



IMMERSION BLENDER User Guide

Item: 780105

*Recipes
Inside!*



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Thank you for purchasing a Ginny’s Brand Immersion Blender. Whip up creamy soups, smoothies and milkshakes in seconds—this blender has 2 speeds, so you can get the smooth or smoothest texture you desire! The handy silicone guard will protect the interior finish of your pots and pans, so feel free to use the immersion blender right in your cooking pot (and keep dirty dishes to a minimum). 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.
- Wash before first use. See Cleaning & Care.
- DO NOT drape the cord over a counter or tabletop where it can be pulled on or tripped over. DO NOT wrap the cord tightly around the appliance.
- 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 use this appliance with paper, plastic or other nonfood items.
- DO NOT place the appliance or its cord on or near a heated surface or in a heated oven.
- Always use this appliance on a stable, dry surface.
- DO NOT use near water. DO NOT operate with wet hands.
- DO NOT use an accessory or attachment not recommended by Ginny's, as this may cause injury or damage the appliance.
- Always use oven mitts when handling hot food.
- DO NOT use outdoors.
- Turn off and unplug this appliance when not in use.
- THERE ARE 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. Dispose of old appliances/tools using appropriate collection systems in accordance with federal and local regulations.

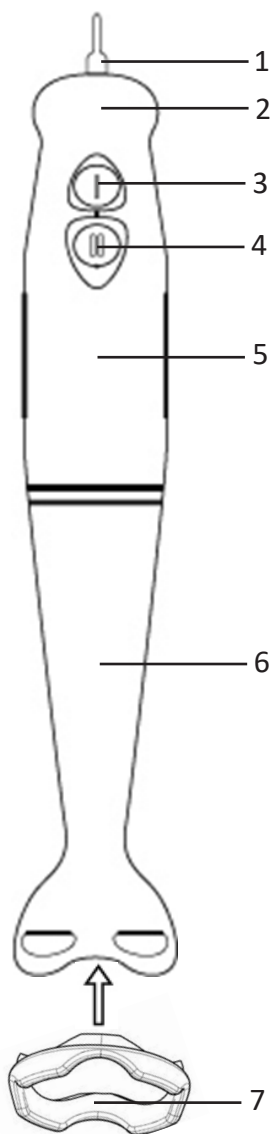
ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which 1 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 1 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
CORD LENGTH	56"
DIMENSIONS	2½" W x 14¼" H x 2½" D
MODEL	HB-101SA

GET TO KNOW YOUR APPLIANCE



- 1. Power Cord
- 2. Motor Housing Section
- 3. Power Button I (low)
- 4. Power Button II (high)

- 5. Handle
- 6. Blender Blade Section
- 7. Silicone Guard

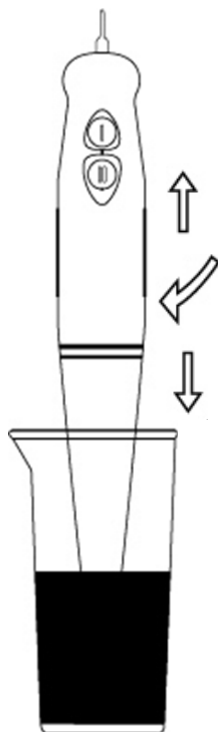
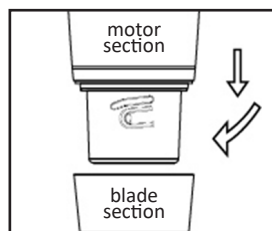
HOW TO OPERATE

WARNINGS:

- Keep hands, hair and clothing away from all moving parts.
- Use the power buttons to *pulse* the blade. **DO NOT** operate longer than 1 minute continuously.

Note: Attach the silicone guard to the bottom of the blender blade section if using the blender in a pot, pan or other vessel with nonstick, ceramic or enamel finish.

1. Hold the motor housing section in 1 hand and the blender blade section in the other hand. Align the 2 sections, put together and turn the motor housing clockwise locking it to the blade section.
2. Per your recipe, put ingredients to be blended in a beaker or another vessel with tall sides (or use the cooking pan/pot).
3. Plug the power cord into an electrical outlet.
4. To prevent splattering, immerse the blade completely down into the ingredients before turning on the power.
Be especially careful when blending hot ingredients!
5. Press and pulse power button I to begin blending the ingredients. Use power button II if a very smooth blended consistency is desired.
6. Blend the ingredients by pulsing the power buttons and moving the appliance slowly up and down in a circular pattern. **Keep the blade submerged at all times to avoid splattering.** Release the power button *before* removing the blender from the blended mixture.
7. When desired consistency is reached, turn off and remove the blender from the mixture.
8. Unplug the power cord.
9. For easiest cleanup, immediately rinse the blade section under running water.



CLEANING & CARE

WARNING: Blade is very sharp—handle carefully!

1. Turn off and unplug the blender.
2. Always allow the appliance to cool completely before cleaning.
3. DO NOT use abrasive brushes or pads, or harsh cleaning solutions.
4. Wash the blender blade section and silicone guard in warm soapy water with a soft cloth. The silicone guard is also dishwasher safe.

Note: If food is not easily removed, place a drop of dish detergent in a container with water. Plug in the power cord, immerse the blade and operate the blender for about 10 seconds. Repeat as needed until clean. Unplug and rinse the blade section under running water and dry carefully.

