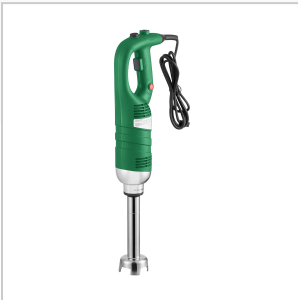




AvaMix IBMD10 10" Medium-Duty Variable Speed Immersion Blender - 3/4 hp

#928IBMD10



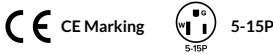
Technical Data

Width	4 3/4 Inches
Depth	10 Inches
Height	26 Inches
Shaft Length	10 Inches
Max Immersion Depth	8 Inches
Phase	1 Phase
Voltage	120 Volts
Wattage	450 Watts
Blade Material	Stainless Steel
Blending Style	Arm

Features

- 10" easily removable stainless steel blending shaft
- Variable speed of 4000-16,000 RPM for pureeing, whipping, and emulsifying up to 5 gallons
- Includes a lock button for hands-free continuous operation
- 3/4 hp motor delivers superior power in its class to easily blend product
- Versatile unit accepts AvaMix shafts 10-21" and 10" whisk attachment

Certifications



Technical Data

Horsepower	3/4 hp
Max Blend Capacity	5 Gallons
Plug Type	NEMA 5-15P
RPM	4000 - 16000 RPM
Speeds	Variable
Type	Standard Duty

Notes & Details

Make short work of chopping, mixing, or blending jobs right in the bowl or stock pot with this AvaMix IBMD10 10" medium-duty variable speed immersion blender! Boasting a 10" stainless steel blending shaft with sharp stainless steel blades that allow you to blend, crush, chop, and puree foods with ease, this medium-duty blender is a versatile tool that every commercial kitchen needs. Great for soups, sauces, batters, or mousses, this unit has a 3/4 hp motor that delivers superior power in its class and is capable of blending up to 5 gallons of product at up to 16,000 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 is a workhorse but does not overheat, ensuring that this unit will stand up in your commercial kitchen.

The blending shaft easily detaches from the base so that it can easily be cleaned and stored efficiently. This also makes it easy to switch and swap to a different size blending shaft or whisk attachment (sold separately). An added benefit of this unit is the ability for its shaft to detach from the base so you can hand wash it in your sink. This unit design makes cleaning up at the end of a long night a quick and effortless task. 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.