

GOLDAIR

Operating Instructions

800W Food Processor



Models: GFP425G, GFP425R

General care and safety guide

Thank you for choosing this GOLDAIR Food Processor. 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 Food Processor.
- ✓ Always operate the Food Processor in the middle of a secure, dry, level surface. Always allow adequate air space above and on all sides for air circulation. Do not allow the Food Processor to touch curtains, wall coverings, clothing, dishtowels or other flammable materials during use. Do not use under cupboards or curtains.
- ✓ Always allow the Food Processor 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 Food Processor 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 Food Processor.
- ✓ 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 blade of the blender during operation to reduce the risk of injury to person and/or damage to the Food Processor.
- ✓ Take special care when preparing food for babies, the elderly and infirm. Always ensure that the Food Processor shaft is thoroughly sterilized. Use a sterilizing solution in accordance with the sterilizing solution manufacturer's instructions.
- ✓ Care must be exercised when handling sharp cutting blades, emptying the bowl and during cleaning. Injury may occur if the food processor and/or blender is misused.

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 Food Processor 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 Food Processor's power housing, the cord set or plug in water or any other liquid to protect against electrical hazards.
- ✗ Never place the Food Processor in a dishwasher.
- ✗ Never use harsh, abrasive or caustic cleaners to clean this appliance.

CARE AND SAFETY CONTINUED OVERLEAF

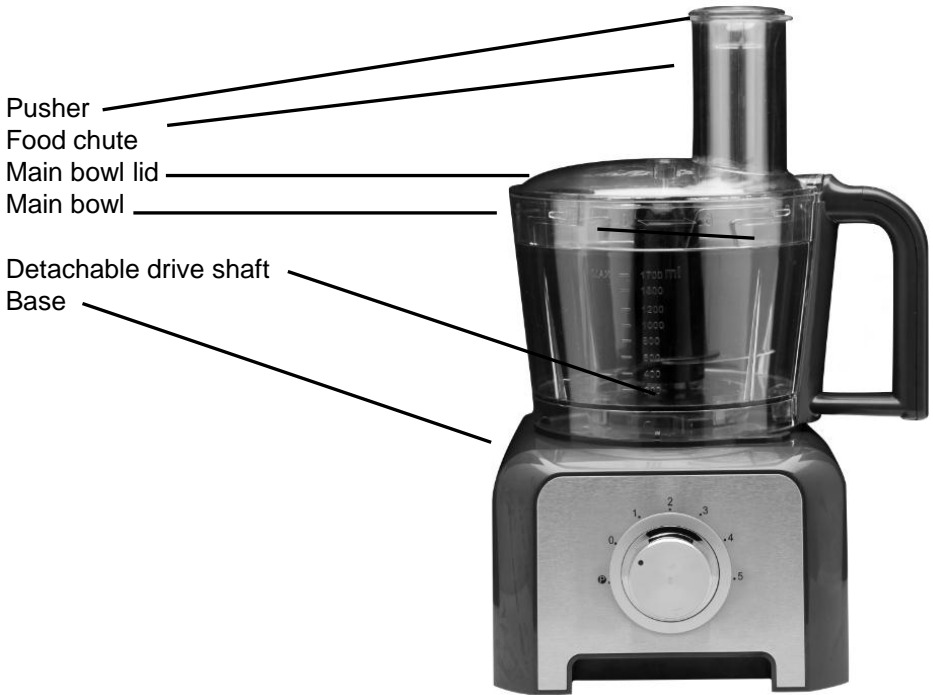
TECHNICAL SPECIFICATION

Model No:	GFP425G, GFP425R
Power Supply:	220 - 240VAC 50Hz
Power:	800W

General care and safety guide, continued

- ✘ 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.
- ✘ The Food Processor 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.
- ✘ 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.
- ✘ Due to the risk of injury, the use of third party accessories is not recommended by the manufacturer.
- ✘ Never blend hot oil or fat.
- ✘ Never touch blades while the machine is plugged in.
- ✘ Do not allow children to use the blender without supervision.

