

james
MARTIN

by

WAHL®



Hand Mixer ZX822

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

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

THIS 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

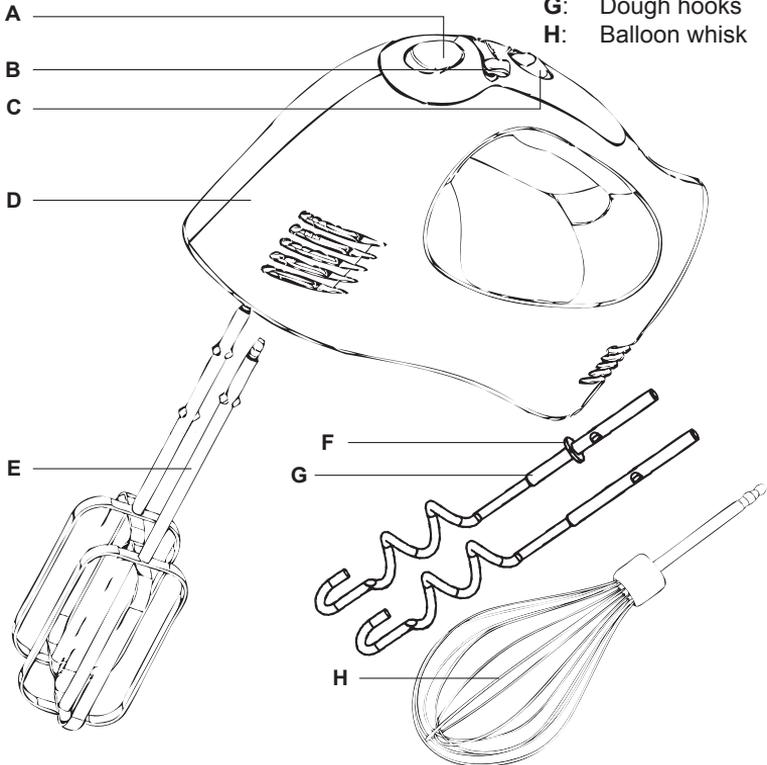
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DESCRIPTION OF PARTS

- A:** Eject button
- B:** Speed control
- C:** Turbo button
- D:** Body
- E:** Beaters
- F:** Dough hook
washer
- G:** Dough hooks
- H:** Balloon whisk



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 can be used by children aged from 8 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 if they understand the hazards involved.
2. Children shall not play with the appliance.
3. 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.
4. 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.

5. Never use your appliance without paying attention! Always unplug the unit when not in use, even for a moment.
6. Do not operate the appliance with a broken cord or plug, or if the appliance malfunctions, or is dropped or damaged in anyway.
7. Any servicing or repair must be performed by an authorised service representative.
8. Do not use outdoors or in damp areas.
9. Do not let the cord hang over the edge of the work surface or let it touch any hot surfaces.
10. The use of attachments that are not supplied by the manufacturer may cause fire, electric shock or injury and damage to the appliance.
11. 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.
12. Never carry the unit by its power cord.
13. Use this appliance only for its intended purpose.

14. This appliance is intended to be used in household and 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

BEFORE USE

Before plugging in check that the voltage matches that shown on the rating label.

Be sure the power cord is unplugged from the power outlet and the speed selector is on the “0” position.

1. Select the desired attachments, depending on the mixing task to be performed: beaters or whisk for mixing and beating, dough hooks for kneading or balloon whisk for whisking.
2. Insert desired attachment.
For the dough hooks insert the one with the washer into the larger socket. For the balloon whisk and beaters, insert into either socket.

NOTE: Ensure that all attachments are fully inserted into the correct sockets or your mixing results may be effected.

OPERATING INSTRUCTIONS

1. With the speed selector in the “0” position plug the cord into the power outlet.
2. Turn the speed selector to your desired speed and begin mixing. There are 5 speed settings. The mixer will run at a faster speed when you depress the turbo button.

NOTE: 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.

