

# AVAMIX

COMMERCIAL BLENDERS



## High Power Commercial Blenders

### Toggle Controls

928BX1000T, 928BX2000T

### Variable Speed

928BX1000V, 928BX2000V

### Digital Controls with Timer

928BX1100E, 928BX2100E

### Digital Controls

928BX1100K, 928BX2100K

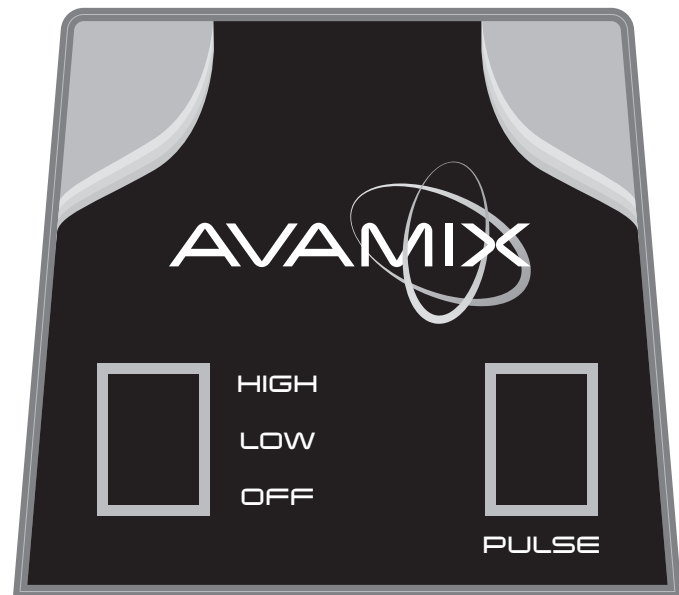
# SAFETY

---

- 1.** READ AND SAVE ALL INSTRUCTIONS.
- 2.** Do not immerse the blender in water or other liquid. Doing so can result in electrical shock.
- 3.** Always unplug from outlet prior to handling or cleaning.
- 4.** Avoid contact with moving parts while operating the blender.
- 5.** CAUTION: Blades are sharp. Handle carefully.
- 6.** This blender is not intended for use by children or individuals with impaired mental and/or motor skills. Individuals who lack experience operating a blender need supervised during use.
- 7.** Never remove parts or clean the blender unless it is unplugged from the electrical outlet.
- 8.** Secure the lid before turning the blender on.
- 9.** Do not use the blender if the cord or plug is damaged. Contact the nearest authorized service agency for repair.
- 10.** Do not use outdoors.
- 11.** Keep the power cord on the counter in which the blender is being used. Do not allow it to hang over the counter or come in contact with liquids or hot surfaces.
- 11.** Do not place hands or utensils in the blender jar while it is operating. Doing so can cause severe personal harm and/or damage to the blender.
- 12.** When blending hot liquids (anything over 100°F), remove the center piece of the jar and start on the lowest speed setting. Do not stand directly over the blender while in use.
- 13.** Ear protection is recommended if blending for long periods of time.
- 14.** Never leave blender unattended while operating.
- 15.** Ensure you are using this blender on a properly grounded outlet. This blender comes with a 120V NEMA 5-15P plug. If unsure of your electrical configuration, contact a professional electrician before operating.

# OPERATION INSTRUCTIONS

## 928BX1000T, 928BX2000T Toggle Controls



1. Ensure the blender is in the off position and place the container on the blender base. Make sure the blender is fully seated so that the drive coupling is in contact with the container and the base. Plug the blender into a 120V outlet.
2. Put the ingredients into the container and place the lid on. Push the lid down as far as it can go on to the container.
3. **Speed Settings:** This blender has 2 speed settings- High and Low. Use the toggle switch to select the desired speed and the blender will begin working. Use the High option to crush ice quickly.
4. **Pulse:** This blender is also equipped with a pulse feature, which is engaged by holding down the "Pulse" button. The blender will run on high speed until the button is released. It will then return to the current speed setting.
5. Always allow the motor to stop completely before adding or removing the container from the base. Not following this warning could cause damage to the blender which may void the warranty if it is deemed misuse is the cause of the malfunctions.
6. Do not operate the blender without a lid.
7. Always hold the blender container with one hand by the top of the lid to ensure the container remains secure atop the base.
8. Wash and dry the container after each use.

# OPERATION INSTRUCTIONS

## 928BX1000V, 928BX2000V Variable Speed Controls



1. Ensure the blender is in the off position and place the container on the blender base. Make sure the blender is fully seated so that the drive coupling is in contact with the container and the base. Plug the blender into a 120V outlet.
2. Put the ingredients into the container and place the lid on. Push the lid down as far as it can go on to the container.
3. **Speed Settings:** This blender has adjustable speed settings using a dial knob. The dial knob can be used to adjust the speed from low to high during blending allowing for ultimate user control.
4. **Pulse:** This blender is also equipped with a pulse feature, which is engaged by holding down the “Pulse” button. The blender will run on high speed until the button is released. It will then return to the current speed setting.
5. Always allow the motor to stop completely before adding or removing the container from the base. Not following this warning could cause damage to the blender which may void the warranty if it is deemed misuse is the cause of the malfunctions.
6. Do not operate the blender without a lid.
7. Always hold the blender container with one hand by the top of the lid to ensure the container remains secure atop the base.
8. Wash and dry the container after each use.

