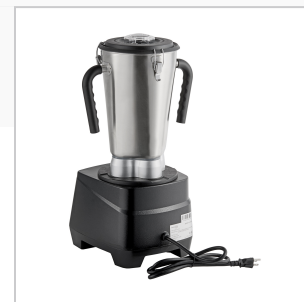




AvaMix BX1GRGV 3 3/4 hp 1 Gallon Stainless Steel Heavy Duty Commercial Food Blender with Variable Speed Controls - 120V

#928BX1GRGV



Technical Data

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

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 to ensure blending consistency
- Heavy-duty stainless steel blades blend sauces, dips, spreads, and more in seconds
- 1 gallon stainless steel container with 2-piece lid and 2 handles for convenience and easy pouring
- Variable controls allow versatility in speed and texture of blending for added control; 120V, 1800W

Certifications



Certified by NSF



5-15P



Hand Wash Only



ETL Listed

Technical Data

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 BX1GRGV 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, best in class 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. This blender is a must-have for any restaurant that does any serious amount of blending. It helps to streamline your blending process and expands your restaurant's 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. 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 a hefty stainless steel 1 gallon capacity jar, you'll find yourself loading up the blender much less frequently than on traditional, smaller blenders. The jar features two integrated handles for your convenience to provide more stability as you are transporting and pouring from it. Heavy-duty stainless steel blades make the toughest jobs a breeze, so you can relax knowing that this blender can handle any job. Made of durable stainless steel, this blender jar 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, this stainless steel jar maintains superior temperature tolerance. This makes it 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.