



## AvaMix BX1GRGT2J 3 3/4 hp 1 Gallon Stainless Steel Heavy Duty Commercial Food Blender with Timer and 2 Jars - 120V

#928BX1GRGT2J



### Technical Data

Width	12 Inches
Depth	11 Inches
Height	22 Inches
Voltage	120 Volts
Wattage	1800 Watts
Application	Heavy Duty
Blender Jar(s)	2 Jars
Capacity	1 Gallons
Control Type	Keypad
Drinks per Day	75 or More

### Features

- 3 3/4 hp motor operating at speeds of up to 26,000 RPM; 120V, 1,800W
- 3 speed settings, a pulse switch, and a digital timer display give you complete control
- Slow start blending motor breaks down larger foods before blending ensuring optimal consistency
- Heavy-duty stainless steel blades blend sauces, dips, spreads, and smoothies in seconds
- (2) 1 gallon stainless steel blender jars with 2 piece lids and dual handles for added convenience

### Certifications



ETL, US &amp; Canada



NSF Listed



5-15P



Hand Wash Only

## Technical Data

Features	NSF Listed Timer
Horsepower	3 3/4 hp
Jar Type	Stainless Steel
Plug Type	NEMA 5-15P
Product Line	AvaMix BX
RPM	26000 RPM
Speeds	3 Speed
Type	Blenders
Usage	Food and Drink Blending Food Blending


## Notes & Details

The AvaMix BX1GRGT2J high volume commercial food blender will have you whipping up large batches of sauces, dips, salsa, and smoothies in no time! This blender boasts a powerful 3 3/4 hp motor that operates at 26,000 RPM on its highest speed. An impressive motor will make this model the workhorse of your kitchen that can handle the toughest blending jobs. It's the perfect combination of power and control that will handle any blending job, making your life easier in the kitchen and expanding your menu possibilities.

With 3 speed options from low to high, as well as a pulse button that allows you to throttle quick bursts of power when needed, this model gives you complete control over the blending process. There is also a digital display timer function that can be adjusted in 30 second intervals. The blender utilizes slow start blending in order to break down larger ingredients before getting up to blending speeds. This not only prevents messes but also takes some of the strain off of the motor to help increase its overall lifespan.

With 2 hefty 1 gallon capacity jars, you'll find yourself loading up the blender much less frequently than on traditional, smaller blenders. You'll also enjoy the benefit of being able to blend without immediately rinsing the jar after each batch. Each jar features two integrated handles to provide more stability as you are transporting and pouring from it. Heavy duty stainless steel blades make the toughest jobs a breeze. Made of durable stainless steel, these blender jars will hold up to the wear-and-tear of a commercial kitchen and provide corrosion resistance to keep your equipment and your products looking great. Plus, as opposed to plastic jars that are prone to scratching, clouding, and hazing, this stainless steel jar is much more durable and has a greater temperature tolerance. This makes it useful for storing contents in a refrigerator or for blending hot soups.

A clasp fitted onto the jars attaches to, and locks down, the lid to avoid overflow and make blending hot liquids safer. The 2-piece lid design allows you to add ingredients while blending without having to remove the lid or stop the motor. Just simply remove the clear center plug and replace it when you are finished adding ingredients. Non-skid feet at the base of the blender help to further eliminate the probability of movement and spillage during operation. This unit requires 120V electrical connection 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](http://www.p65warnings.ca.gov).