5. Wipe the motor housing and cord with a damp cloth as needed.
6. **DO NOT immerse any cord, plug or electrical appliance into water.**
7. Ensure all parts are dried thoroughly before using or storing this appliance.

RECIPES

Restaurant Style Salsa

14-oz. can diced tomatoes, undrained	⅛ tsp. black pepper
5–6 pickled jalapeno rings	¼ tsp. ground cumin
2 cloves garlic	1 Tbsp. lime juice
¼ cup cilantro, tightly packed	salt, to taste

1. Place all ingredients into a beaker or tall, narrow container.
2. Mix with the immersion blender until desired consistency is reached.

Makes 1½ cups

Peach-Blueberry Smoothie

1 cup frozen peaches	1 cup low-fat milk or almond milk
½ cup frozen blueberries	honey, to taste

1. Place all ingredients into a smoothie cup, beaker or tall, narrow container.
2. Mix with the immersion blender until smooth.

Serves 1–2

Vegetable Cocktail Smoothie

1 cup baby spinach (tightly packed)	1 clove garlic
14-oz. can diced tomatoes, undrained	1 Tbsp. lemon juice
1 stalk celery, chopped	hot sauce, to taste
2 green onions, chopped	salt, to taste

1. Place the spinach and tomatoes into a smoothie cup, beaker or tall, narrow container.
2. Mix with the immersion blender until smooth. Add remaining ingredients and blend until desired consistency is reached.

Serves 1–2

RECIPES

Bacon-Bleu Cheese Deviled Eggs

6 hard-boiled eggs, peeled	salt & pepper, to taste
¼ cup mayonnaise	paprika
1 tsp. prepared yellow mustard	2–3 Tbsp. bleu cheese crumbles
5–6 pickled jalapeno rings	3 strips bacon, cooked and chopped
2 tsp. sugar	

1. Cut the eggs in half lengthwise and carefully scoop out the yolks into a beaker or tall, narrow container. Set the whites aside.
2. Place the mayonnaise, mustard, jalapenos, sugar and salt & pepper into the container with the yolks. Mix with the immersion blender until smooth.
3. Use a spoon to fill the egg white halves with the yolk mixture. Sprinkle with paprika and garnish with the bleu cheese and bacon.
4. Cover and chill eggs for at least 1 hour before serving.

Serves 12

Crowd-Pleasing Guacamole

2 avocados, chopped	2 Tbsp. lemon juice
¼ large onion, chopped	½ tsp. salt
2–3 cloves garlic, minced	2 Tbsp. chunky salsa
1 Tbsp. jalapeno peppers, chopped	

1. Place all ingredients except the salsa into a beaker or tall, narrow container and mix with the immersion blender until desired consistency is reached.
2. Stir in the salsa and serve.

Serves 4

RECIPES

Roasted Red Pepper Pasta Sauce

24 oz. roasted red peppers, chopped	crushed red pepper, to taste
10 fresh basil leaves	½ tsp. black pepper
¼ cup Parmesan cheese, grated	1 Tbsp. salt
4 cloves garlic	3 Tbsp. olive oil
1 cup half and half	

1. Place all ingredients, except the oil, into a saucepan. Heat over medium heat, stirring often, for about 10 minutes.
2. Remove the pan from heat and mix the sauce with the immersion blender until smooth. Attach the silicone guard if cooking pan has a nonstick, ceramic or enamel interior.
3. Slowly add in the olive oil and blend again (1 or 2 pulses).

Makes 1 quart

Easy Zucchini Salad

2 medium zucchini (julienned or spiral cut)	½ tsp. olive oil
1 medium tomato, chopped	1 tsp. Dijon mustard
6 green onions, sliced	2 Tbsp. apple cider vinegar
¼ cup plain yogurt	1 tsp. lemon juice
3 Tbsp. honey	salt & pepper

1. Put the first 3 ingredients together in a large bowl.
2. Place the remaining ingredients into a beaker or tall, narrow container and mix with the immersion blender until smooth.
3. Toss the vegetables with the dressing and serve.

Serves 4

RECIPES

Cheesy Cauliflower Soup

1 head cauliflower, chopped	1 tsp. salt
1 onion, minced	½ tsp. pepper
2 carrots, thinly sliced	1 cup sour cream
2 cups low-fat milk	2 cups cheddar cheese, shredded
2 cups water	

1. Place in the slow cooker pot: cauliflower, onion, carrots, milk, water, salt and pepper.
2. Cook on HIGH for 2½ hours or until the vegetables are tender.
3. Attach the silicone guard to the immersion blender if the cooking pot has a nonstick, ceramic or enamel interior. Carefully blend the soup until desired consistency is reached.
4. Stir in the sour cream and gradually add the cheese, stirring constantly, until cheese is melted.

Serves 6–8

Cheesecake Milkshake

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

1. Place the milk, ice cream, strawberries and cream cheese into a beaker or tall, narrow container and mix with the immersion blender until smooth.
2. Add more milk if needed, until the shake is the right thickness.
3. Serve with whipped cream.

Serves 2

Easy Whipped Cream

1 cup heavy whipping cream	2 Tbsp. sugar
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Place all ingredients into a beaker or tall, narrow container and mix with the immersion blender until fluffy (about 3–4 lengthy pulses).

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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