

IMMERSION BLENDERS

Our immersion blenders are designed to provide reliability and durability for professional kitchens.

It spins up to 11500 RPM and is capable of mixing, blending, and grinding at high speed.

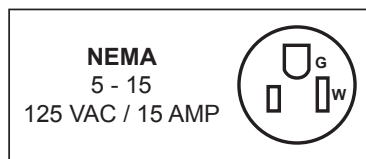
Model HEMA and HEMS has a stainless steel shaft, which detaches from the motor and allows for easy cleaning.

The Model HEB is equipped with a fixed stainless steel shaft. Capable of handling as much as 100 QT.



SPECIFICATIONS

Model	HEB	HEMA	HEMS
Description	16 1/4" Fixed Shaft	9 1/2" beater and 14 3/4" detachable shaft	3 Shafts- 14 3/4", 16 1/4" and 19 1/2"
Horsepower	0.5	0.5	0.5
Rotation	11500	11500	11500
Electrical	110V/60/1	110V/60/1	110V/60/1
Weight	9 lbs.	9 lbs.	9 lbs.
Motor Dimensions	11.5" x 4.25" x 4.25"	11.5" x 4.25" x 4.25"	11.5" x 4.25" x 4.25"
Item #	25191	13143	13144



Mississauga, Ontario, Canada

Niagara Falls, New York, USA

Tel: (905) 828-0234 Toll-Free: 1-800-465-0234 Fax: (905) 607-0234 Email: sales@omcan.com

www.omcan.com