

GOLDAIR



Operating Instructions

Soup Maker 1.6L



Item: FHSM75

General care and safety guide

Thank you for choosing this GOLDAIR Soup Maker. This GOLDAIR appliance has been designed and manufactured to high standards of engineering and with proper use and care, as described in this leaflet, will give you years of useful service. Please read these instructions carefully and keep them for future reference.

ALWAYS

- ✓ Always ensure hands are dry before handling the plug or the Soup Maker.
- ✓ Always operate the Soup Maker in the middle of a secure, dry, heat resistant, level surface.
- ✓ Always allow the Soup Maker to cool before cleaning and storing and before removing and/or cleaning its components.
- ✓ Carry out regular checks of the supply cord to ensure no damage is evident.
- ✓ Return the Soup Maker after a malfunction, or if it has been damaged in any manner, to an authorised electrical service technician for examination, repair or adjustment as special purpose tools are required.
- ✓ Children should be supervised to ensure that they do not play with the appliance.
- ✓ Unplug from outlet while not in use and before cleaning.
- ✓ Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- ✓ Avoid contact with the moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from blades of the Soup Maker during operation to reduce the risk of injury to person and/or damage to the Soup Maker.
- ✓ Prior to initial use, wash all the parts that come into contact with food.
- ✓ Take care when handling the Soup Maker blades; they are very sharp.
- ✓ Move the jug using the handle as the jug itself becomes hot when in use.
- ✓ After use, clean the jug lid unit, referring to cleaning instructions in this user manual.

NEVER

- ✗ Never use this appliance outdoors.
- ✗ Never use this appliance for any purpose other than its intended use. This appliance is intended for household use only or in similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses
 - By clients in hotels, motels and other residential type environments;
 - Bed and breakfast type environments
- ✗ Never leave the appliance unattended when in use.
- ✗ Never allow the power cord to overhang the edge of a table or bench top or to touch any hot surface.
- ✗ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they are supervised or have been given instruction concerning the use of the Soup Maker by a person responsible for their safety.
- ✗ Never place this appliance on or near a hot gas or electric burner or where it could touch a heated oven or microwave oven. Do not place in a hot oven.
- ✗ Never immerse the Soup Maker's power housing, the cord set or plug in water or any other liquid to protect against electrical hazards.
- ✗ Never place the Soup Maker in a dishwasher.
- ✗ Never use harsh, abrasive or caustic cleaners to clean this appliance.

TECHNICAL SPECIFICATION

Item:	FHSM75
Power Supply:	220 - 240VAC 50Hz
Wattage:	Motor: 140-160W
	Heater: 800-100W

CARE AND SAFETY CONTINUED OVERLEAF

General care and safety guide, continued

X Never operate the appliance with a damaged cord or plug, after it malfunctions, or if it has been damaged in any manner. Have the appliance checked and repaired by a qualified electrician if repair is necessary. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

X The Soup Maker is not intended to be operated by means of an external timer or separate remote-control system. The use of an extension cord is not recommended.

X Never use metal scouring pads for cleaning. Small metal pieces can come loose and cause short-circuiting of electrical components, which can cause electric shock or damage the appliance.

X Due to the risk of injury, the use of third party accessories is not recommended by the manufacturer.

X Never blend hot oil or fat.

X Never touch blades while the machine is plugged in.

X Never insert objects into the Soup Maker jug while the machine is plugged in.

X Do not allow children to use the Soup Maker without supervision.

X Do not use the Soup Maker unless the lid is securely clipped in place.

WARNING:

THE APPLIANCE IS INTENDED FOR ONLY THE PURPOSE DESCRIBED IN THIS USER MANUAL. TO AVOID RISK, DO NOT USE THE APPLIANCE OR ANY PART OF THE APPLIANCE FOR ANY PURPOSE OUTSIDE OF THE INTENDED USE.

Before first use

Carefully unpack the Soup Maker and remove all packaging material.

Wipe down jug and lid with damp cloth using a mild detergent.

When you first use your Soup Maker you may notice some smoke/vapour emitting from the lid. This is normal and is simply manufacturing residues. After using a few times this will stop.

It is important to clean your Soup maker before first use or if it has not been used for a long period of time. See the cleaning section below.

Cleaning

The Soup Maker is not dishwasher safe, but it is simple and easy to clean.

After use, simply run the blender rod/blade section of the lid under warm water, and wipe with a sponge. **DO NOT IMMERSER LID WITH MOTOR COMPONENTS.**

The inside of the Soup Maker base can also be cleaned with warm soapy water and a sponge. If food is burned on, allow to soak, then wipe away with a sponge. Wipe the outside of the

appliance with a soft, dry cloth.

