

# IMMERSION BLENDER

SAFETY INFORMATION .....	3
PARTS INCLUDED .....	4
GETTING STARTED .....	5
CONTROLS .....	5
FUNCTIONS .....	6
CARE AND CLEANING .....	7
TIPS AND HINTS .....	8
LIMITED WARRANTY .....	9
CONSUMER SUPPORT .....	10

## OWNER'S MANUAL

OPG8H0AASSPSS / OPG8H1AASSPSS

## ENGLISH

Write the model and serial numbers here:

Model # \_\_\_\_\_

Serial # \_\_\_\_\_

Find these numbers on a label  
on the back of the unit.

# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

**WARNING** When using this electrical appliance, which has sharp, moving parts, follow these important safeguards to prevent a risk of personal injury:

### IMPORTANT SAFEGUARDS :

1. READ ALL INSTRUCTIONS.
2. Be certain cover is securely locked in place before operating appliance.
3. Household use only.
4. To protect against electrical shock, do not put the motor body, cord or electrical plug of this hand blender in water or other liquid. The detachable blending shaft of this appliance has been designed for immersion into water or other liquids. Never submerge any other portion of this unit. If hand blender falls into liquid, remove immediately. Do not reach into the liquid without unplugging the unit first.
5. This appliance should not be used by children and care should be taken when used near children.
6. Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
7. Avoid contacting with moving parts.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Contact OnPoint Warranty at the website listed in the Contact Us section for information on examination, repair, or adjustment.
9. The use of attachments or accessories not recommended or sold by OnPoint Warranty may cause fire, electrical shock, or risk of injury, or damage to your immersion blender.
10. Do not use outdoors or use for other than intended use.
11. Do not let any cord hang over the edge of the table or counter.
12. Do not let cord contact hot surfaces, including stovetop.
13. When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage, splattering and possibility of injury from burning.

14. Blades are SHARP. Handle carefully when unpacking, removing, inserting or cleaning. Exercise the same care when removing or inserting the cutting blade for the chopper attachment.
15. Check the chopper for presence of foreign objects before using.
16. During operation keep hands, hair, clothing, as well as spatulas and other utensils away from attachments and any mixing container, to prevent the possibility of severe injury to persons, and/or damage to the appliance. A spatula may be used but must be used only when the unit is not operating.
17. Remove detachable shaft from the blender before washing the blades or shaft.
18. Make sure the appliance is off, the motor has stopped completely, and the appliance is unplugged from outlet before putting on or taking off attachments, and before cleaning.
19. Maximum rating of 500W is based on baby food chopper attachment that draws the greatest power.
20. Never process ICE or other hard foods such as coffee beans, rice, frozen foods, spices, cereal or chocolate bars in the chopping bowl as damage to the blades may result.
21. Never mix dry, thick or heavy mixtures for more than 15 seconds. Stop operation and stir the ingredients before continuing. Allow the motor to rest for 1 minute between each use.
22. Never immerse the motor body in water or other liquids.

