BLENDER

Model Number:
169169
UPC: 681131691697

Customer Assistance
1 877 207 0923 (US)
1 877 556 0973 (Canada)

Thank you for purchasing this GE appliance.
In keeping with the GE ecomagination initiative, please consider the option to recycle the packaging material and donate any appliance you are no longer using.

To read more about GE's ecomagination commitment, visit:
ge.ecomagination.com

IMPORTANT SAFEGUARDS

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

- **Read all instructions.**
- To protect against risk of electrical shock do not put the cord or the blender's base 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 contacting moving parts.
- Do not operate appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or adjustment.
- The use of attachments, including jars, not recommended by the manufacturer may cause injury to persons.
- Do not use outdoors or in a damp area.
- Do not let cord hang over edge of table or counter.
- Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the blender. A scraper may be used but must be used only when the blender is not running.
- Blades are sharp. Handle carefully.
- Always operate blender with lid in place.
- Do not blend hot liquids.
- Container must be properly in place before operating the appliance.
- Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS!

ADDITIONAL SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY.**

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

EXTENSION CORDS

A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply cord or extension cord is used,

1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and

2) The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be tripped over, snagged, or pulled on unintentionally (especially by children).

POLARIZED PLUG

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

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PARTS
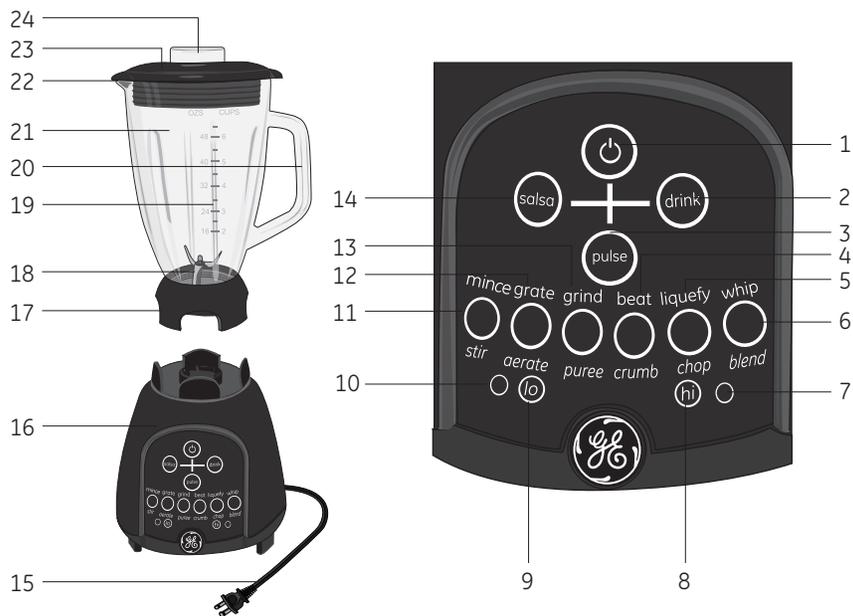
1. ⏻ ON/OFF button
2. Drink button
3. Pulse button
4. Beat/Crumb button
5. Liquefy/Chop button
6. Whip/Blend button
7. High speed indicator
8. High speed button
9. Low speed button
10. Low speed indicator
11. Mince/Stir button
12. Grate/Aerate button
13. Grind/Puree button
14. Salsa button
15. Power cord with plug
16. Base
17. Pitcher base
18. Blade
19. Scale
20. Handle
21. Glass jar with cutting assembly
22. Mouth
23. Lid
24. Ingredient cap

ILLUSTRATONS
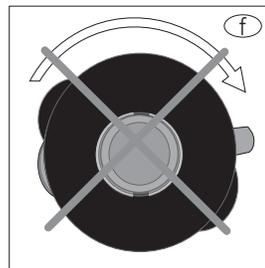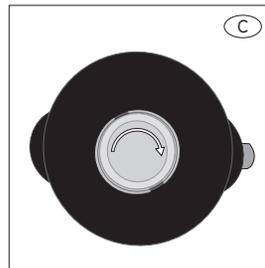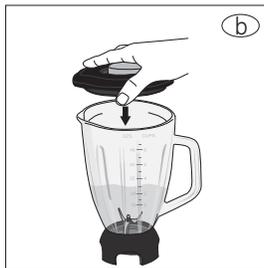
OPERATION

Before first use
- Remove all packaging materials, labels and/or stickers from your blender.
- Clean your blender thoroughly before using for the first time (↪ *Cleaning*).

