

AVAMIX Apex



Programmable Commercial Blenders with Touchpad

928HBX1000
48 oz.
w/ Soundproof Enclosure

928HBX2000
64 oz.
w/ Soundproof Enclosure


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 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.

WARNING: Three-prong adapters are not to be used in Canada.

NOTE: The instructions appearing in this Use and Care Manual cannot cover every possible condition that may occur. Common sense and caution must be practiced when operating and maintaining any appliance.

GENERAL INSTRUCTIONS

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 touchscreen controls that feature an adjustable timer, 8 speeds, pulse, and 5 programmable options.
4. You can blend using either the timer and a speed selection, or by selecting any one of the 5 programs. If blending by time, use the touchscreen up and down arrows to set the time, which can be seen on the LCD display.
5. **Speed Settings:** Select your speed from the 8 settings
 - Speed 1 7,000 RPM
 - Speed 2 9,000 RPM
 - Speed 3 12000 RPM
 - Speed 4 16,000 RPM
 - Speed 5 20,000 RPM
 - Speed 6 22,000 RPM
 - Speed 7 24,000 RPM
 - Speed 8 26,000 RPM
6. **Pulse:** This blender is also equipped with a pulse feature, which is engaged by holding down the “” 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 1 second up to 1½ 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.

PRE-PROGRAMMED BUTTONS

The following is the basic settings of the five pre-programmed options for your Avamix Programmable Commercial Blender with Touchpad. These options can be reprogrammed by following the instructions on page 6.

P1: Soups and Sauces

Lower speed mixing blends things that you might normally stir by hand.

Full Run Time: 18 Seconds

- Runs on MED (63%) for 4 seconds
- Quickly ramps up to MED-HIGH (88%)
- Decreases to MED- LOW (38%)
- Finishes off MED (50%) for 7 seconds

P2: Mashed Potatoes or Vegetable Puree

Blends cooked foods thoroughly.

Full Run Time: 14 Seconds

- Runs on MED-LOW (38%)
- Decreases quickly to LOW (25%)
- Increases back up to MED-LOW (38%)
- Gradually increases up to MED-HIGH (88%)

P3: Frozen Coffee and Slushies

Blends slushies and frozen drinks to a creamy consistency.

Full Run Time: 15 Seconds

- Gradually ramps up to MED (63%)

P4: Smoothies

Blends drinks containing liquids and solids to a thick consistency.

Full Run Time: 25 Seconds

- Runs on MED-LOW (38%) for 10 seconds
- ramps up to MED (50%) for 2 seconds
- then gradually increases to MED-HIGH (88%) for 13 seconds

P5: Sauce

Blends at high-speed to combine oil and solids like salad dressing.

Full Run Time: 40 Seconds

- Runs on MED-LOW (38%) for 10 seconds
- Ramps up to MED (50%) for 4 seconds
- Gradually increases to MED-HIGH (88%) for 26 seconds

PRO BLENDING TECHNIQUES

1. Liquids and soft foods should be placed in the container first, followed by solid items and ice. For easy measuring and faster blend times, cut or break food into smaller pieces. It is also recommended to use thawed or partially thawed fruit for a better blending experience.
2. Set the ultra-durable polycarbonate container on the motor base by aligning it over the jar holder on the blender base. Before positioning container, make sure that the motor is completely stopped. Avoid using hard or dry materials, and never run your machine with the container empty.
3. Securely attach the lid before blending.
4. Use a sufficient amount of liquid to ensure that the mixture is fluid and free-running at all times.
5. Cut solid ingredients into pieces no larger than 1" cubes.
6. DO NOT blend maximum volume all at once. If making a large recipe, add the ingredients to container in batches.
7. DO NOT overfill the container with product. This may prevent the blender from processing the product properly.
8. Process dense foods or thick mixtures in small batches, and remember that the volume of the product normally increases during processing.
9. Use the filler cap to add liquids to the container while the unit is running.

MAINTENANCE TIPS

- Never bang the container against a surface to loosen the ingredients, as this could cause damage to both the surface and the container. Use a non-metal spatula to remove thick mixtures from the bottom of the jar when the blender is off.
- Never start the motor before the container is in place.
- Wait until the machine has come to a complete stop before removing container.

