

# GOLDAIR

## Electric Fry Pan

Model GEP301

### OPERATING INSTRUCTIONS



GEP301: 230-240V~, 50Hz, 1850W, Electric Fry Pan

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Thank you for choosing a Goldair Electric Fry Pan. 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.

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## GENERAL CARE AND SAFETY GUIDE

### ALWAYS

- ✓ Always ensure hands are dry before handling the plug or the Electric Fry Pan.
- ✓ Always operate the Electric Fry Pan on a secure, dry, level surface.
- ✓ Always allow adequate air space above and on all sides for air circulation. Do not allow the Electric Fry Pan 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 pad is recommended.
- ✓ Always be sure to unplug from the socket when not in use and before cleaning.
- ✓ Always allow the Electric Fry Pan to cool before cleaning and storing.
- ✓ Carry out regular checks of the supply cord to ensure no damage is evident.
- ✓ Return the Electric Fry Pan after a malfunction, or if it has been damaged in any manner to an authorised electrician for examination, repair or adjustment as special purpose tools are required.
- ✓ Take care not to scratch the special coating of the Electric Fry Pan. Use a wooden or heat resistant plastic spatula.

### **CAUTION:**

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

### NEVER

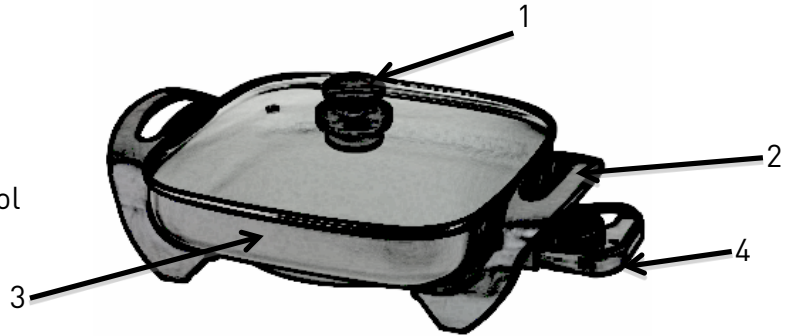
- ✗ Never touch hot surfaces.
- ✗ Never use this appliance outdoors.
- ✗ Never use this appliance for any purpose other than its intended use. This appliance is for household use only.
- ✗ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they are supervised or have been given instruction concerning the use of the Electric Fry Pan by a person responsible for their safety.
- ✗ Close supervision is necessary when the appliance is near children.
- ✗ Never leave the appliance unattended when in use.
- ✗ Never place this appliance on or near a hot gas or electric burner or where it could touch a heated oven or microwave oven.
- ✗ Exercise caution if using foodstuffs containing sugar or products containing jam or preserves, as the fillings may become very hot.
- ✗ Never immerse any part of the Electric Fry Pan, or cord set and plug in water or any other liquid to protect against electrical hazards.
- ✗ 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.
- ✗ The Electric Fry Pan is not intended to be operated by means of an external timer or separate remote-control system.

## COMPONENTS AND ASSEMBLY

The lid and handle knob are packaged as separate pieces and need to be assembled prior to use. You will need a Philips Head Screwdriver.

1. Remove the components from the plastic bag. Check to ensure all of the following parts are included:

1. Lid & Knob
2. Handle
3. Fry Pan
4. Temperature Control



2. Line up the components in order as shown in figure 1 and tighten the screw until the handle is firm.

**NOTE:** Do not over tighten the screw as you may crack the glass.

## FIRST TIME USE

- ★ Make sure the temperature control probe is not connected to the Fry Pan.
- ★ Clean the outside and bottom of the pan with a soft damp cloth.
- ★ Wash the lid in warm soapy water, rinse with clean water and dry.
- ★ You will need to “season” your Fry Pan before using. Refer to the second point in CARING FOR YOUR FRY PAN below.
- ★ After conditioning, your new Fry Pan is ready for use.

## CARING FOR YOUR FRY PAN

- ★ It is important to look after the non-stick coating on your Fry Pan to ensure trouble free operation. Using a non-stick surface allows you to cook without fats or oils.
- ★ Wash, rinse and dry both the pan and lid and “season” the cooking surface by applying a thin coat of oil to the base and sides and gently rubbing it in with a paper towel. Turn the control on full and allow to run for 2-3 minutes. If you are not planning on cooking anything, turn off the control and unplug the unit.
- ★ “Seasoning” should be performed approximately every four to six weeks.
- ★ Do not let the Fry Pan get too hot without either oil or food on the cooking surface as high temperatures can cause discoloration of the surface and will reduce the life of the non-stick surface.
- ★ Normally, a medium heat setting on your Fry Pan will give adequate heat for most of your cooking needs.
- ★ If high temperatures are required for your cooking needs, it is best to introduce the heat slowly by preheating the pan on a medium setting for a few minutes before turning the heat up further.

