

andrew James

Multifunctional Food Processor



Pour la version française veuillez consulter notre site de web
www.andrewjamesworldwide.com

Die deutsche Version finden Sie auf unsere Webseite
www.andrewjamesworldwide.com

Please read the manual fully before using the appliance and keep the
manual safe for future reference.



@andrewjamesltd

Standardised safety instructions for electrical products

When using any electrical appliance, basic safety precautions should always be followed, including:

- This appliance can be used by children aged from 8 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 unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years old.
- Always ensure the voltage on the rating label corresponds to the voltage in your home.
- Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by a qualified electrician or a service repair centre. If in doubt please contact our customer service team.
- The appliance is intended for domestic use only. Industrial or commercial use will void the warranty. The supplier cannot be held responsible for injury or damage if the appliance has been used for anything other than its intended use.
- Incorrect operation and use can damage the appliance and cause injury to the user.
- Do not use the appliance if it has been dropped or damaged in any way. If the unit has been damaged take

the unit for examination and or repair by an authorised service agent.

- Do not immerse or expose the motor assembly, plug or the power cord in water or any other liquid for any reason.
- If the supply cord is damaged, it must be replaced by the manufacturer or by someone who is suitably qualified to avoid a potential hazard.
- Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled or tripped over accidentally.
- Do not allow the cord to touch hot surfaces and do not place the cord near hot gas, electric burners or in a heated oven.
- Use of an extension cord with this appliance is not recommended. However if it is necessary to use an extension cord, ensure that the extension cord is equal to or greater than the power consumption of the appliance to avoid overheating of the appliance and extension cord. Do not use any other appliance on the extension cord. Do not place the extension cord in a position where it can be pulled on by children or animals or be tripped over.
- Always operate the appliance on a smooth, even and stable surface. Do not place the unit on a hot surface.
- Always remove the plug of the appliance safely. Do not pull on the appliances cord to remove the appliance plug from the electrical socket.
- Never handle or operate the appliance with wet hands.
- Under no circumstances is this

product to be hard wired into an electrical ring main.

Appliance specific safety instructions

- Incorrect use or misuse may result in injury.
- Switch off and unplug the appliance when not in use, when changing accessories or mixing ingredients with utensils
- Do not push food with fingers, or other objects (like knives), always use the enclosed pusher.
- Accessory blades are very sharp. Handle carefully during assembly, emptying the bowl and during cleaning after use.
- Remove accessory blades before pouring contents from the bowl
- Do not wash the accessory blades in a dishwasher.
- Do not use the product with wet hands
- Do not attempt to use non-standard attachments.
- Liquids should be allowed to cool to room temperature before blending.
- This appliance includes a safety interlock switch which prevents operation unless the bowl and cover are securely installed.
- This appliance incorporates a protective device against high motor temperatures. If the motor temperature becomes too high, the unit will turn off automatically and will resume operation when the motor has cooled sufficiently.
- If the protective device operates, switch off and allow to cool for for a minimum of 15 minutes.
- Before removing the lid from the bowl or the bowl from

the base, switch off and wait **SPECIFICATIONS**

until the components stop Voltage: 220-240VAC, Frequency: 50/60Hz

rotating.

