

## Operating Instructions

# Electric Slicer



Models: FES150, GES150

# General care and safety guide

**Thank you for choosing this GOLDAIR Electric Slicer. 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 Electric Slicer.
- ✓ Always operate the Electric Slicer in the middle of a secure, dry, level surface.
- ✓ Always allow the Electric Slicer 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 Electric Slicer 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 other utensils away from blade of the Electric Slicer during operation to reduce the risk of injury to person and/or damage to the Electric Slicer.

## **NEVER**

- ✗ Never touch hot surfaces.
- ✗ 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 Electric Slicer 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 Electric Slicer's cord set or plug in water or any other liquid to protect against electrical hazards.

✗ Never place the Electric Slicer body in a dishwasher.

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

✗ 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 Electric Slicer 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.

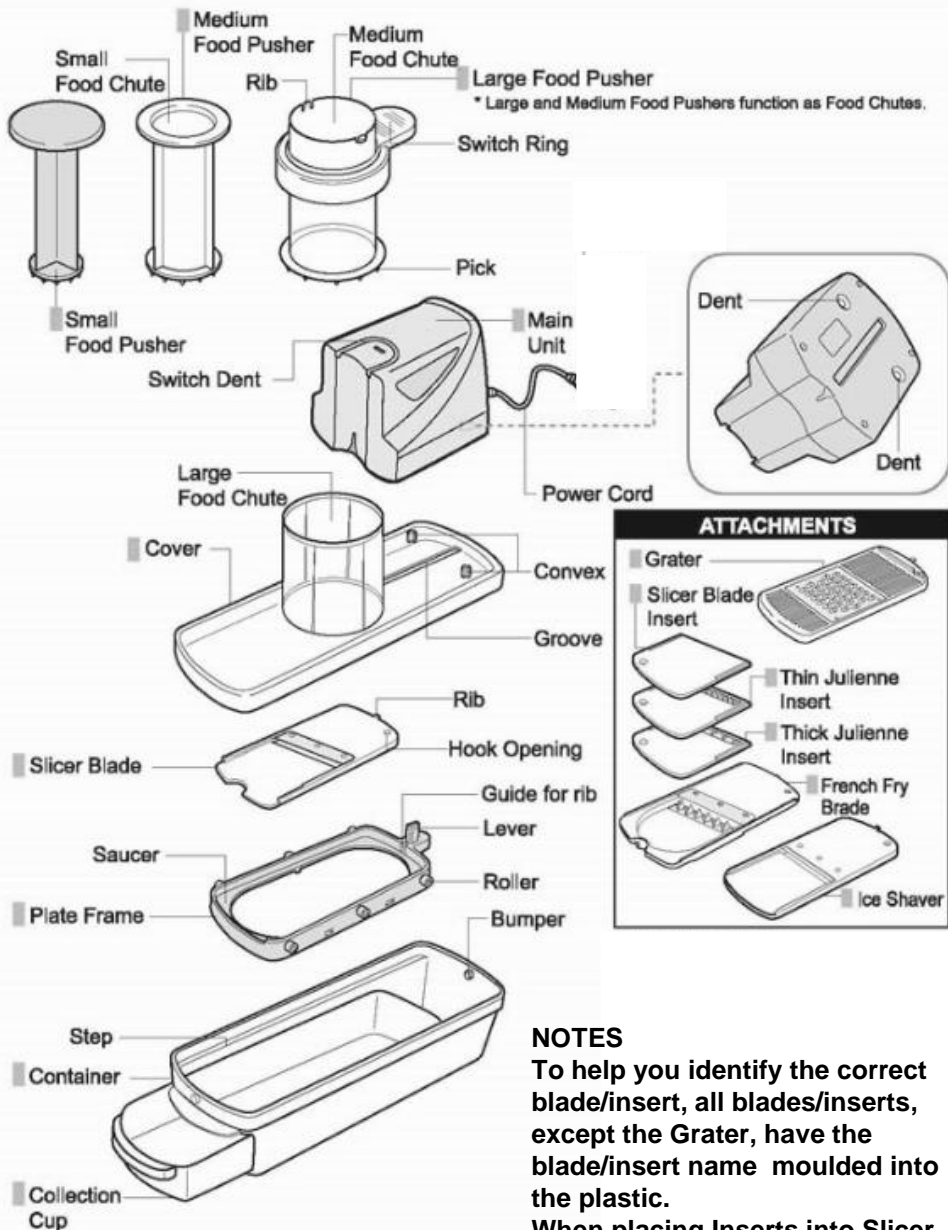
✗ Never use metal scouring pads for cleaning. Small metal pieces can come loose and cause short-circuiting of electrical components, which can cause electric shock or damage the appliance.

