



AVAMIX

CE

Commercial Variable Speed Immersion Blenders

928IB10 / 928IBM12 / 928IBM16

Medium Duty

10" / 12" / 16" Shaft

928IB / 12 / 14 / 16 / 18 / 21

Heavy Duty

12" / 14" / 16" / 18" / 21" Shaft

928IBW10

Heavy Duty

10" Whisk

6/2021

SAFETY

1. READ AND SAVE ALL INSTRUCTIONS.
2. Do not immerse the immersion blender in water or any other liquid. Doing so can result in electrical shock.
3. Always unplug from outlet prior to handling or cleaning.
4. Avoid contact with moving parts while operating the blender.
5. CAUTION: Blades are sharp. Handle carefully.
6. This immersion blender is not intended for use by children or individuals with impaired mental and/or motor skills. Individuals who lack experience operating a blender need supervision during use.
7. Never remove parts or clean the blender unless it is unplugged from the electrical outlet.
8. Do not use the immersion blender if the cord or plug is damaged. Contact the nearest authorized service agency for repair.
9. Do not use outdoors.
10. Do not allow the power cord to hang over the counter or come in contact with liquids or hot surfaces.
11. Do not place hands or utensils near the immersion blender's blades. Doing so can cause severe personal harm and/or damage to the blender.
12. When blending hot liquids (anything over 100°F), ensure the blades are fully submerged before turning on the blender to avoid splashing. Do not stand directly over the blender while in use.
13. Never leave the immersion blender unattended while operating.
14. Ensure you are using this immersion blender on a properly grounded outlet. This blender comes with a 120V NEMA 5-15P plug. If unsure of your electrical configuration, contact a professional electrician before operating.

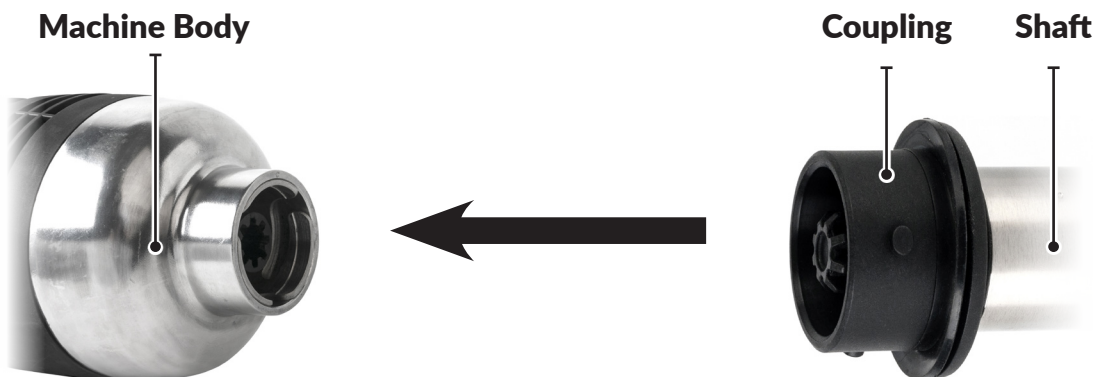
SAVE THESE INSTRUCTIONS

MODELS

MODEL #	VOLTS	WATTS	SPEED	HP	SHAFT LENGTH
928IB10	120V	450	4000-16000RPM	¾	10"
928IBM12	120V	450	4000-16000RPM	¾	12"
928IBM16	120V	450	4000-16000RPM	¾	16"
928IB12	120V	850	8000-18000RPM	1¼	12"
928IB14	120V	850	8000-18000RPM	1¼	14"
928IB16	120V	850	8000-18000RPM	1¼	16"
928IB18	120V	850	8000-18000RPM	1¼	18"
928IB21	120V	850	8000-18000RPM	1¼	21"
928IBW10	120V	850	8000-18000RPM	1¼	10" WHISK
928IB12COMBO	120V	850	8000-18000RPM	1¼	12" SHAFT & 10" WHISK
928IB14COMBO	120V	850	8000-18000RPM	1¼	14" SHAFT & 10" WHISK
928IB16COMBO	120V	850	8000-18000RPM	1¼	16" SHAFT & 10" WHISK
928IB18COMBO	120V	850	8000-18000RPM	1¼	18" SHAFT & 10" WHISK
928IB21COMBO	120V	850	8000-18000RPM	1¼	21" SHAFT & 10" WHISK
928PIBPP450 3/4 HP immersion blenders	120V	450	4000- 16000RPM	¾	Not Included
928PIBPP850	120V	850	8000-18000RPM	1¼	Not Included

