

# GOLDAIR

## Operating Instructions

# 650W Stick Blender Set



Item: FSB400

# General care and safety guide

**Thank you for choosing this GOLDAIR Stick Blender. 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 Stick Blender.
- ✓ Always operate the Stick Blender in the middle of a secure, dry, level surface.
- ✓ Always switch off and allow the Stick Blender to cool before cleaning, storing and before removing and/or cleaning its components.
- ✓ Always disconnect the blender from the supply if it is left unattended and before assembling, disassembling or cleaning.
- ✓ Carry out regular checks of the supply cord to ensure no damage is evident.
- ✓ Return the Stick Blender 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.
- ✓ Before washing blender rod, remove it from the Stick Blender.
- ✓ Always ensure that the cord is fully extended (not coiled) while in use.
- ✓ Avoid contact with the moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from blade of the blender during operation to reduce the risk of injury to person and/or damage to the Stick Blender.
- ✓ Take special care when preparing food for babies, the elderly and infirm. Always ensure that the Stick Blender shaft is thoroughly sterilized. Use a sterilizing solution in accordance with the sterilizing solution manufacturer's instructions.

## **TECHNICAL SPECIFICATION**

Item No: FSB400  
Power Supply: 220 - 240VAC, 50Hz  
Power: 650W

## **NEVER**

- ✗ Due to the risk of injury, never use this appliance for any purpose other than its intended use. This appliance is intended for use in household and 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 use this appliance outdoors.
- ✗ Never blend hot oil or fat.
- ✗ 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.
- ✗ Never allow the power cord to overhang the edge of a table or bench top or to touch any hot surface.
- ✗ The use of an extension cord, power board, or external timer is not recommended with this unit.
- ✗ Due to the risk of injury, the use of third party accessories is not recommended by the manufacturer.
- ✗ Never touch blades while the machine is plugged in.
- ✗ Never leave the appliance unattended when in use.
- ✗ 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 Stick Blender by a person responsible for their safety.

**CONTINUED OVERLEAF**

# General care and safety guide, continued

## NEVER

✗ 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 expose to direct sunlight, high temperatures, humidity, dust or corrosive substances

✗ Never immerse the Stick Blender's power housing, the cord set or plug in water or any other liquid to protect against electrical hazards.

✗ Never place the Stick Blender in a dishwasher.

✗ The cord must not be twisted or wound around the appliance.

✗ Do not remove plug from power socket by pulling cord; always grip plug.

✗ 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.

✗ Never use harsh, abrasive or caustic cleaners to clean this appliance.

## Before first use

### Before first use

Carefully unpack the Stick Blender and remove all packaging material, including blade covers.

Clean the various Stick Blender accessories in warm soapy water. Rinse and dry thoroughly before use.

## Cleaning

To avoid risk of electric shock, before cleaning, you **MUST ALWAYS** switch off and unplug the cord from the electrical outlet.

Wash blending rod in hot soapy water.

Rinse well and dry. Be very careful with the sharp blades.

**Wipe motor unit with a damp cloth and dry unit and power cord thoroughly. DO NOT submerge motor unit in water.**

**DO NOT submerge the food processor bowl lid under water. Water can get inside the lid and be difficult to remove.**

Clean accessories (bowl, 'S' blade, drive shaft, blade carrier disc, slicing/grating blades, whisk) in warm, soapy water. Rinse well and dry thoroughly.

**WARNING  
BLADES AND DISCS ARE VERY  
SHARP. TAKE GREAT CARE.**

Some foods e.g. carrot may discolour the plastic; wiping with a cloth dipped in vegetable oil helps remove discolouring.