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

## **TECHNICAL SPECIFICATION**

|               |                   |
|---------------|-------------------|
| Model No:     | FES150, GES150    |
| Power Supply: | 220 - 240VAV 50Hz |
| Power:        | 25W               |

# Components



## NOTE

Pull out Collection Cup is not a feature of model FES150/GES150

## NOTES

To help you identify the correct blade/insert, all blades/inserts, except the Grater, have the blade/insert name moulded into the plastic.

When placing Inserts into Slicer Blade, ensure they are firmly held by the guides in the Slicer Blade

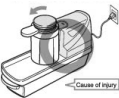
# Cautions



**BLADES AND INSERTS ARE VERY SHARP. HANDLE CAREFULLY, ESPECIALLY WHEN INSERTING OR REMOVING THE BLADES AND/OR THE INSERTS AND ALSO DURING CLEANING.**



**NEVER REMOVE FOOD PUSHER DURING OPERATION. NEVER FEED FOOD INTO THE SLICER BY HAND. ALWAYS USE FOOD PUSHER. NEVER ATTEMPT TO TOUCH ANYTHING THROUGH LARGE FOOD CHUTE**



**DISCONNECT SWITCH RING AND SWITCH DENT WHEN INSERTING AND REMOVING VEGETABLES. FAILURE TO DO SO MAY RESULT IN INJURY.**



**ENSURE APPLIANCE IS TURNED OFF AND UNPLUGGED BEFORE INSERTING/REMOVING BLADES OR INSERTS, AND BEFORE CLEANING.**



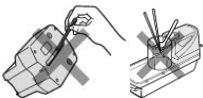
**DO NOT PRESS SWITCH DENT WITH ANY ITEM. BREAKDOWN OR INJURY MAY OCCUR.**



**DO NOT MOVE UNIT DURING OPERATION.**



**OPERATE UNIT ONLY ON A FLAT SURFACE.**



**NEVER INSERT FOREIGN SUBSTANCES OR ITEMS INTO CHUTES OR INTOPWER/MAIN UNIT.**

**WHEN REMOVING PROCESSED FOOD, ENSURE UNIT IS TURNED OFF. HOLD UNIT BASE WITH ONE HAND AND SLOWLY SLIDE COLLECTION CUP OUT WITH OTHER HAND.**

**NEVER STACK SLICER BLADE WITH GRATER, NOR FRENCH FRY BLADE WITH GRATER. THIS MAY CAUSE PRODUCT FAILURE OR INJURY TO USER.**

# Before first use

Before beginning assembly of product, make sure all parts are present by comparing parts with components list.

Remove all packaging and promotional labels before assembling Electric Slicer, including the protective plug cover, which

may present a choking hazard for children.

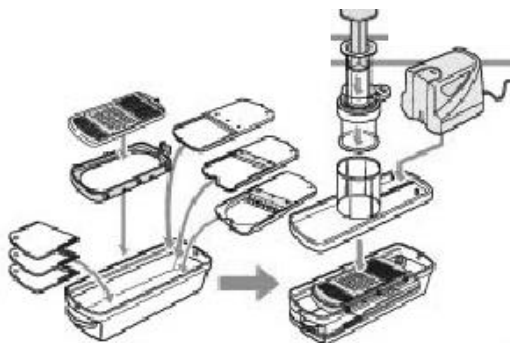
Clean all parts gently by hand, with a damp cloth and warm, soapy water to remove any manufacturing residue.

# Care and cleaning

1. Before cleaning any part of the Electric Slicer, turn off at wall socket and unplug the cord.
2. Remove the blades and inserts with care as they are very sharp.
3. **Slicer blades and inserts** should be washed under running water. Dry all parts thoroughly and store before next use. When you process carrots, you may find the plates become discoloured. This is normal and does not affect performance of the Electric Slicer. Washing with dishwashing liquid may help.
4. The **Electric Slicer's Power/Main Unit** should be wiped with a damp cloth, lukewarm water (40°C) and dissolved neutral dishwashing liquid/detergent.
5. DO NOT use any abrasive cleanser, benzene, alcohol, polishing powder or similar material to clean any part of the Electric Slicer as it may harm the finish by scratching, discolouring or cracking.
6. Food Pushers. Wash in lukewarm water (40°C) and dissolved neutral dishwashing liquid/detergent. Rinse thoroughly and dry off well.
7. DO NOT immerse the Electric Slicer Power/Main Unit in water.
8. DO NOT place any parts of the Electric Slicer in a dishwasher.
9. DO NOT 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.

