



10-SPEED BLENDER

User Guide

Item: 61602



*Recipes
Inside!*

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Thank you for purchasing the Ginny’s Brand 10-Speed Blender! You’ll love the way it handles almost any recipe and creates delicious drinks, smoothies and fresh-fruity desserts. Smooth speed changes, easy push-button operation and a durable 48-oz. glass jar make this the “go-to” appliance in your kitchen. Enjoy!

TABLE OF CONTENTS

Important Safeguards	3
Electrical Safety and Specifications	4
Get to Know Your Blender	5-6
How to Operate	7-8
Cleaning & Care	9
Recipes and Notes	10-15
Warranty	16

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.
- 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 STABLE, DRY, HEAT-RESISTANT 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, clothing and utensils away from all MOVING PARTS.
- Always use OVEN MITTS when handling hot food or appliances. Do not attempt to move an appliance when it is hot, or 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.
- This product contains exposed sharp metal blades. Use extreme caution when handling.

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	120 V, 60 Hz, 450 W
CAPACITY	48 oz.
CORD LENGTH	36"
DIMENSIONS	8" x 6.25" x 15"
MODEL	EBL-2000

GET TO KNOW YOUR BLENDER



(continued on page 6)

GET TO KNOW YOUR BLENDER

CONTROL PANEL



Settings: This blender has 8 continuous speed settings — press LOW, then Stir, Puree, Chop or Grate); press HIGH, then Blend, Grind, Liquefy, or Ice Crush; . The further you move from left to right on the control panel, the speed/power increases.

Off: Press to turn off all continuous speed settings.

Pulse: Operates on LOW or HIGH, and is a controlled cycle setting, working only when the Pulse button is held down. Pulse allows you to use short bursts of power, while closely monitoring the consistency of your food. Hold Pulse down for a 1-second to 2-second count. Repeat as needed, waiting for blades to stop before pulsing again.

HOW TO OPERATE

WARNINGS:

- **Always** attach the gasket and blade assembly to the glass jar **before** putting the glass jar onto the motor housing. **To reduce the risk of injury**, never place the blade assembly on the motor housing without the glass jar being properly attached.
- **Do not** attempt to place the glass jar onto the motor housing while the motor is running. **Do not** attempt to remove the glass jar from the motor housing while the motor is running.
- **Always** operate blender with lid and cap in place.
- **To prevent the motor from overheating, AFTER OPERATING CONTINUOUSLY FOR THREE MINUTES, wait at least one minute before operating the blender again.**
- If blending action stops at any time, **immediately turn OFF**. Remove the lid and use a rubber spatula or wooden spoon to push the ingredients toward the blades. Replace the lid and continue the blending process.
- **Do not** run the motor while the glass jar is empty.
- **Do not** use the blender for mashing or grinding heavy foods (e.g., potatoes or meats) or to stir thick mixtures (e.g., dough).
- **Do not** use this blender to whip cream.
- **Do not store food** in the glass jar.

HOW TO OPERATE

1. Ensure the motor housing is **not** plugged into an electrical outlet.
2. Assemble the gasket and blade assembly securely to the glass jar.
3. Place the assembled glass jar securely on the top of the motor housing.
4. Pour liquid ingredients into the glass jar.
5. Add solid ingredients to the glass jar (solid ingredients should be cut into pieces smaller than the cap). **Do not over-fill the jar.**
6. Place the lid with cap securely onto the jar. (If you want to add ingredients later, remove the cap and add through the hole in the lid.)
7. Plug the motor assembly into an outlet.
8. Per your recipe, select the desired speed (press HI or LO) and the desired setting (on HIGH, Pulse, Blend, Grind, Liquefy, Ice Crush; on LOW, Pulse, Stir, Puree, Chop or Grate).

Tip: If the blades are not operating smoothly, turn off the blender and add more liquid, stir the contents, or reduce the ingredients in the jar.

9. When finished blending, press OFF to turn off the blender.
10. Always wait for the blades to completely stop before removing the glass jar.
11. Remove jar from the motor housing. Remove the cover and pour mixture into desired container.
12. Unplug the blender.
13. For easiest clean-up, always rinse the jar and blades immediately after using.

CLEANING & CARE

Note: Always clean the product immediately after each use.

1. Turn off and unplug the appliance.
2. Always allow the appliance to cool completely before cleaning.
3. Disassemble all parts.

WARNING: Handle blades carefully — they are sharp!

4. Do not use abrasive brushes or pads, or harsh cleaning solutions.
5. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue. Use a small brush (not included) to remove particles of food lodged underneath the blades.
6. Hand wash the jar, gasket, blade assembly, lid and cap in warm, soapy water. The jar, lid and cap are also dishwasher safe (lid and cap top rack only).
7. Wipe the motor housing with a damp cloth and dry.
8. Do not immerse any electrical appliance, its cord, or its plug, into water.
9. Ensure all parts are dried thoroughly before reassembling and using this appliance.

