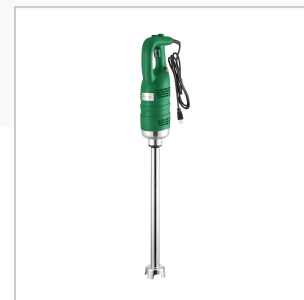
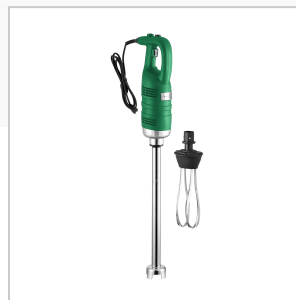




AvaMix IBHD21COMBO Heavy-Duty 21" Variable Speed Immersion Blender with 10" Whisk - 1 1/4 HP

#928IBHD21COMBO



Technical Data

Length	34 Inches
Width	4 3/4 Inches
Depth	10 Inches
Height	31 1/4 Inches
Shaft Length	21 Inches
Whisk Length	10 Inches
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts
Wattage	850 Watts

Features

- 21" stainless steel blending shaft; easily removable
- Variable speed of 8000-18,000 RPM for pureeing, whipping, and emulsifying up to 63 gallons
- Powerful 1 1/4 hp motor delivers superior blending power
- Versatile unit accepts AvaMix shafts 10-21" and 10" whisk attachment
- Note: only the blender holds the ETL certification

Certifications



5-15P



CE Marking



ETL, US & Canada



ETL Sanitation

Technical Data

Blending Style	Combination
Horsepower	1 1/4 hp
Max Blend Capacity	63 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 IBHD21COMBO variable speed heavy-duty immersion blender with blending arm and whisk attachment! Boasting two attachments, this heavy-duty blender is a versatile tool that every commercial kitchen needs. It features a 21" long stainless steel blending arm to blend, crush, chop, or puree, as well as an attachment with two 10" stainless steel blending whisks to blend, mix, or whisk. Great for everything from soups and sauces to mashed potatoes and mousses, this unit has a 1 1/4" hp motor for blending products at up to 18,000 RPM.

To ensure the operator with full control, this blender features a variable speed mechanism that allows you to adjust the rate with which you're whipping or emulsifying your products. 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. This unit also includes a lock button for convenient, hands-free operation.

You can easily adjust the speed of the unit from the handle for a convenient, user-friendly experience. The cooling fans on the housing ensure that this unit is a workhorse but does not overheat, ensuring that this unit will stand up in your commercial kitchen. The blending shaft is dishwasher safe and easily detaches from the base so that it can be cleaned and stored efficiently. To clean the whisk attachment, hand washing is recommended. 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.