# Storage

1. Slice Collection Cup into Container.
2. Put Blades and Inserts in Collection Cup.
3. Place Grater in Plate Frame and place on Large Container.
4. Put Cover, Power/Main Unit and Food Pushers onto Container.



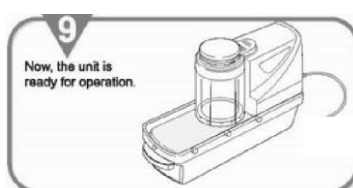
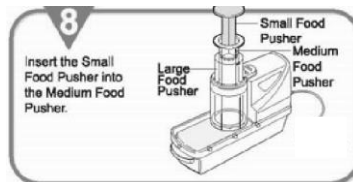
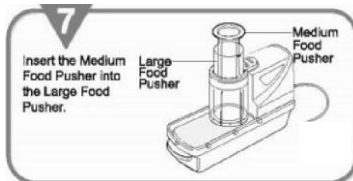
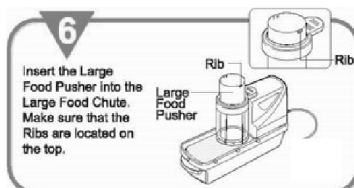
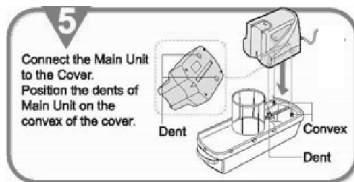
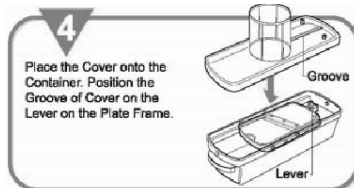
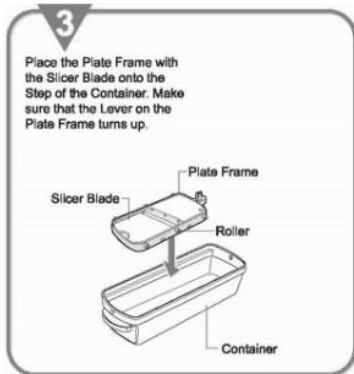
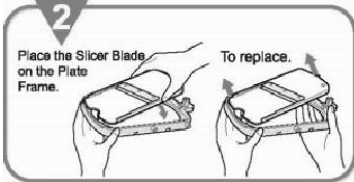
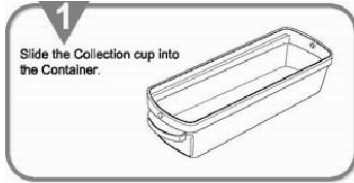
# Setting up your Electric Slicer

## EXAMPLE USING SLICER BLADE

(FOLLOW SAME STEPS FOR GRATER BLADE, FRENCH FRY BLADE, ICE SHAVER BLADE)

Read these instructions carefully before use and in conjunction with Components section earlier in this manual

1. Slice collection cup into container.
2. Place Slicer Blade on to Plate Frame, aligning hole in Slicer blade with prong on Plate Frame
3. Place Plate Frame with Slicer Blade onto Step of Container. Make sure that the Lever on Plate Frame turns up and is pointing towards rear of unit..
4. Place Cover onto Container. Position Groove of Cover over the Lever on the Plate Frame.
5. Connect the Power/Main unit to the Cover. Position Dents of underside of Power/Main unit onto the Convex points of the Cover.
6. Insert Large Food Pusher into Large Food Chute. Make sure that the Ribs are located on the top.
7. Insert Medium Food Pusher into Large Food Pusher.
8. Insert Small Food Pusher into Medium Food Pusher.
9. Unit is ready for operation.