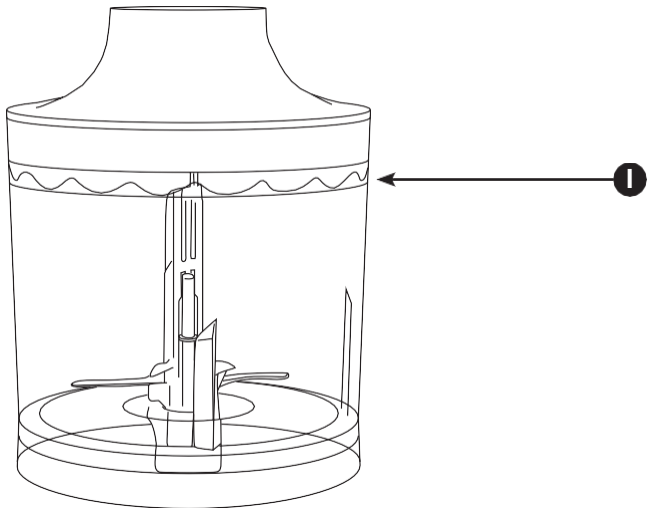
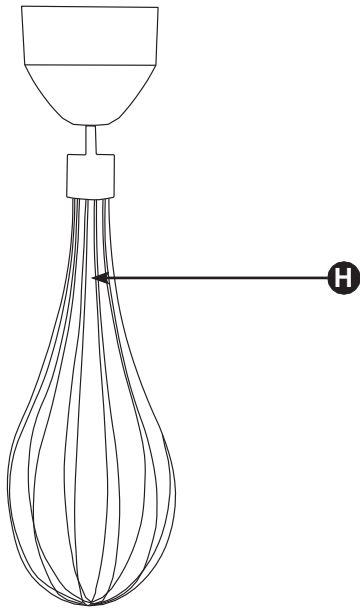
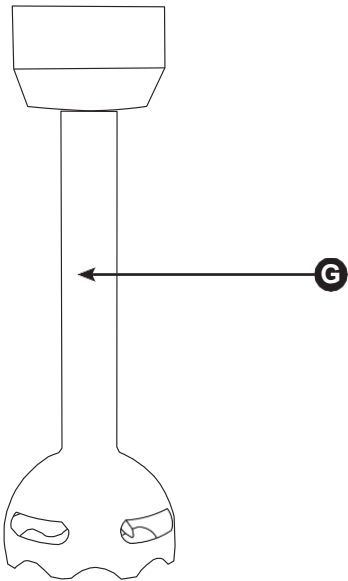
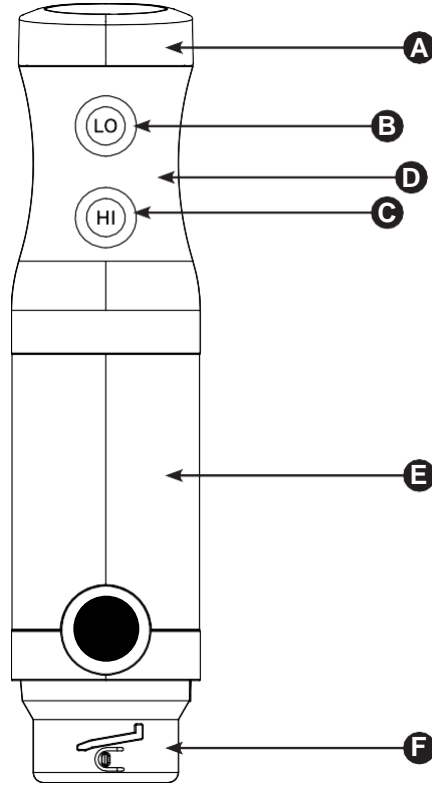
**NOTICE:** This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature or modify the plug in any way.

**WARNING** RISK OF PERSONAL INJURY

**HOLD THE BLADE ASSEMBLY BY THE PLASTIC STEM ONLY. DO NOT TOUCH THE RAZOR-SHARP BLADES.**

**READ AND SAVE THESE INSTRUCTIONS**

Parts



- A** Top Wrap (Cord Neck located on back side)
- B** Low Button
- C** High Button
- D** Handle Grip
- E** Main Body

- F** Base (Attachments connect here)
- G** Wand
- H** Whisk
- I** Chopper

**ACCESSORY GUIDE**

**Main Body (E):** G8H0AASSPSS & G8H1AASSPSS

**Wand (G):** G8H0AASSPSS & G8H1AASSPSS

**Whisk (H):** G8H1AASSPSS only

**Chopper (I):** G8H1AASSPSS only

# Getting Started

## Before First Use

### **WARNING** RISK OF PERSONAL INJURY

The blending blade is extremely sharp. Use caution when removing and unpacking.

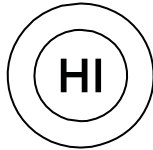
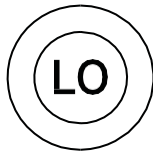
%HIRUH XVLQJ WKH EOHQGHU IRU WKH ¿UVW WLPH, ZH recommend that you wipe the motor body with a clean, damp cloth to remove any dirt or dust. Dry it thoroughly with a soft absorbent cloth. **HANDLE CAREFULLY**; wash blade assembly, mixing container and detachable shaft by hand or in the dishwasher. Dry thoroughly before use. Read all instructions completely for detailed operating procedures.

3. Motor Body Housing
4. 'HWDFKDEOH 6KDIW: 7ZLVWLQJ DQG VOLGLQJ R◊, IURP WKH motor housing will detach the shaft for easy cleaning.
5. Blending Attachment with Stainless Steel Blade and Blade Guard: This attachment easily twists into the motor body housing. The permanently mounted stainless blade is partially covered by a stainless housing that keeps splashing to a minimum.
6. Whisk Attachment: Whisk attachment twists into the motor body housing. This attachment is great for whipping cream, egg whites and other delectable treats.
7. Chopper/Grinder Attachment: Chop, mince and grind. Chopper/Grinder attaches to the blender motor body in place of the blender shaft or whisk attachment.

