

# GOLDAIR

## Operating Instructions

### Slow Cooker – 2.5L



Model: FSL100

# General care and safety guide

Thank you for choosing a **GOLDAIR Electric Slow Cooker**. 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.

## **ALWAYS**

- ✓ Always ensure hands are dry before handling the plug or the Slow Cooker.
- ✓ Always operate the Slow Cooker on a secure, dry, level surface.
- ✓ Always allow adequate air space above and on all sides for air circulation. Do not allow the Slow Cooker to touch curtains, wall coverings, clothing, dishtowels or other flammable materials during use. Do not use under cupboards or curtains.
- ✓ Caution is required on surfaces where heat may cause a problem – an insulated heat pad is recommended.
- ✓ Always be sure to unplug from the socket when not in use and before cleaning.
- ✓ Always allow the Slow Cooker to cool before cleaning and storing.
- ✓ Carry out regular checks of the supply cord to ensure no damage is evident.
- ✓ Return the Slow Cooker 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.
- ✓ Take care not to scratch the special coating of the cooking plate. Use a wooden or heat resistant plastic spatula.

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**

- X Never touch hot surfaces.
- X Never use this appliance outdoors.
- X Never use this appliance for any purpose other than its intended use. This appliance is for household use only.
- X Never operate this Electric Slow Cooker on an inclined plane.
- X Never move this Electric Slow Cooker while it is switched on.
- X 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 Slow Cooker by a person responsible for their safety.
- X Close supervision is necessary when the appliance is near children.
- X Never leave the appliance unattended when in use.
- X Never place this appliance on or near a hot gas or electric burner or where it could touch a heated oven or microwave oven.
- X Never immerse any part of the Slow Cooker, or cord set and plug in water or any other liquid to protect against electrical hazards.
- X Never use harsh, abrasive or caustic cleaners to clean this appliance.
- X Never operate the appliance with a damaged cord or plug, after it malfunctions, or if it has been damaged in any manner. 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 Slow Cooker is not intended to be operated by means of an external timer or separate remote-control system.

## **TECHNICAL SPECIFICATION**

Model No: FSL100  
Power Supply: 220-240VAC 50Hz  
Power: 180W

## **CAUTION:**

**THE SLOW COOKER GENERATES HEAT AND STEAM DURING USE. PROPER PRECAUTIONS MUST BE TAKEN TO PREVENT THE RISK OF BURNS, SCALDS, FIRES OR OTHER DAMAGE TO PERSONS.**

# Components



## FEATURES

- Removable ceramic crock to make serving meals and cleaning easy.
- Tempered safety glass lid for easy viewing without losing heat and to retain heat and moisture during cooking.
- 3 Heat Settings with LOW, HIGH and AUTO options.
- Large capacity oval ceramic bowl for large cuts of meat and family sized meals.
- Cool touch handles and knob to allow for easy manoeuvring to the table for serving.

## **CAUTION:**

**RAPID TEMPERATURE CHANGES MAY CAUSE THE CERAMIC BOWL TO CRACK EG PLACING HOT BOWL INTO COLD WATER OR ONTO COLD SURFACE SUCH AS MARBLE OR GRANITE BENCH**

## SAFETY DURING USE

- Use oven gloves when handling the pot or removing the lid after or during use.
- Keep out of reach from children.
- Allow the lid to cool before immersing in water.
- Do not immerse the Slow Cooker housing in water or any other liquid.
- Do not leave the base unit switched ON without the ceramic bowl in place.
- The metal inner lining of the Slow Cooker will remain hot when it is turned ON, and immediately after cooking. **DO NOT TOUCH.**
- Ensure that the plug and electrical connections remain dry at all times.
- NOTE: Do not fill the ceramic crock to the rim as the liquid will overflow during cooking.
- Do not place the ceramic crock directly on a heat source or in the oven.
- It is normal for the outside of the Slow Cooker to heat up during long periods of cooking.