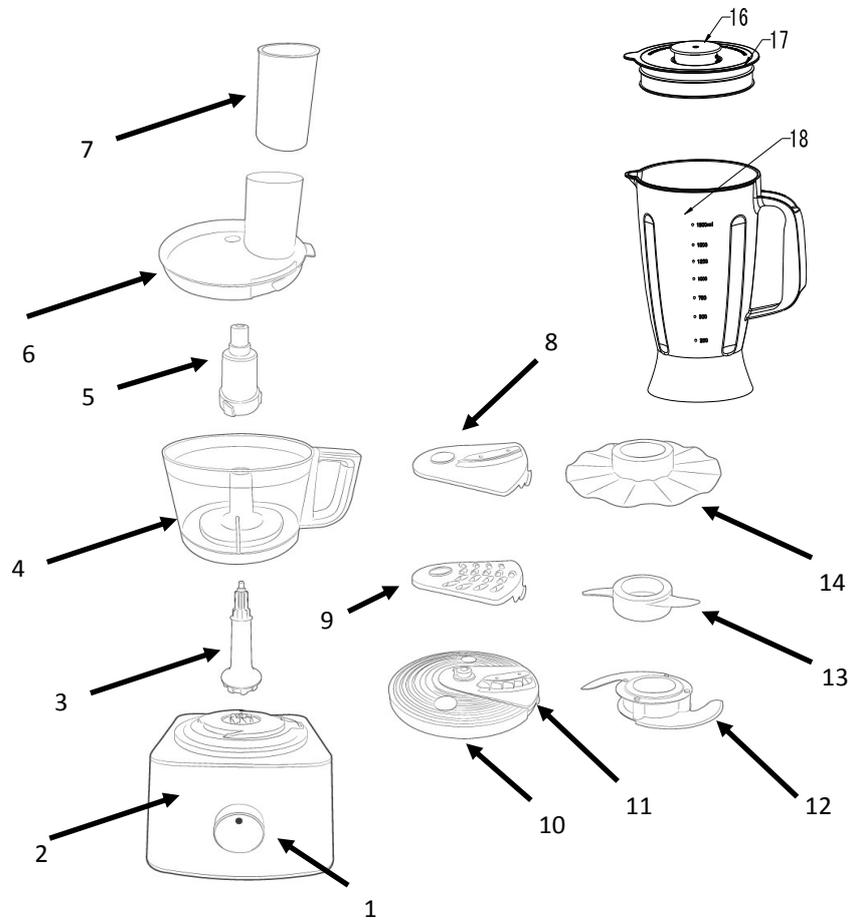
Power: 700W

- Do not use the lid interlock to Start or Stop the processor, always use the ON/OFF speed control.
Capacities:
Processor Bowl
2.0-Litre air capacity
1.4-Litre liquid capacity
- Do not place this appliance on or near any gas or electric burner or inside a heated oven.
1.8-Litre capacity for Blender Jar

Before First Time Use

- Unpack the appliance and remove all packaging.
- Wash all parts of the appliance before first time use. Refer to cleaning and maintenance.
- Ensure the capacities shown in the specifications are not exceeded.

Appliance Components Illustration



- 1. Control Dial
- 2. Motor Base
- 3. Drive Shaft
- 4. Processing Bowl
- 5. Blade Adapter
- 6. Cover
- 7. Pusher
- 8. Slicing Disc
- 9. Shredder Disc

- 10. Disc Holder
- 11. French Fries Disc
- 12. Chopper Disc
- 13. Kneading Disc
- 14. Emulsifying Disc
- 16. Blender Measuring Cup
- 17. Blender Jug Cover
- 18. Blender Jug

Chopper Disc

The chopping blade is the most versatile of all the attachments and the length of the processing time will determine the texture achieved. For coarser texture use the pulse control.

To ensure the long life of your machine, do not use continuously for more than 3 minutes on this function. The motor should be allowed to cool down for at least 30 minutes before the next operation.

Use the chopping blade for cake and pastry making, chopping raw and cooked meat, vegetables, nuts, pate, dips, pureeing soups and to also make crumbs from biscuits and bread. It can also be used for yeasted dough mixes. Use the kneading tool for kneading dough, particularly yeasted mixes.

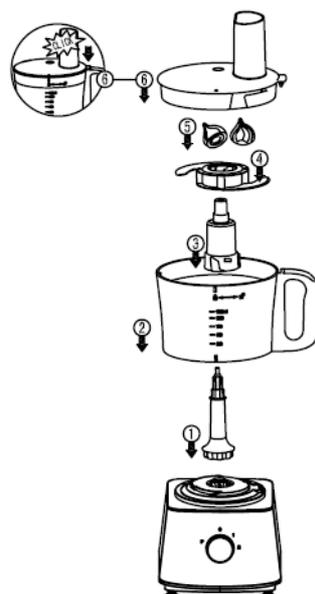
Assembly

1. Position the drive shaft on motor base.
2. Slot the processing bowl over the drive shaft and turn clockwise to lock into place on the motor base.
3. Place the blade adaptor onto the drive shaft.
4. Take the chopping blade and place onto the blade adaptor.
5. Place cover onto the bowl and turn clockwise until the cover interlocks on bowl.

6. Use the pusher to push food into feeding chute.

Disassembly

1. Switch off the appliance.
2. Remove the bowl cover by clasping the feeding tube and rotating the bowl cover anti-clockwise to unlock it from the bowl.
3. Remove the chopper blade and blade adaptor to empty the ingredients.
4. Unlock the bowl from the power unit by rotating it anti-clockwise using the handle.
5. Remove the drive shaft and clean the appliance as instructed in the cleaning section of the manual.



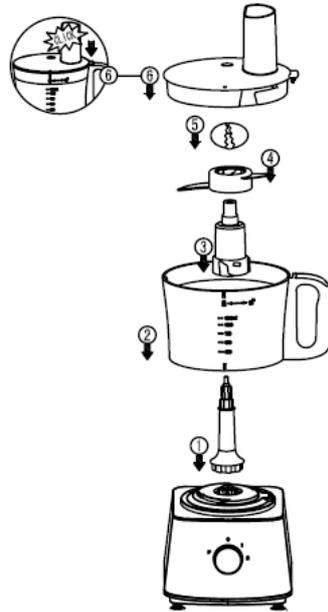
Kneading Disc

Assembly

1. Position the drive shaft on the motor base.
2. Slot the processing bowl over the drive shaft and turn clockwise to lock into place on the motor base.
3. Place the blade adaptor onto the drive shaft.
4. Take the kneading disc and place onto the blade adaptor, the bigger blade should go on first.
5. Place cover onto the bowl and turn clockwise until the cover interlocks on bowl.
6. Use the pusher to push food into feeding chute.