## **FSB400 Goldair Stick Blender Set**

**Do not operate the Stick Blender continuously for more than 60 seconds. Rest for 2 minutes between 60 second cycles of use.**

**Do not operate the Stick Blender if it becomes hot. Allow to cool down before using again.**

**NEVER immerse the motor housing in water.**

**NEVER blend in a pan that is still on the heat.**

**DO NOT use 'S' blades and blade carrier disc/slicing/grating attachments at the same time. This will create excessive wear on parts.**

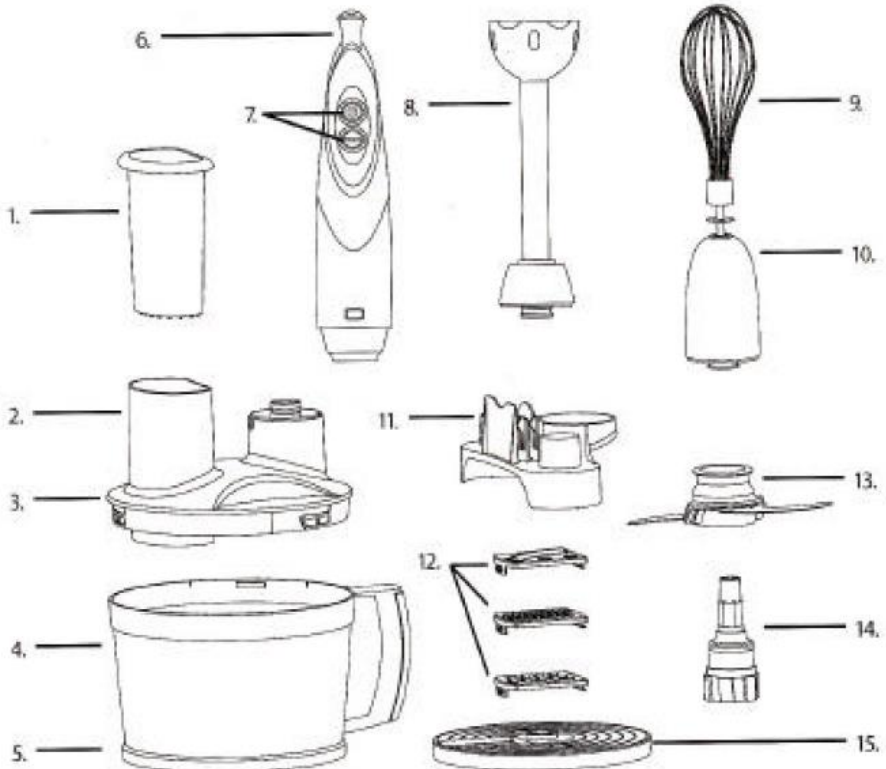
**Ensure you have assembled unit correctly before switching on. Incorrect assembly can create excessive wear on parts.**

**Grater/slicer is not appropriate for, and will not work well on, soft foods such as boiled eggs, soft cheese etc. Using grater/slice for foods such as these can create excessive wear on parts.**

**DO NOT use for very hard items such as nutmeg or coffee beans.**

# Components

1. Food Pusher
2. Food Chute
3. Processing Bowl Lid
4. Processing Bowl
5. Non Slip Base
6. Motor Unit
7. Speed Control
8. Blending Rod – ideal for blending soups, smoothies, sauces
9. Whisk End – ideal for whisking eggs, batters, cream
10. Whisk Drive Unit (does not detach from Whisk End)
11. Accessory Holder
12. Slicing/Grating Blades – for slicing, grating
13. 'S' Blade for Chopping – for chopping, mixing pastry etc
14. Drive Shaft
15. Blade Carrier Disc



# Operating your Stick Blender & Whisk

## FOR SAUCE PAN BLENDING:

1. Make sure that the food you are blending is of sufficiently low temperature to avoid burning/scalding in case of skin contact, and to avoid your hand blender overheating.
2. Fit the blender rod into motor unit, lining up arrows so it is securely attached.
3. Plug in and switch on power at mains socket.
4. Insert blender rod as deeply as possible into container of food. To avoid splashing, place the blender rod into the food before switching on.
5. Start with low speed button then move to turbo speed until finished blending. Work through ingredients with a gentle up and down motion.
6. Don't let the liquid get above the join between the power handle and blender shaft.
7. Wait until the blade has come to a complete stop before removing the appliance from the food.
8. If your blender gets blocked, unplug before cleaning.
9. After use, unplug, dismantle by twisting and clean according to directions.