- ★ The use of plastic or wooden utensils will prolong the life of the non-stick coating. Metal utensils will damage the surface.
- ★ The non-stick coating is a non-toxic substance and if unintentionally ingested, will not cause harm.
- ★ To clean the non-stick surface, turn the temperature control to the “0” setting, switch the power off at the power outlet, unplug the cord and remove the temperature controller from the Fry Pan.  
**CAUTION:** the controller may be hot after use, in particular the metal probe, take care when removing it.
- ★ Let the Fry Pan cool before washing it. NEVER PUT COLD WATER INTO A HOT FRY PAN as this may cause the body to buckle.
- ★ Wash the non-stick surface, both inside and out in clean warm water and mild detergent after each use.
- ★ If you do not clean the Fry Pan after use, it will result in a build-up of food residue, making it difficult to clean later. The build up will also cause damage to the non-stick surface.
- ★ Do not use steel wool products or scouring pads on the non-stick surface.
- ★ To remove stubborn food residue, use a plastic mesh pad, or other available products stating they are safe to use on non-stick surfaces.
- ★ To clean the glass lid, wash it in warm soapy water, rinse with clean water and dry. Do not use steel wool or scouring pads on the lid.
- ★ Do not leave plastic or wooden utensils in the pan while it is hot.
- ★ Do not cut directly on the non-stick surface.
- ★ DO NOT place the appliance, controller or lid in the dishwasher.

#### NOTE:

- ★ If frying with oil, etc. use extreme caution. If the oil is over-heated, it may catch on fire. Should this occur, DO NOT try to extinguish the fire with water as this will only spread the fire. Instead, cover the Fry Pan with the lid, or in more extreme cases, with a fire blanket, and the flames will extinguish.
- ★ This Electric Frying Pan IS NOT suitable for deep frying.
- ★ The controller marking “0” does not indicate “OFF”. This only indicates the lowest setting of the controller.
- ★ The indicator light on the controller will turn on while the pan is heating and will turn off when the pan has reached the desired set temperature.
- ★ You will notice during cooking that the indicator light will turn on and off at different intervals which indicates the temperature setting is being maintained.

#### BROWNING

- ★ The amount of cooking oil used during cooking will depend on the fat content of the food being cooked.
- ★ Steaks should be browned/sealed for 1 minute each side on high, with the lid off.
- ★ After sealing continue cooking with the lid on at a medium temperature until the steaks are cooked to your liking.

## ROASTING TIMES

- ★ Always brown the meat on a high heat before roasting or grilling as this locks in the juices.
- ★ Chicken: After browning, allow for 35 minutes roasting time per 500g.
- ★ Lamb: After browning, allow for 35 minutes roasting time per 500g.
- ★ Pork: After browning, allow for 40 minutes roasting time per 500g.
- ★ Beef: After browning, allow for 45 minutes roasting time per 500g.

## PASTA AND RICE

- ★ Cooking Pasta: On the high setting bring to the boil 6 cups of water. Add 1 Tbsp of oil to the water to prevent the pasta from sticking together. Add 1 cup of pasta and boil as per the cooking instructions recommended on the pasta packaging. If the water boils too rapidly, reduce the heat. Drain the water when cooked.
- ★ Cooking Rice: On the high setting, bring 6 cups of water to the boil. Add 1 cup of rice and boil as per the cooking instructions on the packaging. Drain the water when cooked.

**Note:** Raw rice should be rinsed in cold water to remove excess starch.

- THE CONNECTOR MUST BE REMOVED BEFORE THE APPLIANCE IS CLEANED AND THE APPLIANCE INLET MUST BE DRIED BEFORE THE APPLIANCE IS USED AGAIN.
- THE ELECTRIC FRY PAN MUST ONLY BE USED WITH THE CONNECTOR PROVIDED.

# GOLDAIR

## SUPPORT AND TECHNICAL ADVICE

North Shore City, Auckland, New Zealand  
Monday – Friday 8am-5pm  
Phone: 0800 232 633  
Website: [www.goldair.co.nz](http://www.goldair.co.nz)

# GOLDAIR

**TWO YEAR WARRANTY**

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: \_\_\_\_\_