



WAHL[®]

james
MARTIN

Stand Mixer
ZX867 / ZX867X

Safety first
Never add or remove attachments while the appliance is plugged in.
Always read your instructions before using for the first time.

James Martin Stand Mixer

Please read all instructions carefully to familiarise yourself with the Wahl James Martin Stand Mixer before using.

THIS STAND MIXER IS INTENDED FOR HOUSEHOLD USE ONLY.

Save these instructions for further reference.

For any further assistance or information call customer services on

T: 01227 740066

or visit

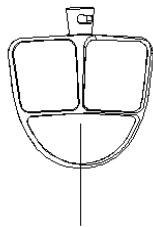
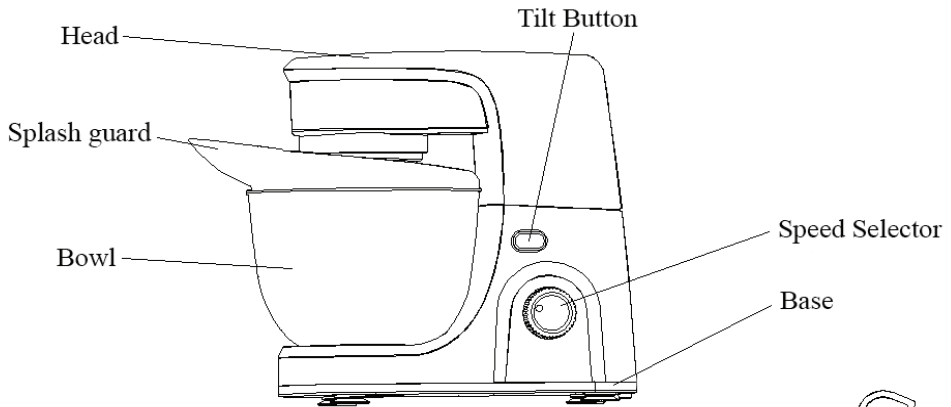
W: www.wahl.co.uk

E: customer.services@wahl.co.uk

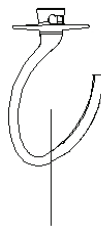
CONTENTS

DESCRIPTION OF PARTS	Page 3
IMPORTANT SAFEGUARDS	Page 4
BEFORE USE	Page 5
USING YOUR STAND MIXER	Page 6
COOKERY TIPS	Page 7
CLEANING AND MAINTENANCE	Page 7
RECIPES	Page 8
WIRING	Page 10
PRODUCT REGISTRATION	Page 11
GUARANTEE	Page 11

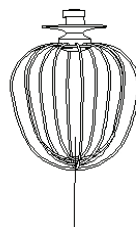
DESCRIPTION OF PARTS



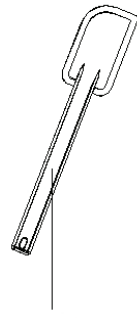
Beater



Dough Hook



Whisk



Spatula

IMPORTANT SAFEGUARDS

When using this electrical appliance, especially when children are present, basic safety precautions should always be observed including the following.

TO REDUCE THE RISK OF FIRE AND INJURY

1. This appliance shall not be used by children.
This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.
Keep the appliance and its cord out of reach of children.
2. Never touch or allow contact with moving parts while in motion. Keep hands, hair clothing and other utensils away from the moving parts during operation to prevent accident, injury or damage to the appliance.
3. Switch off the appliance and unplug from outlet when not in use, before putting on or taking off attachments and also before cleaning the appliance.
4. Never use your appliance without paying attention! Always unplug the unit when not in use or left unattended.
5. Do not operate the appliance with a broken cord or plug, or if the appliance malfunctions, or is dropped or damaged in anyway.
6. Any servicing or repair must be performed by an authorised service representative.
7. Do not use outdoors or in damp areas.
8. Do not let the cord hang over the edge of the work surface or let it touch any hot surfaces.
9. Only use the attachments supplied with this product. The use of attachments that are not supplied by the manufacturer may cause fire, electric shock or injury and damage to the appliance.
10. To protect against risk of electrical shock, never immerse the unit or let it come into contact with water or any other liquids. Do not use the unit with wet hands. If the appliance should become wet, damp or fall in water, remove plug from mains socket immediately. Do not put your hands in the water.

