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Ganiza 1001

Ganiza 8 in 1 Immersion Blender User Manual

Model: 1001

INTRODUCTION

Thank you for choosing the Ganiza 8 in 1 Immersion Blender. This versatile kitchen appliance is designed to simplify your food preparation tasks, offering powerful blending, chopping, whisking, and frothing capabilities. With its 1000W motor and 16-speed control, you can achieve consistent and efficient results for a wide range of recipes. Please read this manual carefully before first use to ensure safe and optimal operation of your new appliance.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before using the appliance.
- To protect against risk of electrical shock, do not put the motor unit, cord, or electrical plug in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. Contact customer service for assistance.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use appliance for other than intended household use.
- Blades are sharp. Handle carefully.
- Do not immerse the motor unit in water.

PRODUCT COMPONENTS

The Ganiza 8 in 1 Immersion Blender comes with the following components:

8 in 1 Hand Blender



Figure 1: Overview of all included components for the Ganiza 8 in 1 Immersion Blender. This image displays the main hand blender unit, an 800ml mixing beaker, a 600ml chopper with its lid and blade, a whisk attachment, a milk frother, egg beaters, and a 600ml sport cup. Each component is clearly labeled.

- **Hand Blender Motor Unit:** The main power unit with a 1000W motor, 16-speed dial, and Turbo button.
- **Immersion Blending Shaft:** Stainless steel shaft with 4-leaf blades for blending.
- **800ml Mixing Beaker:** A large capacity beaker for blending liquids.
- **600ml Chopper:** A bowl with a sharp blade and lid for chopping ingredients.
- **Whisk Attachment:** For whisking eggs, cream, and light batters.
- **Milk Frother:** A small whisk for frothing milk.
- **Egg Beaters:** Twin beaters for heavier mixing tasks.
- **600ml Sport Cup:** A portable cup for blending and carrying smoothies.

SETUP AND ASSEMBLY

Before first use, wash all parts that will come into contact with food (except the motor unit) in warm soapy water, then rinse and dry thoroughly.

1. **Attaching the Immersion Blending Shaft:** Align the blending shaft with the motor unit and twist clockwise until it clicks into place. To detach, press the release buttons on the side of the motor unit and twist counter-clockwise.
2. **Attaching the Chopper:** Place the chopper blade onto the central pin inside the chopper bowl. Place the chopper lid onto the bowl, ensuring it is securely seated. Attach the motor unit to the top of the chopper lid, twisting until it locks.
3. **Attaching the Whisk Attachment:** Insert the whisk into the whisk adapter. Then, align the whisk adapter with the motor unit and twist clockwise until it clicks into place.
4. **Attaching the Milk Frother:** Insert the milk frother into its adapter. Then, align the adapter with the motor unit and twist clockwise until it clicks into place.
5. **Attaching the Egg Beaters:** Insert the egg beaters into the egg beater adapter. Then, align the adapter with the motor unit and twist clockwise until it clicks into place.



Figure 2: Illustration of the detachable design of the immersion blender, showing how the blending shaft connects and disconnects from the main motor unit for easy assembly and cleaning.

OPERATING INSTRUCTIONS

Ensure the appliance is properly assembled and plugged into a suitable power outlet before operation.

Speed Control and Turbo Mode

15-Speed Control And Turbo Mode



Figure 3: Detailed view of the 16-speed control dial and the Turbo mode button on the top of the blender's motor unit. The image indicates recommended speed ranges (Low, Medium, High) for various ingredients like onions, strawberries, apples, garlic, nuts, and meat.

- The blender features a 16-speed control dial located on the top of the motor unit. Rotate the dial to select your desired speed from 1 to 16.
- For a quick burst of maximum power, press and hold the "TURBO" button. Release the button to return to the selected speed or stop operation.
- Always start with a lower speed and gradually increase as needed to prevent splashing and ensure optimal blending.

Using the Immersion Blender

Ideal for smoothies, soups, sauces, and baby food.

1. Attach the immersion blending shaft to the motor unit.
2. Place the ingredients in the 800ml mixing beaker or a deep pot/bowl.
3. Immerse the blending shaft into the ingredients, ensuring the blade guard is fully submerged to prevent splashing.

4. Press and hold the power button, then adjust the speed dial or use the Turbo button as desired.
5. Move the blender up and down gently to ensure all ingredients are processed evenly.
6. Release the power button to stop.



Figure 4: An individual blending a beverage with the immersion blender, demonstrating its use for smoothies, soups, and baby food.

Using the Chopper

Suitable for chopping vegetables, nuts, meat, and cheese.

1. Assemble the chopper as described in the "Setup" section.
2. Place desired ingredients into the 600ml chopper bowl. Do not overfill.
3. Attach the motor unit to the chopper lid.
4. Press and hold the power button in short pulses until desired consistency is achieved.
5. Release the power button to stop.



Figure 5: A user operating the food chopper attachment to process ingredients, illustrating its effectiveness for chopping meat, cheese, onions, carrots, and nuts.

