

# Hamilton Beach® Commercial Introduces a Powerful, Lightweight Immersion Mixer



The Hamilton Beach Commercial heavy-duty immersion mixer is engineered to provide superior mixing results with every use. It quickly chops, mixes, purees, aerates, and emulsifies soups, making it an indispensable tool for prep work. Applications range from chopping herbs or cooked vegetables to blending delicate sauces and deserts. Boasting a powerful 175-watt motor, this mixer is a workhorse handling tough, thick loads with ease. Featuring four angled blades, this special design allows food to pass through without the clogging problems other units experience. A blade guard keeps splashing to a minimum. Even the most demanding chef will enjoy the portable, lightweight construction, which allows mixing right in the pan.

For easy clean up, the chopping blade is detachable and storage is easy with a built in clip for hanging on metro racks.

“Part of the appeal of an Immersion Mixer is the flexibility that chefs need in the back of the house,” said Brian O’Flynn, Group Marketing Manager, Hamilton Beach Commercial. “The chef can puree soups and sauces on the stovetop, move to the bowl to whip egg whites, then mix batter in the pan. This mixer offers the portability of moving from task to task without losing valuable time.”

Images of Hamilton Beach® products available online at <http://commercial.hbps-imagebank.com/>

## ADDITIONAL FEATURES

**Lightweight** – Weight only 2 pounds

**Design** – Long 9 inch shaft makes it easy for deeper pots and bowls

**Space-Saving** – Built in clip for hanging on metro racks

**Quick Cleanup** – Chopping blade is detachable

**Warranty** – One-year parts and labor

**Value Priced:** \$175.00 List Price (Model HMI200)

**Availability:** Fall 2006

**Toll-Free Number and Web Site:**  
800.851.8900; [www.hamiltonbeach.com](http://www.hamiltonbeach.com)

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