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GDOR JHB158

GDOR 6-in-1 Immersion Blender (Model JHB158) User Manual

Your ultimate kitchen tool for versatile food preparation.

1. PRODUCT OVERVIEW

The GDOR 6-in-1 Immersion Blender is a powerful and versatile kitchen appliance designed to simplify your food preparation tasks. With a robust 1000W motor and 20 adjustable speeds, it handles a variety of ingredients with ease. This multifunctional hand blender comes with several attachments, transforming it into a blender, chopper, whisk, egg beater, and dough mixer.

Key Features:

- **6-in-1 Multifunctionality:** Includes immersion blender, egg beaters, whisk, dough hooks, 28oz beaker, and 20oz chopper.
- **Powerful 1000W Motor:** Delivers efficient blending for smooth purees and quick processing.
- **Scratch-Resistant Design:** Bell-shaped blade guard prevents scratches on cookware and reduces splatter.
- **20-Speed Control & Turbo Mode:** Precision dial for variable speeds and a Turbo button for an extra power boost.
- **Upgraded 4-Blade System:** Stainless steel blades for quick and smooth blending.



Figure 1: The GDOR 6-in-1 Immersion Blender with its full set of versatile attachments.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always unplug the appliance from the power supply before assembling, disassembling, or cleaning.
- Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury.
- Do not immerse the motor unit in water or other liquids. Clean with a damp cloth only.
- This appliance is not intended for use by children or persons with reduced physical, sensory, or mental capabilities.
- Avoid contact with moving parts. Blades are sharp; handle with care.
- 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.
- Do not use outdoors.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.

3. PRODUCT COMPONENTS

Your GDOR 6-in-1 Immersion Blender includes the following components:

- Motor Unit (Hand Blender Body)
- Immersion Blending Shaft
- Chopper Bowl with Blade and Lid
- Whisk Attachment
- Egg Beaters (2)
- Dough Hooks (2)
- 28oz Beaker (Measuring Cup) with Lid



Figure 2: All included components of the GDOR Immersion Blender system.

4. SETUP AND ASSEMBLY

Before first use, wash all parts that will come into contact with food. Ensure the motor unit is unplugged before attaching or detaching any accessories.

4.1 Attaching the Immersion Blending Shaft

1. Align the blending shaft with the motor unit.
2. Twist clockwise until it clicks securely into place.
3. To detach, twist counter-clockwise and pull apart.



Figure 3: Attaching the immersion blending shaft.

4.2 Attaching the Chopper

1. Place the chopper blade onto the central pin inside the chopper bowl.
2. Add ingredients to the chopper bowl.
3. Place the chopper lid onto the bowl, ensuring it's properly seated.
4. Align the motor unit with the chopper lid and twist clockwise until it locks.
5. To detach, twist counter-clockwise and lift the motor unit.



Figure 4: Assembling the chopper attachment.

4.3 Attaching the Whisk/Egg Beaters/Dough Hooks

1. Insert the whisk, egg beaters, or dough hooks into the gear box until they click into place.
2. Align the gear box with the motor unit.

3. Twist clockwise until it clicks securely into place.
4. To detach, twist counter-clockwise and pull apart.



Figure 5: Attaching the egg beater accessory.



Figure 6: Attaching the whisk accessory.



Figure 7: Attaching the dough hook accessory.

5. OPERATING INSTRUCTIONS

The GDOR Immersion Blender offers intuitive controls for various tasks.

5.1 Speed Control and Turbo Mode

- **Adjustable Speed:** Rotate the dial on top of the motor unit to select from 20 different speeds, from low (1) to high (20).
- **Power Button:** Press and hold the main power button to operate the blender at the selected speed. Release to stop.
- **Turbo Mode:** For an extra burst of power, press and hold the "TURBO" button. This will operate the blender at maximum speed regardless of the dial setting.



Figure 8: Speed control dial and Turbo mode button.

5.2 Using the Immersion Blending Shaft

1. Attach the blending shaft to the motor unit.
2. Immerse the blade guard into the ingredients (e.g., soups, smoothies) in a pot or the included beaker.
3. Press and hold the power button or Turbo button to begin blending. Move the blender up and down gently for even results.
4. The bell-shaped guard helps prevent splattering and protects your cookware.