Using the Whisk Attachment

Perfect for whipping cream, egg whites, and mixing cake batter.

1. Attach the whisk attachment to the motor unit.
2. Place ingredients in a suitable bowl.
3. Immerse the whisk into the ingredients.
4. Press and hold the power button, adjusting speed as needed.
5. Whip until desired consistency is reached.



Figure 6: Demonstrating the whisk attachment in use for preparing cake batter, also suitable for egg whites and whipping cream.

Using the Milk Frother

For creating foamy milk for coffee and other beverages.

1. Attach the milk frother to the motor unit.
2. Submerge the frother into a small amount of milk in a cup.
3. Press and hold the power button. Move the frother up and down gently.
4. Froth until desired consistency is achieved.



Figure 7: The milk frother attachment in action, creating foam for beverages.

Using the Egg Beaters

For heavier mixing tasks like cream butter, cheese, and sugar.

1. Attach the egg beaters to the motor unit.
2. Place ingredients in a suitable mixing bowl.
3. Immerse the beaters into the ingredients.
4. Press and hold the power button, adjusting speed as needed.
5. Beat until desired consistency is reached.



Figure 8: The egg beaters attachment being used to mix ingredients, suitable for cream butter, cheese, and sugar.

Using the Puree Masher

For mashing cooked vegetables like potatoes, carrots, and sweet potatoes.

1. Attach the puree masher to the motor unit.
2. Place cooked, soft ingredients in a deep pot or bowl.
3. Immerse the masher into the ingredients.
4. Press and hold the power button, moving the masher up and down until a smooth puree is achieved.



Figure 9: The puree masher attachment in use, demonstrating its ability to create smooth purees from cooked vegetables.

CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your Ganiza Immersion Blender.



Figure 10: The stainless steel blending shaft being rinsed under a faucet, highlighting the ease of cleaning detachable parts.

- **Motor Unit:** The motor unit should **never** be immersed in water or other liquids. Wipe it clean with a damp cloth.
- **Blending Shaft, Whisk, Milk Frother, Egg Beaters, Puree Masher:** These detachable parts are made of professional-grade stainless steel and are dishwasher safe. They can also be easily cleaned with warm soapy water.
- **Chopper Bowl and Lid, Mixing Beaker, Sport Cup:** These accessories are dishwasher safe. For manual cleaning, wash with warm soapy water and rinse thoroughly.
- **Blades:** Handle the chopper blade and blending shaft blades with extreme care as they are very sharp.
- Ensure all parts are completely dry before storing.

TROUBLESHOOTING

If you encounter any issues with your Ganiza Immersion Blender, please refer to the following common problems and

solutions:

Problem	Possible Cause	Solution
Blender does not turn on.	Not plugged in; power outlet not working; motor unit not properly attached to accessory.	Ensure the blender is securely plugged into a working outlet. Check that the motor unit is correctly locked onto the desired attachment.
Motor stops during operation.	Overheating due to continuous use; ingredients too thick or hard.	Unplug the blender and let it cool down for 10-15 minutes. Reduce the amount of ingredients or add more liquid. Do not process excessively hard ingredients.
Ingredients are not blending smoothly.	Insufficient liquid; too many ingredients; incorrect speed setting.	Add more liquid. Reduce the quantity of ingredients. Increase the speed setting or use the Turbo mode. Move the blender up and down to ensure even processing.
Loud noise or vibration.	Attachment not securely fastened; foreign object in blades.	Ensure all attachments are securely locked. Unplug and check for any foreign objects obstructing the blades.

If the problem persists after trying these solutions, please contact Ganiza customer support.

SPECIFICATIONS

Feature	Detail
Brand	Ganiza
Model Number	1001
Motor Power	1000W
Number of Speeds	16 (including Turbo mode)
Blade Material	Stainless Steel (SUS 304, 4-leaf)
Material Type Free	BPA Free
Voltage	120 Volts
Product Dimensions	2.7"D x 2.7"W x 8.8"H (Motor Unit)
Item Weight	5.02 pounds (total package)
Included Components	Hand Blender, 800ml Mixing Beaker, 600ml Chopper, Whisk Attachment, Milk Frother, Egg Beaters, Puree Masher, 600ml Sport Cup

WARRANTY AND CUSTOMER SUPPORT

Ganiza products are designed for durability and performance. Your Ganiza 8 in 1 Immersion Blender is covered by a **1-year free replacement warranty** from the date of purchase, covering manufacturing defects.

Additionally, Ganiza offers **lifetime support** to ensure your satisfaction. If you have any questions, concerns, or require assistance with your product, please do not hesitate to contact our customer service team.

Contact Information:

For quick response, please refer to the contact details provided on the product packaging or the official Ganiza website. Customer support is available for inquiries regarding product use, troubleshooting, and warranty claims.



Figure 11: Visual representation of Ganiza's customer support commitments: 24-hour quick response, 30-day return policy, 1-year free replacement, and lifetime support.

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