



james
MARTIN

by

WAHL®

Food Processor ZX902

Safety first.

The blades of this appliance are extremely sharp, take great care.
Always unplug before adding or removing attachments.
Read all instructions before using for the first time.

James Martin Food Processor

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

THIS FOOD PROCESSOR IS INTENDED FOR HOUSEHOLD USE ONLY.

Save these instructions for further reference.

For any further assistance or information call customer services on

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or visit

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DESCRIPTION OF PARTS

PROCESSOR

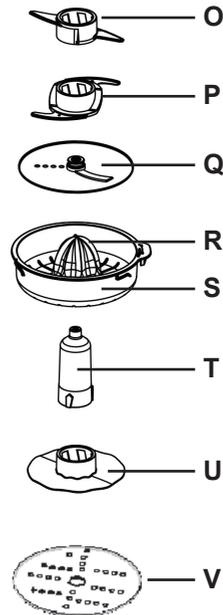
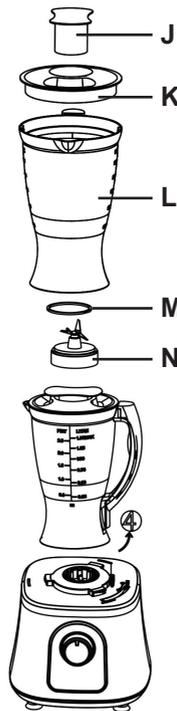
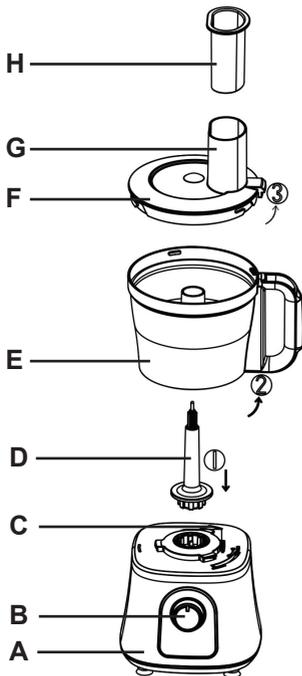
- A: Motor unit
- B: Speed Control
- C: Safety Interlock
- D: Drive Shaft
- E: Processor Bowl
- F: Processor Lid
- G: Feed Chute
- H: Pusher

LIQUIDISER

- J: Blender Cap
- K: Blender Lid
- L: Blender Jug
- M: Sealing Ring
- N: Blade Unit

ATTACHMENTS

- O: Dough Blade
- P: Stainless Steel Blade
- Q: Thick Slicing/Course Shredding Disk
- R: Citrus Juicer Cone
- S: Citrus Juicer Filter
- T: Blade Shaft
- U: Cream Whisk
- V: Grating Disc



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 is not intended for use by children.
2. Children should be supervised to ensure that they do not play with the appliance.
3. 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 the use of the appliance in a safe way and understand the hazards involved.
4. 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.
5. 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.
6. Never use your appliance without paying attention! Always unplug the unit when not in use, even for a moment.
7. Do not operate the appliance with a broken cord or plug, or if the appliance malfunctions, or is dropped or damaged in anyway.
8. Any servicing or repair must be performed by an authorised service representative.
9. Do not use outdoors or in damp areas.
10. Do not let the cord hang over the edge of the work surface or let it touch any hot surfaces.
11. The use of attachments that are not supplied by the manufacturer may cause fire, electric shock or injury and damage to the appliance.
12. 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.

13. Never carry the unit by its power cord.
14. Use this appliance only for its intended purpose.
15. 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

 **WARNING:** THE BLADES OF THIS FOOD PROCESSOR ARE EXTREMELY SHARP! DO NOT TOUCH THE BLADES.

IMPORTANT: Your appliance is fitted with safety features that will not allow it to function unless the processor bowl is fitted correctly. DO NOT attempt to override this feature.

IMPORTANT: Do not operate continuously for more than 3 minutes, allow the machine to cool before re-using.

HOW TO USE

Before plugging in make sure that the local voltage matches that shown on the rating label.

