



# 12-in-1 Kitchen Master Instruction Manual

MODEL: HOUS-HS-3318



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*“Life is happening.  
We’ll help you live it...one moment at a time.”*



Thank you for purchasing the Ginny’s Brand 12-in-1 Kitchen Master! It’s almost like having another pair of hands in the kitchen as it preps vegetables, mixes dough, presses juice and creates salads. Both blender and processor, it ranges from soup to nuts, so that your cooking becomes easier, faster and much more fun! Enjoy!

*Ginny*

President, Ginny’s

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## IMPORTANT SAFEGUARDS

Read this user manual carefully before you use the appliance and save it for future reference.

1. Always unplug the appliance before you reach into the blender jar with your fingers or an object (e.g. a spatula).
2. Never use your fingers or an object (e.g. a spatula) to push ingredients down the feed tube while the appliance is running. Always use the food pushers provided.
3. Be very careful when you handle the blades or inserts. Be especially careful when you remove them from the bowl or jar, when you empty the bowl or jar, and when you clean them. Their cutting edges are very sharp.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
6. Check if the voltage indicated on the appliance corresponds to the household voltage before you connect the appliance.
7. Never let the appliance run unattended.
8. Never connect this appliance to a timer switch.
9. Do not use the appliance if the cord, the plug or other parts are damaged. Contact Ginny’s Customer Service for a refund or replacement.
10. Always switch off the appliance by turning the control knob to 0, and switch off the appliance before you detach any accessory.
11. Unplug the appliance immediately after use.
12. Never immerse the motor unit in water or any other liquid, nor rinse it under the tap.
13. Wait until moving parts stop running before you remove the lid of the bowl or jar.
14. Do not exceed the maximum content indicated on the bowl or the blender jar.
15. Thoroughly clean the parts that come into contact with food before you use the appliance for the first time.
16. Care shall be taken when handling the sharp cutting blades, as in emptying the bowl and during cleaning.

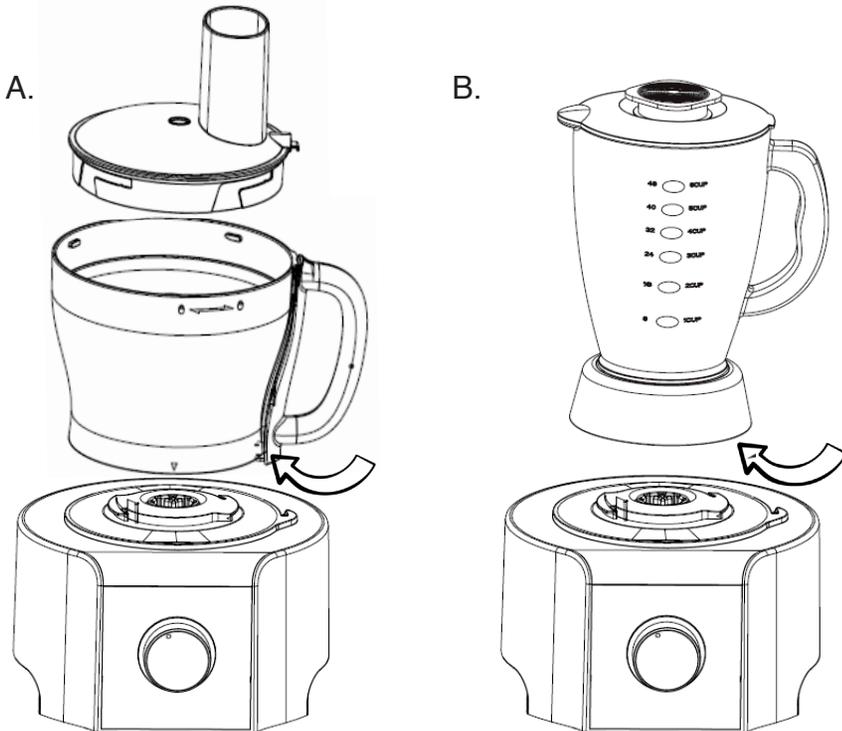
## IMPORTANT SAFEGUARDS...cont'd

17. Do not use the appliance if the rotating sieve is damaged.
18. Switch off the appliance and disconnect from supply before changing accessories or moving parts.
19. The accessories supplied are the only ones to be used with this appliance.
20. This appliance is for household use only.

