



STANDARD DUTY

IMMERSION BLENDERS



1 YEAR WARRANTY

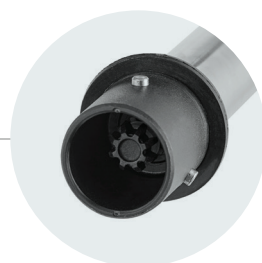


Variable Speed Control

Variable speed of 4,000-16,000 RPM for pureeing, whipping, and emulsifying

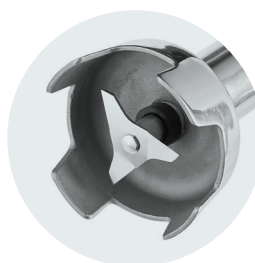
Hands-Free

Lock button for continuous operation



Convenient

Easily removable attachments allow for convenient switching out and cleaning



Powerful Design

Stainless steel blades powered by a $\frac{3}{4}$ hp motor handles large batches

450W · $\frac{3}{4}$ hp

Mix, whip, crush, chop, blend, or puree food like soups, sauces, batters, or mousses. Blend product at speeds up to 16,000 RPMs.



STANDARD DUTY

IMMERSION BLENDERS

450W • $\frac{3}{4}$ hp

- Great for soups, sauces, mashed potatoes, or mousse
- Easily removable attachments allow for convenient switching out and cleaning
- $\frac{3}{4}$ horsepower motor allows for variable speeds of 4000-16,000 RPM
- Features a lock button for hands-free continuous operation
- Versatile unit accepts AvaMix shafts from 10" - 21" and 10" whisk attachment
- Ergonomic handle design makes use and speed adjustment easy and user friendly



ATTACHMENTS



BLENDING SHAFTS



WHISKS



SUPPORT BRACKETS

ITEM NUMBER	BLENDING STYLE	SHAFT LENGTH	MAX BLEND CAPACITY	INCLUDED ATTACHMENTS
928IBMD10	Arm	10"	5 gl	10" stainless steel shaft attachment
928IBMD12	Arm	12"	8 gl	12" stainless steel shaft attachment
928IBMD16	Arm	16"	21 gl	16" stainless steel shaft attachment



Intertek
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