



Food Processor ZX888X

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.

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 **T**: 01227 740066

or visit

W: www.wahl.co.uk

E: customer.services@wahl.co.uk

INDEX

DESCRIPTION OF PARTS	Page 3
IMPORTANT SAFEGUARDS	Page 4
BEFORE USE	Page 5
OPERATING INSTRUCTIONS	Page 5
CLEANING AND MAINTENANCE	Page 9
WIRING	Page 10
PRODUCT REGISTRATION	Page 11
GUARANTEE	Page 11

DESCRIPTION OF PARTS

DE	SCRIPTION OF PARTS			
A: B: C: D: E: F: G: H: J:	Feeder Tube Feeding Funnel Processor Lid Plastic Blade Whisk Stainless Steel Blade Slicing Blade Chipping Blade Shredding Blade Disc Stand	M: N: O: P: Q: R: S:	Blending Jar Blade Base Chopping Ja Drive shaft Motor Base Speed Select Locking Sym	etor
K: L:	Measuring Cup Blender Lid	P	———A	
	c	70.00	——В	
D	E O	F C		— G — H — I
	0			— к — к
	Ρ			
	Q R		s	
			-	N

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. Keep the appliance and its cord out of reach of children.
- Appliances 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 if they understand the hazards involved.
- 3. Children shall not play with the appliance.
- 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

3

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

<u>MARNING</u>: THE BLADES OF THIS FOOD PROCESSOR ARE EXTREMELY SHARP! DO NOT TOUCH THE BLADES.

BEFORE USE

IMPORTANT: Do not operate continuously for more then 2 minutes, allow the machine to cool before re-using.

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

Before plugging in make sure that the voltage matches that shown on the rating label. Before first use, carefully unpack the food processor and its attachments and remove any packaging material. Clean all the parts except the motor base following the cleaning instructions on page 9. Handle the blades with extreme care as they are sharp.

OPERATING INSTRUCTIONS

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 or blend 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.

MARNING: 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.

The food processor can be used for performing different tasks using the various accessories.

BLENDING

- Place the blending jar on the Motor Base, lining up the arrow on the jar with the unlock symbol and turn clockwise until the blending jar locks into place. If the blending jar is not correctly positioned, the blender will not work. See Page 3 S
- Peel or core the fruit or vegetables and cut it into small dices, put the food into the jar. Add enough liquid to facilitate the smooth running of the appliance. The amount of mixture should not exceed the max level as indicated on the blending jar.



NOTE: never use boiling liquids or run the appliance empty. And the blending jar can not be used for blending meat.

- 3. Place the lid securely onto the jar.
- 4. You may add ingredients into the jar through the centre opening of the lid during operation, then replace Measuring Cup if necessary. Let the tabs of Measuring Cup align with the grooves of the lid, push down and turn clockwise by 90° to lock it in place, when disassembling, turn the measuring cup anti-clockwise to unlock it.
- 5. Connect the plug to wall outlet and set Speed Selector to your desired speed. There are four setting: P, 0, 1, 2. The 1 setting is the low speed, the 2 setting is the high speed. Turn the selector to P position and hold it to pulse actuate motor for delicate chopping. Release it to return the 0 position. The Pulse mode allows you to create a burst of power for quick, efficient blending.
- **NOTE:** The total operating time should not more than 3 minutes.
- 6. Turn the Speed Selector to 0 Position once the mixture has been blended to your desired consistency.
- 7. Remove the blending jar from the Motor Base (turning the jar anticlockwise), carefully take off the lid, then pour and serve.



⚠ WARNING: THE BLADE BASE CAN BE DISASSEMBLED FOR CLEANING, THE BLADES ARE EXTREMELY SHARP. HANDLE WITH CARE. SEE CLEANING SECTION ON PAGE 9

CHOPPING

- Firstly place the drive shaft into the motor base, make sure it is in position.
- 2. Place the chopping jar on the Motor Base, lining up the arrow on the chopping jar with the unlock symbol and turn clockwise until the chopping jar locks into position. Make sure it is assembled correctly, otherwise the appliance will not operate. See Page 3 **S**
- Insert the Stainless steel blade onto the drive shaft in the chopping jar securely. Make sure it is locked into position.
- 4. Place the prepared food into the jar. The food must be cut into small pieces. During chopping, you can add food through the feeding funnel with the pusher, never use food or fingers to push the food into the feeding funnel.
- Place the lid onto the jar and turn it clockwise until the tab of the lid locks securely into the jar handle. Make sure it is locked into position correctly, otherwise the appliance will not operate.
- 6. Connect the appliance to power supply and set Speed Selector to your desired speed.
- 7. There are four setting: P, 0, 1, 2. The 1 setting is the low speed, the 2 setting is the high speed. Turn the selector to P position and hold it to pulse actuate motor for delicate chopping. Release it to return the 0 position. The Pulse mode allows you to create a burst of power for quick, efficient blending. You can chop up to 400g of following foodstuff. Hard substance: cheese, dried fruits, and certain vegetables (carrots, celery), Soft substance: certain vegetables (onions, spinach) Raw and cooked meat (boned and sliced).
- 8. Turn the Speed Selector to "0" position and unplug the appliance after chopping. Open the top lid and hold the blade by its hub and remove. Unlock the chopping jar by turning it in anti-clockwise away from motor base, and lift it off. Empty the processed food.

