



PROFESSIONAL SERIES 500

The Brand Chosen By Leading Chefs Worldwide

The unique features of our new Professional Series 500 promise results that are restaurant-quality, no matter how you choose to mix it up! Enjoy pre-programmed convenience on the most popular processes along with the culinary creativity that comes with our popular variable speed and pulse features!

- **Three Convenient Pre-Programmed Settings**
Smoothies, Hot Soups, Frozen Desserts
Consistent results for every process, every time
Settings are time-saving and easy-to-use
- **All New Pulse Feature**
Offers greater control in processing
Refines texture to your taste
- **Variable Speed Control**
Unlimited versatility in the home kitchen
Go from Low to High in one smooth motion
- **Brushed Stainless Finish**
Elegant, fashion-forward gourmet look
Fingerprint-resistant and easy-to-clean
- **“Create” Recipe Book with Easel-back Design**
More than 300 gourmet chef-inspired recipes
- **“Let’s Get Started!” DVD Instructional Video**
Features bonus recipes and operating techniques



SMART BLENDING TECHNOLOGY



Allows you to create hundreds of recipes with a turn of the dial.

3 EASY-TO-USE PRE-PROGRAMMED SETTINGS:



Smoothies



Frozen Desserts



Hot Soups

DESIGNED TO PERFORM LIKE NO OTHER.



- 1 3 PRE-PROGRAMMED SETTINGS**
smart blending technology that allows you to create hundreds of recipes with a turn of the dial
 - 2 VARIABLE SPEED CONTROL**
allows for flexibility and creativity
 - 3 PULSE FUNCTION**
start and stop on command to refresh recipes and create a variety of textures
 - 4 POWERFUL ≈2 PEAK MOTOR HORSEPOWER**
propels the blade tip speed up to 240 mph to blend even the toughest ingredients
 - 5 BRUSHED STAINLESS FINISH**
to complement today's most stylish kitchen countertop
 - 6 BPA-FREE, SHATTER-PROOF CONTAINER WITH 64 OZ. OF TRUE BLENDING CAPACITY**
designed to create a powerful vortex to force ingredients up from the blades and back down the center for thorough processing
 - 7 METAL-TO-METAL CONTAINER-TO-BASE COUPLING**
for maximum durability and long life
 - 8 SPILL-PROOF LID WITH REMOVABLE LID PLUG**
seals securely allowing ingredients to be added while processing
 - 9 PATENTED TAMPER**
allows for processing thick, dense ingredients and prevents air pockets from forming
 - 10 EASY-GRIP HANDLE AND SOFT-TOUCH CONTROLS**
ergonomically designed for comfort and control
 - 11 POWER & INDICATOR LIGHT**
automatically flashes when a pre-programmed cycle is coming to an end
- PLUS "LET'S GET STARTED!" DVD**
featuring an executive chef, and "Create" Recipe Book with easel-back design containing more than 300 signature recipes from gourmet chefs

Item #	UPC #	Color	Suggested Retail US/Canada	MAP US/Canada	Wholesale US/Canada
1710	7-0311301710-0	Brushed Stainless Finish	\$699/\$799	\$599/\$699	\$384/\$448

CONTACT INFORMATION

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PRODUCT SPECIFICATIONS

Dimensions: 20.25 x 8.8 x 9.0 inches (51.44 x 20.32 x 22.85 cm)

Pack: Includes 1 Professional Series 500 machine, BPA-Free 64-oz. Eastman Tritan™ Copolyester Container complete with blade assembly and lid, Patented Tamper, and Create Recipe Book

Net Weight: 12 lbs.

Made in the U.S.A. with a minimum of 70% U.S.A. content