**LOW  
SPEED**

**TURBO  
SPEED**



## FOR WHISK:

1. Whisk is suitable for light ingredients such as egg whites, cream, instant desserts and for whisking eggs and sugar for baking. Whisk in a bowl with a wide top.
2. Fit the whisk attachment into motor unit, lining up arrows so it is securely attached.
3. Start with low speed then move to higher speed until finished whisking.
4. Move entire unit around in a clockwise direction while you are whisking.
5. Do not whisk more than 4 egg whites at a time by untwisting and clean according to directions

## CAUTION:

**Do not operate the Stick Blender continuously for more than 60 seconds.**

**Do not operate the Stick Blender if it becomes hot. Allow to cool down before using again.**

**NEVER immerse the motor housing in water.**

**NEVER blend in a pan that is still on the heat.**

**Be sure the unit is turned off and cord is unplugged from electrical outlet before removing the attachments from housing.**

**Always add liquid when blending vegetables or fruit. Ensure food pieces are 2cm or smaller.**

**DO NOT use for blending very hard and/or dry foods or for crushing ice.**

# Operating Food Processor & Mini Chopper

## FOOD PROCESSOR UNIT

1. Place drive shaft on centre pin of processor bowl.
2. If you wish to chop, place 'S' blade over drive shaft, ensuring it is pushed right down. **TAKE CARE AS BLADE IS VERY SHARP.**
3. If you wish to slice/grate, ensure blade carrier disc is fitted with desired blade. Use the finger holes in the blade carrier disc to insert/remove it into food processor bowl. This will help to protect your fingers from sharp parts.
4. If using the 'S' blade, you can place food in bowl after inserting the 'S' blade or you can add food through feeder tube.
5. **DO NOT** exceed maximum marking on bowl.
6. Place lid on bowl and turn in an anti clockwise direction, sing arrows on lid and marking on bowl handle to line up and lock lid into positon.
7. Place motor unit onto lid, ensuring arrows are lined up and that it clicks securely into place.
8. Plug in and turn on. Start on low speed and progress to higher speed.
9. If using grating/slicing discs, use the food pusher to push food down feeder tube onto the disc. Always push gently. **DO NOT** force food against the blades.
10. When you have finished processing, remove motor unit by pressing release button and remove lid by turning it clockwise.
11. Carefully remove blade from bowl before removing ingredients from bowl.
12. To remove blade from drive shaft, grip collar of blade and push down on top of drive to release. Take care as blade is very sharp.

**DO NOT use 'S' blades and blade carrier disc/slicing/grating attachments at the same time. This will create excessive wear on parts.**

## WARNINGS

**THE BLADES AND DISCS ARE SHARP. ALWAYS HOLD BY THE PLASTIC PART AND TAKE GREAT CARE NOT TO TOUCH BLADE.**

**WHEN FEEDING INGREDIENTS DOWN FEEDER TUBE, ALWAYS USE PUSHER TUBE. DO NOT PUT YOUR FINGERS OR ANY UTENSILS DOWN THE FEEDER TUBE.**

**MAXIMUM OPERATING TIME IS 1 MINUTE.**

**A MINIMUM OF 2 MINUTES REST SHOULD BE OBSERVED BETWEEN 1 MINUTE OPERATING CYCLES.**

**ALWAYS ENSURE POWER CORD IS UNPLUGGED FROM POWER OUTLET BEFORE ADDING OR REMOVING ANY ATTACHMENTS.**

**DO NOT CHOP EXTREMELY HARD ITEMS SUCH AS NUTMEG, COFFEE BEANS, ETC**

## TIPS

Allow food to cool before adding to processor bowl.

**DO NOT** exceed maximum mark on bowl

Food will process more quickly and more evenly if roughly chopped to 2cm pieces before placing in bowl.

You can **PULSE** by pushing / releasing On/Off switch. This gives maximum control for desired consistency.

