



IMMERSION BLENDER with ATTACHMENTS

User Guide

Item: 740820

*Recipes
Inside!*



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Thank you for purchasing a Ginny’s Brand Immersion Blender with attachments. This little gem will be your go-to tool in the kitchen! It does it all — beats eggs, makes smoothies, chops onions (with no more tears!) and blends soups and sauces right in their cooking pots. You’ll wonder how you ever got along without it. Enjoy!

TABLE OF CONTENTS

Important Safeguards	3
Electrical Safety and Specifications	4
Get to Know Your Appliance	5
How to Operate	6-7
Cleaning & Care	7
Recipes	8-11
Warranty	12

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 all removable parts before first use. See Cleaning & Care on page 7.
- 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.
- 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.
- Do not place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance and its attachments should always be used on a STABLE, DRY SURFACE.
- 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.
- Always use OVEN MITTS when handling hot food.
- 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.

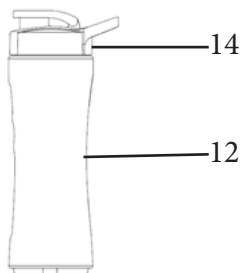
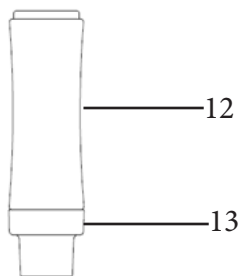
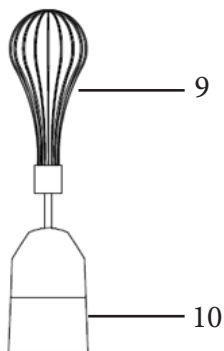
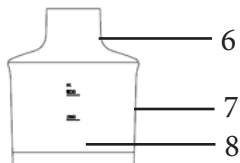
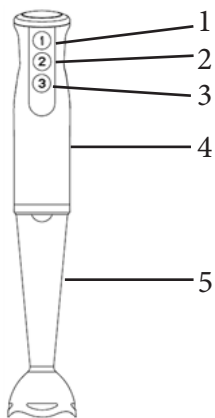
ELECTRICAL SAFETY

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 should be attached to the appliance before connecting to an electrical outlet. 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	400 W, 120 V, 60 Hz
CAPACITY	1.5 cup chopper bowl, 20 oz. bottle
CORD LENGTH	46"
MODEL	OEM-CMM-42353

GET TO KNOW YOUR APPLIANCE



1. Low Speed Button
2. Medium Speed Button
3. High Speed Button
4. Motor Unit
5. Immer. Blender/Coupling
6. Chopper Lid/Coupling
7. Chopper Bowl

8. Chopper Blade (inside bowl)
9. Whisk
10. Whisk Coupling
11. Beaker with Lid
12. Bottle (1, shown twice above)
13. Bottle Blade Coupling
14. Bottle Lid with Spout

HOW TO OPERATE

WARNING: ALWAYS UNPLUG THE BLENDER BEFORE YOU ASSEMBLE, DISASSEMBLE OR CHANGE ATTACHMENTS!

BLADES ARE SHARP! IF THE BLADES GET STUCK, UNPLUG THE UNIT BEFORE YOU TRY TO REMOVE THE BLOCKAGE.

DO NOT OPERATE CONTINUOUSLY FOR MORE THAN 30 SECONDS AT A TIME (TO AVOID MOTOR DAMAGE).

IMMERSION BLENDER - Use for blending liquids, pureeing soups, etc.

1. ENSURE THE MOTOR UNIT IS UNPLUGGED.
2. Attach the hand blender to the motor unit.
3. Plug the motor unit into an outlet.
4. Immerse the blade completely in the ingredients and keep it immersed while blending/pureeing (or food will splatter).
5. Press one of the speed buttons to switch on the appliance.
6. Move the appliance slowly up and down and in circles to blend/puree.
7. Release the speed button when complete, and unplug from the outlet.

CHOPPER - Use this to chop vegetables, nuts, hard cheeses, etc.

