



AvaMix IBHD12COMBO Heavy-Duty 12" Variable Speed Immersion Blender with 10" Whisk - 1 1/4 HP

#928IBHD12COMBO



Technical Data

Length	26 Inches
Width	4 3/4 Inches
Depth	10 Inches
Height	31 1/4 Inches
Shaft Length	12 Inches
Whisk Length	10 Inches
Max Immersion Depth	10 Inches
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts

Features

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

Certifications



5-15P



CE Listed



ETL, US & Canada



ETL Sanitation

Technical Data


Wattage	850 Watts
Blending Style	Combination
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 mixing or blending jobs right in the bowl or stock pot with this AvaMix IBHD12COMBO variable speed heavy-duty immersion blender! Boasting two attachments, this heavy-duty blender is a versatile tool that every commercial kitchen needs. It features a 12" stainless steel blending shaft with sharp stainless steel blades to blend, crush, chop, or puree foods with ease. A 10" stainless steel blending whisk is also included to blend, mix, or whisk everything from soups and sauces to mashed potatoes and mousses. Built with power and versatility in mind, this unit boasts a 1 1/4 hp motor that delivers superior blending power and can blend up to 13 gallons of product at up to 18,000 RPM.

To ensure 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 is dishwasher safe and 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) with the AvaMix IBHD power base. To clean the whisk attachment, hand washing is recommended. 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.