



EVERYDAY BLENDER

User Guide

Item: 762046

*Recipes
Inside!*



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Thank you for purchasing a Ginny's Brand Everyday Blender. Because of the efficient design of the motor and blades, this blender works in seconds, not minutes. It's so easy to operate and clean — you'll use it every day! Enjoy!

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IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. DO NOT use this appliance for other than its intended use.
- REMOVE all packaging materials and labels before first use. Please dispose of the packaging materials via the appropriate recycling system, in an environmentally friendly manner.
- **WASH all removable parts before first use. See Cleaning & Care.**
- A SHORT CORD is provided to reduce the hazards resulting from entanglement or tripping. DO NOT drape the cord over the counter or tabletop, where it can be pulled on or tripped over. NEVER wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- We DO NOT recommend using an extension cord with this appliance. However, IF AN EXTENSION CORD IS USED, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION is necessary when using this appliance near CHILDREN.
- A fire may occur if this appliance is used near FLAMMABLE MATERIALS, including curtains, towels, walls, etc. DO NOT place any paper, plastic, or other non-food items in the appliance. DO NOT place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance should always be used on a CLEAN, STABLE, DRY SURFACE. DO NOT use near water.
- DO NOT use an accessory or attachment not recommended by Ginny's, as this may cause injury, or damage the appliance.
- KEEP HANDS, HAIR AND CLOTHING AWAY FROM ALL MOVING PARTS.
- DO NOT attempt to move an appliance when it has hot contents.
- DO NOT use outdoors.
- TURN OFF AND UNPLUG this appliance when not in use.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.
- Appliances/tools contain valuable materials that can be recycled. Please dispose of your old appliances/tools using appropriate collection systems.

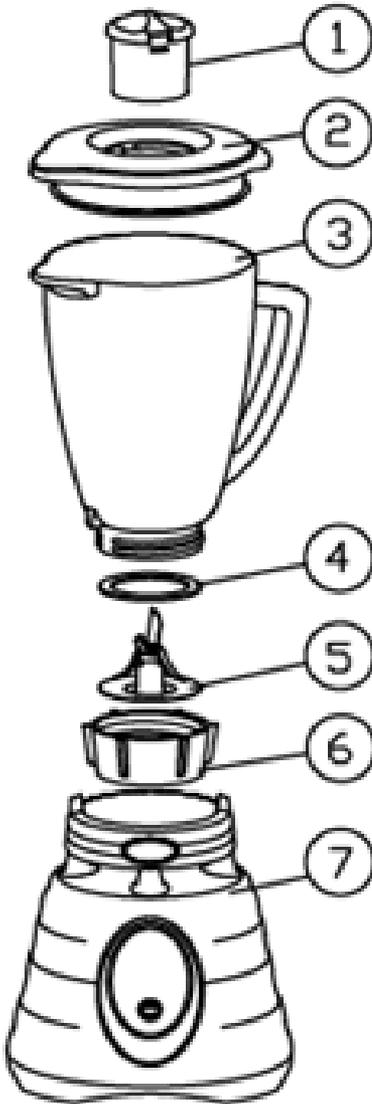
ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which one prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

SPECIFICATIONS

POWER RATING	120V, 60Hz, 500W
CAPACITY	48 oz.
CORD LENGTH	30"
DIMENSIONS	7.25" W x 15.75" H x 7.75" D
MODEL	SLB-032

GET TO KNOW YOUR BLENDER



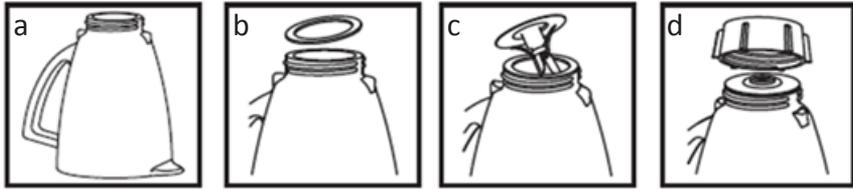
1. 2-oz. Cap
2. Cover
3. 6-Cup Jar
4. Gasket
5. Blades
6. Bottom Collar
7. Base