Certain sugary or starchy food types can burn if in contact with the base heating element. If this happens, fill the Soup Maker with hot soapy water and allow to soak for 15 minutes. Any burnt on food can then easily be removed with a coarse sponge cleaning pad. Do not use a metal scouring pad as this will scratch the base. After cleaning, please dry all parts thoroughly.

Components



1. Lid
2. Control panel
3. Stainless steel jug
4. Power socket
5. Overfill detector
6. Mixing blades
7. Programme selection
8. Smooth programme
9. Chunky programme
10. Blend programme
11. On/Off



Before you get started

We strongly suggest that you read the entire manual for the Soup Maker before commencing use. There are many useful pointers in this section.

Operating your Soup Maker

Add ingredients to Soup Maker BEFORE plugging it in. Add solids first and liquids last.

Plug Soup Maker into the mains. The programme indicator lights will flash in sequence.

Press the PROG Button to select the programme you wish to use. The selected programme light will come on. Press the PROG button again to move across to the programme you want. When the programme you want is illuminated, press the ON/OFF Button. The unit will work immediately.

If you have selected the wrong function and need to start again, press the "ON/OFF" button for 2 seconds or so. The unit will return to standby mode. Re-select programme and press ON/OFF.

When finished the soup maker will beep 60 times over 1 minute, and all four programme lights will flash.

After 60 seconds, the light will stop flashing and the unit will power off automatically.

When programme is complete, unplug from mains, carefully remove lid and pour out soup.

GENERAL TIPS

Make sure the total volume of ingredients added is above the minimum mark but not more than the maximum mark.

WARNING: Food high in starch or sugar content can burn onto the bottom element.

WARNING: Heat/steam will be emitted from the lid. Care must be taken when removing the lid.

WARNING: be careful when removing the lid after a programme finishes. The jug and the contents will be very hot.

SMOOTH PROGRAMME

The Smooth programme is perfect for smooth, blended soups. The programme ensures the ingredients are blended to the right consistency, and gently cooked at the right temperature. The programme lasts for 21 minutes, before the soup is ready.

CHUNKY PROGRAMME

The chunky soup programme is perfect for rustic soup recipes requiring a chunkier consistency. The programme ensures the ingredients are heated for longer to ensure the chunky ingredients are fully cooked. The programme lasts for 28 minutes, before the soup is ready.

For chunky soup there is no blending process, just heating/cooking. It is therefore recommended that you cut any vegetables into small dice sized pieces.

BLEND FUNCTION

Allows you to further blend the soup to your desired consistency, if required. This function works without additional heating of the soup. It can also be used to clean the soup maker.

GOLDAIR

SUPPORT AND TECHNICAL ADVICE

Goldair – New Zealand

Monday – Friday 8am-5pm

Phone +64 (0)9 917 4000

Phone 0800 232 633

info@cdb.co.nz

Goldair – Australia

Monday – Friday 8am-5pm

Phone +61 (0)3 9336 4423

Phone 1300 465 324

info@cdbgoldair.com.au

Recipes

GREEN PEA AND MINT SOUP

Ingredients

50g (4 Tbsp) butter
450gm fresh or frozen peas
2 ½ cups vegetable stock
2 large sprigs fresh mint (or you can use minted peas if you are using frozen peas)
Salt and pepper
2 spring onions, chopped
Small additional sprigs of fresh mint for garnish

Method

Put all ingredients except garnish into soup maker, solid ingredients first then liquid.

Press **Smooth** function. Press start.

This will cook the ingredients and blend in stages. A wonderful, smooth, vibrant soup is the result.

Carefully remove lid and pour soup into bowls. Garnish with fresh mint.

WINTER SOUP

Ingredients

250gm bacon, cut into chunks
1 onion, diced
1 celery stick, diced
1 carrot, diced
A potato, diced
1 can cooked lentils
1 bay leaf
Parsley
Salt and pepper
Water

Method

Put all ingredients into the soup maker, solid ingredients first. Cover with water, ensuring water exceeds Mini level but does not exceed Max level.

Select **Chunky** function. Press start.

This will cook the ingredients and result in a chunky, rustic soup.

FRENCH VEGETABLE SOUP

Ingredients

1 small courgette, diced
A small onion, diced
A small carrot, diced
A small capsicum, diced
1 can chopped tomatoes
3 cups vegetable stock
Handful fresh runner beans, chopped
½ cup parsley, chopped
½ cup basil, chopped

OR replace parsley and basil with 1 Tbsp ready made pesto

Salt and pepper to taste

Parmesan and French bread to serve

Method

Put all ingredients into soup maker, solid ingredients first then liquid. Select **Chunky** function. Press start.