No Scratches And No Splatters

The unique guard protects your containers from scratches and prevents splattering.

Figure 9: The scratch-resistant design of the blending shaft.



Faster And More Efficient

The unique blades provide better durability and quality.

Figure 10: The upgraded 4-blade design for efficient blending.

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Video 1: Official GDOR video demonstrating the 6-in-1 Immersion Blender in use, including blending soups, making milkshakes, and using various attachments like egg beaters, dough hooks, and the chopper. It also highlights the one-hand control, 20-speed control, and easy cleaning.

5.3 Using the Chopper

1. Assemble the chopper as described in Section 4.2.
2. Ensure the motor unit is securely attached to the chopper lid.
3. Press and hold the power button or Turbo button to chop ingredients. Use short pulses for coarse chopping or hold longer for finer results.
4. Do not overfill the chopper bowl.

5.4 Using the Whisk, Egg Beaters, and Dough Hooks

1. Attach the desired accessory (whisk, egg beaters, or dough hooks) to the gear box, then attach the gear box to the motor unit.
2. Place the attachment into your ingredients (e.g., eggs, cream, batter, dough).

3. Press and hold the power button, adjusting the speed dial as needed for your recipe. Use the Turbo button for maximum power.

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Video 2: A user review demonstrating the GDOR Immersion Blender's various attachments, including the immersion blender for liquids, the chopper for Oreos, and the dough hooks for mixing muffin batter. The video highlights the power and versatility of the unit.

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Video 3: A user review demonstrating the GDOR Immersion Blender's effectiveness in mixing natural peanut butter, showcasing its power and ease of use for thick substances. This video also highlights the whisk and dough hook attachments.

6. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and optimal performance of your GDOR Immersion Blender.

6.1 Cleaning the Motor Unit

- Always unplug the motor unit before cleaning.
- Wipe the motor unit with a damp cloth. Do not immerse it in water or any other liquid.

6.2 Cleaning Attachments

- **Immersion Blending Shaft:** The stainless steel blending shaft can be rinsed under running water. For thorough cleaning, fill a container with warm soapy water and operate the blender in it for a few seconds, then rinse.
- **Chopper Bowl, Lid, Beaker, Whisk, Egg Beaters, Dough Hooks:** These parts are dishwasher safe (top rack recommended). Alternatively, they can be washed by hand with warm soapy water and a non-abrasive sponge.
- **Chopper Blade:** Handle the chopper blade with extreme care as it is very sharp. Wash with warm soapy water and rinse thoroughly.



Figure 11: Hand washing the chopper lid.



Figure 12: Dishwasher-safe attachments.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet not working; motor unit not properly attached to accessory.	Ensure the appliance is securely plugged into a working outlet. Check if the motor unit is correctly locked onto the attachment.
Motor stops during operation.	Overheating due to continuous use or processing overly hard ingredients; food jammed in blades.	Unplug and let the motor cool down for 10-15 minutes. Remove any jammed food. Reduce load or process ingredients in smaller batches.
Attachments are difficult to remove.	Food residue build-up; improper attachment.	Ensure the appliance is unplugged. Gently twist counter-clockwise and pull. Clean any residue around the connection points.
Excessive noise or vibration.	Loose attachment; processing too much food; hard ingredients.	Check that all attachments are securely fastened. Reduce the amount of food or cut hard ingredients into smaller pieces.

8. SPECIFICATIONS

Feature	Detail
Brand	GDOR
Model Number	JHB158
Power	1000W

Feature	Detail
Number of Speeds	20 (Adjustable) + Turbo Mode
Voltage	120 Volts
Blade Material	Stainless Steel
Container Material	Plastic (BPA Free)
Chopper Capacity	20oz
Beaker Capacity	28oz
Special Features	Adjustable Speed Control, Detachable Attachment, Heavy Duty, Multiple Speeds, Stainless Steel Scratch Resistant Blades
Item Weight	3.89 pounds
Product Dimensions	6"D x 9"W x 10"H

9. WARRANTY AND SUPPORT

The GDOR 6-in-1 Immersion Blender comes with a **1 Year Limited Warranty**. For warranty claims, technical support, or any product-related inquiries, please contact GDOR customer service through the retailer where the product was purchased or visit the official GDOR website for contact information.

For more information and product registration, please visit: [GDOR Official Store](#)