HOW TO OPERATE

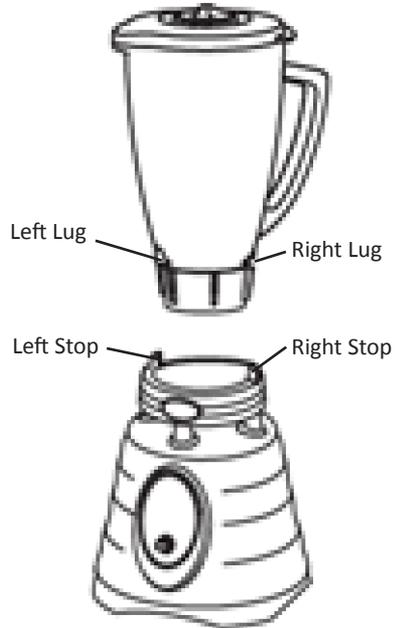
WARNINGS:

- **Blades are sharp. Keep hands and utensils out of jar while blending.**
- **If scraping, folding, etc. is necessary, turn OFF and unplug the blender FIRST, and use a rubber spatula only.**
- **NEVER place cutting blades on base without jar properly attached.**
- **ALWAYS operate blender with cover in place.**
- **ALWAYS hold jar while blending. If the jar should turn when the motor is running, turn OFF immediately and tighten jar.**
- **When blending hot liquids, remove the cap from the cover. DO NOT fill jar above the 4-cup level. Always begin processing at lowest speed setting. Keep hands away from the cover opening to prevent possible burns.**
- **Do not leave blender unattended while it is operating.**
- **Do not attempt to put the jar on, or remove the jar from the base, while the motor is running.**
- **DO NOT USE OTHER CONTAINERS WITH THIS BLENDER BASE!**
Other containers may break or unscrew.
- **Overfilling may cause the jar to break and could result in injury.**
- **DO NOT overload the blender with extra-heavy or large loads. If the motor stalls, turn OFF immediately. Unplug and remove a portion of the load before beginning again.**

HOW TO OPERATE



1. Turn the jar upside down (a), place the gasket on the bottom of jar (b), turn the blades upside down on top of the gasket (c), and screw the bottom collar on firmly.
2. Put the assembled jar securely on the base with the handle in front of the right stop.
3. The flat side of the right jar lug should be against the right stop and the flat side of the left jar lug should be against the left stop.
4. Add ingredients and cover the jar.
5. Plug the cord into an outlet and operate the blender per recipe instructions.



Note: Use PULSE to chop hardest ingredients first, then add more delicate ingredients and increase speed to LOW then HIGH, as needed.

6. When desired consistency is reached, turn OFF and unplug.
7. Remove the jar by lifting straight up off the base (if it is not easily removed, rock gently, then lift up — DO NOT TWIST).

Note: The cap is removable to use for measuring and provides an opening for adding ingredients.

HOW TO OPERATE

- Tips:**
- Put liquids into jar first unless the recipe states otherwise. Add more liquid if ingredients are not blending well. For frozen drinks, add enough liquid to float the solid ingredients.
 - Cut all fruits and vegetables, cheeses, cooked meats and seafood in pieces no larger than 1".
 - Remove heavy dips and spreads, nut butters, mayonnaise and products of similar consistency by removing the bottom collar and blade. Push the mixture out through the bottom of the jar.
 - Allow hot liquids and cooked vegetables to cool before putting into jar.
 - To prevent overloading of the motor, switch to a higher speed if the motor seems to labor when blending.
 - This blender WILL NOT mash potatoes, whip eggs or cream, grind raw meat, knead or mix doughs, or extract juices from fruits and vegetables.
 - This blender works in seconds, not minutes. Stop and check the consistency often to avoid overblending.
 - We recommend adding liquid when chopping ice cubes. Blend on HIGH, then strain the ice from the water.

CLEANING & CARE

1. Turn off and unplug the blender.
2. Disassemble all parts.
3. Do not use abrasive brushes or pads, or harsh cleaning solutions.
4. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue. Hand wash all parts, *except the base*, in warm, soapy water. These parts are also dishwasher safe.
5. Wipe the base with a damp cloth.
6. **Do not immerse any electrical appliance, its cord, or its plug, into water.**
7. Ensure all parts are dried thoroughly before reassembling and using this blender.

Note: Periodically check all parts. If the blades are stuck or difficult to turn, DO NOT USE. Blades should turn freely. If the glass jar is chipped or cracked, DO NOT USE. A chipped or cracked jar could break while using.

