



james
MARTIN



Easy Store Table Blender ZX879

Safety first
Never touch the blades while the appliance is plugged in.
Read all instructions before using for the first time.

Please read all instructions carefully to familiarise yourself with the Wahl James Martin Easy Store Table Blender before using.

THIS TABLE BLENDER IS INTENDED FOR HOUSEHOLD USE ONLY.

Save these instructions for further reference.

For any further assistance or information call customer services on

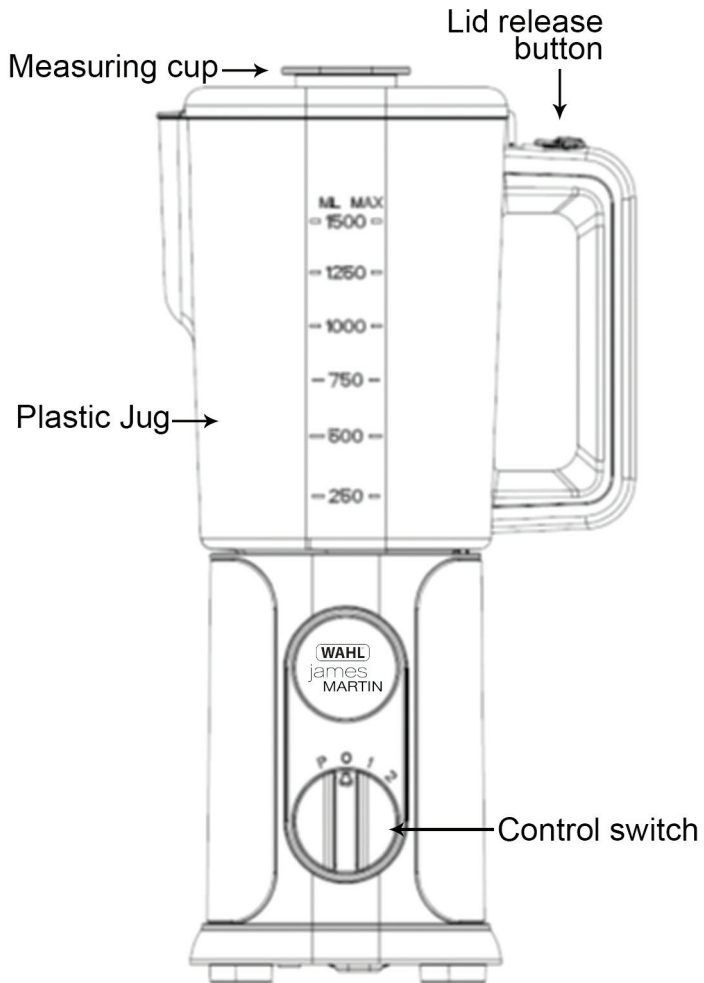
T: 01227 740066 or visit

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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

IMPORTANT SAFEGUARDS

1. This appliance can be used by children aged from 14 years and above and 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.
Cleaning and user maintenance shall not be made by children without supervision.
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. Hot liquids and steam can cause injury. Always allow hot liquids to cool to a lukewarm temperature before blending.
12. Take great care as the blade is sharp. Wash carefully and never touch the blade with your fingers.
13. For cleaning of surfaces in contact with food please refer to page 7.
14. Never carry the unit by its power cord.
15. Use this appliance only for its intended purpose, as misuse may cause injury.

NOTE: This appliance is designed to be used in short bursts for small amounts of time which is ideal for the average domestic use.

Do not use the unit continuously for more than 2 minutes.

BEFORE FIRST USE

Remove all packaging material and clean all parts as described in the section Cleaning and Storage on Page 7. The motor unit must not be immersed in water or any other liquid.

USING YOUR TABLE BLENDER

1. Place the appliance on a stable dry surface.
2. Fit the blender jar onto the main body, and turn in a clockwise direction until it locks into place.
3. Fill the jug with the desired foods. Do not exceed the maximum fill level (1500 ml)
4. Put the lid onto the jar and push it down firmly so that it locks into place.
5. Insert the measuring cup into the lid and turn until it locks into place.

NOTE: It is recommended to cut meat, vegetables or other food into small pieces before blending. Large quantities of food should be processed in small batches, do not overload. If the ingredients are very watery, we advise you not to fill above the 1.25L level.

6. Plug the unit into the mains socket.
7. Connect the power.
8. This unit has a safety feature and will not work if the jar is not installed on the main body properly and the lid is not in the correct position.
9. Turn the control dial to the required speed setting (P—pulse, 1—low, 2—high, 0—off).

IMPORTANT: Do not let the appliance run while empty.

⚠ WARNING: THE BLADE IS SHARP. ALWAYS TAKE GREAT CARE.

TIPS FOR PREPARING FOOD

1. Remove all hard and undesirable food components e.g. skin, pips, stalks, stones etc.
2. Fresh herbs, leaf vegetables are best processed using short repetitive bursts. You may find that the addition of a little liquid will help the process.
3. Do not overfill. For even results blend in small quantities.
4. You will get more consistency if food is in similar size pieces to start with.
5. Some foods may stick to the sides as they are processed and may need to be returned to the centre of the jar.
6. For very thick liquid ingredients we recommend that you pulse the blender

⚠ WARNING: ALLOW ANY HOT LIQUIDS TO COOL TO A LUKEWARM TEMPERATURE BEFORE BLENDING.

NOTE: If blending warm liquids remove the measuring cup and cover with a folded tea towel to avoid any spillage, start blending at a low speed, increasing to high speed if required. The pulse setting is not recommended for warm liquids. Do not blend warm liquids over the 1L level, and always take care to avoid contact with any steam or liquids.

CLEANING AND MAINTENANCE

Before cleaning always unplug the appliance

1. The motor unit must not be immersed in water or any other liquid.
2. Wipe the motor unit with a slightly damp cloth if necessary.

NON-ELECTRICAL PARTS

1. Fill the jug half-full with warm water and a little washing up liquid and run the unit on speed 2 until the jug is clean or wash the non-electrical parts in warm water with a little washing up liquid.
2. After cleaning, you can use the plastic jug to cover the body in order to save space.

⚠ WARNING: THE BLADE IS SHARP. ALWAYS TAKE GREAT CARE. DRY AND STORE SAFELY AWAY IMMEDIATELY AFTER CLEANING.

3. Dry completely before re-assembly.

NOTE: Due to processing of harder foods the blender jar may dull slightly over a period of time. This is normal and does not effect it use.

IMPORTANT: Always clean the removable parts immediately after use, dry and store away.

If any problem has been encountered during use, never disassemble the Motor Unit by yourself, there are no user serviceable parts inside. Contact an authorised service facility for examination and repair.

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 of this blender 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 13 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 blender 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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