WARNING: Do not immerse the base **(16)** in water or any liquids *(ill. ⓖ)*. This may cause electric shock or damage the appliance.

Operating instructions
Before plugging in the blender, check that the electrical circuit is not overloaded with other appliances.
- Set the base **(16)** on a flat, even and steady surface.
- Put the prepared ingredients into the glass jar **(21)** *(ill. ⓐ)*. Cover the jar **(21)** with the lid **(23)** *(ill. ⓑ)*. Make sure that the mouth **(22)** of the jar **(21)** is firmly covered by the lid **(23)**.
- Insert the ingredient cap **(24)** into the hole of the lid **(23)**. Turn clockwise to lock in place *(ill. ⓒ)*.

Tip: Add liquid ingredients into the jar **(21)** first before adding pieces. This way all ingredients are mixed evenly. Cut solid food into approximately 0.5 inch (1.3 cm) to 1 inch (2.5 cm) cubes in order to get the best result. Cut cheese into pieces no larger than 0.5 inch (1.3 cm).

WARNING: Do not fill the jar **(21)** with any hot liquid or run the appliance empty *(ill. ⓗ)*. Do not rinse the glass jar **(21)** with hot water after making cold food.

- Put the glass jar **(21)** onto the base **(16)** *(ill. ⓓ)*. Fit the pitcher base **(17)** onto the top of the base **(16)**.
- Insert the plug **(15)** into the wall outlet. The ⏻ ON/OFF button **(1)** illuminates. The blender is on stand-by.
- Press the ⏻ ON/OFF button **(1)** to switch on the blender. The high speed indicator **(7)** illuminates, indicating the blender is ready to start working.
- Select and press the desired function button. There are 10 function buttons. For some functions the blending speed can be alternated between high speed and low speed. Press the high speed button **(8)** or the low speed button **(9)**. Refer to the (↪ *Blending table*) to make the selection.

Tip: Operate the blender for a short time only. Press the ⏻ ON/OFF button **(1)** once the right consistency is reached.

OPERATION

- Press the ⏻ ON/OFF button **(1)** to stop the blender. Press the button once more to enter stand-by status. Unplug the blender from the wall outlet before you take the jar **(21)** from the base.

Blending programs

Button	Program	Description
salsa **(14)**	Program runs for 65 seconds, changing between low speeds. Can not be combined with **hi** and **lo** button.	Prepare Mexican salsa.
drink **(2)**	Program runs for 50 seconds, changing between high and low speeds. Can not be combined with **hi** and **lo** button.	Prepare drink.
pulse **(4)**	Blender works only when button is pressed. Can be combined with **hi** and **lo** button.	For quick and efficient blending.

Blending table and PerfectBlend™ technology
The following settings all run on the PerfectBlend™ technology. The blender cycles between the set speed and a lower speed. When lowering speed the food is settling down. This way a smooth blending result is guaranteed.

Button	Speed button	Description
mince **(11)**	**hi (8)**	Chops ingredients into very fine pieces. The blender cycles between the set speed and a lower speed.
stir **(11)**	**lo (9)**	Mixes ingredients. The blender cycles between the set speed and a lower speed.
grate **(12)**	**hi (8)**	Cuts ingredients into small pieces. The blender cycles between the set speed and a lower speed.
aerate **(12)**	**lo (9)**	Aerates ingredients. The blender cycles between the set speed and a lower speed.