### IMPORTANT: LOCKING MECHANISM

**Before using the blender or processing bowl, make sure it is securely locked onto the motor base.**

- A. Lower the processing bowl onto the motor base and turn clockwise to lock into place. Also, make sure the lid is on the processing bowl before turning on the motor.
- B. Lower the blender jar onto the motor base and turn clockwise to lock into place. Make sure the blender jar lid is in place before turning on the motor.



## SPECIFICATIONS

This appliance has a polarized plug (meaning one blade is wider than the other one).

1. To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet in one direction. If the plug does not fit into the outlet, reverse the plug. Do not attempt to modify the plug in any way.
2. A short power-supply cord is provided to reduce risks of injuring yourself from becoming entangled in, or tripping over, a longer cord.
3. Longer extension cords are available and may be used if you exercise caution during use.
4. If a longer cord is used, please note the following:
  - The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
  - The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

## SPECIFICATIONS

Power Consumption:	120V/60Hz
Wattage:	600W
Dimensions:	8-3/4" diam. x 15-1/2" h.
Cord Length:	48" long

# PART NAMES



## PROCESSOR

1. Motor Base
2. Detachable drive shaft
3. 6-cup Bowl
4. Lid
5. Feed tube
6. Food Pushers

## ATTACHMENTS

7. 6-cup Blender Jar
8. Stainless steel knife blade
9. Dough tool
10. Citrus Presser & Sieve
11. Thick slicing/ coarse (Julienne style) Shredding Disc
12. Thin slicing / Fine (Julienne style) Shredding Disc
13. French Fry Disc
14. Stainless Steel Shredding Disc
15. Spatula
16. Blender Jar Lid & Filler Cap-2 oz.

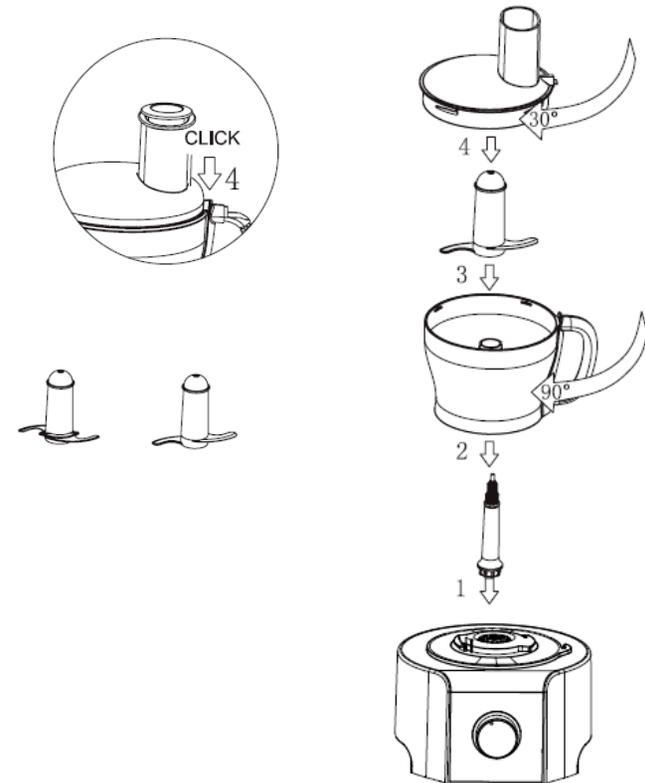
# HOW TO OPERATE

When the food processor is assembled, plug into an outlet. Adjust the speed using the control dial. For chopping, use the Pulse setting.

## STAINLESS STEEL KNIFE/DOUGH TOOL

1. The stainless steel knife blade is the most versatile of all the attachments. The length of processing will determine the fineness of the food texture. Use the pulse control for a coarser texture.
2. Use the stainless steel knife blade for cake and pastry making, chopping raw and cooked meat, vegetables, nuts, pate, dips, pureeing soups and to also make crumbs from biscuits and bread.
3. Use the dough tool for mixing flour and dry ingredients.

