

BIGRIG* Family of Immersion Blenders



Incredibly Results

Blend, chop, mix, puree, and emulsify

Heavy-duty 1 Hp motor powers through soups, sauces, salsas, and salad dressings

Unique 2-position handle and ergonomic shaft grip maximize blending comfort and control

Variable speed dial has color-coded light for immediate feedback

Completely sealed stainless steel shaft easily removes for changing or cleaning

Continuous run operation for high-volume blending

High-visibility 12 ft./365cm yellow power cord

2 year warranty



Interchangeable Shaft 12"/305mm, 14"/355mm, 16"/406mm, 18"/457mm, and 21"/533mm available







Hamilton Beach.



Detachable Stainless Steel Shaft with Ergonomic Grip

Makes it easy to hold the blender in a secure, steady position and removes for replacement or cleaning

Blend Volume Chart

12"/305mm shaft - up to 6 gal. (23 L) 14"/355mm shaft - up to 14 gal. (53 L) 16"/406mm shaft - up to 23 gal. (87 L) 18"/457mm shaft - up to 32 gal. (121 L) 21"/533mm shaft - up to 42 gal. (158 L)



Stainless Steel Blade with Guard

Blends, chops, purees, or emulsifies ingredients quickly



Optional 10"/25cm Whisk Accessory

Lets you whip and aerate ingredients (sold separately)

Patent-Pending Speed Dial with Color-Coded Light Variable speed dial provides

blending precision and light provides feedback about blender status

Serviceable Cord

Patent-pending design helps extend the immersion blender's life



Ergonomic Design with Easy-Touch Controls

Offers multiple hand positions for comfort



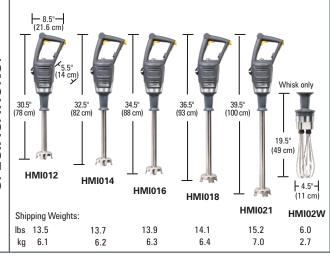
Wall Mount and Cord Holder

For neat, easy storage

IMMERSION BLENDER SERIES

Hamilton Beach





Standard: unit comes with power base, stainless steel shaft,

and wall-mount hanger

Controls: Variable speed dial, trigger, power button

Warranty: 2 year parts & labor

Blend speeds: min. 3,000 rpm - max. 15,000 rpm

HMI (120V)

HMI-CE/-UK (230V) 220-240V~, 50-60 Hz, 750 W, IPX2

120V~, 60 Hz, 750 W