## NOTE

**Grater/slicer is not appropriate for, and will not work well on, "sticky" foods such as soft cheese, almonds etc. Using grater/slice for foods such as these can create excessive wear on parts.**

**PROCESSING GUIDE:**

	<b>APPROX TIME (SECS)</b>	<b>Recommended Speed</b>
MEAT eg 500gm cooked silverside	15-20 with S blade	Faster
HERBS 70g (full bowl)	20 with S blade Stop half way to scrape bowl sides	Faster
WALNUTS 100g	10 with S blade	Faster
HAZELNUTS 100g	30 with S blade	Faster
BREAD 150gm	10 with S blade	Faster
GARLIC 20 cloves	20 with S blade	Faster
CARROTS 200g	10 with S blade	Faster

**GOLDAIR**

**SUPPORT AND TECHNICAL ADVICE**

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# Recipes

## ICE COLD SMOOTHIES

Blend your choice of frozen fruit to create delicious ice cold smoothies.

Use stick blender in short bursts to avoid over heating.

Add a little water or juice if the fruit is hard/solid.

## CHICKEN WITH CHEESE STUFFING

Serves 6-8

### **Ingredients**

1.8kg whole chicken  
100g ricotta cheese  
50g mozzarella cheese  
70g stilton cheese  
1 slice bread  
1 clove garlic of 1 tsp crushed garlic  
1 spring onion, including green tops  
Thinly sliced streaky bacon  
1 bunch parsley  
Pepper and sale

### **Method**

Insert 'S' blade into food processing bowl. Put all 3 cheese into bowl along with parsley, spring onion, bread and seasoning. Attach motor unit to lid and lock lid into place. Process in short bursts until mixture is blended together in a smooth consistency.

Place chicken on a board. Insert fingers into neck cavity and easy skin away from breast of chicken. Gently insert stuffing under skin and pat to a smooth finish.

Secure neck opening with a toothpick.

Place chicken in oven bag and bake at 180°C for 1 – 1 ¼ hours.

Remove from oven and, while chicken is resting, make a gravy from chicken juices in bag.

### **Gravy**

Carefully cut hole in bottom of oven bag and let juices flow into a saucepan. Heat on stove to a gentle simmer and thicken with cornflour mixed with water.

Serve chicken with simple, fresh veges such as corn, peas, carrots, with gravy on the side.

## SIMPLE SALAD IN MINUTES

### **Ingredients**

2 slices bread  
2-3 eggs  
Shaved parmesan cheese  
½ - 1 cos lettuce  
4 strips bacon

### **Dressing**

2 eggs  
½ lemon, juiced  
1 tsp wholegrain mustard  
½ tsp sale  
Grind of fresh pepper  
34 cup neutral tasting oil eg Rice Bran

### **Method**

Spray slices of bread with oil and cut into cubes. Place in oven to toast.

While this is happening:

Fry bacon in pan and boil eggs.

Chop lettuce into chunks and place in bowl. Shave parmesan cheese over lettuce.

### **Dressing:**

Put all ingredients in a bowl with high sides and use blending rod attachment and unit on low/medium to mix dressing. It will immediately emulsify and turn creamy. Leftover dressing can be kept in fridge for up to 10 days.

Place cooked croutons and quartered eggs over salad. Drizzle with dressing.

# Recipes

## BLUEBERRY CREAM DESSERT

Very rich; a small serve only is suggested.

### **Ingredients**

200g mascarpone cream cheese  
100g frozen blueberries  
Juice and zest of ½ a lemon  
60ml cream  
3 Tbsp icing sugar

### **Method**

Attach whisk to drive shaft and whisk cream and icing sugar to soft whip stage. Put all other ingredients in a bowl and use blending rod to puree until a smooth paste is formed. Fold whipped cream into blueberry mixture until nicely blended. Spoon into small serving dishes, Serve immediately or place in fridge for up to 3 hours.

## PLAIN SCONES

### **Ingredients**

3 cups flour  
¼ tsp salt  
80g butter, cubed  
6 tsp baking powder  
1 ¼ cups milk (approx.)

### **Method**

Insert 'S' blade into food processing bowl. Put flour, salt, baking powder into food processing bowl and combine. While motor is on low setting, add cubed butter through chute in bowl lid. Blend until mixture looks like breadcrumbs. Slowly pour milk through chute until it is wet and quite sticky. Line baking tray with baking paper and drop scone mix onto it. With damp hands, shape into a square about 20mm high. Cut into scones and separate only slightly. They will come together as they cook but will rise into high puffy scones. Bake 220°C for about 10 minutes or until golden.