BEFORE FIRST USE

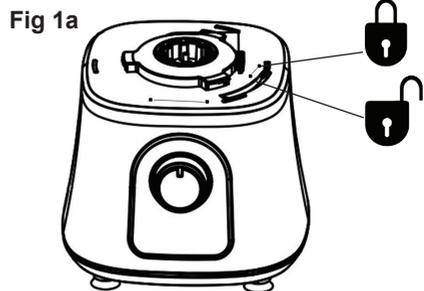
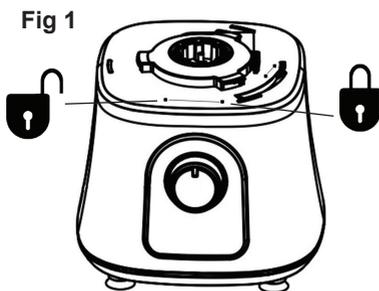
1. Remove all packaging and familiarise yourself with your Food Processor components as listed in the Description Of Parts on page 3.
2. Wash and clean the processor parts as described in the section Cleaning and Maintenance.

Using the appliance

1. Make sure that the power cord is unplugged from the power outlet and the speed selector is in the "OFF" position.
2. Always ensure that you use the processor on a stable, dry clean surface.

Using the Processor bowl.

1. Place the drive shaft on the motor unit, then fit the processor bowl over the top, lining up the arrow with the unlocked symbol (*see fig 1*)
2. Twist the handle anti clock wise to lock the bowl into place.
3. Place blade shaft (*see fig 2*) into the centre of the bowl over the drive shaft.
4. Depending on the task required fit either the stainless steel blade, dough blade, cream whisk or one of the stainless steel cutting disks.



Using the processor bowl with the Stainless steel blade or dough blade.

Stainless Steel Blade

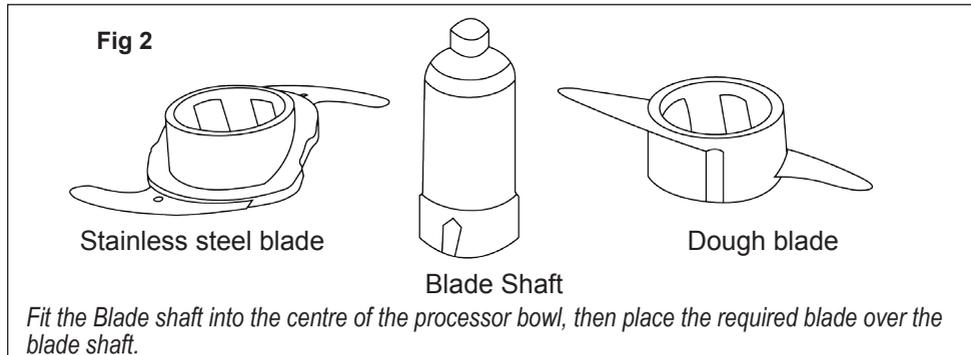
The stainless steel blade is very versatile and can be used for chopping meat and vegetables, making salsa, stuffings, pâtés etc. The length of the processing will determine the fineness of the chopping and the texture achieved.

Place the blade into the centre of the bowl over the top of the blade shaft (*see fig 2*). Add the desired ingredients into the bowl.

Dough Blade

The dough blade is ideal for combining dough and making pastry. Place the blade into the centre of the bowl over the top of the blade shaft (see fig2). Place the dry ingredients in the bowl and add the liquid down the feed tube whilst the machine is running. Process until a smooth elastic ball of dough is formed this will take 30 secs.

Re-knead by hand only. Re-kneading in the bowl is not recommended as it may cause the processor to become unstable.



NOTE: Do not over fill, if a large quantity is required it is better to do it in batches.

Fit the lid with the locking tab just to the left of the handle and turn anti-clockwise to lock into place - ensuring that the top of the drive shaft locates into the centre of the lid. The processor is now ready to use.

NOTE: Do not use the lid to operate the processor, always use the on/off control.

Tips for using the blades

1. For best results cut food such as meat, bread, vegetables into similar sized pieces (approx 2-3 cm) before processing.
2. Biscuits should be broken into pieces and added down the feed chute whilst the machine is running.
3. When making pastry use fat straight from the fridge cut into 2 cm cubes.
4. You can always pour additional liquid through the feed chute whilst the machine is running to adjust the consistency of the mixture.
5. Always take care not to over process the ingredients, keep checking the mixture you can always process for longer if required.

