Project:	Date:	Approval:	Qty:	Item #: 928BX1GSS
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AvaMix BX1GSST 3 3/4 hp 1 Gallon Stainless Steel High **Volume Commercial Food Blender with Timer - 120V**

#928BX1GSST



Features

- 3 3/4 hp, up to 26,000 RPM motor; 3 speed settings, a pulse switch and timer ensure easy operation
- Slow start blending motor breaks down larger foods before blending ensuring blending consistency
- · Heavy-duty stainless steel blades blend sauces, dips, spreads, and more in
- 1 gallon stainless steel container with 2 piece lid and 2 handles for extra convenience

Certifications













Technical Data

Width	12 Inches
Depth	11 Inches
Height	22 Inches
Voltage	120 Volts
Capacity	1 Gallons
Control Type	Electronic
Horsepower	3 3/4 HP
Jar Type	Stainless Steel
NSF Listed	Yes
Number of Jars Included	1 Jar
Plug Type	NEMA 5-15P
Product Line	AvaMix BX
RPM	26000 RPM
Speeds	3
Usage	Food Blending

Notes & Details

The AvaMix BX1GSST high volume commercial food blender will have you whipping up large batches of sauces, dips, salsa, and smoothies in no time! With its hefty 1 gallon capacity jar, you'll find yourself loading up the blender much less frequently than on traditional, smaller blenders. Boasting a 3 3/4 hp motor, this blender has what it takes to power through the toughest ingredients.

The jar comes with 2 handles to provide more stability as you are transporting and pouring from it. Made of durable stainless steel, the jar will hold up to the wear-and-tear of a commercial kitchen and is also non-corrosive. This blender utilizes slow start blending in order to break down larger foods before getting up to blending speeds. This not only prevents messes but it also takes some of the strain off of the motor and increases the overall life of it.

With 3 speed options from low to high, as well as a pulsing button, you are in complete control over the blending process. There is also a digital display timer function that can be adjusted in 30 second intervals. Non-skid feet prevent the base from moving during operation and causing potential spillage. A clasp fitted onto the jar attaches to and locks down the lid so no overflow occurs. When it's time to cleanup, an included blade removal tool will assist in extraction of the blade without the worry of getting cut. 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, birth defects, or other reproductive harm. For more information, go to