ASSEMBLY

1. Remove the unit from the box and remove all packaging.
2. Clean the unit (refer to cleaning instructions on pg. 4 prior to use).
3. Align and insert the coupling of the shaft or whisk in the clutch of the machine body.
4. Screw the shaft or whisk up to fasten it firmly to the machine body.
5. Make sure that the connection is tight before turning on the Immersion Blender.



OPERATION

1. Check the cord and plug for damage before operating. DO NOT USE if any damage is noticed. Plug the immersion blender into the 120V outlet. Be sure you are using the correct outlet. Check the cord and plug again before operating.
2. Place the immersion blender into the pot which contains ingredients to be mixed. DO NOT allow more than $\frac{3}{4}$ of the shaft to be submerged. Doing so can cause damage to the motor and void the warranty.
3. The immersion blender has 2 switches. The safety switch is labeled **ENABLE** and is located on the top of the handle. The **ON/OFF** button is located on the inside of the handle. To start the immersion blender, press the **ENABLE** switch and the **ON/OFF** button simultaneously. The **ENABLE** switch will only need to be pressed once to start the unit, it can then be released while keeping the **ON/OFF** button pressed.
4. The immersion blender has a **VARIABLE SPEED** control knob on the top of the handle. Speed can be adjusted during operation as desired.
 - Clockwise **INCREASES** motor speed.
 - Counter-clockwise **DECREASES** motor speed.
5. It is advisable to start a low speed when using the whisk.
6. To prevent any spills, do not leave the immersion blender on as your remove it from the pot. Always wait to turn the blender on until the blade is near the bottom of the pot.
7. Angle the immersion blender and start to stir while keeping the blade off the bottom of the pot. This will create a vortex-like wave to properly mix the ingredients.
8. Once ingredients are mixed, turn the immersion blender off and wait for it to come to a complete stop.
9. Remove the immersion blender from the pot after it has come to a complete stop. Always unplug the unit when done blending.
10. If blending a recipe with ice, do not use cubed ice or else the blades will be damaged.
11. The blades are **SHARP**. Never touch them while in motion or without cut-resistant gloves.



OPERATION

WORKING POSITION

Blender Function

For greater control, we recommend that you hold the blender by the handle and the bottom of the motor unit. Furthermore, we recommend that you tilt the blender at a slight angle to prevent the bell from touching the bottom of the container. Always make sure that the bell is sufficiently immersed to avoid splashing and that the air vents of the motor unit does not come into contact with any liquid. For optimum efficiency, two thirds of the tube should be immersed in the preparation.

Whisk Function

You can also hold the appliance by the handle with one hand, leaving the other hand free to hold the bowl, if necessary. While you process the preparation, we recommend that you move the whisk around in the bowl, in order to ensure that the mixture is completely homogeneous. We strongly advise you to keep the whisk from touching the sides of the bowl. For Maximum efficiency, at least one-fifth of the whisk length should be immersed. But never immerse the whisk holder into the preparation.

CLEANING

Wash, rinse and dry the blending shaft/whisk prior to initial use. Blender blades/shaft/whisk should be cleaned after EVERY use to prevent residue build up around the blade assembly.

