Project: _____ Date: _____ Approval: _____ Qty: ____ Item #: 928HDR16COMBO

AvaMix HDR16COMBO IB Series 16" Heavy-Duty Variable Speed Immersion Blender with 10" Whisk - 1 1/4 hp

#928HDR16COMBO







Technical Data

Length	30 Inches
Width	4 3/4 Inches
Shaft Length	16 Inches
Whisk Length	10 Inches
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts
Wattage	850 Watts
Blending Style	Combination
Horsepower	1 1/4 hp

Features

- 16" easily removable stainless steel blending shaft
- Variable speed of 8,000-18,000 RPM; 32 gallon capacity
- Powerful 1 1/4 hp motor delivers superior blending power
- Includes a 10" whisk attachment with removable paddles
- Note: Only the blender holds the ETL certification

Certifications

5-15P

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Technical Data

Max Blend Capacity	32 Gallons
Plug Type	NEMA 5-15P
RPM	8000 - 18000 RPM
Speeds	Variable
Type	Heavy-Duty

Notes & Details

Make short work of mixing or blending jobs right in the bowl or stock pot with this AvaMix heavy-duty variable speed immersion blender! Boasting a 16" stainless steel blending shaft that allows you to blend, crush, chop, and puree foods with ease, this heavy-duty blender is a versatile tool that every commercial kitchen needs. For added versatility, the unit includes a 10" whisk attachment with removable, dishwasher-safe paddles, making cleanup at the end of a long night a quick and effortless task. Plus, you can use it with any other size AvaMix blending shaft (sold separately).

Great for soups, sauces, mashed potatoes, or mousses, this unit has a 1 1/4 hp motor and boasts 850W of power for blending products at a speed of 8,000-18,000 RPM. This makes it convenient and user-friendly to adjust to the perfect speed while blending your product without any trouble. It is capable of blending up to 32 gallons of product. To provide the operator with full control, this blender features a variable speed mechanism that lets you adjust the rate at which you're whipping or emulsifying your products with an easy turn of the dial on the handle. This unit also includes a lock button for continuous, hands-free operation.

For user safety, the unit requires two buttons to be pressed to start the unit, but once running, the enable button can be released, and the unit is controlled just using the power button. Cooling fans on the housing ensure that this unit will stand up to any commercial kitchen without overheating! The blending shaft and whisk attachment easily detach from the base for easy cleaning. A 120V electrical connection is required for operation.

⚠ **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

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