# Guide to slow cooking

- Slow cooking occurs at temperatures below boiling point, liquids do not boil quickly at this temperature. There is little steam or evaporation, food will not stick and virtually no stirring is required. Slow cooking helps retain both flavours and nutrients.
- The Slow Cooker can operate on LOW all day and night if required.
- When on the HIGH heat setting it will cook similarly to a covered pot on a stove, foods will cook in approximately half the time of that set on LOW.
- When cooking on the HIGH heat setting, additional liquid may be required.
- Vegetables such as carrots, potatoes and turnips require longer cooking than many meats. Place them on the bottom of the ceramic bowl and cover with liquid.
- If adding fresh milk or yoghurt, this should be done during the last 2 hours of cooking.
- Evaporated milk may be added at the start of cooking.
- Rice, noodles and pasta are not recommended for long cooking periods. Cook them separately and then add to the cooker during the last 30 minutes.
- During cooking, ensure liquid ingredients are warmed before adding.
- If cooking frozen food, add some warm liquid before putting in the ceramic crock. If the bowl is hot do not add cold food.

## USING THE CONTROL PANEL

- The Slow Cooker is equipped with 3 heat settings – LOW, HIGH, AUTO
- Once your Slow Cooker is plugged into the power supply, switch the control dial to the HIGH temperature setting. The red display light will activate to show your Slow Cooker is turned on.
- Switch the control dial to the OFF position before removing the plug from the mains power supply.

## HIGH

- Suitable for cooking most foods.
- Liquid will take 3.5-4 hours to boil (varies between Summer and Winter).
- Food should be ready after 5-6 hours however times vary depending on ingredients

## LOW

- Suitable for keeping food warm
- Use to keep food warm if you wish to eat some time after food is ready

## AUTO

- Suitable for cooking food that needs low power for a longer cooking time.
- Must be used in conjunction with HIGH function.
- Initially set control knob to HIGH until liquid boils, then switch to AUTO until end of cooking process.
- AUTO adjusts power automatically.
- NOTE – liquid will not boil if you use AUTO from start of cooking

# Using your Slow Cooker

- For hygiene reasons we recommend that you wash the removable ceramic crock in hot soapy water, rinse and dry before use.
- NOTE: When you first use your Slow Cooker, you may notice a slight odour due to the burning off of manufacturing residues. This will disappear after the first use.
- Ensure that you place your Slow Cooker on a clear, flat work surface near a suitable mains power socket.
- Plug the cord into the mains power socket.
- Add the ingredients of your choice.
- Attach the lid. The lid should not be removed during use. Frequent lifting of the lid during use can delay the cooking time.
- PREHEAT unit on HIGH for around 20 minutes, with inner pot in it.
- Carefully remove inner pot and place it on a heatproof surface. **CAUTION: inner pot will be hot after preheating.**
- **Add ingredients to inner pot – refer to Tips pages later in this user manual.**
- Set the temperature to either LOW or HIGH.
- Replace inner pot into unit.
- **CAUTION: The LOW setting should be used to keep food warm ONLY after completely cooking the recipe according to the instructions. The food must be hot enough to prevent bacterial growth before using the LOW setting. Do not use the LOW setting to reheat any food, especially if it has been refrigerated or frozen.**

## Care and cleaning

- Before cleaning your Slow Cooker always allow the unit to thoroughly cool down.
- Clean the ceramic bowl in hot soapy water, rinse and dry thoroughly.
- Before cleaning the metal inner lining of the base unit, disconnect from the mains power supply.
- Clean the base unit with a cloth dampened by water only. Do not immerse the appliance or its cord in water or any other liquid. Do not use polish or detergents as these may damage the finish of the outer casing.

# GOLDAIR

### SUPPORT AND TECHNICAL ADVICE

**Goldair – New Zealand**

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# Tips for Cooking in Slow Cookers

This document is intended to provide general tips and guidelines for cooking in slow cookers - also known as crockpots. These tips are not specific to any particular brand or model of slow cooker.

As with many appliances, practise and a preparedness to experiment are among your most helpful tools!

## WHAT TO LOOK FOR IN A SLOW COOKER

A removable liner/cooking bowl - much easier to clean than a non-removable one.

A non-stick liner/cooking bowl means less elbow-grease will be required when you are cleaning up.

NOTE: bowl will be easier to clean if you do not leave food in it after cooking. The residual heat in the bowl can cause food to bake on/stick if it is left for too long.

## GENERAL TIPS

Line your cooking bowl with a cooking bag for a super-easy clean up. Or spray with a little cooking oil.