11. Never carry the unit by its power cord.
12. Use this appliance only for its intended purpose.

BEFORE USING MIXER

Clean the appliance and parts before first use. Wash attachments and mixing bowl in warm soapy water. See section CLEANING AND MAINTENANCE.

Before assembling the mixer, be sure the power cord is unplugged from the power outlet and the speed selector is in the off position.

1. By depressing the tilt button, the head of mixer will automatically release and lock into tilt position. Place your hand on the top of the mixer and allow the head of the mixer to rise gently.
2. Select the desired attachments, depending on the mixing task to be performed: beater or whisk for mixing and beating, dough hook for kneading.
3. Insert the desired attachment by pushing up and twisting until it locks into position.

NOTE: Ensure the beater or dough hook or whisk is fully inserted into the socket, otherwise your mixing results may be affected.

4. Place bowl into position on the base, then turn the bowl clockwise until it locks into position (see fig.1).
5. To lower the head and place the beater, dough hook or whisk into the bowl, hold the top of the mixer and gently push the head down until it clicks into position
6. To use the splash guard lift the head of your mixer and fit onto the top of the mixing bowl. (see fig.1).

NOTE: If the beater is right at the back of its mixing position it is possible that it could catch against the edge of the splash guard. So take care as you raise the head of the mixer.

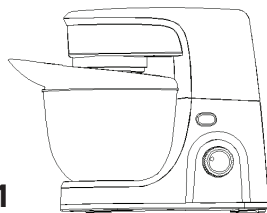


Fig. 1

USING YOUR MIXER FOR MIXING

1. Ensure that the speed selector is at the off position, then plug in the power source.
2. Turn the speed selector to your desired setting.
3. The maximum operating time should not exceed 10 minutes. If used consecutively, allow to rest between cycles.
4. Always start mixing at slow speeds and increase the speed gradually to prevent the ingredients splashing out of the mixing bowl. When adding dry ingredients use the slowest speed to prevent the snow storm effect.

NOTE: During mixing and kneading, you may need to stop the mixer and use a spatula to scrape food from the sides, to the centre of the bowl, to ensure complete and thorough mixing of ingredients.

⚠ WARNING: NEVER PUT ANY UTENSILS INTO THE BOWL WHILE THE MIXER IS IN OPERATION

5. When mixing is completed, turn the speed selector to off position and unplug the cord from power outlet.
6. Hold down the tilt button, the head of the mixer will automatically lift and lock into the tilt position.
7. If necessary scrape the excess food particles from the beaters or dough hooks using a spatula.

⚠ WARNING: Always ensure the power cord is unplugged from the power outlet and the speed selector is in the OFF position before adding or removing any of the attachment.

8. To remove the attachments, twist and pull out.

COOKERY TIPS

1. Refrigerated ingredients, i.e butter and eggs should be at room temperature before mixing begins. Set these ingredients out ahead of time.
2. Assemble ingredients and utensils near the mixer.
3. When mixing egg whites, be sure the bowl and beaters are thoroughly cleaned and dried, as even the smallest amount of oil on the beaters or bowl may cause the egg whites not to aerate.
4. Always start mixing at a slow speed, gradually increasing as necessary.
5. Do not over-beat. Be careful that you only mix/blend mixtures as recommended in your recipe. Fold in dry ingredients until combined. At any stage of mixing, over-beating can cause toughness, a lack of rising or excessive shrinkage.
6. Use a spatula to collect ingredients from the side and bottom of the bowl as required to ensure all ingredients are thoroughly mixed together.

CLEANING AND MAINTENANCE

1. Unplug the appliance before cleaning.
2. Wipe the outside of the surface with a damp cloth and polish with a soft dry cloth.
3. Wipe any excess food particles from power cord.
4. Wash beaters, dough hooks and mixing bowl in warm soapy water and wipe dry. Wipe the stand with a damp cloth and wipe dry. Beaters and dough hooks and bowl can be washed in the dishwasher.



WARNING: NEVER IMMERSE THE MIXER IN WATER OR ANY OTHER LIQUID.

RECIPES

RASPBERRY PAVLOVA

Serves 6

Meringue:

6 medium egg whites.

300g / 11oz caster sugar.

1tsp cornflour or 1tsp white wine vinegar.

Filling:

250ml / 9fl oz double cream.

5-6 passion fruit, scoop the fruit out and set to one side.

1kg / 2¼ lb fresh raspberries.