OPERATION

Button	Speed button	Description
grind **(13)**	**hi (8)**	Crushes ingredients into powder. The blender cycles between the set speed and a lower speed.
puree **(13)**	**lo (9)**	Blends ingredients into a puree. The blender cycles between the set speed and a lower speed.
beat **(4)**	**hi (8)**	Mixes ingredients rapidly into a mixture. The blender cycles between the set speed and a lower speed.
crumb **(4)**	**lo (9)**	Breaks ingredients into small pieces. The blender cycles between the set speed and a lower speed.
liquefy **(5)**	**hi (8)**	Turns ingredients into liquid. The blender cycles between the set speed and a lower speed.
chop **(5)**	**lo (9)**	Chops ingredients into small pieces. The blender cycles between the set speed and a lower speed.
whip **(6)**	**hi (8)**	Beats ingredients into a froth or foam. The blender cycles between the set speed and a lower speed.
blend **(6)**	**lo (9)**	Mixes ingredients into uniform mixture. The blender cycles between the set speed and a lower speed.

- The maximum amount for blending is 48Oz. (1500ml).

WARNING:
1. Always turn blender to "off" and unplug when not in use. Motor will continue to rotate when a function button is pressed even if jar **(21)** is not mounted.
2. Never open the lid **(23)** during operation.
3. After 5 minutes without operation, blender automatically enters standby status.

STORAGE
Clean and dry all parts before storing (↪ *Cleaning*). Store the blender in its box or in a clean, dry place. Never wrap the cord **(15)** around the blender. Always use the cord storage on the bottom of the blender *(ill. ⓔ)*.

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Project: 169169
Language: EN

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CLEANING

Clean the blender after every use. This appliance contains no user serviceable parts and requires little maintenance. Leave any servicing or repairs to qualified personnel.

- Clean the outside of the base **(16)** with a damp soft cloth.
- Clean the jar **(21)** thoroughly after using.
- Wash the ingredient cap **(24)**, lid **(23)** and glass jar **(21)** by hand in warm soapy water then rinse and dry completely.
- Do not use abrasive cleansers.
- Do not put the jar **(21)** or any other part in boiling water *(ill. ⓗ)*.
- Unscrew the pitcher base **(17**) to clean it thoroughly *(ill. ⓘ)*.
- Be careful not to damage or lose the sealing ring.
- Refit the pitcher base **(17**) to the jar **(21).**

WARNING: Never immerse the base **(16)** in water or other liquids *(ill. ⓖ)*.
CAUTION: The blades **(18)** are very sharp. Clean carefully. Danger of injuries.

DRINK RECIPES

Strawberry Smoothie
1) 1 Cup Frozen Fruit
2) 1 Cup Milk
3) 1 Cup Strawberry Yogurt
4) ½ Scoop Unflavoured or Strawberry Protein Powder (Optional)
5) 2 TBSP Sugar (Sweeten to taste)
6) 1 Cup of Ice

- Place ingredients in blender jar in the order given above.
- Make sure ice is evenly distributed over the mixture.
- Protein powder if used should be evenly distributed over the ingredients.
- Turn unit on and press drink function button.

Strawberry Banana Smoothie
1) 1 Cup Frozen Fruit
2) 1 Cup Milk
3) ½ Banana
4) 1 Cup Strawberry Yogurt
5) 1/2 Scoop Unflavored or Strawberry Protein Powder (Optional)

DRINK RECIPES

6) 2 TBSP Sugar (Sweeten to taste)
7) 1 Cup of Ice

- Place ingredients in blender jar in the order given above.
- Make sure ice is evenly distributed over the mixture.
- Protein powder if used should be evenly distributed over the ingredients.
- Turn unit on and press drink function button.

