

cleanability

When the shift is over, you need a mixer that can be sterilized fast so it's ready for tomorrow.



HMI 200 Series

Immersion Mixer

Heavy Duty - Long-life motor construction and stainless steel chopping attachment designed for foodservice applications.

Flexibility - Detachable chopping attachment plus two speeds give professional kitchens the flexibility they need to purée soups and sauces right in the pan, whip egg whites, cream butters & mix batters with ease.

Stainless Steel 9"/ 23 cm Shaft -

Not only does the thick 9"/ 23 cm shaft reach into deep pots and bowls, it detaches for easy cleaning.

Innovative Blade Guard - Keeps prep areas neat and saves time by reducing messy splashing and clogging.

Double-Insulated - With two-conductor cord for easier use and storage.

Specifications:

Standard: Unit comes with motor unit, detachable 9"/ 23 cm chopping shaft, and cutting blades

Controls: 2-speed switch Weight: 3.8 lbs / 1.72 kg Warranty: 1 year parts & labor Case Pack Oty: 1

HMI200-CE HMI200-UK HMI200-CCC





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220-240V~, 50-60 Hz, 175W



Unique Features



Blade guard reduces splashing and allows mix to pass through without clogging



Chopping attachment detaches easily for dishwasher cleanup and is autoclavable for quick sterilization



Four blades with five cutting edges quickly cut through ingredients for professional results every time

Unique Features



Built-in storage hook for easy hanging and storage on wire racks

The Perfect Choice For **Healthcare Applications**

Another "First" by HBC - The HMI 200 Immersion Mixer by Hamilton Beach Commercial is the first product of its kind that can be quickly sterilized in an autoclave.

Reliability -

When a bowl of fresh salad dressing needs to be prepped, it's best to have the right tool on hand. The HMI 200 **Immersion Mixer** by Hamilton Beach **Commercial** is built for the performance busy kitchens always rely on.