Ginger Pear Smoothie

1 ripe pear, seeded and cut into 1" pieces
½" fresh ginger, peeled
2 Tbsp. lemon juice
1 cup cold water
honey, to taste

1. Place all ingredients in blender.
2. Pulse and blend until smooth.

Serves 1

Fluffy Veggie Frittata

1 Tbsp. olive oil	6 eggs
½ onion, chopped	½ cup milk
1 green bell pepper, chopped	1 tomato, thinly sliced
1 clove garlic, minced	1 cup shredded cheese
1 handful spinach	salt & pepper

1. Heat the oil in a a skillet over medium-high heat. Sauté the onion and green pepper until they become tender (3-5 minutes). Add the garlic and spinach to the skillet and stir until the spinach starts to wilt. Reduce heat to medium-low.
2. Put the eggs and milk in the blender and run on LOW until foamy (about 10-15 seconds).
3. Pour the egg mixture evenly over the vegetables. Let cook for about 2 minutes. Gently place the sliced tomatoes on top of the egg, and sprinkle on the cheese. Salt & pepper, to taste.
4. Cover the skillet and cook until the eggs are set (they should start to pull away from the edges) and the cheese is melted, about 15–25 minutes.

Serves 2–3

RECIPES

Garlic Hummus

2–3 cloves garlic	1 can (15 oz.) garbanzo beans, drained
½ cup plain yogurt	2 Tbsp. lemon juice
3 Tbsp. extra virgin olive oil	½ tsp. salt
⅛ tsp. black pepper	¼ tsp. dried thyme
Cayenne pepper, to taste	3 green onions, minced

1. Place all ingredients, except the onions, in the blender. (I used four serious shakes of cayenne for heat.)
2. PULSE until smooth. (You may need a rubber spatula to scrape down the sides of the jar.)
3. Pour into a bowl. Stir in the green onions and garnish with a few on top.
4. Serve with cut-up vegetables, crackers or pita chips.

Makes about 2 cups

Spicy Carrot Salad

6 large carrots, cut into 1" pieces	1 Tbsp. honey
1 small red onion, minced	1 Tbsp. toasted sesame oil
2 cloves garlic, minced	red pepper flakes, to taste
½ cup cilantro, chopped	salt & pepper, to taste
¼ cup apple cider vinegar	¼ cup toasted sesame seeds

1. Coarsely chop carrots in blender in small batches, using PULSE.
2. Mix carrots, onion, garlic and cilantro in a large bowl.
2. Blend together the vinegar, honey and oil on LOW.
3. Pour the dressing over the carrot mixture. Add the pepper flakes, salt & pepper and sesame seeds. Toss well.
4. Salad should sit for at least 15 minutes at room temperature before serving.

Serves 4

Chipotle Chicken Stew

- 2 cans (10 oz. each) diced tomatoes with chilies, drained
- 3 chipotle chilies in adobo sauce
- 2 Tbsp. adobo sauce
- 1 cup chicken broth
- 1 tsp. ground cumin
- 1 tsp. salt
- 4 cloves garlic, minced
- ½ large onion, chopped
- 1–2 zucchini, chopped
- 1 can (15 oz.) black beans, drained
- 1–2 lbs boneless, skinless chicken thighs

1. Blend the tomatoes, chilies, adobo sauce, broth, cumin and salt on HIGH until smooth. Pour this into the pot of your slow cooker.
2. Stir in the garlic, onion, zucchini and beans.
3. Top with the chicken. Cover and cook on HIGH for 3 hours or LOW for 6-7 hours (internal temperature of the chicken should be 165° F when done).
4. Shred the chicken with 2 forks and serve hot.
5. Top with shredded cheese or cilantro.

Serves 4-6

Roasted Red Pepper Sauce

- 1 jar (24 oz.) roasted red peppers, drained and chopped
- 1 oz. fresh basil leaves, chopped
- ¼ cup Parmesan cheese, grated
- 4 cloves garlic, minced
- 1 cup half and half
- pinch crushed red pepper (optional)
- ½ tsp. black pepper
- 1 Tbsp. salt
- 3 Tbsp. olive oil

1. Place all ingredients except the olive oil in the blender jar. Blend on LOW until smooth (about 30 seconds).
2. Remove the cap from the jar lid, set the blending speed to LOW, and slowly add the olive oil.
3. When blended, pour contents of blender into a sauce pan on stovetop. Heat on medium heat, stirring constantly for 10 minutes.
4. Serve over pasta.

Makes 1 quart

Cheesecake Milkshake

- ½ cup milk
- 2 cups vanilla ice cream
- 1 cup fresh strawberries, stemmed
- 2–3 oz. low fat cream cheese
whipped cream

1. Place the first 4 ingredients into the jar and blend on LOW until smooth.
2. Add more milk if needed, until the shake is the right thickness.
3. Serve topped with whipped cream.

Serves 2

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



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