1. Remove the stainless steel shaft from the motor head and rinse under running water.
2. Scrub with soap and warm water. Try Noble Chemical Sunbright (147SUNBRIGHT) with warm water for a thorough clean.
3. To ensure the blade is clean, immerse approximately 3/4 of the length of the stainless steel shaft in a container of the washing solution and run for two (2) minutes on high.
4. Allow time for air drying before next use of the immersion blender.
5. Never put the motor unit and its handle in water, clean them with a damp cloth or a sponge.
6. Never immerse the whisk holder in water, clean it with a slightly damp cloth or sponge.
7. It is vital to clean it thoroughly between each job using a detergent or disinfectant, but never use pure bleach. For plastic parts, do not use detergents that are too alkaline.

TROUBLESHOOTING

If the machine does not power on and it has been unplugged, release the on-off button, check the power supply and then restart the appliance.

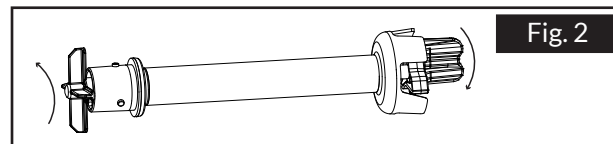
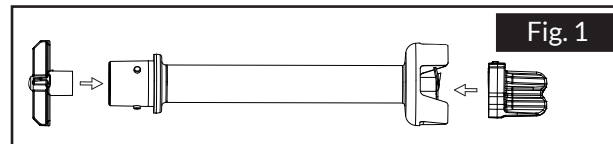
If the machine overheats, release the on-off button, and then unplug the appliance, wait a few minutes for the motor to cool down and the thermal safety mechanism to be reset, and then restart the appliance. If you cannot locate the cause of the problem: release the on off button, unplug the appliance, check below:

1. The plug.
2. The blades are free to rotate in the bell.
3. The state of the power cord.
4. The drive shaft is free to rotate. To do this, remove the bell and test the rotation of the end of drive shaft manually.

ACCESSORIES

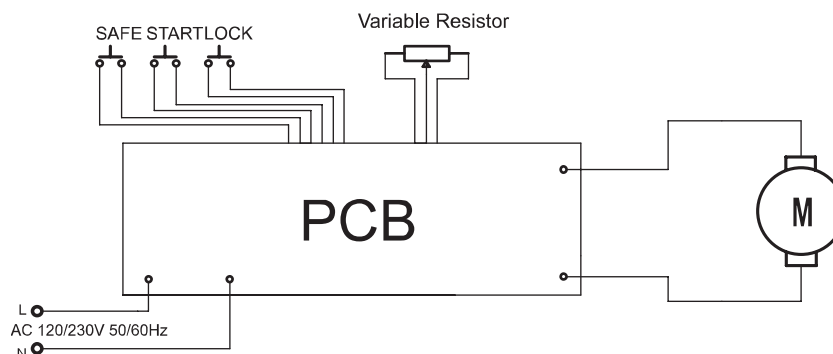
ITEM #	DESCRIPTION
928PIB10WHSK	10" Whisk
928PIB10STCK	10" Shaft
928PIB12STCK	12" Shaft
928PIB14STCK	14" Shaft
928PIB16STCK	16" Shaft
928PIB18STCK	18" Shaft
928PIB21STCK	21" Shaft
928PISBWH	Wallhanger
928PIBBRT	Blade Removal Tool
928PIBSBRACK	Support Bracket

BLADE REMOVAL KIT



1. Purchase the blade removal tool (#928PIBBRT)
2. Fix the blade removal kit on both sides of the shaft (Fig. 1)
3. Turn the blade removal kit counter-clockwise from both sides at the same time (Fig. 2)

CIRCUIT DIAGRAM



EQUIPMENT LIMITED WARRANTY

Avamix warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by Avamix covering your Avamix brand equipment. A claim under this warranty must be made within **1 year** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Avamix reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Avamix Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Avamix makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Avamix has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Avamix shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.