## Features and Benefits

1. Speed Buttons: Press and hold down the preferred speed. Once the button is released, blending will stop.
2. Comfort Handle: The handle allows you to control the hand blender with ease.

## Controls



### High and Low Buttons

Speed Buttons: Press and hold down the preferred speed. Once the button is released, blending will stop.

# Functions

## Assembly of Attachments

### Blending Attachment:

1. Align the motor body with the blending attachment, then slide the pieces together. Twist the motor body clockwise and feel the pieces click together.

### Chopper/Grinder Attachment:

1. 3XW WKH SUHS ERZO RQ D ÀDW, GU, VWDEOH VXUIDFH.
2. The metal blade assembly shaft is attached to the bottom of the prep bowl. If not already in place, slide the blade assembly over the top of the metal blade assembly shaft.

**WARNING** HOLD THE BLADE ASSEMBLY BY THE PLASTIC STEM ONLY. DO NOT TOUCH THE RAZOR-SHARP BLADES.

3. The chopper cover can only sit into the prep bowl. It cannot be rotated.
4. Connect the motor body to the top of the chopper/grinder attachment cover.
5. Plug the power cord into an electrical outlet.
6. Put one hand on the cover of the chopper/grinder attachment, while gripping the handle with the other. 3UHVV WKH +LJKRU/RZ EXWWRQ ZLWK \RXU ¿ QJHUV WR VWDUW the motor and run the chopper/grinder. To turn the unit R¿, UHPRYH \RXU ¿ QJHUV IURP WKH VHOHFVHG EXWWRQ.
7. **WHEN THE BLADE STOPS MOVING**, unplug the Hand Blender, remove the motor body from the chopper/grinder cover, and remove the cover from the prep bowl.

### Whisk attachment:

Align the motor body with the blending attachment, then slide the pieces together. Twist the motor body clockwise and feel the pieces click together.

## Operation

### Blending & mixing:

The specially designed blade is for mixing and stirring all kinds of foods, including salad dressings, powdered drink products, and sauces. It is ideal for combining dry ingredients, and can be used to emulsify mayonnaise, too. This blade mixes and stirs while adding only a minimum of air to your mixture. A gentle up-and-down motion is all you need to make the most flavorful, full-bodied liquid recipes. Be careful never to remove the blender from the liquid while in operation to avoid splatters.

1. Insert the blending attachment into the motor body.
2. Plug electrical cord into an electrical wall socket.
3. Insert blending shaft into mixture to be blended.
4. 3UHVV DQG KROG WKH 2Q/2¿, EXWWRQ. 7KH KDQG EOHQGHU will continue to run as long as the switch is pressed in. 7R WXUQ KDQG EOHQGHU 2)), UHOHDVH WKH 2Q/2¿, EXWWRQ and the motor will stop.
5. Do not hold the button On for longer than 50 seconds at a time.
6. Unplug immediately after use.

**NOTE:** When using blender in a saucepan, remove pan from stove.

### Whisking:

1. Insert the whisk attachment into the motor body.
2. Plug electrical cord into an electrical wallsocket.
3. Insert the whisk into mixture to be blended.
4. Press and hold the desired speed button. When done whisking, release the speed button.
5. Unplug immediately after use.

### Chopping and Grinding Processing Food:

1. Put the prep bowl firmly on the flat sturdy surface like a countertop.
2. Put food into the prep bowl. Be sure the food is cut into small pieces, and the bowl is not overloaded.
3. Put the chopper/grinder cover on top of the prep bowl. Be sure the cover is properly seated.
4. Press the ON/OFF button.

**NOTE:** Due to the powerful motor provided with this unit, it is recommended using one hand to support the chopper/grinder during operation.

6. When you finish processing the food, stop the machine by taking your fingers off of the ON/OFF button.
7. **WHEN THE BLADE STOPS MOVING**, remove the blender motor body from the chopper/grinder cover, and remove the cover from the chopper/grinder.
8. Unplug the unit.
9. Carefully remove the blade assembly, holding it by the gripping the plastic stem. **NEVER TOUCH THE BLADE ITSELF.**
10. Remove food with the spatula. Note: Do not operate the Chopper/Grinder attachment without food in the prep bowl.

# Care and Cleaning

## Cleaning and Maintenance

Always clean the motor body and blending shaft thoroughly after using. Remove the blending shaft from the motor body. Clean the motor body only with a sponge or damp cloth. Do not use abrasive cleaners which could scratch the surface. To clean the blending shaft, wash by hand in hot water using mild detergent. Be mindful of the permanently mounted razor-sharp edges.

