

GOLDAIR

Food Processor

Model FFP410

OPERATING INSTRUCTIONS



FFP410: 220-240V ~, 50Hz, 500W

Thank you for choosing this Goldair Food Processor. This Goldair appliance has been designed and manufactured to the highest of standards and with proper use and care, as described in this leaflet, it will give you years of useful service. Please read these instructions carefully.

GENERAL CARE AND SAFETY GUIDE

Please read all instructions carefully before using this appliance and keep them for future reference.

ALWAYS

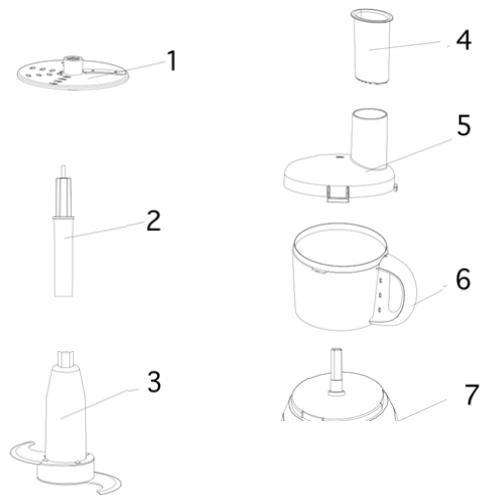
- ✓ Always ensure hands are dry before handling the plug or switching on the Food Processor.
- ✓ Always use the Food Processor on a secure, dry, level surface.
- ✓ Always disconnect the Food Processor from the supply if it is left unattended and before assembling, disassembling or cleaning.
- ✓ Carry out regular checks of the supply cord to ensure no damage is evident.
- ✓ Take care when handling the sharp cutting blades while emptying the bowl and during cleaning.

NEVER

- ✗ Never use this food processor outdoors.
- ✗ Never use this food processor for any purpose other than its intended use. This food processor is for household use only.
- ✗ This food processor 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 Food Processor by a person responsible for their safety.
- ✗ Close supervision is necessary when the appliance is near children.
- ✗ Never place this food processor on or near a hot gas or electric burner or where it could touch a heated oven or microwave oven.
- ✗ Never use harsh, abrasive or caustic cleaners to clean this appliance.
- ✗ Never operate the food processor with a damaged cord or plug, after it malfunctions, or if it has been damaged in any manner.
- ✗ The Food Processor is not intended to be operated by means of an external timer or separate remote-control system.
- ✗ Attempt to remove the bottom cover of the food processor. There are no serviceable parts inside. Any repairs should be carried out by an authorised electrical technician.

Components

1. Slicing/Shredding Disc
2. Disc Stem
3. “S” blade
4. Pusher
5. Cover
6. Bowl
7. Body



BEFORE FIRST USE

- When unpacking the product and removing the packaging material, handle the “S” blade and slicing/shredding disc with great care as these items come pre-sharpened
- Wash all parts except the base. Be sure to read this user manual thoroughly, paying special attention to the “How to Use” and “Care and Cleaning” sections

HOW TO USE

Do not attempt to chop/crush ice in this food processor; it will damage the unit and dull the chopping blade. This unit will not whip cream, beat egg whites to a desirable volume, grind coffee beans or spices with a high oil content, slice/shred hard-cooked eggs/marshmallows/soft cheeses.

Control Panel

Pulse

- Pulse button must be pressed and held for unit to operate. When released, unit will stop. Use Pulse for short processing tasks, such as chopping nuts, raw meats, or vegetables. This allows you to check processed results and control the fineness.

On

- When this button is pressed, unit runs continuously until the Off button is pressed.

Off

- Processor should always be left in Off position when unit is not in use.

To process liquid the S blade should be used, never fill the processor bowl above the maximum

IMPORTANT

For your protection, this unit has an interlock system. The processor will not operate unless the bowl is properly locked onto the base and the cover is correctly locked onto the bowl. Be sure the handle of the bowl is turned fully onto the base so that the handle lines up over the signal light. Do not attempt to operate the unit without the cover being correctly in place. Be sure base is on a flat, dry, clean surface before you begin processing.