1. Pre heat the oven to 140°C.
2. Place the egg whites into a clean bowl, using the James Martin Mixer whisk until soft peaks are formed then add a pinch of the sugar whisk until firm.
3. Whisk in the remaining sugar and continue whisking until glossy.
4. Gently fold in the cornflour or vinegar with a spoon until well combined then set to one side.
5. On a baking tray lay out non-stick baking parchment, then with a large spoon make a nest shape with the meringue mix.
6. Place into the oven to cook for 10 minutes before turning the heat down to 100c / 250f and cook for 3 hours or turn the oven off and leave over night.
7. Remove from the oven and allow cool.
8. While cooling whip up the cream to soft peaks – add half of the passion fruit and a handful of raspberries to the cream and whisk once more to combine.
9. Spoon over the meringue, spreading to the edges, then top with the remaining raspberries and passion fruit.
10. Serve in wedges.

RECIPES

DOUBLE CHOCOLATE NUT COOKIES

Serves 6

150g unsalted butter at room temperature

85g caster sugar

85g demerara sugar

1 large egg

170g flour

½ tsp bicarbonate of soda

Pinch of salt

70g dark chocolate, cut into chunks


70g white chocolate, cut into chunks

100g nuts, roughly chopped

(pecans, peanuts or toasted hazelnuts)

1. Pre-heat the oven to 170°C.
2. Using the James Martin Mixer, cream together the butter and sugars in the small mixing bowl, then beat in the egg.
3. Sift together the flour, bicarbonate of soda and salt, and add to mixture. Stir in the chocolates and nuts.
4. Place heaped teaspoonfuls of the mixture on greaseproof-lined trays, leaving a good amount of space between each one.
5. Bake for 6-8 minutes, until tan-coloured and puffy, then take out the tray and bang it on a worktop to knock out the air.
6. Return it to the oven for about 6-8 minutes until the cookies are golden brown.
7. Take out of the oven, and again bang the tray on a worktop. Leave the cookies to cool on the tray, then store in airtight jars for up to a week.

WIRING

 **WARNING:** If the supply cord is damaged it must be replaced by the manufacturers service agent or a similarly qualified person in order to avoid a hazard.

The wires in the mains lead are coloured in accordance to the following code:

Blue Neutral (N) Brown live (L)

This appliance is fitted with a 3 pin plug which has a 3 amp fuse fitted.

If the plug supplied is not suitable for your socket or becomes damaged, it should be cut off and disposed of, and a suitable plug fitted as detailed below.

As the colours of the wires in the mains lead of this appliance may not correspond with the colour markings identifying the terminals in your plug, proceed as follows.

The wire which is coloured BLUE must be connected to the terminal in the plug which is marked with the letter 'N' or coloured BLACK or BLUE.

The wire which is coloured BROWN must be connected to the terminal in the plug which is marked with the letter 'L' or coloured RED or BROWN.

DO NOT connect either wire to the terminal in the plug which is marked with the letter 'E' or has the Earth symbol, or coloured GREEN or GREEN/YELLOW.

**WASTE ELECTRICAL & ELECTRONIC EQUIPMENT DIRECTIVE 2002/96/
EC (WEEE)**



At the end of this products life it should not be disposed of with general household waste. Care should be taken to dispose of in a suitable manner in accordance with your Local Authority regulation.

PRODUCT REGISTRATION

Wahl are constantly developing and launching new products in the UK. We would like to understand your product needs and expectations and we value any comments you may have. As part of Wahl Customer Care, we are offering you the chance to be kept up to date with the latest product launches, innovations and special offers.

Please take a minute to register your product online at www.wahl.co.uk.

GUARANTEE

This product is guaranteed against defects in material and workmanship for a period of 2 years from the date of original purchase or receipt as a gift.

Should this product become defective during the guarantee period, return it to the store of purchase together with your proof of purchase for repair or replacement

Alternatively within the guarantee period you can return the product to Wahl (UK) Ltd who will repair any such defect or elect to replace the product or any part of it, without charge, provided that there is proof of purchase. Should a replacement be offered this will not extend the original guarantee period.

The guarantee becomes invalid in the case of misuse, alteration or repair by unauthorised persons.

This product is designed for domestic use only and use within a professional environment will invalidate the guarantee.

This guarantee in no way affects your rights under statutory law in the United Kingdom.

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