

120 V, 60 Hz, 10 A

HBF510S 21.5 cm 20.3 in 51.5 cm 7.5 in 19 cm