# OPERATION INSTRUCTIONS

## 928BX1100E, 928BX2100E Digital Controls with Timer



1. Ensure the blender is in the off position and place the container on the blender base. Make sure the blender is fully seated so that the drive coupling is in contact with the container and the base. Plug the blender into a 120V outlet.
2. Put the ingredients into the container and place the lid on. Push the lid down as far as it can go on to the container.
3. This blender has digital controls that feature an adjustable timer, 3 speeds, pulse, and one touch start.
4. You can blend using either the timer and a speed selection, or just choose a speed setting. If blending by time, use the up and down arrows to set the time, which can be seen on the LCD display.
5. Speed Settings: Select your speed from the 3 settings:
  - 1: 15,000 RPM**
  - 2: 20,000 RPM**
  - 3: 30,000 RPM**
6. **Pulse:** This blender is also equipped with a pulse feature, which is engaged by holding down the “Pulse” button. The blender will run on high speed until the button is released. It will then return to the current speed setting.
7. **One Touch Start:** This feature allows you to use the most recent blending settings without having to re-program them. Once you’ve secured the container back on the blender base, simply press the start button and the unit will activate using the most recent time and speed settings.
8. **Timer:** Time can be set in increments of 30 seconds up to 15 minutes.
9. Always allow the motor to stop completely before adding or removing the container from the base. Not following this warning could cause damage to the blender which may void the warranty if it is deemed misuse is the cause for the malfunctions.
10. Do not operate the blender without a lid.
11. Always hold the blender container with one hand by the top of the lid to ensure the container remains secure atop the base.
12. Wash and dry the container after each use.

# OPERATION INSTRUCTIONS

## 928BX2100K, 928BX1100K Digital Controls



1. Ensure the blender is in the off position and place the container on the blender base. Make sure the blender is fully seated so that the drive coupling is in contact with the container and the base. Plug the blender into a 120V outlet.
2. Put the ingredients into the container and place the lid on. Push the lid down as far as it can go on to the container.
3. This blender has digital controls that feature 3 speeds, pulse, and one touch start.
4. To start blending, choosing a speed setting. Speed Settings:  
**1: 15,000 RPM**  
**2: 20,000 RPM**  
**3: 30,000 RPM**
5. **Pulse:** This blender is also equipped with a pulse feature, which is engaged by holding down the “Pulse” button. The blender will run on high speed until the button is released. It will then return to the current speed setting.
6. **One Touch Start:** This feature allows you to use the most recent blending settings without having to re-program them. Once you’ve secured the container back on the blender base, simply press the start button and the unit will activate using the most recent time and speed settings.
7. Always allow the motor to stop completely before adding or removing the container from the base. Not following this warning could cause damage to the blender which may void the warranty if it is deemed misuse is the cause for the malfunctions.
8. Do not operate the blender without a lid.
9. Always hold the blender container with one hand by the top of the lid to ensure the container remains secure atop the base.
10. Wash and dry the container after each use.

# CLEANING & SANITIZING

Wash, rinse, sanitize and dry the container prior to initial use. Blender containers should be cleaned after EVERY use to prevent residue build up around the blade assembly.

1. Remove the container from the base.
2. Thoroughly clean the container using water, sponge and a dish soap such as Noble Chemical Sunbright (147SUNBRIGHT). Rinse the container in water.
3. Sanitize the outside of the container and the base with a soft cloth and a sanitizing solution such as Noble Chemical QuikSan (147QUIKSAN).
4. Fill container with sanitizing solution such as Noble Chemical Sani-512 (147SANI512). Place the container on top of the base and secure the lid. Turn the blender on to high speed to allow the sanitizing solution to work its way into the blade assembly and around the jar. Dump the solution into a sink and allow the container to air dry.
5. Allow the lid to soak in the sanitizing solution for at least 2 minutes and then allow it to air dry.
6. Ensure all parts of the blender are dried thoroughly before the next use.

## REPLACEMENT PARTS

PART NAME	REPLACEMENT PART ITEM #
Blade Assembly	928PBA1
Drive Coupling	928PDC1
Foot	928PFOOT1 (BX2000V & BX2000T only)
Blender Jar Pad	928PJARPAD
Blender Jar - 64 oz.	928BLJAR64P
Blender Jar - 48 oz.	928BLJAR48P
Blender Jar Lid	928PLID1
Motor - 120V, 1800W	928PMTR1800
Locknut	928PBLOCK2

# EQUIPMENT LIMITED WARRANTY

Avamix warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by Avamix covering your Avamix brand equipment. A claim under this warranty must be made within **1 year** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Avamix reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Avamix Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

## To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact [help@webstaurantstore.com](mailto:help@webstaurantstore.com). Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Avamix makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

## This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Avamix has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Avamix shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.