3. The max operation time should not exceed 5 minutes, and a minimum of 4 minutes rest time must be maintained between two consecutive cycles.
4. When kneading yeast dough, use speed 1 or 2 to achieve the best results.
5. When mixing is complete, turn the speed selector to the “0” position and unplug the cord from the power outlet.
6. Scrape the excess food particles from the beaters or dough hooks with a plastic or wooden spatula.
7. To remove the attachments, place a finger loosely around the spindles and with the selector on “0” position, press it firmly down.

 **WARNING:** ALWAYS ENSURE THE POWERCORD IS UNPLUGGED FROM THE POWER OUTLET AND THE SPEED SELECTOR IS IN THE “0” OFF POSITION BEFORE ADDING OR REMOVING ANY OF THE ATTACHMENTS.

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 increase to the recommended speed as stated in the recipe.
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.

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 and dough hooks in warm soapy water and wipe dry. Beaters and dough hooks can be washed in the dishwasher.



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

RECIPES

CHOCOLATE MOUSSE CAKE WITH RASPBERRY SAUCE

Serves 8-10

300g dark chocolate (minimum 60% cocoa fat)
150g unsalted butter
6 eggs, separated
50g caster sugar

Raspberry sauce:
100g fresh raspberries (reserve a few for garnish)
2 tbsp icing sugar
50ml water
Sprigs of fresh mint

1. Line the base and sides of a 20cm spring form cake tin with greaseproof paper and set the oven to 180°C.
2. Melt the chocolate and butter in a bowl over a pan of simmering water.
3. In a separate bowl, using the James Martin Hand Mixer, whisk the yolks with 2 tablespoons of the sugar.
4. Stir in the melted chocolate and butter and mix well.
5. Whisk together the egg whites with the remaining sugar until very stiff.
6. Quickly fold into the chocolate mix in two batches and pour the mix into the cake tin.
7. Place on the middle shelf of the oven and bake for 20 minutes.
8. To make the sauce, tip all the ingredients into a bowl, stir and then blend until smooth. For an extra smooth sauce simply pass through a sieve.
9. To serve, place two or three spoonfuls of sauce on the centre of the plate. Set a wedge of chocolate cake on top. Decorate with a few fresh raspberries and a sprig of mint.

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/280°F.
2. Place the egg whites into a clean bowl, using the James Martin Hand 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 100°C / 250°F and cook for 3 hours or turn the oven off and leave over night.
7. Remove from the oven and allow to 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

TOAD IN THE HOLE

Serves 6

6 sausages, such as Cumberland or Lancashire
olive oil
3 tbsp grain mustard
25g (1oz) beef dripping or vegetable oil

Yorkshire Pudding:
225g (8oz) plain flour
8 medium eggs
salt and pepper, to taste
600ml (1 pint) milk
1 tbsp chopped fresh thyme leaves

1. First, make the Yorkshire pudding batter by placing the flour and all the eggs into a bowl with some salt and pepper and using the James Martin Hand Mixer whisk until smooth and stir in all the milk and the chopped thyme.
2. Cover and place in the fridge for at least 2 hours, or preferably overnight.
3. Pre-heat the oven to 220°C / 425°F gas mark 7, and place a large Yorkshire pudding tin in the oven to warm.
4. Sauté the sausages in a hot pan with a little oil to colour them. Remove them from the pan and coat in the mustard. Remove the hot tray from the oven, add the dripping and heat again.
5. Add the sausages on the centre of the tray and while the tray is hot, pour in the batter.
6. Bake for 25-30 minutes, until risen and golden brown.

RECIPES

DOUBLE CHOCOLATE NUT COOKIES

Serves 6

125g unsalted butter at room temperature

70g caster sugar

70g demerara sugar

1 egg

140g flour

½ tsp bicarbonate of soda

Pinch of salt

60g dark chocolate, cut into chunks

60g white chocolate, cut into chunks

80g nuts, roughly chopped

(pecans, peanuts or toasted hazelnuts)

1. Pre-heat the oven to 170°C.
2. Using the James Martin Hand 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 of this Hand Mixer 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 3amp 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 Hand Mixer 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.

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.

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.

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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