Components



Accessories

Top Row

Blender jug

Mini bowl with stainless 'S' blade

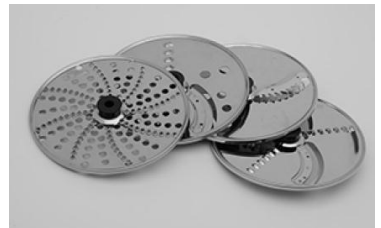
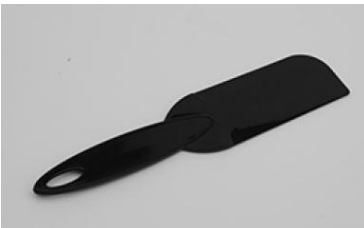


Bottom Row

Spatula

Plastic 'S' blade

Stainless slicing/grating discs



Before first use

Before first use

Carefully unpack the Food Processor and remove all packaging material.

When unpacking the product and removing the packaging material, handle the blades with great care as these items come pre-sharpened.

Wash all parts except the base in warm soapy water. Rinse and dry thoroughly before use.

Be sure to read this user manual thoroughly.

Care and cleaning

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

CAUTION: The blades on the grating/shredding disc, the chopper blade and blender blade unit are very sharp. Exercise caution when handling them, emptying the bowl and cleaning. Injury may occur from misuse. Switch off the appliance and disconnect from power before changing accessories or approaching parts that move.

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 or blending 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. **Removable parts should be washed by hand.** Wash in hot, sudsy water, rinse, and dry thoroughly. If necessary, use a small nylon bristle brush to thoroughly clean the jugs and food chute/cover. This type of brush will also help prevent cutting yourself on the blades and disc.
5. Do not use rough scouring pads or cleansers on any plastic or metal parts.
6. Do not fill processor or blender jug with boiling water or place any of the parts in boiling water. Some foods, such as carrots, may temporarily stain the bowl. Wiping with a cloth dipped in vegetable oil helps remove discoloration. 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 to remove the baking powder then dry well.

Operating your Food Processor

CONTROL PANEL

PULSE

Pulse button must be 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.

1 to 5 (Speeds)

When these functions are selected, unit runs continuously until the dial is turned back to 0 position.

To make the processor work more slowly, select a lower number. To make the processor work more quickly, select a higher number.

0 (Off)

Processor should always be left in 0 position when unit is not in use.

TO USE 'S' BLADES (IN MAIN BOWL)

When using 'S' blades, to ensure the long life of your food processor DO NOT use it continuously for more than 30 seconds at a time. Cool for at least 1 minute between uses and for longer after 3 cycles.

The 'S' blades are versatile attachments. The length of the processing time will determine the texture achieved, which can alter quickly. For coarser textures use the pulse control for more control.

Use the 'S' blades for cake and pastry making, chopping raw and cooked meat, vegetables, nuts, pate, dips, pureeing soups and to also make crumbs from biscuits and bread.

Do not use the 'S' blade for mixing flour.

If processing meat, first chop it into cubes about 3cm x 3cm. Never place more than 1kg of meat in the processor at one time.

1. Place detachable drive shaft into unit
2. Place plastic bowl onto drive shaft
3. Place 'S' blade onto drive shaft within bowl
4. Place ingredients into bowl
5. Place lid on bowl and click into place

TO USE STAINLESS STEEL DISCS

When using stainless steel discs, to ensure the long life of your food processor DO NOT use it continuously for more than 3 minutes at a time. Cool for 30 minutes before next use.

Use the slicing side for cheese, carrots, potatoes, cabbage, cucumber, courgette, beetroot and onions.

Use the shredding side for cheese, carrots, potatoes and foods of a similar texture.

Use the Julienne disc for grating Parmesan cheese and potatoes.

