

**Hamilton Beach**

COMMERICAL

HMI009

# BigRig™

Family of Immersion Blenders

Quickly  
blend, liquefy  
and puree



With powerful 250 watt motor

9" (23 cm) shaft is ideal for preparing smaller food batches up to 3 gallons or 12 quarts (11 liters) in size

Variable speed dial provides greater control over the texture of sauces, purees, soups and emulsions

Easy-to-use, ergonomic design provides maximum blending control

Easy lock, unlock – shaft securely locks in place and detaches with a twist for easy cleanup



For more Good Thinking® visit [hamiltonbeachcommercial.com](http://hamiltonbeachcommercial.com)

NSF®



### Variable Speed Dial

Gives chefs greater control over the texture of sauces, purees, soups & emulsions



### Easy to Use

Ergonomic design provides maximum blending control and is comfortable to handle



### Easy Lock/Unlock

Shaft securely locks in place and detaches with a twist for easy cleanup



### High-Visibility 8 Ft. (2.4 m)

### Yellow Power Cord

Helps ensure safety in busy kitchens

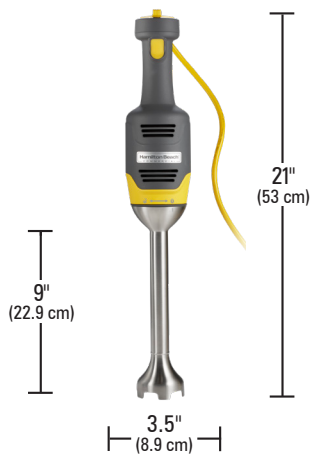
### 9" (23 cm) Shaft

Ideal for preparing smaller food batches up to 3 gallons (11 liters) in size



## BigRig™ HMI009 SERIES

### SPECIFICATIONS:



Standard: Unit comes with one 9" (23 cm) shaft

Controls: Variable speed dial

Motor: 250 watt

Weight: 5.7 lbs / 2.6 kg (shipping)

Warranty: 2 year limited warranty



Scan for more information

#### HMI009

Electrical: 120 V, 60 Hz, 250 W  
Cord Length: 8' / 2.4 m



#### HMI009-CE/-UK/-CN

Electrical: 220-240 V, 50-60 Hz, 250 W  
Cord Length: 2.4 m / 8'



RoHS COMPLIANT