TOUCHSCREEN CONTROLS




Start/Stop Button: Pressing **START/STOP** (⏻) once starts and runs the machine, while pressing the button again stops the machine and the blade.

Speed Buttons: Press the **+ SPEED** button to increase the speed of the blade. Every press adds a speed, from 1 to 8. Press the **- SPEED** button to decrease the speed of the blade, from speed 8 to 1. These settings are used to set the blending speed for custom programming, the **PULSE** button, and the **START/STOP** button.

Time Buttons: Press the **+ TIME** button to increase the time. Every press adds 1 second. Press the **- TIME** button to decrease the time by 1 second. These settings are used to set the blending time for custom programming, the **PULSE** button, and the **START/STOP** button. Long-press the **+ TIME** or **- TIME** button to automatically increase or decrease the time.

Pre-Programmed Buttons: These buttons, **P1** through **P5**, are pre-programmed to blend the most commonly made drinks. Pressing one of these buttons will automatically start a cycle that has been programmed for a certain amount of time, at a specified speed. The machine will stop once the cycle is complete, and each button can be reprogrammed to any recipe through custom programming. See page 6 for instructions on creating custom programming.

Pulse Button: The **PULSE** button provides a quick increase or decrease in speed of the blade when blending a drink. Press  to start pulsing, and use **+/- SPEED** buttons to increase and decrease the motor speed between 1-8. The **PULSE** button will override the running program as long as it is pushed. Once released, the original program continues its cycle.

PROGRAMMING

Each programmed option allows for 6 stages within an option. Program each button to create specialty drinks of your choosing, and reset to Default mode by simply long pressing both P1 and P2 together. This touch screen can be used with either wet or dry hands, allowing quick work.

SPEED SETTINGS

When in programming mode, the speed settings on your blender each correspond to a percentage of the total RPM.

SETTING	SPEED	% RPM
S1	LOW	12%
S2	LOW	25%
S3	MED-LOW	38%
S4	MED	50%

SETTING	SPEED	% RPM
S5	MED	63%
S6	MED-HIGH	75%
S7	MED-HIGH	88%
S8	HIGH	100%

1. Long press the desired button (**P1-P5**) to set. Machine will beep when programming mode is entered.
2. Set Stage 1 speed (1-8) and time (1-90 seconds) as desired with the **+/- SPEED** buttons.
3. Touch the option button you are currently working with (**P1-P5**) to set Stage 2.
4. Set the speed and time for stages 2-6 by following the previous steps.
5. To save, touch the option button you are currently working with (**P1-P5**) and it will beep.