**NOTE:** To ensure the life of your machine, do not allow it to run continuously for more than 30 seconds. You should allow the motor to cool down for at least 3 minutes between uses.

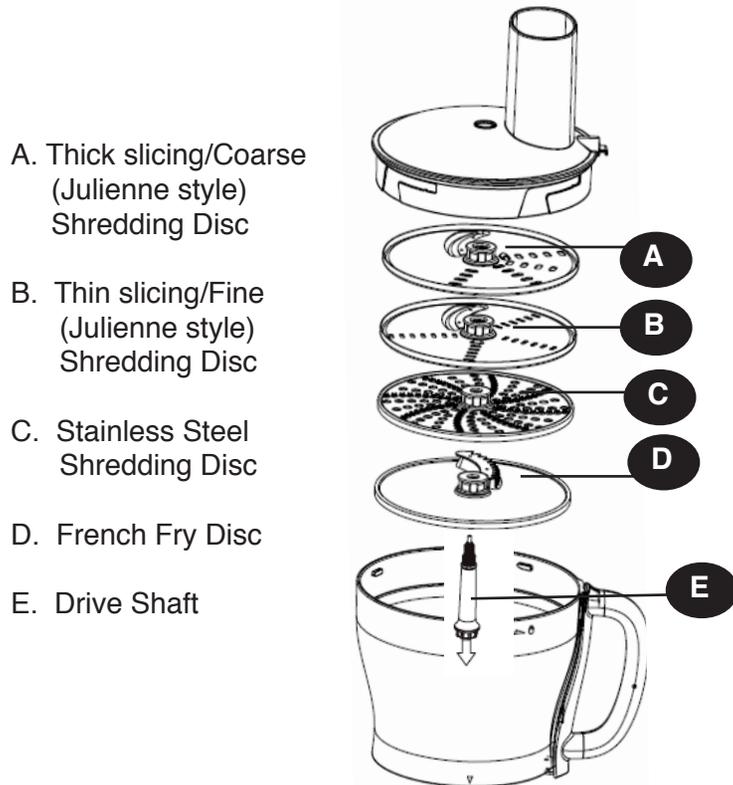


## HOW TO OPERATE...cont'd.

### SLICING DISC/SHREDDING DISC/FRENCH FRY DISC

1. Use the Slicing side (A) for cheese, carrots, potatoes, cabbage, cucumber and onions.
2. Use the Shredding side (A) for cheese, carrots, potatoes and foods of a similar texture.
3. Use the Fine side (B) (Julienne style) for Grated Parmesan cheese and potatoes.
4. Use the Stainless Steel Shredding Disc (C) for leafier vegetables such as lettuce, herbs and celery.
5. Use the French Fry Disc (D) for potatoes. It also can be used to slice and Julienne other firm fruits and vegetables.

NOTE: To ensure the life of your machine, do not allow it to run continuously for more than 1 minute. You should allow the motor to cool down for at least 3-4 minutes before next operation.



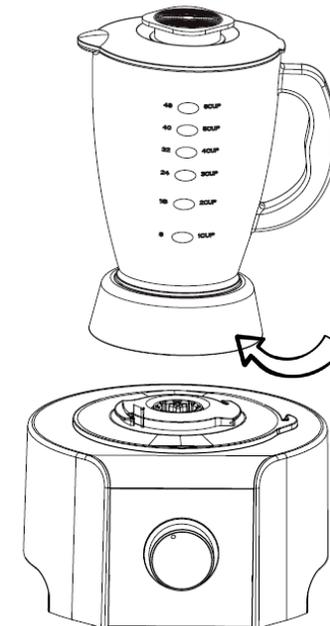
## HOW TO OPERATE...cont'd.

### BLENDER

1. Fit the sealing ring (at the base of the blender jar) into the motor base and ensure the seal is located correctly. Leaking will occur if the seal is damaged or not fitted correctly.
2. Put your ingredients into the blender jar.
3. Put the filler cap\* in the lid, then turn clockwise.
4. Turn the lid in a clockwise direction to lock onto the jar.
5. Place the blender onto the processor base and turn clockwise to lock.
6. Select a speed, or use the pulse control.
7. Don't move the jar, lid and filler cap when the machine is working.
8. Maximum capacity is 48 fluid ozs. or 6 cups.