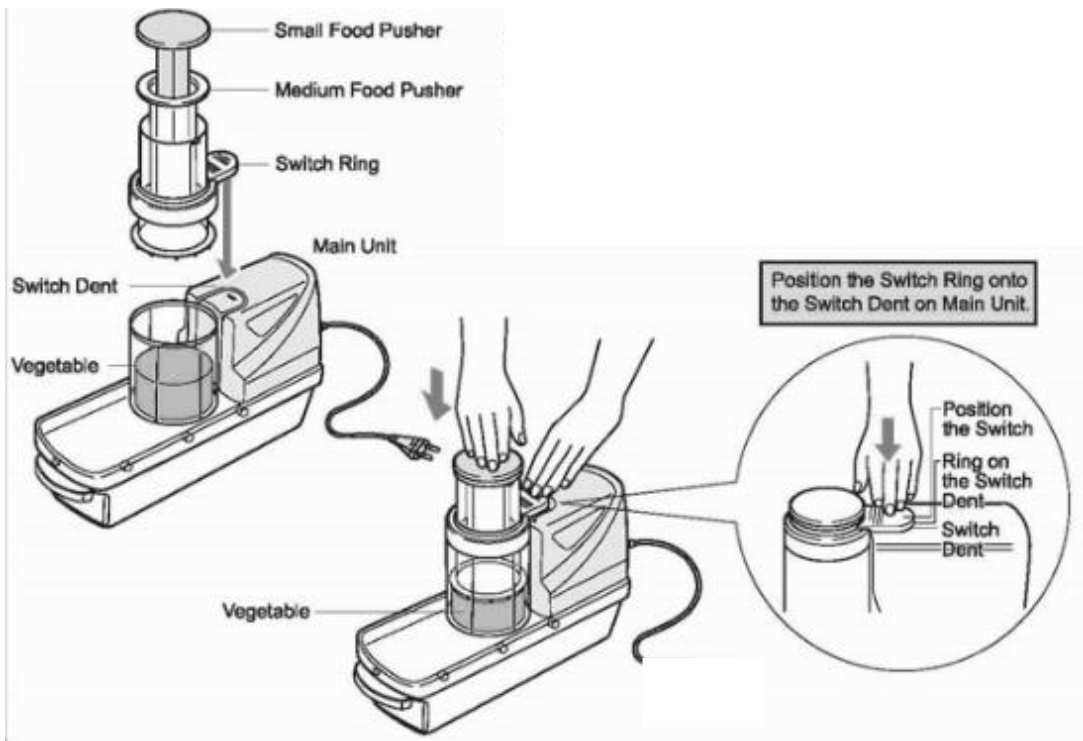
**PLEASE READ THE REST OF THIS MANUAL BEFORE USING YOUR ELECTRIC SLICER.**

**THERE ARE FURTHER, USEFUL INSTRUCTIONS REGARDING OPERATION AND SELECTION OF BLADES, INSERTS AND CHUTES.**

# Operating your Electric Slicer

**Read these instructions carefully before use.**

1. Insert vegetable into Large Food Chute.
2. Press vegetable into Food Chute with Food Pusher and press Switch Ring onto the Switch Dent of the Main/Power Unit.
  - Unit will be activated by pressing Switch Ring on the Switch Dent.
  - Position the Switch Ring onto the Switch Dent correctly.
  - Stop pressing when the remaining vegetable in Chute is 2-3 cm high and vegetable can not be cut/grated further.
  - DO NOT press the Food Pusher with force. This may cause product failure.



3. Pull out Collection Cup and remove sliced/grated vegetable. Make sure you remove the Switch Ring from the Switch Dent.
4. Disconnect the plug.

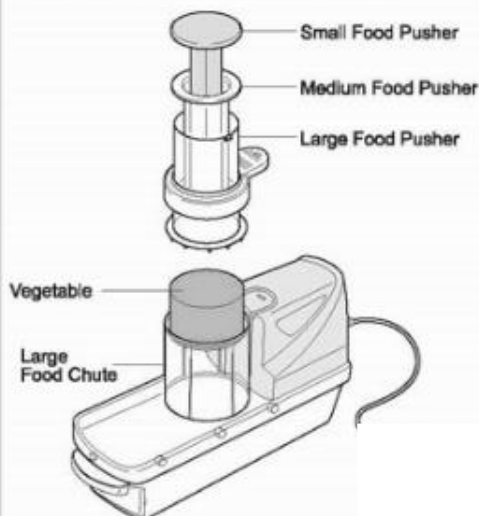
# Choosing the correct Chute

**Read these instructions carefully before use.**

1. This Electric Slicer comes with three Chutes (Small, Medium and Large). Choose the appropriate Chute to suit the vegetables you are slicing.
2. It is important to cut the vegetables into an appropriate size to fit the Chute.
3. To get even slices, the bottom of vegetable should be flat.
4. Place vegetable into Chute with wider side facing downward.
5. Also read instructions on next pages regarding selection of Blades and Inserts