1. ENSURE THE MOTOR UNIT IS UNPLUGGED.
2. Put the chopper blade in the chopper bowl.
3. Add desired ingredients to the chopper bowl.

Note: Cut large pieces of ingredients down to approximately 1" cubes before processing. Do not overload the chopper bowl!

4. Put the chopper lid on the chopper bowl.
5. Attach the motor unit to the chopper lid.
6. Plug the motor unit into an outlet.
7. Press one of the speed buttons to switch on the appliance.
8. Release the speed button when complete, and unplug from the outlet.

HOW TO OPERATE

WHISK- Use for whipping cream, blending batters, etc.

1. ENSURE THE MOTOR UNIT IS UNPLUGGED.
2. Attach the whisk coupling to the whisk. Attach to the motor unit.
3. Plug the motor unit into an outlet.
4. Immerse the whisk in the ingredients and keep it immersed while blending/whipping (or food will splatter).
5. Press one of the speed buttons to switch on the appliance.
6. Move the whisk slowly in circles to blend/whip.
7. Release the speed button when complete, and unplug from the outlet.

BOTTLE WITH LID AND BLADE- Use for making blended drinks.

1. ENSURE THE MOTOR UNIT IS UNPLUGGED.
2. Add desired ingredients to the bottle.
3. Screw the blade on to the bottle and attach to the motor unit.
4. Plug the motor unit into an outlet. Hold the bottle with the blade on the bottom and press one of the speed buttons to switch on the appliance.
5. Release the speed button when complete, and unplug from the outlet.
6. Turn over the bottle, remove the blade and attach the lid with spout.

BEAKER WITH LID- Use this for measuring. Ingredients can be mixed in the beaker with the whisk or the hand blender.

CLEANING & CARE

1. Turn off and unplug the appliance.
2. Disassemble all parts. **BLADES ARE SHARP - BE CAREFUL!**
3. Do not use abrasive brushes or pads, or harsh cleaning solutions.
4. **HAND WASH ONLY.** Wash the beaker/lid, hand blender blade area, chopper bowl and blade, bottle, bottle lid with spout, bottle blade, coupling blade area, and whisk in warm, soapy water and dry.
5. Wipe all other pieces with a damp cloth and dry.
6. Do not immerse the motor unit, its cord or plug, or couplings into water.
7. Ensure all parts are dried thoroughly before reassembling and using this appliance.

RECIPES

Mango & Avocado Salad

- | | |
|--------------------------------------|------------------------------------|
| 3 mangos, chopped | juice of 2 limes |
| 1 jalapeno, seeded and finely minced | ½ c. orange juice |
| 1 small red onion, finely diced | salt & pepper, to taste |
| 1 red bell pepper, seeded and diced | 2 ripe, but firm avocados, chopped |
| ¾ - 1 c. cilantro, chopped | |

1. Use the chopper attachment to dice and mince above ingredients (except the avocados).
2. In a large bowl, toss together the mangoes, jalapeno, onion, bell pepper, cilantro and juices. Mix well.
3. Salt & pepper to taste. Mix well.
4. *Carefully* stir in the avocados to avoid mashing them.
5. Serve immediately.

Serves 4-6

Garbanzo Garlic Dip

- | | |
|-----------------------------|--|
| 3 cloves garlic, chopped | 1 can (15 oz.) garbanzo beans, drained |
| ⅓ c. plain yogurt | 2 T. lemon juice |
| 3 T. extra virgin olive oil | ½ t. salt |
| ⅛ t. black pepper | ¼ t. dried thyme |
| Cayenne pepper, to taste | 3 green onions, sliced |

1. Place all ingredients, except the onions, in a in a medium bowl. (I used four serious shakes of cayenne.)
2. Using the hand blender, blend well until smooth. Stir in the green onions and garnish with a few on top.
3. Serve with cut-up vegetables, crackers or pita chips.