HOW TO SLICE AND SHRED

1. Place the bowl over the centre post in the base with the handle at the left . Turn the bowl towards the right until it drops down into place. Click the bowl in so that the handle lines up straight over the signal light; be sure it locks into place.
2. Slide the disc stem onto the centre post in the bowl, then carefully grasp the slicing/shredding disc. With the desired side (slice or shred) facing up push down onto the disc stem.
3. Place the cover onto the bowl so that the food chute is just to the right of the bowl handle. Twist the food chute/cover toward lock until you hear it click into place.
4. Plug the cord into an electrical outlet. Use the food guide to help you prepare food for slicing/shredding. Fill the food chute with food and position the pusher over the food .
5. Press down lightly but firmly on the food pusher while pressing the PULSE (or press ON for continuous processing). Note: Let the processor do the work, a large amount of pressure will not speed up the operation.
6. Bowl can not be removed with closed lid

7. After processing the food, release the pulse button, or if you were using the ON button, press OFF. Allow the disc to stop rotating, twist the food chute/cover toward UNLOCK to remove the cover.
8. Grasp the disc and lift out, carefully pull out the disc stem, unlock the bowl by turning the handle to the left and lift off the bowl.

HOW TO CHOP

The chopping blade speeds up many everyday tasks and is designed to chop, crumb, grind, mince and mix quickly.

1. Place the bowl over the centre post on the base with the handle at the left. Turn the bowl towards the right until it drops down into place. Click the bowl in so that the handle lines up straight over the signal light; be sure it locks into place.
2. Grasp the chopping blade by its center shaft and slide it down onto the centre post.
3. Place the cover onto the bowl so that the food chute is just to the right of the bowl handle. Twist the food chute/cover toward LOCK until you hear it click into place.
4. Plug the cord into an electrical outlet. Use the food guide to help you prepare food for chopping/mincing/mixing and crumbing.
5. Press PULSE (or ON for continuous operation). When pulsing, hold the pulse position for about 2-3 seconds: check results; repeat for desired consistency. It is better to use several short operations rather than a single long one unless mixing ingredients that require longer processing times.
6. Bowl can not be removed with closed lid
7. After processing food, release the pulse, or if you were using continuous ON, press OFF. Allow the disc to stop rotating. Twist the food chute/cover toward UNLOCK to remove the cover.
8. Grasp the chopping blade by its shaft and remove. Unlock the bowl by turning the handle to the left, and lift the bowl off. Empty the processed food.

LIQUID FOOD PROCESSING TIPS

- Hot liquids (not boiling) and hot foods can be processed in the bowl.
- Be sure to process small amounts of liquids (2 cups or less at a time). Larger amounts may leak from the bowl.

CARE AND CLEANING

Note: Do not attempt to sharpen the cutting edges of the chopping blade or the reversible disc. They are permanently sharpened at the factory and will be ruined if you attempt to sharpen.

1. Before cleaning, be sure the unit is switched off and the cord is unplugged.
2. Whenever possible, rinse parts immediately after processing for easy cleanup.
3. Wipe the base, control area, and feet with a damp cloth and dry thoroughly. stubborn spots can be removed by rubbing with a damp cloth and a mild, non-abrasive cleaner. Do not immerse the base in liquid.

4. It is highly recommended that all removable parts are washed by hand. However, the removable parts can be washed in a dishwasher
 - Wash in hot, sudsy water, rinse, and dry thoroughly. If necessary, use a small nylon bristle brush to thoroughly clean the bowl and food chute/cover. This type of brush will also help prevent cutting yourself on the chopping blade and the slicing/shredding disc.
 - If washing in a dishwasher, place removable parts on the top rack only – not in or near the utensil basket
5. Do not use rough scouring pads or cleansers on any plastic or metal parts.
6. Do not fill the bowl with boiling water or place any of the parts in boiling water. Some foods, such as carrots, may temporarily stain the bowl. To remove stains, make a paste of 1 tablespoon baking soda and two tablespoons warm water. Apply the paste to the stains and rub with a cloth, rinse in sudsy water and dry the baking soda.