NOTE: To ensure the life of your machine, do not allow to run continuously for more than 30 seconds. You should allow the motor to cool down for at least 3 minutes between uses.

\*The 2 oz. Filler Cap, when removed, allows you to pour extra ingredients into the blender jar without removing the lid. Also, it can be used to add small amounts of ingredients between processing.

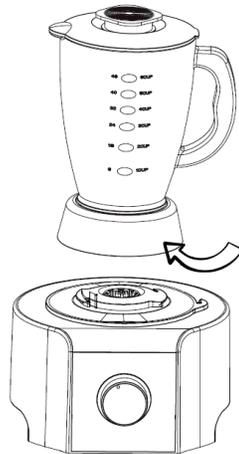


## HOW TO OPERATE...cont'd.

### ICE CRUSHER

Use the blender jar and blades to crush ice into a finer texture for drinks and desserts.

1. Use smaller, home-made ice from your refrigerator (not large, commercial cubes).
2. Fill the blender jar approximately half full (to 24oz. line) and, using the Pulse setting, use short bursts of power to crush ice.
4. Repeat to acquire amount of ice needed.
5. For even finer ice, re-pulse until the ice becomes "powdery".
6. Use as is, or flavor with fruit juices or syrups.



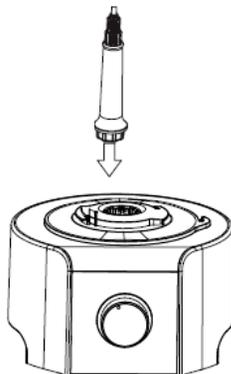
### CITRUS PRESS

Use the citrus press to squeeze the juice from citrus fruits (oranges, lemons, limes and grapefruits).

1. Place the juicer strainer over the 6-cup bowl and slide the reaming cup over the drive shaft.
2. Cut fruit in half and press onto the reaming cup. Juice will pour into the bowl.
3. The press will yield juice with a moderate amount of pulp.
4. For juice with less pulp, pour juice through a fine strainer before you decant into glasses.



**NOTE:** To ensure the life of your machine, do not allow to run continuously for more than 3 minutes. You should allow the motor to cool down for at least 30 minutes before the next operation.



## CARE & CLEANING

Always switch off and unplug before cleaning.

- Handle the blades and cutting discs with care - they are extremely sharp.
- Some foods may discolor the plastic. This is perfectly normal and won't harm the plastic or affect the flavor of your food. Rub with a cloth dipped in vegetable oil to remove the discoloration.
- Wipe the base (1) with a damp cloth, then dry. Ensure that the interlock area is always clear of food debris.
- All parts are dishwasher safe, except the motor base and plastic jar.
- Do not touch the knife blades. Brush them, using hot soapy water, then rinse thoroughly under the tap, or place on top rack of your dishwasher. Dry thoroughly.

## RECIPES

### VEGETABLE SOUP

#### INGREDIENTS:

1 (14 ounce) can chicken broth	1 c. water
1 (11.5 ounce) can tomato-vegetable juice cocktail	
1 large potato, diced*	2 carrots, sliced*
2 stalks celery, diced*	1 c. chopped fresh green beans*
1 c. fresh corn kernels*	salt and pepper to taste
1 (14.5 ounce) can diced tomatoes	Creole seasoning to taste

#### DIRECTIONS:

1. In a large stock pot, combine broth, tomato juice, water, potatoes, carrots, celery, undrained chopped tomatoes, green beans, and corn.
2. Season with salt, pepper and your favorite seasoning. Bring to a boil and simmer for 30 minutes or until all vegetables are tender.

\* NOTE: Use your Kitchen Master to process the fresh vegetables for a soup with "just picked" taste!