Peach Smoothie
1) 1 Cup Frozen Peach Slice
2) 1 TBSP unsweetened Natural Peach Preserve
3) 1 Cup Milk
4) 1 Cup Vanilla Yogurt
5) ½ Scoop Unflavored or Vanilla Protein Powder (Optional)
6) 2 TBSP Sugar (Sweeten to taste)
7) 1 Cup of Ice

- Place ingredients in blender jar in the order given above.
- Make sure ice is evenly distributed over the mixture.
- Protein powder if used should be evenly distributed over the ingredients.
- Turn unit on and press drink function button.

Peach / Mango Smoothie
1) ½ Cup Frozen Peach Slices
2) ½ Cup Frozen Mango Pieces
3) 1 TBSP unsweetened Natural Peach Preserve
4) 1 Cup Milk
5) 1 Cup Vanilla Yogurt
6) ½ Scoop Unflavored or Vanilla Protein Powder (Optional)
7) 2 TBSP Sugar (Sweeten to taste)
8) 1 Cup of Ice

- Place ingredients in blender jar in the order given above.
- Make sure ice is evenly distributed over the mixture.
- Protein powder if used should be evenly distributed over the ingredients.
- Turn unit on and press drink function button.

DRINK RECIPES

Frozen Drinks – Margaritas, Daqueris, and Pina Coladas
1) 16 oz Drink Mix
2) 4 oz alcohol – Tequila, Rom, or as recommended by drink mix instructions
3) 4 Cups of Ice

- Place liquids in blender jar in the order given above.
- Make sure ice is evenly distributed in the jar
- Turn unit on and press drink function button.

Vanilla Milk Shake
1) 1 Cup Milk
2) 1 TSP Vanilla Extract
3) 2 TBSP Sugar (Sweeten to taste)
4) 2 Cups of Vanilla Ice Cream

- Place Ingredients in blender jar in order given above.
- Do not pack the ice cream to tight. Liquids should be able to flow through the ice cream.
- Turn unit on and press drink function button.

Strawberry Milk Shake
1) 1 Cup Frozen Strawberries
2) 1 Cup Milk
3) 1 TSP Vanilla Extract
4) 2 TBSP Sugar (Sweeten to taste)
5) 2 Cups of Vanilla Ice Cream

- Place Ingredients in blender jar in order given above.
- Do not pack the ice cream to tight. Liquids should be able to flow through the ice cream.
- Turn unit on and press drink function button.

Strawberry Banana Milk Shake
1) 1 Cup Frozen Strawberries
2) ½ Banana
3) 1 Cup Milk
4) 1 TSP Vanilla Extract

DRINK RECIPES

5) 2 TBSP Sugar (Sweeten to taste)
6) 2 Cups of Vanilla Ice Cream

- Place Ingredients in blender jar in order given above.
- Do not pack the ice cream to tight. Liquids should be able to flow through the ice cream.
- Turn unit on and press drink function button.

Chocolate Milk Shake
1) 1 Cup Milk
2) 1 TBSP Chocolate Syrup
3) 1 TSP Vanilla Extract
4) 2 TBSP Sugar (Sweeten to taste)
5) 2 Cups of Chocolate Ice Cream

- Place Ingredients in blender jar in order given above.
- Do not pack the ice cream to tight. Liquids should be able to flow through the ice cream.
- Turn unit on and press drink function button.

Tootie-Fruity Milk Shake
1) 1 Cup Milk
2) 1 TSP Vanilla Extract
3) ½ Cup frozen strawberries
4) ½ Cup Canned pineapple tidbits
5) ¼ Cup Maraschino Cherries
6) 2 TBSP Sugar (Sweeten to taste)
7) 2 Cups of Vanilla Ice Cream

- Place Ingredients in blender jar in order given above.
- Do not pack the ice cream to tight. Liquids should be able to flow through the ice cream.
- Turn unit on and press drink function button.