Using the processor bowl with the stainless steel cutting disks.

The stainless steel cutting disc will allow you to slice and shred, carrots, potatoes, cucumber, courgette and onions. The disc has two cutting sides one for slicing and one for shredding. Place the disc with the function you require uppermost e.g. if you want to slice a carrot have the slicing blade facing upwards.

The grating disk will grate Cheese and finely grate vegetables. Fit the lid and using the pusher, gently push the desired food on to the blade, do not force.

1. Place the cutting disc on to the top of the drive shaft, with the cutting blade you require uppermost.

NOTE: the cutting disc cannot be fitted with the blade in place.

2. Fit the lid with the locking tab just to the left of the handle and turn anti-clockwise to lock into place - ensuring that the top of the drive shaft locates into the centre of the lid. The processor is now ready to use.

Tips

1. Use fresh ingredients for best results.
2. Don't cut food too small. Fill the width of the feed tube as this prevents food from slipping sideways.
3. When using the slicer disc the size of the slice will depend on how you place the food in the feeder tube. Food placed to fill the feed tube will result in larger slices.
4. There will always be a small amount of waste on the disc or in the bowl after processing.

Using the Blender

1. Your blender has a removable blade for easy cleaning. Ensure the blade assembly is securely in place with the sealing ring properly fitted. To remove or replace the blade assembly twist in the direction of the arrows.
2. Place the jug onto the main unit lining up the arrow on the jug with the unlock symbol on the main unit and turn anti-clockwise to lock into place (*see fig1a*).
3. Add ingredients. Fit the lid securely, the blender is now ready to use.

IMPORTANT: Always cool hot liquids before blending.

NOTE: If blending warm liquids remove the filler cap and start 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.

Tips

1. When blending thick mixtures, e.g pâtés and dips they may need scraping down, if they are difficult to process add more liquid.
2. You can always remove the filler cap and add extra liquid as the machine is running to achieve the desired consistency.
3. When crushing ice add 15ml (1 tbsp) water to approx every 6 ice cubes and pulse using the turbo button.

Using the Citrus Juicer

1. Place the drive shaft and processor bowl onto the main unit.
2. Attach the juicing filter aligning the locking tab with the handle on the processor bowl. Lock into place.
3. Place the juicing cone onto the centre of the juicing filter.
4. Cut your citrus fruit in half and place flesh side down onto the juicing cone.
5. Turn on to speed 1 to juice.
6. Your juice is ready to be poured out and used.

Using the Cream whisk

1. Place the drive shaft and processor bowl onto the main unit.
2. Place the cream whisk onto the blade shaft and put in the centre of the bowl.
3. Add the cream.
4. Attach the lid and lock into place.
5. Turn on and whisk.

Using The Control Settings

Pulse setting

The pulse setting is for when you want short sharp bursts of power and as soon as you release the button it will stop. This is ideal if you want to roughly chop something like tomatoes or peppers and you require control so that you don't end up with a pulp or finer mixture than required.

Setting 1 and 2

Settings 1 and 2 will operate continuously until you return the switch to the off position. Setting 2 being the faster and more powerful setting. When processing some ingredients you may want to use setting 1 and increase the power to setting 2 as and when required to give a boost to the process.

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

CLEANING AND MAINTENANCE

NOTE: Always clean removable parts immediately after use.

 **WARNING:** BE CAREFUL WHEN CLEANING THE PARTS. AVOID TOUCHING THE BLADES AS THESE ARE EXTREMELY SHARP. NEVER IMMERSE THE MAIN HOUSING IN WATER OR ANY OTHER LIQUID.

1. Always unplug the appliance before cleaning.
2. Disassemble all removable parts before cleaning.
3. Clean the main housing with a clean damp cloth and dry thoroughly.
4. Ensure that the interlock areas are free from food.
5. Clean all removable parts in a dishwasher or in luke warm soapy water using a mild detergent.
6. Push access cord into the storage area in the bottom of the housing.

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 Food Processor 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 5amp 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 Food Processor 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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