⚠ WARNING: THE BLADE BASE CAN BE DISASSEMBLED FOR CLEANING, THE BLADES ARE EXTREMELY SHARP. HANDLE WITH CARE





KNEADING/MIXING

- 1. Firstly place the drive shaft into the motor base, make sure it is in position.
- 2. Place the chopping jar on the Motor Base from the unlock position and turn clockwise until the chopping jar locks into position. Make sure it is assembled correctly, otherwise the appliance will not operate.
- Insert the plastic blade onto the drive shaft in the jar securely.
- 4. Place ingredients into the jar.
- 5. Place the lid onto the chopping jar and turn it clockwise until the tab of the lid clicks into slot in the jar handle. Make sure it is locked into position correctly, otherwise the appliance will not operate.
- 6. Insert the food pusher into the feeding funnel.

- 7. Connect the appliance to the power supply.
- 8. You can add ingredients through the feeding funnel while the appliance is running.

NOTE: the food pusher also can be used as measuring cup for measuring oil or water.

- 9. During kneading/mixing, to avoid vibration, hold the lid with one hand, and with the other hand hold the handle.
- Stop the process by turning the speed selector to "0" position as soon as the pastry starts to form a ball.
- Unplug the appliance and remove the blade before removing the dough.

BEATING AND WHISKING

- 1. Firstly place the drive shaft onto the motor base, make sure it is in position.
- Place the chopping jar onto the Motor Base from the unlock position and turn clockwise until the chopping jar locks into position. Make sure it is assembled correctly, otherwise the appliance will not operate. See Page 3 S
- 3. Insert the whisk onto the drive shaft securely.
- Place the ingredients into the bowl. You can use it to prepare mayonnaise, sauces, egg whites, meringues (up to 10 egg whites), and whip cream.
- 5. Place the lid onto the chopping jar and turn it clockwise until the tab of the lid clicks into slot in the jar handle. Make sure it is locked into position correctly, otherwise the appliance will not operate.
- 6. Set the speed selector to the high speed.
- **NOTE:** Never use this whisk to knead dough or mix cake mixtures.
- 7. Do not run the appliance for more than 2 minutes per time.

SLICING AND SHREDDING

- 1. Firstly place the drive shaft onto the motor base, make sure it is in position.
- Place the chopping jar on the Motor Base from the unlock position and turn clockwise until the chopping jar locks into position. Make sure it is assembled correctly, otherwise the appliance will not operate.
- Fit the shredding blade or slicing blade or chipping blade into the disk stand, place them in the bowl. For assembling, firstly place the side of the blade with the long tab into place, then push in the other side. For disassembling push out the side with the short tab.
- 4. Place the lid onto the chopping jar and turn it clockwise until the tab of the lid clicks into slot in the jar handle. Make sure it is locked into position correctly, otherwise the appliance will not operate.
- Turn the speed selector to 1 or 2 setting to start.
 Note: the shredding/slicing/chipping disks can slice thickly-potatoes, onions, thinly-cucumbers, boot root, apples, and carrots.
- Use the food pusher to feed food into the feeding funnel. The food shall be cut into proper size to suitable for the feeding funnel. You can slice/grate up to 1000g of food.

- 7. Minimum 2 minutes rest period must be maintained after one operation cycle. At least 30 minutes rest period must be maintained to let the appliance cool down after three operation cycles.
- 8. Turn the speed selector to "0" position and unplug the unit after processing. Remove the blade assembly. Unlock jar by turning it in anti-clockwise away from its base, and lift it off. Empty the processed food.

⚠ WARNING: THE BLADE BASE CAN BE DISASSEMBLED FOR CLEANING, THE BLADES ARE EXTREMELY SHARP. HANDLE WITH CARE

CLEANING AND MAINTENANCE

NOTE: Always clean removable parts immediately after use.

MARNING: 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.
- Disassemble all removable parts before cleaning.
- 3. Clean the main housing with a clean damp cloth and dry thoroughly. Ensure that the interlock areas are free from food particles.
- 4. Clean all removable parts in a dishwasher or in warm soapy water using a mild detergent.

TIP: For a quick wash up between processing or blending. Pour a little warm water into the chopping jar or blender jar and operate for a few seconds. Pour out the water and rinse if necessary.

igtheta **WARNING**: NEVER IMMERSE THE MOTOR BASE IN WATER OR ANY OTHER LIQUID.

⚠ WARNING: THE BLADE BASE CAN BE DISASSEMBLED FOR CLEANING, THE BLADES ARE EXTREMELY SHARP. HANDLE WITH CARE

IMPORTANT: Dry thoroughly. Ensure the interlock area is free of food particles.

NOTE: Some food may discolour the disk stand. This is normal and will not harm the plastic or effect the flavour of food. Rub with cloth dipped with vegetable oil to remove discolouration.

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.

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 RFD 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.

9 10

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.

Wahl (UK) Ltd Herne Bay Trade Park Herne Bay Kent CT6 8JZ www.wahl.co.uk

Customer Service T: 01227 740066

Form No. ZB529 Rev3 03-18

