

Hamilton Beach® Commercial Tournant™ High Performance Food Blender HBF600 Series



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The Tournant™ food blender is powerful, versatile and provides precise control

Richmond Va. – January 27, 2011 – In culinary arts the word Tournant comes from the title of Chef Tournant, or swing chef, one who can work at all stations in the kitchen. Fittingly, the Tournant™ high performance food blender is the highly versatile, powerful, three horsepower (3 HP) food blender from Hamilton Beach Commercial. This new food blender provides precise control over chopping, grinding, pureeing and blending – wherever it's put to work in the back of the house:

- Legumier Station – Exclusive chop function for hummus, compote or salsa
- Saucier Station – Variable speed, for pesto
- Pâtissier Station – Pulse, for nuts, grains and spices
- Potageur Station – High speed for soups, sauces and coulis
- Garde Manager – Emulsifies, for mayonnaise

According to Kelly Sayko, product manager and professional chef for Hamilton Beach Commercial, the Tournant™ food blender features an adjustable speed dial for the ultimate in finishing control. The Tournant™ food blender also has a large four-ounce (4 oz.) capacity dosing cup allowing chefs to emulsify ingredients for recipes such as a signature mayonnaise or dressing. “A unique one-touch chop function with speed control, enables chefs to prepare foods with very little liquid such as hummus or refried beans, and gives them the ability to make chunky recipes including chutneys and salsas,” Sayko said.

The Tournant™ high performance blender also has a patent pending temperature gauge that, unlike other models, alerts the operator if the motor overheats, helping to prevent unnecessary burnout.

KEY FEATURES

Heavy Duty Commercial Performance — Equipped with a powerful 3 HP motor and an all-metal drive coupling for exceptional blending, grinding, chopping, emulsifying and pureeing performance.

Patented Design — Utilizing the patented Wave ~ Action® System, the ingredients are continuously circulated through the blades to ensure the contents are well-emulsified.

Blending Versatility — The adjustable speed dial, high speed, pulse and unique one-touch chopping function with speed control, offer chefs variable speed options for food preparation.

Operator Feedback — Colorful lighted indicators give operators unprecedented feedback about the motor temperature and container while blending.

Water Resistant — Blender is specially designed to keep moisture away from the internal parts to ensure long-lasting performance.

Stackable 64 oz. Container — Break-resistant container is marked with ounces on one side and metric measurements on the other.

Availability — Immediately

Toll-Free Number and Web site:

800.572.3331 (U.S.)

<http://www.commercial.hamiltonbeach.com>

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Hamilton Beach Commercial Test Kitchen Recipe



Fresh Garden Salsa

Prep time: 5 Minutes, 20-30 second blend time

Yield: ½ Gallon

4 small peppers

25 oz. of whole stewed tomatoes (with their own juices)

1 large purple onion, quartered

1 large orange bell pepper, quartered

Fresh garlic to taste

4 Roma tomatoes, quartered

Juice of one lime

1/2 cup of fresh cilantro

5 purple basil leaves

Salt and pepper to taste

Place ingredients listed above into the blender in that order starting with the peppers on the bottom and the fresh cilantro and basil on top. Put the speed knob on one and press the chop function. Slowly increase the speed to five. Press stop when desired consistency is reached.

For additional recipes and images visit: <http://www.commercial.hamiltonbeach.com>