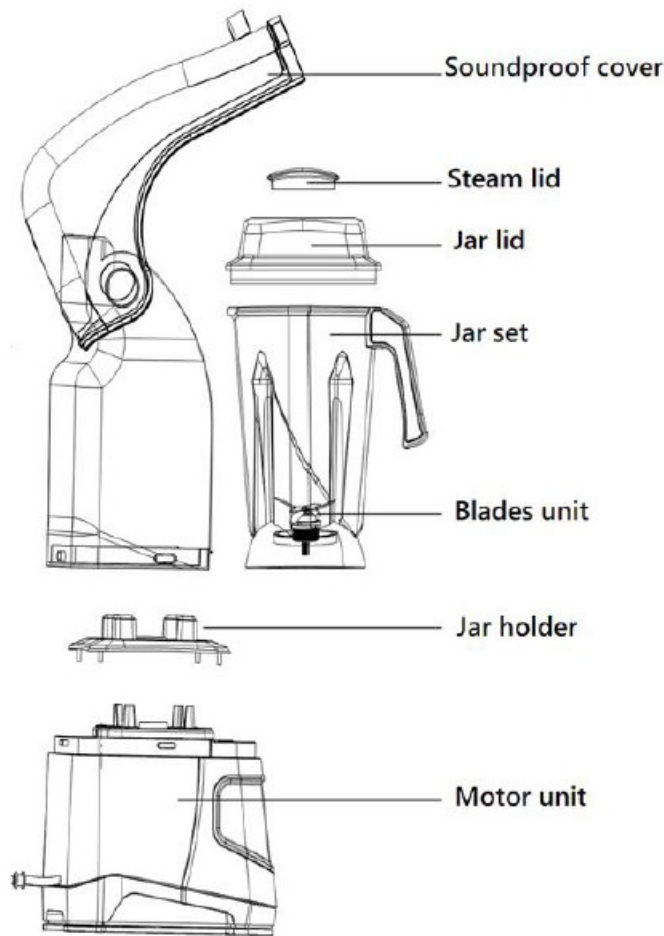
DISPLAY

ATTENTION: Without any action within 30 seconds, the machine will shut down automatically.



STANDARD MODE	Programs P1-P5	Running Speed 1-8	Running Time 1-90s
PROGRAM MODE	Stages S1-S6	Setting Speed	Setting Time 1-90s

PARTS DIAGRAM



MACHINE ASSEMBLY

TWO-PIECE LID

- To remove a secured jar lid, lift each side and pull upward
- Twist the center steam lid to secure or remove

JAR SET & MOTOR UNIT

- Place the jar set on the motor unit.
- Jar holder ensures the jar is securely fastened, and the no-turn configuration prevents leaking and increased vibration, compared to similar screw-on blender jars.

BLADE ASSEMBLY REMOVAL

- At times, it may be necessary to give your blades additional cleaning. An easy-to-use blade assembly removal wrench (Item #928PBLDTL) may be purchased. Turn the container upside down and grip firmly. Insert tool in both holes on the plate of the unit and rotate counterclockwise to loosen.

SOUNDPROOF ENCLOSURE



ASSEMBLY

- To securely attach the front piece of the soundproof cover to the back piece, gently pull on each side of the lid and place it over the round hinges.

REMOVAL

- To remove the soundproof cover, open the cover and gently pull each side of the back piece apart and pull off.

REPLACEMENT

- To replace the soundproof cover, open the cover door so that it is in an upright position. Pull each side of the back piece apart, and place on the motor unit. The sound enclosure will click into place.

CLEANING

GENERAL CLEANING

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 blender base and remove the jar cover.
2. Add cleaning solution such as Noble Chemical Sunbright (147SUNBRIGHT) to the container. Scrub and flush out the container interior, cover, and filler cap to remove food residue and empty the container.
3. Fill container 1/4 full with fresh cleaning solution and place it on the base.
4. Replace the cover on the container and run the blender on speed 8, high speed, for 2 minutes.
5. Repeat step 3 & 4 using clean rinse water (95°F).
6. Wipe down the container, filler cap, and cover with a soft cloth or sponge, dampened with fresh cleaning solution.
7. Wipe the exterior of the base with a damp cloth or sponge.
WARNING: The base contains electrical components.
DO NOT immerse in water or cleaning solution.
DO NOT use a high-pressure washer or dishwasher to clean the base.
8. Allow all parts to air dry.

SANITIZING

1. Wash container as instructed above.
2. Fill container 1/4 full with preferred sanitizing solution such as Noble Chemical Sani-512 (147SANI512) and place on base.
3. Replace cover and filler cap and run on speed 1, low speed, for 2 minutes, then empty the container.
4. Wipe the container exterior with a soft cloth or sponge dampened with sanitizing solution.
5. Allow all parts to air dry.
NOTE: DO NOT rinse container, cover, or filler cap after sanitizing.
6. When ready to use, rinse with clean water.

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.

For Warranty Inquiries:

To obtain warranty information or make a claim against this warranty, please contact the location where you purchased the product:

- **WebstaurantStore.com:** Call 717-392-7472. You must have your order number ready when contacting.
- **The Restaurant Store:** Please contact your local store directly.
- **TheRestaurantStore.com:** Call 717-392-7261. You must have your order number ready when contacting.
- **Clark Food Service Equipment, PRO Marketplace, Hometown Provisions:**
Please contact your account manager directly. If you do not know your account manager, please call 717-392-7363 for CFSE and Pro Marketplace or 717-464-4165 for Hometown Provisions

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.