



# Tournant™ High-Performance Food Blender

## HBF600

Watch a , or watch it:



### 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