### **CAUTION** FOR YOUR SAFETY

**NEVER immerse the motor body in water or other liquids.**

When the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly, contact the manufacturer at the website listed in the Contact Us section for information on examination, repair, or adjustment. Any other servicing should be performed by an authorized service representative.

### Chopper/Grinder Attachment

To simplify cleaning, rinse the prep bowl, cover, and blade immediately after use, so that food won't dry onto them. Wash blade ring, plastic sheath, and prep bowl in warm soapy water. Rinse and dry. Wipe the underside of the chopper/grinder cover with a sponge or damp cloth to remove any food. Do not submerge the cover in water or put in the dishwasher. Wash the blade carefully. Avoid leaving it in soapy water where it could disappear from sight. If you have a dishwasher, you can wash the prep bowl blade assembly on the upper shelf. Insert the prep bowl upside down. Put the blade in the cutlery basket. Unload the dishwasher carefully to avoid contact with the sharp blade. Wipe the motor body and top of the cover with a damp sponge or cloth. Dry it immediately. Never submerge the motor body or the cover in water or other liquid. The chopper/grinder attachment is intended for HOUSEHOLD USE ONLY. Any service, other than cleaning and normal user maintenance, should be performed by an authorized Service Representative.

### Whisk attachment

To clean your whisk attachment, simply release the attachment from the motor body housing. Once the whisk is removed, detach the metal whisk from the gearbox by pulling pieces apart. To clean the gearbox, simply wipe with a damp cloth. To clean the metal whisk, wash with warm, soapy water or in the dishwasher. Do not submerge the gearbox in water or any other liquid.

## Tips and Hints

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1. Liquid should come within an inch of where the shaft attaches to the motor housing.
2. Some spices may scratch the chopper/grinder attachment.
3. When using with a nonstick cooking surface, be careful not to scratch the coating with the hand blender.
4. Do not immerse motor body housing, chopper/grinder cover, or whisk gearbox in water or any other liquid.
5. Cut most solid foods into ½-inch cubes for easy blending. Suggestion: use chopper/grinder for chopping and grinding solid foods.
6. Pour liquid ingredients into the mixing container first, unless recipe instructs otherwise.
7. To avoid splashing, don't turn the hand blender on until the blade is beneath the surface of the mixture and do not pull the hand blender out of the mixture while blender is running.
8. Do not let hand blender stand in a hot pot on stove while not in use.
9. Do not put fruit pits, bones, or other hard material into the blending mixture, as these are liable to damage the blades.
10. Do not fill mixing containers too full. The level of mixture will rise when blending and can overflow.
11. Adding liquids that are warm, not cold, facilitates blending solids with liquids.
12. For recipes calling for ice, use crushed ice (not whole cubes) for best results.
13. Using a gentle up-and-down motion is the best way to blend and incorporate ingredients uniformly.
14. To avoid splatter, turn the hand blender off and let the blade stop completely before lifting the unit out of the mixture you are processing.
15. To whip air into a mixture, always hold the blade just under the surface.
16. To make a soup creamy in texture, use the hand blender to purée the soup solids to the desired consistency using a gentle up-and down motion right in the saucepan. You can quickly change your soup into a thick and creamy blend.
17. If you are making a dip or spread, it is not necessary to process completely into a smooth purée; leave some texture for interest.
18. When making compound butters, remove the butter from the refrigerator and let it come to room temperature before blending in the ingredients.



# Small Appliances Limited Warranty

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Please have your serial number and your model number available when requesting service at <https://www.onpointwarranty.com/small-appliances-cx-portal>

For Terms and Conditions, please visit

[https://f.hubspotusercontent20.net/hubfs/4854028/GE\\_First%20Build/RefurbGoodsT&C.pdf](https://f.hubspotusercontent20.net/hubfs/4854028/GE_First%20Build/RefurbGoodsT&C.pdf)

**LIMITED WARRANTY**

Staple your receipt here. Proof of the original purchase date is needed to obtain service under the warranty.

# Consumer Support

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## Service and Registration

Register your new appliance on-line at your convenience! Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise.

Register your appliance at <https://www.onpointwarranty.com/small-appliances-cx-portal>

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## Contact Us

If you are not satisfied with the service you receive from OnPoint, contact us at <https://www.onpointwarranty.com/small-appliances-cx-portal> with all the details including your phone number, or write to: 9900 Corporate Campus Drive, Suite 2050, Louisville, KY 40223