One hour on HIGH is roughly equivalent to two hours on LOW.

Ceramic slow cooker bowls can crack if exposed to sudden temperature changes. When removing the bowl from your slow cooker, do not place the bowl straight on to a cold bench; place it on a folded tea towel or cloth. If you have had the bowl in the refrigerator, do not place it directly into the slow cooker from the fridge.

## FOOD SAFETY TIPS

It's advised to cook on HIGH for the first hour to ensure that food reaches minimum temperatures to be safe.

Many recommend that you do not place frozen foods in a slow cooker. Defrost before cooking.

If you are going to refrigerate food after cooking in a slow cooker, you must remove it from the liner/cooking pan and place it in a suitable food storage container. Your slow cooker liner/cooking bowl will not cool down quickly enough and food will remain in the unsafe temperature zone for too long and harmful bacteria may grow.

## CONVERTING TRADITIONAL OVEN TIMES TO SLOW COOKER TIMES

This is an approximate guide only. Please be familiar with your slow cooker before you leave it unmonitored.

TRADITIONAL OVEN TIME	TIME ON LOW	TIME ON HIGH
15-30 minutes	4-6 hours	1-2 hours
30-60 minutes	6-8 hours	2-4 hours
1-3 hours	8-12 hours	4-7 hours

# Tips for Cooking in Slow Cookers

## COOKING TIPS

Do not fill your slow cooker more than two thirds full. If you over fill the slow cooker, foods will not cook properly. If the slow cooker does not have enough food and liquid in it, food will over cook.

Foods that are immersed in liquid cook faster and will be more moist.

Fatty foods tend to cook faster so it is wise to remove poultry skin, excess meat fat etc. If not removed, the fats dissolve in the cooking liquid and can give the cooked food a texture that is unpleasant to eat.

If you wish to thicken cooking liquid, turn the unit to HIGH for the last half hour of cooking and also remove the lid for this time.

Cheaper cuts of meat are better in the slow cooker as they have less fat. However most meats need about 8 hours of cooking on LOW; this gives a more tender result.

Layer your ingredients so that the ones that require more cooking are in the BOTTOM of the slow cooker.

DO NOT lift the lid to check the food. Each time you lift the lid, heat escapes and this can add many minutes to your overall cooking time ... as much as 15-20 minutes per lift lid.

Resist the urge to stir unless your recipe advises to do so. It is generally not necessary to stir when using a slow cooker.

Minced meats are best if first browned in a frypan on the stove top, before placing in slow cooker.

Large pieces of meat can also be browned before placing in slow cooker. This isn't absolutely necessary but browning does add flavour and colour.

Seafood does not take long to cook and should be added towards the end of your cooking time ... about one hour. Overcooked seafood has a rubbery texture.

Sauteing vegetables before cooking in the slow cooker also adds more flavour.

Soft vegetables like mushrooms, courgettes, tomatoes etc do not take long to cook. Add them about 45 minutes before end of cooking.

Dairy products are best added about 15-30 minutes from end of cooking, unless you are using a recipe that has other instructions. Dairy products tend to break down in slow cookers and adding them at the end of cooking will help prevent this.

Some items like cayenne pepper and tabasco sauce can become bitter if cooked for too long. Add these towards the end of cooking time, and use quite small amounts.

Spices tend to lose flavour if cooked for too long with the other ingredients so add towards end of cooking time ... during the last hour.

Herbs are best when you use whole leaves and use about half the amount you would use for a conventional recipe. If using ground herbs, add them in the last hour of cooking.

If you are using a recipe that was not developed for slow cooker use, you will need less liquid. This is because liquids do not evaporate in the same way that they do for other methods of cooking. Reduce liquid by a third to a half ... unless you are cooking rice or making soup, in which case use your recipe as is.

Dusting meat in flour before placing in slow cooker will give you a thicker sauce.

If you are cooking at high altitudes, you need to allow about 30 extra minutes for each hour specified in the recipe. Legumes take about twice as long to cook at high altitudes.

Trim excess fat off meat. Fat retains heat better than water does so fatter foods like meat cook faster than less fatty foods eg vegetables. If you are cooking meat and vegetables together in your slow cooker, try placing veges on the bottom and sides and meat on top.

You may prefer to preheat liquids before adding them to the inner pot.

# 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