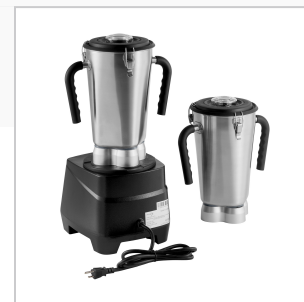




AvaMix BX1GRGV2J 3 3/4 hp 1 Gallon Stainless Steel Heavy Duty Commercial Food Blender with Variable Speed Controls and 2 Jars - 120V

#928BX1GRGV2J



Technical Data

Width	12 Inches
Depth	11 Inches
Height	22 Inches
Amps	15 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts
Wattage	1800 Watts
Application	Heavy Duty
Blender Jar(s)	2 Jars

Features

- 3 3/4 hp, up to 26,000 RPM motor; variable controls and a pulse switch ensure easy operation
- Slow start blending motor breaks down larger foods before blending to ensure blending consistency
- Heavy-duty stainless steel blades blend sauces, dips, spreads, and more in seconds
- (2) 1 gallon stainless steel containers with 2-piece lids and 2 handles for extra convenience
- Variable controls allow versatility in speed and texture of blending; 120V, 1800W
- Note: only the blender holds the ETL certification

Certifications



Certified by NSF



5-15P



Hand Wash Only



ETL Listed

Technical Data

Capacity	1 Gallons
Control Type	Toggle
Drinks (per Day)	75 or More
Features	Hand Wash Only NSF Certified
Horsepower	3 3/4 hp
Jar Type	Stainless Steel
Plug Type	NEMA 5-15P
Product Line	AvaMix BX
RPM	26000 RPM
Speeds	Variable
Type	Blenders
Usage	Food and Drink Blending Food Blending

Notes & Details

The AvaMix BX1GRGV2J 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 variable speed controls, 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. This blender comes with an added durable stainless steel jar to keep your blender in use, even when the dishes need to be done. 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 two hefty 1 gallon capacity stainless steel jars, you'll find yourself loading up the blender much less frequently than on traditional, smaller blenders. 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, these stainless steel jars maintain superior temperature tolerance. This makes them useful for storing contents in a refrigerator or for blending hot soups.

A clasp fitted onto the jar 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.