Ginger Pear Smoothie

- | | |
|---|-------------------------|
| 1 c. cold water | ½" fresh ginger, peeled |
| 2 T. lemon juice | honey, to taste |
| 1 ripe pear, seeded and cut into quarters | |

1. Place all ingredients in blender.
2. Blend until smooth.

Serves 1

Simple Fruit Smoothie

- | | |
|---------------------------|--------------------------|
| ½ c. any juice or milk | 1 c. frozen strawberries |
| 1 banana, cut into pieces | |

1. Add the juice or milk and banana to the blender. Blend until smooth.
2. Add the strawberries, a few at a time, while blending on high, until smooth.

Serves 1

RECIPES

Crowd Pleasing Guacamole

Double it, triple it, whatever you need to do to feed your crowd! This recipe can be made with a blender, food processor, immersion blender or by hand. It can be silky smooth or chunky; adjust the heat by adding more or fewer jalapenos, or by using mild or hot salsa – or no salsa.

- | | |
|---------------------------------------|------------------------------|
| 2 avocados, mashed | 2 T. lemon juice |
| ¼ large onion, chopped | ½ t. salt |
| 2-3 cloves garlic, chopped | 2 T. chunky salsa (optional) |
| 2 T. canned jalapenos slices, chopped | |

1. Blend all ingredients. Serve with tortilla chips.
2. Store leftovers in an air-tight container to prevent avocados from turning dark.

Serves 4

Restaurant Style Salsa

- | | |
|---|-------------------------------|
| 1 can (28 oz.) diced tomatoes, with juice | ¼ c. cilantro, tightly packed |
| 2 T. canned jalapenos rings | ½ t. ground cumin |
| 3 cloves garlic | ¼ t. black pepper |

1. Place all ingredients in a blender or food processor.
2. Blend until desired consistency is reached.
3. Serve with tortilla chips or with Gloria's Taco Pinwheels.

Makes 3 cups

Gloria's Taco Pinwheels

5-10 rings of pickled jalapenos	4 oz. green chilies, drained & minced
½ red bell pepper, cut into chunks	1 c. cheddar cheese, shredded
8 oz. cream cheese, softened	5 or 6 -8" flour tortillas
half of 1 pkg. taco seasoning	

1. Chop the jalapenos and pepper in your blender until finely minced.
2. Using a mixer on medium speed, mix the cream cheese, taco seasoning, chilies, jalapenos and red bell pepper until blended.
3. Fold in the cheddar cheese.
4. Spread the cheese mixture (about 5-6 T.) evenly on each tortilla.
5. Roll each tortilla tightly, cover and refrigerate until ready to slice.
6. Slice with a serrated knife, into ½" thick rings and serve with salsa.

Serves 6-8

Black Bean Salad

1 bell pepper, seeded & chopped	1 can (12 oz.) black beans, drained
1 medium sweet onion, chopped	8 oz. frozen corn, thawed
1 jalapeno pepper, seeded	½ c. lemon juice
2 cloves garlic	2 T. apple cider vinegar
12-15 radishes, sliced	1 t. salt (or more to taste)

1. Coarsely chop the bell pepper and onion in your blender. Pour into a large bowl.
2. Add the jalapeno and garlic to the blender and pulse until finely minced. Add this mixture to the bell pepper and onion.
3. Add all remaining ingredients and toss well.
4. Cover and let salad rest at room temperature for 1-2 hours before serving.

Serves 4

Zucchini Salad

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

1. Toss the first 3 ingredients together in a bowl.
2. Add the remaining items to your blender to make the dressing. Blend until creamy. Refrigerate all until ready to serve.
3. When ready to serve, pour the dressing over the vegetables and toss.

Serves 4

Curry Chicken Salad

- 8 oz. cooked chicken, cut into cubes (about 1 skinless, boneless breast)
- 1 stalk celery, cut into pieces
- ½ med onion, chopped
- ¼ c. cilantro leaves
- ⅓ c. mayonnaise
- 3 t. lemon juice
- 2 t. curry powder

1. Add the chicken to your blender and coarsely chop. Pour the chicken into a medium bowl.
2. Next, chop the celery and onion in the blender. Pour into the bowl with the chicken.
3. Add remaining ingredients to the blender and pulse until blended.
4. Pour the mayonnaise mixture over the chicken and stir to blend. Salt & pepper to taste.

Serves 2

Cheesy Cauliflower Soup

4 c. cauliflower, chopped	1 t. salt
½ large onion, minced	½ t. pepper
1 c. carrots, thinly sliced	1 c. sour cream
2 c. water	2-3 c. cheddar, shredded
2 c. low fat milk	

1. Place in a slow cooker pot: cauliflower, onion, carrots, water and milk.
2. Cook on HIGH for 2 ½ -3 hours until the vegetables are tender. Remove from slow cooker pot and turn the slow cooker to LOW.
3. Pour half the cooked veggies, milk and water into your blender jar.
Use oven mitts and handle carefully! Puree until smooth, return to the slow cooker pot.
4. Pour the remaining vegetables, milk and water into the blender jar. Blend well, but do not puree as finely as the first batch. Return to the slow cooker pot.
5. Stir in the sour cream until blended. Gradually add the cheese, stirring constantly. As the cheese melts, add in more.
6. Serve hot. Enjoy!

Serves 6-8.

Cheesecake Milkshake

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

1. Place all ingredients into a blender and mix until smooth.
2. Add more milk if needed, until the shake is the right thickness.
3. Serve with whipped cream.

Serves 2

NOTES

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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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