Makes about 2 cups

RECIPES

Spicy Dijon Deviled Eggs

12 eggs, boiled & peeled	½ t. hot pepper flakes
2 T. onion, finely minced	2 T. lemon juice
4 T. mayonnaise	salt & pepper, to taste
2 T. prepared Dijon mustard	paprika, for sprinkling
½ t. Worcestershire sauce	1 can (6 oz.) black olives, drained
1 t. dill weed	

1. Cut eggs in half and carefully scoop the yolks into a medium size mixing bowl. Set aside the whites.
2. To the yolks, add onion, mayonnaise, mustard, Worcestershire sauce, dill, pepper flakes, and lemon juice. Add salt & pepper, to taste.
3. Mash the mixture together with a fork, then use the hand blender to blend until smooth.
4. Put the yolk mixture into a small plastic bag (like a sandwich bag), and cut off one corner ½" with a scissors.
5. Squeeze the yolk mixture (use like a piping bag) into the egg white halves, sprinkle with paprika, and top with an olive (or half an olive).
6. Refrigerate about 20 minutes, then serve.

Makes 24

Ginger Pear Smoothie

1 ripe pear, seeded and cut into chunks
½" fresh ginger, peeled & chopped
2 T. lemon juice
¾ c. cold water
honey, to taste

1. Place all ingredients in the bottle.
2. Attach the blade and blend until smooth.

Serves 1

Roasted Red Pepper and Tomato Soup

This recipe requires a little patience, but it is well worth the effort! Try roasting your fresh tomatoes and peppers in the fall and freeze them – then this soup will be quick and easy all winter long!

4 red bell peppers, halved & seeded	¼ c. olive oil
6 medium plum tomatoes, halved	1 t. salt
4 large cloves of garlic, peeled	½ t. black pepper
½ large onion, sliced ¾" thick	¼ t. dried rosemary
fresh herbs, to taste (optional)	1 can (14 oz.) vegetable broth

1. Preheat oven to 425°.
2. Place the peppers and tomatoes (skin sides down) in one layer in an oven safe pan. Add the garlic and onion. If you have some on hand, add a few leaves of any fresh herbs at this time – basil, oregano, thyme, etc. Drizzle all with olive oil. Roast for 45 minutes.
3. When finished, remove the pan from the oven and cover with aluminum foil for 20-30 minutes (to help steam the skins loose).
4. Remove the foil, and use a paring knife to scrape loose the charred skins from the peppers. Drain any olive oil and juices into a large pot. Toss the peeled peppers in the pot too. Don't worry if there are bits of skin that are too difficult to remove.
5. Next use a spoon to scoop out and discard the tomato seeds. Again, drain excess olive oil and juice into the pot. The tomato skins should slide off easily. Add the peeled, seeded tomatoes to the pot.
6. Add the garlic, onion and excess olive oil from the roasting pan to the pot (and any herbs if used).
7. Add the salt, pepper, rosemary and broth.
8. Cover and bring to a boil. Reduce to a simmer for 5 minutes.
9. Turn off heat and remove the cover. Using an immersion blender on high, carefully puree all together, until smooth. Add more salt & pepper to taste.

Serves 4

Vinaigrette

This is a basic vinaigrette recipe, but feel free to experiment with your own twists: add garlic, onion, any herbs of your choice, honey, lemon juice...

¼ c. red wine vinegar or apple cider vinegar 1 t. Dijon-style mustard
¼ t. kosher salt ¼ t. black pepper
¾ c. extra virgin olive oil

1. Put all ingredients in the beaker and blend with the hand blender or the whisk until smooth and thickened.
2. Add more salt & pepper to taste, if needed.
3. Serve over lettuce, bean or pasta salad.

Makes about 1 cup

Easy Chocolate-Banana Shake

4 scoops vanilla ice cream (or chocolate ice cream if you have it!)
1 c. milk
½ banana, cut into 1" pieces
3 T. chocolate syrup

1. Place all ingredients in the beaker (or large durable cup of your choice).
2. Using the hand blender, blend until smooth.

Serves 1-2

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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