



AvaMix IBHD12 12" Heavy-Duty Variable Speed Immersion Blender - 1 1/4 hp

#928IBHD12



Technical Data

Length	26 Inches
Width	4 3/4 Inches
Depth	10 Inches
Shaft Length	12 Inches
Max Immersion Depth	10 Inches
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts
Wattage	850 Watts
Blade Material	Stainless Steel

Features

- 12" easily removable stainless steel blending shaft
- Variable speed of 8000-18,000 RPM for pureeing, whipping, and emulsifying up to 13 gallons
- Includes a lock button for hands-free continuous operation
- Powerful 1 1/4 hp motor delivers superior blending power
- Versatile unit accepts AvaMix shafts 10-21" and 10" whisk attachment

Certifications



Technical Data

Blending Style	Arm
Horsepower	1 1/4 hp
Max Blend Capacity	13 Gallons
Plug Type	NEMA 5-15P
RPM	8000 - 18000 RPM
Speeds	Variable
Type	Heavy-Duty

Notes & Details

Make short work of chopping, mixing, or blending jobs right in the bowl or stock pot with this AvaMix IBHD12 12" heavy-duty variable speed immersion blender! Boasting a 12" stainless steel blending shaft that allows you to blend, crush, chop, and puree foods with ease, this heavy-duty blender is a versatile tool that every commercial kitchen needs. Great for soups, sauces, batters, or mousses, this unit has a 1 1/4 hp motor for blending products at up to 18,000 RPM with ease.

To provide 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 with an easy turn of the dial on the handle. This makes it convenient and user friendly to adjust to the perfect speed while blending your product without any trouble. 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 will stand up in your commercial kitchen without overheating.

The blending shaft easily detaches from the base so that it can be cleaned and stored efficiently. This also makes it simple to mix and match any size blending shaft or whisk attachment (sold separately) to an AvaMix IB power base. This unit requires a 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.