### **Scone Variations**

Add ¼ cup cranberries to mix and replace ¼ cup milk with orange juice  
Add ¼ cup sultanas to mix  
Add ¼ cup chopped dates to mix  
Sprinkle ¼ cup grated cheese on top of scones before baking.

## ORANGE CAKE

### **Ingredients**

1 unpeeled orange  
1 tsp baking soda  
1 tsp baking powder  
125g soft butter  
2 cups flour  
2 eggs (add a 3<sup>rd</sup> egg if using gluten free flour)  
1 tsp vanilla or orange extract  
½ cup orange juice  
½ cup cranberries

### **Icing**

1 cup icing sugar  
Orange juice  
2 tsp butter

### **Method**

Cut orange into segments and remove seeds. Place in food processor bowl and process until finely chopped. Dissolve baking soda in orange juice and add to processor bowl with all other ingredients except cranberries. Process until combined but do not overmix or cake will become solid. Add cranberries through lid chute and process to combine. Line a 20cm tin with baking paper. Add cake mix and bake for 45-60 minutes at 180°C. Cake is cooked when it springs back when tapped.

### **Orange Drizzle Icing**

Combine butter and icing sugar in a bowl. Stir through enough orange juice to create a soft, whipped cream consistency. Drizzle this over the cooled cake and top with orange zest for decoration.

# Recipes

## ITALIAN TOMATO SAUCE

### **Ingredients**

1 kg whole tomatoes  
2 onions  
4 cloves garlic  
1 tsp chilli flakes  
1 tsp dried oregano  
½ - 1 cup fresh basil  
1 tsp salt

### **Method**

Place tomatoes in a bowl and cover with boiling water. Leave for 1 minute. Pour off water and cut through skins. Skin will now slide off tomato flesh. Peel all tomatoes this way. Place 'S' blade in processor bowl and add 1/3 of tomatoes in processor bowl. Process 10-15 seconds until chopped. Chop rest of tomatoes in same manner. Peel and quarter onions. Add to processor bowl with garlic and process with 'S' blade for about 15 seconds until chopped. Heat a little olive oil in a pan and gently warm chilli flakes and oregano. Turn up heat and add onions and garlic. Cook until soft. Add tomatoes and chopped basil and cook for 20 minutes. Season to taste. Keep in fridge and use as condiment or as a pasta sauce. If sealed in bottle will keep for 6 months.

## CORNED BEEF HASH CAKES

### **Ingredients**

1 cup shredded or chopped cooked corned silverside  
1 cup mashed potato  
1 cup any other leftover veges  
¼ cup chopped herbs  
1 Tbsp mustard  
Salt and pepper to taster  
Flour to coat  
1 egg white, beaten

### **Method**

Use 'S' blade to separately chop meat, cooked veges and herbs.

Place all of these in a bowl with mashed potato, mustard, salt and pepper.

Shape into patties and dip into egg white then into flour.

Rest for 5 minutes then shallow fry.

Alternatively brush with oil and cook on BBQ.

Serve for breakfast with a poached egg or as a main with veges and a fruit chutney.

## BASIL & PARSLEY PESTO

### **Ingredients**

70g parsley and basil (total, any mix is fine)  
3 large cloves garlic  
1 cup olive oil (approx.)  
¼ cup grated parmesan  
Salt to taste

### **Method**

Place herbs and garlic in bowl and chop using 'S' blade. When processed, drizzle in olive oil, pulsing for 5-10 seconds at a time. Season with salt to taste. Blend through grated parmesan. Can be used as a traditional pesto or thinned and used as a pasta sauce.

## SCRAMBLED EGGS

### **Ingredients**

2 eggs  
2 Tbsp milk  
Salt and pepper  
1 tsp butter  
Parsley (optional)

### **Method**

Use whisk attachment to whisk eggs in a bowl. Add milk, salt, pepper and whisk until foamy (about 30 seconds)  
Heat butter in small frypan. Pour in egg mix. Cook over low heat until set, moving mix around occasionally. Stir through parsley for variation. Serve on hot buttered toast.

# 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).

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**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