SHREDDING GUIDE	
FOOD	COMMENTS
CABBAGE	Use shredding disc for very fine cabbage or slaw. Cut into pieces to fit chute. Shred using light pressure. Empty bowl as cabbage reaches disc.
CARROTS	Position in chute and shred.
POTATOES	Position in chute. Cut large potatoes in half or quarters.
ZUCCHINI	Cut to fit chute, either lengthwise or horizontally.

SLICING GUIDE	
FOOD	COMMENTS
APPLE	Quarter and stack horizontally in chute. Use firm pressure.
CABBAGE	For coarsely shredded results, use slicing side of disc. Cut into pieces to fit chute. Empty bowl as cabbage reaches disc.
CARROTS	Cut into 10cm lengths and pack in chute, alternating thick and thin ends.
CELERY	Remove string, cut stalks into thirds, pack chute for best results.
CUCUMBER	Cut to fit chute if necessary.
NUTS	For coarsely chopped results, fill chute with nuts and slice.
ONIONS	Quarter and fill chute, positioning onions upright for coarsely chopped results.
PEACHES/PEARS	Halve or quarter and core. Position upright in chute and slice using light pressure.
PEPPERS, GREEN	Halve and seed. Fit pepper up bottom of chute, squeezing slightly to fit if necessary. Cut large ones into quarters or strips, depending on desired results. Slice using moderate pressure.
PEPPERONI	Cut into 8cm lengths. Remove inedible casing. Slice 2 pieces at a time using firm pressure.
POTATOES	Peel if desired. Position in chute, cutting large potatoes in halves or thirds.
STRAWBERRIES	Arrange berries on their sides for lengthwise slices.
TOMATOES	Use small tomatoes for whole slices, halve if necessary. Use gentle, but firm pressure.
TURNIPS	Peel. Cut turnips to fit chute.
ZUCCHINI	Slice off ends. Use small squash for whole slices; halve larger ones to fit chute.

CHOPPING GUIDE

FOOD	AMOUNT	COMMENTS
BABY FOOD	Up to 4 cups	Add up to 4 cups cooked vegetables and meat to bowl, along with 1/2 cup cooking liquid/broth. Process to reach desired fineness.
BREAD CRUMBS	Up to 10 slices	Break either fresh or dry bread slices into quarters. Add to bowl and process until finely crumbed.
COOKIE/CRACKER CRUMBS	Up to 4 cups	Use for crumbing graham crackers, chocolate or vanilla wafers. Break larger crackers into quarters. Add to bowl and process until fine.
CRANBERRIES MINCED	3 cups	Pulse to chop to desired fineness. Can also add sugar to make cranberry relish.
EGGS, CHOPPED	Up to 3 cups	Peel, dry and halve hard-cooked eggs. Add to bowl. Pulse to chop, checking fineness after 4-5 pulses.
GARLIC, MINCED	Up to 5	Drop clove(s) down food chute while unit is running.
MEAT, CHOPPED (RAW OR COOKED)	Up to 3 cups	Cut meat into 2.5cm cubes. Add to bowl and pulse to chop.
MUSHROOMS CHOPPED	Up to 20 medium	Halve large ones and add to bowl. Chop to desired fineness.
NUTS, CHOPPED	4 cups	Add to Bowl and process to chop.
ONIONS, CHOPPED	Up to 3 large	Quarter, and to bowl. Pulse or 2 times to coarsely chop. For green onions, cut into 2.5cm pieces and add up to 3 cups.
PARMESAN OR ROMANO CHEESE, GRATED	Up to 1-1/2 cups	Allow cheese to reach room temperature. Cut into 2.5cm cubes. Add to bowl and process to desired fineness.
PARSLEY, CHOPPED	Up to 2 cups	Add to bowl and pulse to chop to desired fineness, about 10-15 seconds Process other herbs in same manner (basil, mint).
PEPPER, GREEN CHOPPED	Up to 1 pepper	Cut into 2.5cm pieces. Add to bowl and pulse to chop.
PIE DOUGH	Up to 2 pie crusts	Follow food processor recipe for 1 of 2 standard size pie crusts. See One crust standard pie crust recipe.
SOUPS, PUREED OR CREAMED	2 cups	Add up to 2 cups hot (not boiling) vegetable soup for pureeing and creaming. Process to desired smoothness
SQUASH (BUTTERNUT) MASHED	Up to 5 cups, 2.5cm cubes	Add up to 8 cup cooked, drained squash to bowl. Process to puree. Works for pumpkin and sweet potatoes, also.
STRAWBERRIES, PUREED	2 cups	Hull and halve large berries. Add to bowl and process to chop.
TOMATOES, CHOPPED	4 medium	Quarter tomatoes. Add up to 4 and pulse to desired fineness.

