Hand Blender
HDP404WH

triblade SYSTEM

Introducing the updated and upgraded triblade series which delivers even more power, efficiency, and controllable blending at the touch of a button. The new well defined ergonomics makes handling a simple, stylish and comfortable experience, complemented by Suregrip™ soft grip areas for an extra gentle touch.

The Triblade System™ is a combination of innovations to create the best blending system. Specially located ribs and castellations disrupt the flow of ingredients pushing food onto the blades. This maximises cutting action for chopping and blending as efficiently as possible.

Product features and benefits

- **NEW 800W power**
  Optimum performance for effortless blending
- **Metal blending triblade™ wand**
  Durable stainless steel with triple blade system
- **Durable stainless steel balloon whisk**
  Ideal for egg whites, creams and desserts
- **NEW Metal Masher Pro™**
  Versatile masher with two screens for coarse or fine mash, developed for even tough foods
- **0.5L calibrated chopper**
  with storage lid and anti slip base
- **0.75L calibrated beaker**
  with robust handle and storage lid
- **Variable speed plus turbo function**
- **Easy to clean**
  Dishwasher safe parts
- **Central top cord exit** to deflect the cord away from food
- **Easy release buttons for attachments**



DēLonghi Group | KENWOOD

triblade SYSTEM







Product details

- Colour: White/Grey
- Size (cm): 7.3L x 7.3W x 42H
- Weight: 1.960kg
- Materials: Polished plastic body, Suregrip™ texture

Packaging

Single

- Single (cm): 38.4L x 26.4W x 25.8H
- Single weight: 2.749kg
- Barcodes:
  - EU: 5 011423 176697

Multi

- Multi (cm): 77.6L x 53.6W x 26.8H
- Multi weight: 12.339kg
- Barcodes:
  - EU: 45011423176701

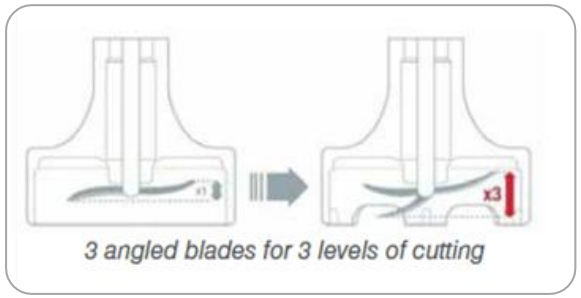
masherpro

Container quantities (Master carton)

HDP404WH

- 20ft – 232
- 40ft – 505
- 40ft H – 565

There’s more to Triblade™ than just three blades…



3 angled blades for 3 levels of cutting

Each blade in the foot is angled slightly differently to enable them to sweep through three different paths providing three levels of cutting.

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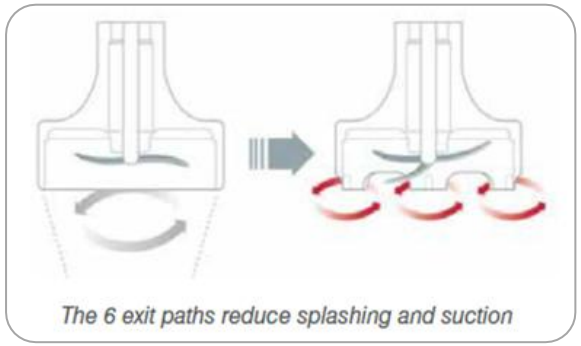
The 6 exit paths reduce splashing and suction

The castellations create six exit paths for food to reduce suction and splashing.

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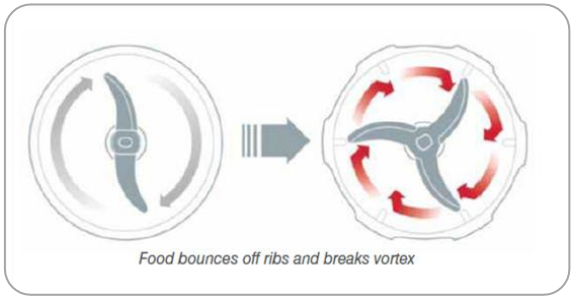
Food bounces off ribs and breaks vortex

Kenwood engineers have also incorporated 6 blending ribs on the rim of the foot to break up the vortex created by the speed of the rotating blades. This allows food to bounce off the sides and back onto the blades maximising cutting action.

triblade SYSTEM

= PATENTED SYSTEM