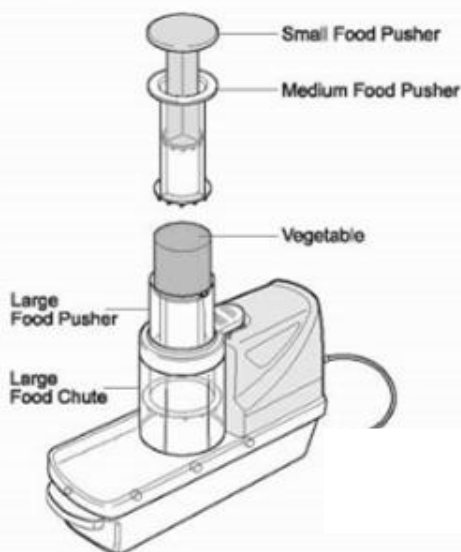
## For thick vegetables

Insert the vegetable into the Food Chute. Press with three Food Pushers (Small, Medium, Large).



## For medium vegetables

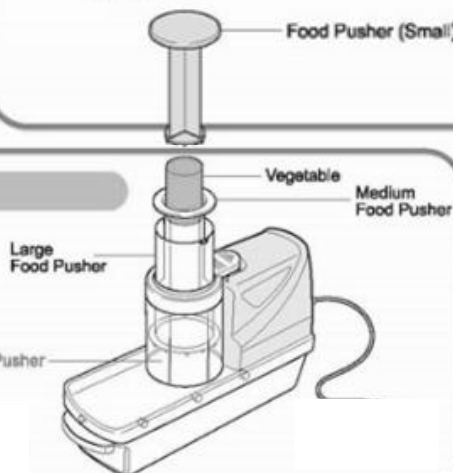
Place the Large Food Pusher onto the Large Food Chute. Insert the vegetable in the Large Food Pusher and press with both Small and Medium Food Pushers.



## For fine vegetables

Insert the Medium Food Pusher into the Large Food Pusher. Place the Large and Medium Food Pusher onto the Large Food Chute. Insert the vegetable into Medium Food Pusher. Press with Small Food Pusher.

Insert the Medium Food Pusher into the Large Food Pusher

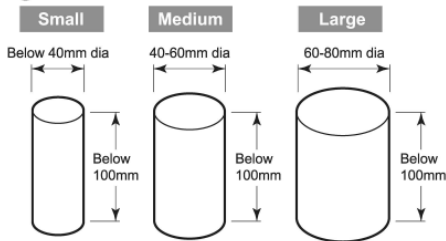




# Using the Slicer Blade

**CAUTION:** SWITCH OFF APPLIANCE AND ENSURE MOVING PARTS HAVE STOPPED BEFORE CHANGING ACCESSORIES.

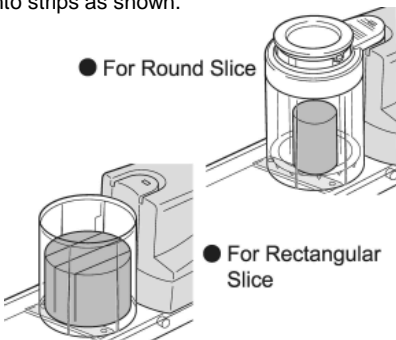
**PREPARING VEGETABLES:** Peel vegetables and cut to a size that can be inserted into the Food Chute.



If you want round slices, leave vegetable as a cylinder shape.

If you want rectangular slices, cut vegetable into strips as shown.

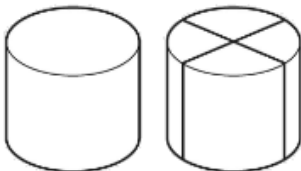
● For Round Slice



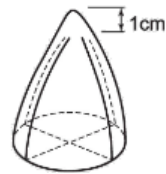
● For Rectangular Slice

## HINTS

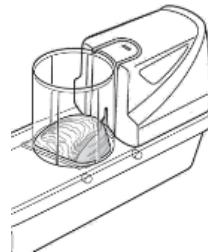
For columnar vegetables cut into required size, then quarter and place quarters together in Food Chute.