SALSA RECIPES

Canned Tomato Salsa
1) 28 Oz Can Whole Can Tomatoes
2) 2 Cloves Garlic
3) 1 TBSP Lemon Juice
4) 1 TSP Salt
5) 2 Jalapeno Peppers (Increase or decrease to taste)
6) 1 Medium Onion
7) ½ Cup Cilantro

- Drain whole tomatoes
- Place half of the tomatoes in the blender jar. Make sure that the tomatoes are evenly distributed in the jar.
- Place Garlic, Lemon Juice and Salt in the jar next.
- Quarter the jalapeno peppers and place in the jar.
- Cut onion into eighths and put into jar. Remove outer layer of onion before placing in the jar.
- Make sure to remove the stems of the Cilantro. Use only the leaves. Distribute the Cilantro evenly in the jar.
- Place the remaining tomatoes in the jar.
- Turn unit on and press salsa function button

Fresh Tomato Salsa
1) 4 Roma Tomatoes
2) ½ Cup Tomato Juice
3) 2 Clove Garlic
4) ½ TBSP Lemon Juice
5) ½ TSP Salt
6) 1 Jalapeno Peppers (Increase or decrease to taste)
7) 1 Small Onion
8) ¼ cup or he leaves from 5 to 10 Cilantro sprigs

- Cut Roma Tomatoes in eighths
- Place 2 tomatoes in the blender jar. Make sure that the tomato is evenly distributed in the jar.
- Place Garlic, Lemon Juice and Salt in the jar next.
- Quarter the jalapeno pepper and place in the jar.
- Cut onion into eighths and put into jar. Remove outer layer of onion before placing in the jar.

SALSA RECIPES

- Make sure to remove the stems of the Cilantro. Use only the leaves. Distribute the Cilantro evenly in the jar.
- Place the remaining tomato in the jar. Be sure to cut tomato into eight equal parts
- Turn unit on and press salsa function button.

Tomato / Tomatillo Salsa
1) 14,5 Oz Can Whole Can Tomatoes
2) 4 Tomatillos
3) 2 Cloves Garlic
4) 1 TBSP Lemon Juice
5) 1 TSP Salt
6) 2 Jalapeno Peppers (Increase or decrease to taste)
7) 1 Medium Onion
8) ½ Cup Cilantro

- Drain whole tomatoes
- Place the tomatoes in the blender jar. Make sure that the tomatoes are evenly distributed in the jar.
- Place Garlic, Lemon Juice and Salt in the jar next.
- Quarter the jalapeno peppers and place in the jar.
- Cut onion into eighths and put into jar. Remove outer layer of onion before placing in the jar.
- Make sure to remove the stems of the Cilantro. Use only the leaves. Distribute the Cilantro evenly in the jar.
- Place the Tomatillos in the jar. Tomatillos should be quartered.
- Turn unit on and press salsa function button.

SAUCE

Marinara Sauce
1) 28 Oz Can Whole Can Tomatoes
2) 6 Oz Can Tomato Paste
3) 1 Cloves Garlic
4) 4 TBSP Chopped Parsley
5) 1 TSBP Oregano
6) 1 TSP Salt
7) ¼ TSP Black Pepper

SAUCE

8)   1 Small Onion
9)   ½ Cup White Wine
10)   6 TBSP Olive Oil

- Drain whole tomatoes
- Place the tomatoes in the blender jar. Make sure that the tomatoes are evenly distributed in the jar.
- Place Garlic, Parsley, Oregano, Salt and Black Pepper in the jar next.
- Cut onion into eighths and put into jar. Remove outer layer of onion before placing in the jar.
- Add white wine and 6 TBSP Olive Oil.
- Turn unit on and press salsa function button.
- After the blender stops place ingredients in a sauce pan and simmer for 20 minutes.

USING THE PERFECTBLEND™

Oreo Milk Shake Treat
1)   1/2 Cup Milk
2)   1 TSP Vanilla Extract
3)   2 TBSP Sugar (Sweeten to taste)
4)   2 Cups of Vanilla Ice Cream
5)   1 Cup Oreo Cookies (Whole)

- Place Ingredients in blender jar in order given above.
- Do not pack the ice cream to tight. Liquids should be able to flow through the ice cream.
- Turn unit on and press the high speed function button. Set speed to whip. Run until ingredients are completely mixed.
- Thicken treat by adding more ice cream after ingredients have been blended. Be sure to stop unit before adding ice cream. Thicken shake to preference. Limit ice cream to no more than 3 cups per batch.