When finished, pour into bowl and top with a sprinkle of parmesan cheese. Serve hot with French bread.

PRAWN SOUP

Ingredients

1L chicken stock
1 tsp crushed fresh ginger
1 Tbsp sweet chilli sauce
1 Tbsp light soy sauce
1 cup frozen uncooked prawns
1 red chilli, unseeded and sliced
Fresh coriander

Method

Place stock, ginger, chilli sauce, soy sauce into soup maker and run on **Smooth** function for 10 minutes. Note you will need to time the 10 minutes and stop the soup maker manually.

Turn off soup maker and add prawns (still frozen).

Restart on **Smooth** function and cook for a further 5 minutes. You will need to time the 5 minutes and stop the soup maker manually.

Turn off soup maker and serve with chilli and coriander sprinkled on top.

Recipes

CREAMY FISH & KUMARA SOUP

Ingredients

1 onion
1 large kumara
300g boneless white firm fish eg gurnard
1 large carrot
½ tsp dried oregano
½ tsp ground cinnamon
1L fish stock
½ cup coconut cream
Chopped parsley to garnish

Method

Put chopped onion, kumara, carrot, fish, oregano, cinnamon and stock into the soup maker. Put unit on to Smooth soup. Press start.

At the end of the programme add ½ cup coconut cream.

Stir and serve with parsley as a garnish.

CHICKEN AND VEGE SOUP

Ingredients

1 onion
1 carrot
½ capsicum
1 stalk celery
Or any veges you have in the fridge
¼ cup long grain rice
Handful chopped parsley or other fresh herbs
1 cup cooked chicken

Method

Put all ingredients in soup maker and cover with water or chicken stock, not exceeding Max line.

Put soup maker on Chunky function. Press Start. At end of cycle, add chicken and stir through. Season with salt and pepper to taste.

THAI FISH SOUP

Ingredients

Stock
½ cup prawns
1L fish stock
1 lemongrass stalk, bruised and cut into 1 cm lengths
Grated rind of 1 lime
½ fresh green chilli deseeded and sliced
8 scallops
8 fresh mussels
4 fillets firm white fish eg gurnard or monkfish, diced
2 tsp Thai fish sauce
Juice of 1 lime

Red chilli and chopped spring onion for garnish

Method

Put prawns, fish stock, lemongrass, lime rind and chilli into soup maker. Press Chunky function. When cycle has finished, strain stock and return it to cleaned soup maker.

Add mussels, scallops and diced fish to soup maker. Press Chunky function and cook for 10 minutes only. You will need to time it and stop the unit manually. Stop machine and add fish sauce and lime juice. Serve with red chilli and spring onion sprinkled on top

CHICKEN STOCK

Ingredients

Bones, and any leftover meat on them, from a cooked chicken
1 large onion, quartered
1 large carrot, cut into chunks
1 stalk celery, cut into chunks
Small handful parsley
6-10 whole peppercorns
2 bay leaves

Method

Put all ingredients into the soup maker and put water level to Max. Select Chunky function and start. When finished, strain and retain liquid as stock, which makes a wonderful base for soups, gravy, casseroles.

GOLDAIR

Two year warranty

Thank you for purchasing this Goldair product. Your product is warranted against faults and manufacture when used in normal domestic use for a period of **two years**. In non-domestic use Goldair limits the voluntary warranty to **three months**.

Goldair undertake to repair or replace this product at no charge if found to be defective due to a manufacturing fault during the warranty period.

This warranty excludes damage caused by misuse, neglect, shipping accident, incorrect installation, or work carried out by anyone other than a qualified electrical service technician.

PLEASE KEEP YOUR RECEIPT AS THIS WILL HELP VERIFY YOUR WARRANTY.

The benefits given to you by this warranty are in addition to other rights and remedies available to you under law in relation to the goods or services to which this warranty relates.

In Australia, our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

In New Zealand this warranty is additional to the conditions and guarantees of the Consumers Guarantee Act (1993).

Goldair – New Zealand
CDB Goldair
PO Box 100-707
N.S.M.C
Auckland

Phone +64 (0)9 917 4000
Phone 0800 232 633
www.goldair.co.nz

Goldair – Australia
CDB Goldair Australia Pty
PO Box 574
South Morang
Victoria, 3752

Phone +61 (0)3 9336 4423
Phone 1300 GOLDAIR (1300 465 324)
www.goldair.com.au

IMPORTANT: Please complete and retain this warranty card



Name Purchased from

Address Date of purchase

..... Name of product

Suburb Model no

Attach a copy of the purchase receipt to this warranty card