For conic vegetables eg carrot, quarter from bottom up, leaving about 1cm uncut at top. Insert with thicker edge at bottom.



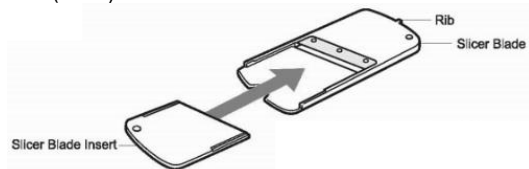
For cabbage, cut cabbage into a size that can fit within Large Food Chute before slicing.



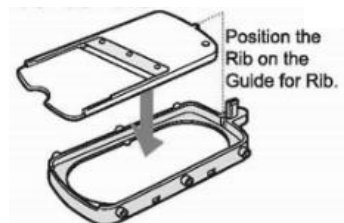
**The Slicer Blade is for use with vegetables only. It is NOT suitable for use with meat (including sausage and ham), fish, cheese, hard foods, dry foods, frozen foods, hollow soft vegetables (eg spring onions,), leeks, very soft vegetables such as eggplant.**

## TO SLICE VEGETABLES

1. Prepare Slicer Blade. Use Slicer Blade only for thick slices (5mm). Add Slicer Blade Insert to Slicer Blade for thin slices (1mm).



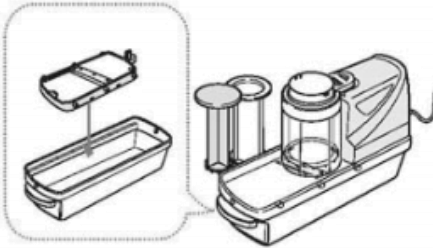
2. Place Slicer Blade on Plate Frame, aligning Rib and Guide for Rib.



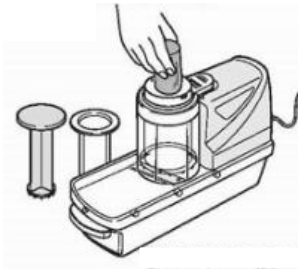
# Using the Slicer Blade

## TO SLICE VEGETABLES, continued

3. Place Plate Frame on Container. Place Cover and Main/Power Unit on Container.



4. Insert vegetables into Food Chute. (Note earlier instructions regarding choice of LARGE, MEDIUM or SMALL Chute.)



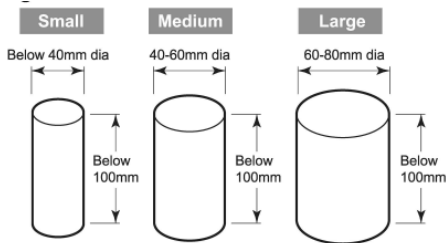
5. Press vegetables into Food Chute with Food Pusher. At the same time, press Switch Ring onto Switch Dent to start slicing.



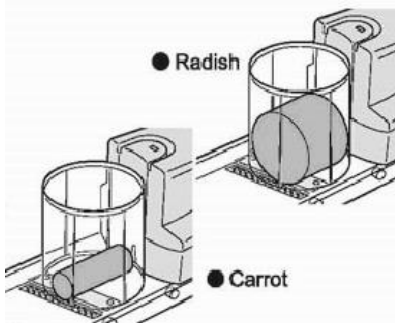
# Using the Julienne Blade

**CAUTION: SWITCH OFF APPLIANCE AND ENSURE MOVING PARTS HAVE STOPPED BEFORE CHANGING ACCESSORIES**

**PREPARING VEGETABLES:** Peel vegetables and cut to a size that can be inserted into the Food Chute.

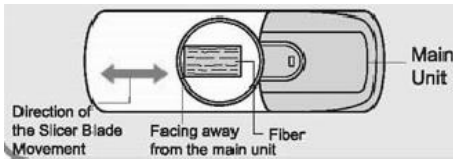


Make the vegetable fibre parallel to the cutter motion direction.



## HINTS

Cut vegetables to a length that fits into the Food Chute. Insert vegetables into Chute with fibre parallel to direction of Slicer Blade movement. Place vegetable facing away from Power/Main unit.