Heath Bar Milk Shake Treat
1)   1/2 Cup Milk
2)   1 TSP Vanilla Extract
3)   2 TBSP Sugar (Sweeten to taste)

USING THE PERFECTBLEND™

4) 2 Cups of Vanilla Ice Cream
5) 1/2 Cup small Heath bars or crushed Heath bar

- Place Ingredients in blender jar in order given above.
- Do not pack the ice cream to tight. Liquids should be able to flow through the ice cream.
- Turn unit on and press the high speed function button. Set speed to whip. Run until ingredients are completely mixed. Thicken treat by adding more ice cream after ingredients have been blended. Be sure to stop unit before adding ice cream. Thicken shake to preference. Limit ice cream to no more than 3 cups per batch.

Chocolate, Cherry and Caramel Milk Shake Treat
1) 1/2 Cup Milk
2) 1 TSP Vanilla Extract
3) 1 TSBP Caramel Syrup
4) 1 TSBP Chocolate Syrup
5) 2 TBSP Sugar (Sweeten to taste)
6) 2 Cups of Vanilla Ice Cream
7) ¼ Cup Maraschino Cherries

- Place Ingredients in blender jar in order given above.
- Do not pack the ice cream to tight. Liquids should be able to flow through the ice cream.
- Turn unit on and press the high speed function button. Set speed to whip. Run until ingredients are completely mixed. Thicken treat by adding more ice cream after ingredients have been blended. Be sure to stop unit before adding ice cream. Thicken shake to preference. Limit ice cream to no more than 3 cups per batch.

TROUBLESHOOTING

Problem	Possible Cause	Solution
The motor rotates very slowly.	◆ Too many foods in the jar **(21)**.	◆ Remove some foods and restart.
The motor does not rotate.	◆ Too many foods in the jar **(21)**. ◆ The blender is at stand-by status. ◆ The motor is damaged.	◆ Remove some foods and restart. ◆ Press the ⏻ ON/OFF button **(1)** to start.

If additional assistance is needed, please contact our Customer Assistance at 1.877.207.0923 (U.S.) or 1.877.556.0973 (Canada).

TECHNICAL DATA

Rated voltage: 120V ~60Hz
Rated current: 5A
Rated power input: 600W
Capacity: 1.5L
Dimensions: 196x181x428mm
Weight (without package):   3200g

CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model number and product name ready for the operator to assist you. This number can be found on the bottom of your appliance and on the front page of this manual.

Model Number: _____   **Product Name: _____**

Customer Assistance Number 1.877.207.0923 (U.S.) or 1.877.556.0973 (Canada).
Keep these numbers for future reference!
For more information, please visit us at WWW.GEHOUSEWARES.COM

Two-year limited warranty

What does your warranty cover?
• Any defect in material or workmanship.

For how long after the original purchase?
• Two years.

What will we do?
• Provide you with a new one.
• For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar GE branded product of equal or greater value.

How do you make a warranty claim?
• Save your receipt.
• Properly pack your unit. We recommend using the original carton and packing materials.
• Return the product to your nearest WAL-MART store or call Customer Assistance at 1-877-207-0923 (U.S.) or 1-877-556-0973 (Canada).

What does your warranty not cover?
• Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
• Commercial use or any other use not found in printed directions.
• Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

How does state law relate to this warranty?
• This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
• This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
• WAL-MART, GE and the product manufacturer expressly disclaim all responsibility for special, incidental, and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you.

What if you encounter a problem with this product while using it outside the country of purchase?
• The warranty is valid only in the country of purchase and if you follow the warranty claim procedure as noted.

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