

AVAMIX

COMMERCIAL BLENDERS



Stainless Steel High Power Commercial Food Blenders

928BX1GSS
1 Gallon • 3 Speed

928BX1GSST
**1 Gallon • 3 Speed
with Timer**

06/2018

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 supervision 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 lid and start on the lowest speed setting. Do not stand directly over the blender while in use.**
- 13. Do not put carbonated liquids in the blender jar which may result in injury.**
- 14. Do not blend oil-based products (such as peanut butter) for more than five minutes.**
- 15. Ear protection is recommended if blending for long periods of time.**
- 16. Never leave blender unattended while operating.**
- 17. 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

928BX1GSS



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. Do not fill above MAX line. Push the lid down as far as it can go on to the container and use the attached clamps to secure.
3. **Speed Settings:** This blender has 3 speed settings- High, Medium, and Low. Press the power button to turn on the blender. Use the speed buttons to select the desired speed and the blender will begin working. Use High Speed 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. Wash and dry the container after each use. The container is not for waterjet cleaning.

OPERATION INSTRUCTIONS

928BX1GSST 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. Do not fill above MAX line. Push the lid down as far as it can go on to the container and use the attached clamps to secure.
3. **Speed Settings:** This blender has 3 speed settings- High, Medium, and Low. Press the power button to turn on the blender. Use the speed buttons to select the desired speed and the blender will begin working. Use High Speed 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. Time can be set in increments of 30 seconds, up to 15 minutes.
6. 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.
7. Do not operate the blender without a lid.
8. Wash and dry the container after each use. The container is not for waterjet cleaning.

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. Due to the metal construction of drive components, this blender's container is **HANDWASH ONLY**. **DO NOT** run through a dishwasher.

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.

WARRANTY

All new Avamix Stainless Steel Food Blenders used for commercial purpose are warranted against defects in materials and workmanship under normal use and maintenance. This warranty runs for 3 years (motor) and 1 year (everything else) from the date of purchase and is for the original purchaser only. All other warranties, expressed or implied, statutory or otherwise, including without limitation any implied warranty of merchantability for fitness for purposes are excluded. The seller shall in no event be liable for direct, indirect or consequential damages in connection with Avamix.

All new Avamix Replacement Stainless Steel Blender Jars used for commercial purpose are warranted against defects in materials and workmanship under normal use and maintenance. This warranty runs for 90 days from the date of purchase and is for the original purchaser only. All other warranties, expressed or implied, statutory or otherwise, including without limitation any implied warranty of merchantability for fitness for purposes are excluded. The seller shall in no event be liable for direct, indirect or consequential damages in connection with Avamix.

Exclusions - The following conditions are not covered by warranty:

- Equipment damage or equipment failure occurs because of accident, carelessness, lack of proper set-up, supervision when required, or if the equipment is installed or operated in any manner contrary to the installation and operating instructions.
- Equipment damage or equipment failure due to improper installation, improper utility connection or supply.
- Equipment that has not been used appropriately, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, or act of God.
- Equipment that has the model number or serial number removed or altered.
- Equipment that has been changed, altered, or modified or repaired by other than an authorized service agency. Avamix shall not be held liable for any damages to any person or property which may result from the use of the equipment thereafter.
- This warranty does not apply to, and Avamix is not responsible for any warranty claims on products sold or used outside of the contiguous United States.
- This equipment is intended for commercial use only. Warranty is void if equipment is installed in non-commercial applications.