For julienne radish. Use Slicer Blade and Thin Julienne Insert. Peel radish and cut to 8cm or less in length. Place radish in Food Chute on side so fibre is parallel to direction of Slicer Blade movement.

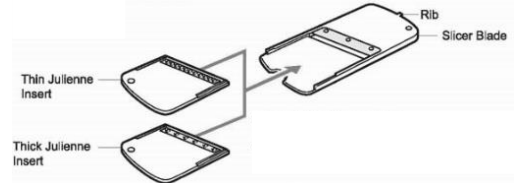
For julienne carrot. Use Slicer Blade and Thick Julienne Insert. Peel carrot and cut to 8cm or less in length.

For julienne cucumber. Use Slicer Blade and Thick Julienne Insert. Cut off ends of cucumber and cut into pieces 8cm or less in length.

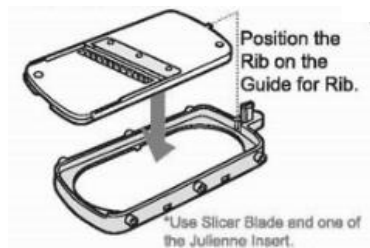
**The Julienne Blade is for use with vegetables only. It is NOT suitable for use with meat (including sausage and ham), fish, cheese, hard foods, dry foods, frozen foods, hollow soft vegetables (eg capsicums, leeks, very soft vegetables such as eggplant, lemon or tomato).**

## TO JULIENNE VEGETABLES

1. Prepare Slicer Blade. For fine julienne strips, insert Thin Julienne Insert into Slicer Blade. For thick julienne strips, insert Thick Julienne Insert into Slicer Blade.



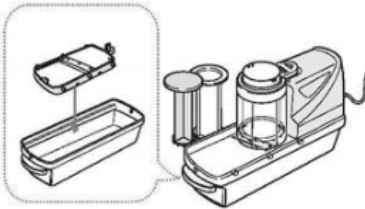
2. Place Slicer Blade on Plate Frame, aligning Rib and Guide for Rib.



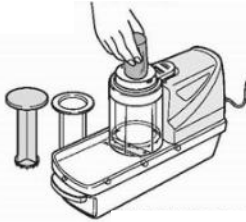
# Using the Julienne Blade

## TO JULIENNE VEGETABLES, continued

- Place Plate Frame on Container. Place Cover and Main/Power Unit on Container.



- Insert vegetables into Food Chute. (Note earlier instructions regarding choice of LARGE, MEDIUM or SMALL Chute.)



- Press vegetables into Food Chute with Food Pusher. At the same time, press Switch Ring onto Switch Dent to start slicing.



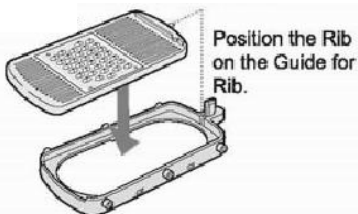
# Using the Grater

**CAUTION:** SWITCH OFF APPLIANCE AND ENSURE MOVING PARTS HAVE STOPPED BEFORE CHANGING ACCESSORIES

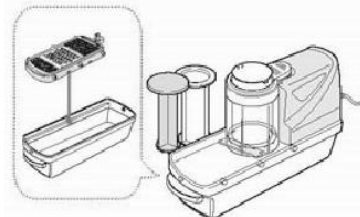
**PREPARING VEGETABLES:** Peel vegetables and cut vegetables or cheese to a size that can be inserted into the Food Chute. For effective processing we recommend using hard cheeses such as parmesan. Soft cheeses will not grate well. Cheese should be cut lengthwise so that it can fit into the Small Food Chute vertically.

## TO GRATE VEGETABLES / HARD CHEESE

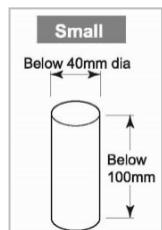
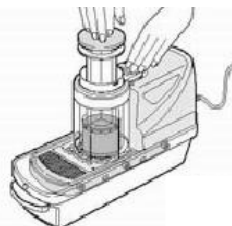
- Place Grater on Plate Frame.



- Place Plate Frame on Large Container. Place Cover and Power/Main Unit on Container.



- Insert vegetable or cheese into Food Chute.
- Press with Food Pusher. At the same time, press Switch Ring onto Switch Dent to start grating.