6 Servings

# RECIPES

## HEARTY HAM & POTATO CASSEROLE

### INGREDIENTS:

4 c. peeled and sliced potatoes*	2 c. diced ham*
1/2 onion, chopped*	2 c. milk
1 c. frozen peas	3 Tbsp. all-purpose flour
2 Tbsp. butter	1/2 tsp. salt
1/2 tsp. ground black pepper	1/8 tsp. garlic powder
1/8 tsp. onion powder	1 tsp. dried parsley
1/4 lb. Cheddar cheese, diced*	1 pinch paprika, or to taste

### DIRECTIONS:

1. Preheat oven to 350°F.
2. Layer half the potatoes, half the ham, and half the onion in a 2-quart baking dish; repeat the layers.
3. Heat milk, peas, flour, butter, salt, black pepper, garlic powder, and onion powder in a saucepan over medium heat, stirring constantly, until thickened, 7 to 10 minutes.
4. Stir Cheddar cheese into sauce until cheese is melted.
5. Pour sauce over potato and ham mixture; sprinkle with paprika.
6. Cover baking dish with aluminum foil.
7. Bake in the preheated oven until potatoes are tender, about 1 hour.
8. Remove foil and continue baking until lightly browned, about 15 minutes more.

\* NOTE: Use your Kitchen Master to process the ingredients.

6 Servings

# RECIPES

## APPLE PIE SQUARES

### INGREDIENTS:

#### CRUST:

2 c. all-purpose flour*	1/2 tsp. salt
2/3 c. shortening*	1/4 c. water
2 eggs	1 Tbsp. lemon juice

#### FILLING:

6 apples - peeled, cored, and cut into 1/2-inch slices*	
1 c. white sugar	3 Tbsp. all-purpose flour
1/2 tsp. ground cinnamon	

### DIRECTIONS:

1. Preheat oven to 350°F.
2. Whisk 2 cups flour and salt together in a bowl.
3. Cut shortening\* into flour mixture, until crumbly.  
\* Use your Kitchen Master
4. Whisk water, eggs, and lemon juice together in a separate bowl; stir into flour mixture until dough forms a ball.
5. Split dough into halves; roll each half into about a 9x13-inch rectangle.
6. Press 1 rectangle into the bottom of a 9x13-inch baking dish.
7. Place apple slices in a large bowl; add sugar, 3 tablespoons flour, and cinnamon.
8. Toss apples to coat; spread over crust. Cover apple filling with remaining crust, piecing together any scraps to cover any holes.
9. Cut several slits into top crust for ventilation while cooking.
10. Bake in the preheated oven until edges are browned and crisp, 45 minutes to 1 hour. Cool to room temperature before cutting into squares, about 30 minutes.

\* NOTE: Use your Kitchen Master to process these ingredients.

8 Servings

# RECIPES

## BLUE CHEESE VEGETABLE DIP

### INGREDIENTS:

1-1/2 c. small curd cottage cheese\*    2 Tbsp. milk\*  
2 tsp. lemon juice\*    2 tsp. grated onion\*  
3 Tbsp. crumbled blue cheese\*    1 Tbsp. chopped fresh parsley\*  
1 medium bell pepper  
Raw vegetables, for dipping

### DIRECTIONS:

1. Place all ingredients except bell pepper and raw vegetables in  
\* Kitchen Master blender. Cover and blend on medium speed, stopping blender occasionally to scrape sides, until smooth.
2. Cover and refrigerate 1 hour to blend flavors.
3. Cut off top of bell pepper and hollow out. Spoon dip into pepper.

Serve with raw vegetables, cut into bite-sized pieces.

## STRAWBERRY YOGURT SMOOTHIE

### INGREDIENTS:

1 container (6 oz) strawberry yogurt  
1/2 c. sliced fresh or frozen strawberries  
1/2 c. orange or pineapple juice  
Pineapple chunks, strawberries or kiwifruit slices, if desired

### DIRECTIONS:

1. Place yogurt, strawberries and juice in blender.
  2. Cover; blend on medium speed about 2 minutes or until smooth.
  3. Pour into serving glass. Garnish with pineapple.
- Serve immediately.

Serves 1  
(Double or triple ingredients for more servings).

# 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.



**Customer Service**  
**Phone: 1-800-544-1590**  
**8:00 am to Midnight, Monday through Friday**