Recipes

One Crust Standard Pie Crust

1 cup all-purpose flour

1/2 teaspoon salt

1/4 cup vegetable shortening, room temperature, divided into 3 parts

1 tablespoon butter or margarine, well chilled

3 tablespoons chilled water

1. Position "S" blade in bowl. Add flour, salt, vegetable shortening, and butter. Process until particles resemble coarse crumbs, about 15 seconds.
2. Add water all at once through food chute with processor running.
3. Process until dough forms a ball, or no more than 20 seconds. If dough does not form a ball, stop processor. Remove chopping blade. Gently shape dough into a ball with hands. Roll out for pie, or as directed in recipe. If crust is to be baked before filling, prick generously with fork. Bake in preheated oven at 230°C until golden brown, about 9-10 minutes.

Makes: 1 (23 cm) pie crust.

Note: If the power supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

GOLDAIR

SUPPORT AND TECHNICAL ADVICE

North Shore City, Auckland, New Zealand

Monday – Friday 8am-5pm

Phone: 0800 232 633

Website: www.goldair.co.nz

GOLDAIR

Your Goldair product has been inspected and tested and is guaranteed subject to the following for a period to two years from the date of purchase against defects in workmanship and materials. During this period, such defects will be rectified by repair or replacement of the product purchased. Your product contains no user serviceable components and this warranty becomes invalid if in our opinion the product has been misused, abused, incorrectly installed, tampered with, connected to an electrical supply not corresponding with the name plate specification, or subjected to power surges. The warranty does not include any labour or other associated expense that may be involved in removal or installation of the product. Normal wear and tear is expressly excluded.

If your Goldair product fails to operate satisfactorily, please return it to the retailer from whom it was purchased. To obtain a repair or replacement product under this warranty, you will need to produce satisfactory evidence of date of purchase. The completed warranty and purchase receipt must be presented with the product. The warranty should be filled out at the time of purchase. It is in your interest to make sure this is done.

If the product is to be replaced (cannot be repaired) then that replacement will be of the same or similar product or accessory excluding packaging, instruction card etc. Where a replacement product is supplied, this shall be guaranteed for the balance of the original warranty period.

Any model that is no longer available will be replaced by a model of a value and with such features as we consider appropriate in the circumstances. Goldair Ltd is not responsible for freight forwarding charges, losses or damage in transit.

If service is required after the warranty period has expired, the product should be returned to a qualified electrical technician. Service outside of the warranty period will be at your cost.

Consumers Guarantee Act (1993).

In accordance with the above act consumers are advised that: The manufacturer does not undertake that repair facilities and parts are necessarily available for this product.

If any of the provisions of the foregoing are contrary to any relevant legislation, then that provision shall be deemed to be excluded from the warranty and the rest of the provisions will continue to apply.

IMPORTANT: PLEASE RETAIN THIS WARRANTY CARD

NAME:

ADDRESS:

PURCHASED FROM:

SUBURB:

DATE OF PURCHASE:

NAME OF PRODUCT:

MODEL No:

TWO YEAR WARRANTY