1. Place detachable drive shaft into unit
2. Place plastic bowl onto drive shaft
3. Place desired disc onto drive shaft
4. Place lid on bowl and click into place
5. Feed ingredients through food chute

TO USE MINI PROCESSOR BOWL

When using mini processor bowl, to ensure the long life of your food processor DO NOT use it continuously for more than 30 seconds at a time. Cool for at least 1 minute between uses and for longer after 3 cycles.

1. Fit the drive shaft and main bowl onto the processor base.
2. Fit the mini processor bowl into main bowl. Ensure the ribs on inside of mini bowl chimney align with the slots in the main bowl chimney .
3. Place the small knife blade over the drive shaft .
4. Add the ingredients to be processed.
5. Fit the lid and switch on.

Operating your Food Processor, continued

TO USE BLENDER JUG

When using blender function, to ensure the long life of your food processor DO NOT use it continuously for more than 30 seconds at a time. Cool for at least 3 minute between uses and for longer after 3 cycles.

MAXIMUM LOADING IS 0.9L LIQUID OR 600gm OF INGREDIENT SUCH AS CARROTS.

1. Put your ingredients into the jug.
2. Put the filler cap in the lid, then turn.
3. Turn the lid in a clockwise direction to lock onto the jug
4. Place the blender jug onto the processor base and turn to lock
5. Select a speed or use the pulse control.
6. Don't move the jug, lid and filler cap when the machine is working.

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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

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Phone 1300 465 324
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Operational guide

SHREDDING GUIDE

FOOD	GUIDE
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	GUIDE
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.

Operational guide

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 cloves	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.
SOUPS, PUREED OR CREAMED	2 cups	Add up to 2 cups hot (not boiling) vegetable soup for pureeing and creaming. Process to desired smoothness
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

BLENDER RECIPES

Orange Berry Smoothie

2 navel oranges, peel and pith removed, cut into chunks

1 cup frozen blueberries

1 cup frozen raspberries

Combine all ingredients in blender, and blend until smooth.

Pomegranate and Berry Smoothie

2 cups mixed frozen berries

1 cup unsweetened pomegranate juice

1 cup water

Combine all ingredients in blender and blend until smooth.

Carrot and Mango Smoothie

1 ripe mango, chopped (or 1 1/2 cups frozen mango chunks)

1 cup fresh carrot juice

Nutmeg

1/2 cup crushed ice (crush ice in a plastic bag with a rolling pin)

Leave out ice if using frozen mango

Combine all ingredients in blender and blend until smooth

Fruit and Yoghurt Smoothie

1 1/2 cups plain non-fat or low-fat yogurt

1/2 medium chopped peeled pear

Small sliced banana

1 Tablespoon protein powder

3/4 cup crushed ice (crush ice in a plastic bag with a rolling pin)

Combine all ingredients in blender and blend until smooth

Tropical Slushy

Ingredients

1 cup shaved ice

330ml pineapple juice

550ml milk or coconut milk

2 tbsp chopped fresh mint

Pour the mixture into jug. Blend. Transfer to tall glasses and serve with straws and a maraschino cherry garnish.

Fresh Fruit Smoothie

Ingredients

1 cup orange juice

1 banana

1-2 cups frozen berries

2 tbsp sweet yoghurt

Place all ingredients in the jug and blend.

NOTE: Any additional fresh fruit can also be added at the beginning to create your own taste sensation.

FOOD PROCESSOR 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

Position stainless "S" blade in bowl. Add flour, salt, vegetable shortening, and butter. Process until particles resemble coarse crumbs, about 15 seconds.

Add water all at once through food chute with processor running.

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.

Aioli

Ingredients

1 tbsp lemon juice

3 egg yolks

2 cloves garlic, peeled and crushed

Pinch salt

300ml olive oil

½ tsp dijon mustard

Method

Serves 4

Place the lemon juice, egg yolks, chilli, garlic and salt into the food processor bowl. While mixing, gradually add the oil through the food chute in the lid. Process until the sauce emulsifies.

Recipes

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