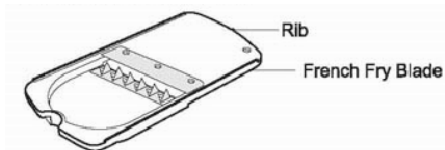
# Using the French Fry Blade

**CAUTION: SWITCH OFF APPLIANCE AND ENSURE MOVING PARTS HAVE STOPPED BEFORE CHANGING ACCESSORIES**

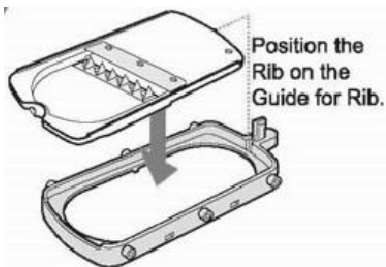
The French Fry Blade is for use with potatoes only. Other vegetables will not be sliced well with this blade.

## TO JULIENNE VEGETABLES

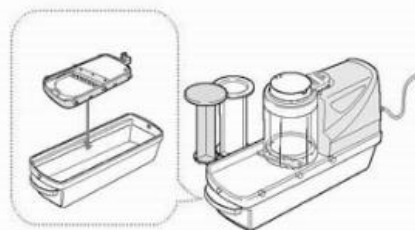
1. Prepare French Fry Blade.



2. Place French Fry Blade on Plate Frame, aligning Rib and Guide for Rib.



3. Place Plate Frame on Container. Place Cover and Power/Main Unit on Container.



4. Insert potato into Food Chute

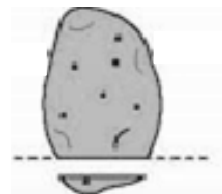


5. Push potato into Food Chute with Food Pusher. At the same time, press Switch Ring onto Switch Dent to start slicing.



## HINT

If the potato does not slice well, we recommend cutting off the bottom of the potato to a flat plane so that the potato stays steady in the Food Chute.



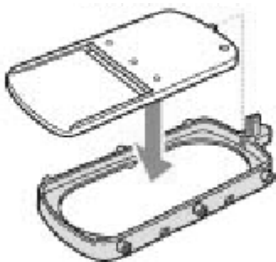
# Using the Ice Shaver Blade

**CAUTION: SWITCH OFF APPLIANCE AND ENSURE MOVING PARTS HAVE STOPPED BEFORE CHANGING ACCESSORIES**

**The Ice Shaver Blade is designed to shave ice only. Do not use with other foods or vegetables.**

## TO SHAVE ICE

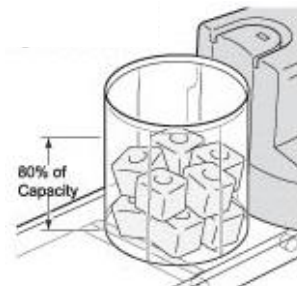
1. Place Ice Shaver on Plate Frame, aligning Rib and Guide for Rib.



2. Place Plate Frame with Ice Shaver onto Step of Container.



3. Prepare ice. Use only ice cubes made in your domestic refrigerator. DO NOT use large rock ice from retail stores. Put ice into Large Food Chute to a maximum of 80% of the Chute capacity.



4. Place Large Food Pusher onto Large Food Chute. Press Switch Ring onto Switch Dent to start shaving ice.



5. Remove shaved ice from Collection Cup and serve with your favourite syrup or toppings.

# Troubleshooting

| ISSUE                 | CAUSE                                                       | ACTION                                                                                                                            |
|-----------------------|-------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------|
| Unit does not turn on | Switch Ring and Switch Dent are not in position             | Place Switch Ring and Switch Dent in position                                                                                     |
|                       | Foreign substance is stuck in Switch                        | Disconnect power.<br>Remove foreign substance                                                                                     |
|                       | Movement stops due to excessive load                        | Disconnect power.<br>Leave for 1 hour.<br>Remove excess vegetables.                                                               |
| Plate does not move   | Foreign substance is stuck around step of Container         | Remove foreign substance.                                                                                                         |
|                       | Foreign substance is stuck in depression of Power/Main Unit | Remove foreign substance                                                                                                          |
|                       | There is too much processed vegetable in the Container      | Disconnect power.<br>Remove Container and empty processed vegetables. Replace Container. Reconnect power and continue processing. |
| Excessive vibration   | Operating on uneven surface                                 | Operate on flat surface.                                                                                                          |

# 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](http://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](http://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