Disassembly

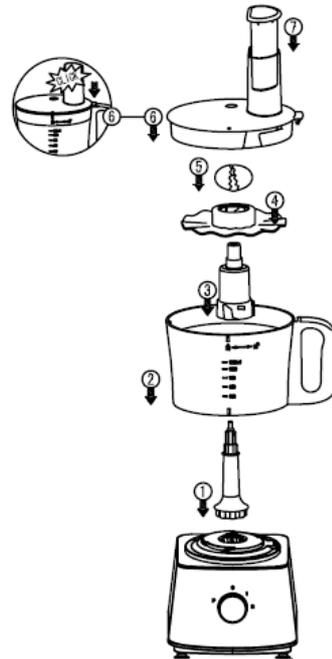
1. Switch off the appliance.
2. Remove the bowl cover by claspung the feeding tube and rotating the bowl cover anti-clockwise to unlock it from the bowl.
3. Remove the kneading disc and blade adaptor to empty the ingredients.
4. Unlock the bowl from the power unit by rotating it anti-clockwise using the handle.
5. Remove the drive shaft and clean the appliance as instructed in the cleaning section of the manual.



Emulsifying Disc

Assembly

1. Position the drive shaft on the motor base.
2. Slot the processing bowl over the drive shaft and turn clockwise to lock into place on the motor base.
3. Place the blade adaptor onto the drive shaft.
4. Take the emulsifying disc and place onto the blade adaptor, the bigger blade should go on first.
5. Place cover onto the bowl and turn clockwise until the cover interlocks on bowl.
6. Use the pusher to push food into feeding chute.



Disassembly

1. Switch off the appliance.
2. Remove the bowl cover by clasping the feeding tube and rotating the bowl cover anti-clockwise to unlock it from the bowl.
3. Remove the emulsifying disc and blade adaptor to empty the ingredients.
4. Unlock the bowl from the power unit by rotating it anti-clockwise using the handle.
5. Remove the drive shaft and clean the appliance as instructed in the cleaning section of the manual.

Slicing Disc, Shredder Disc & French Fries Disc

Choosing your disc

1. Take your desired disc and slot over the central plastic cylinder of the disc holder
2. Gently push down on the disc until you hear it lock into place



Changing Disc

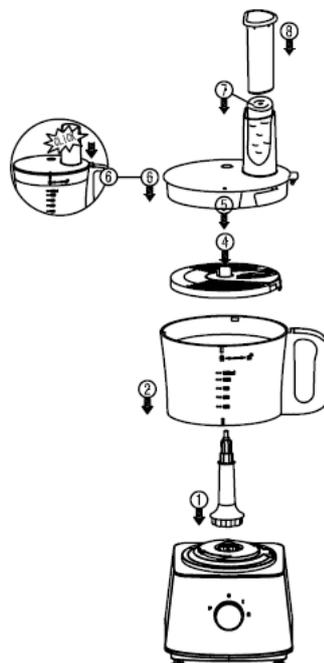
1. Gently pull the hook over the clip
2. Repeat "choosing your disc" instructions above

Assembly

1. Position the drive shaft on motor base
2. Slot the processing bowl over the drive shaft and turn clockwise to lock into place on the motor base
3. Place disc holder onto the drive shaft
4. Place cover on bowl
5. Turn cover clockwise until cover interlocks on bowl.
6. Put food into the feeding chute. Use pusher to push the food down for processing

the bowl

3. Remove the disc holder to empty the ingredients
4. Unlock the bowl from the power unit by rotating it anti-clockwise using the handle
5. Remove the drive shaft and clean the appliance as instructed in the cleaning section of the manual



Disassembly

1. Switch off the appliance.
2. Remove the bowl cover by clasping the feeding tube and rotating the bowl cover anti-clockwise to unlock it from

Blender

Use the blender for pasta sauces, soups, milkshakes etc.

Do not use the machine continuously for more than 30 seconds on this function. The motor should be allowed to cool down for at least 1 minute. Only use for a maximum of 3 times before letting the machine cool down fully.

- DO NOT PUT HOT LIQUIDS INTO THE BLENDER AS THIS WILL CAUSE THE JUG TO CRACK. THE TEMPERATURE OF FOODS ADDED TO THE BLENDER SHOULD NOT EXCEED 30°C ABOVE THE TEMPERATURE OF THE ROOM.
- Allow the jug to warm up to room temperature before adding warm liquids.

Assembly

1. Attach the blender to the motor unit by rotating clockwise until it is locked into place.
2. Remove the lid by gently pulling, place in the ingredients and replace the lid back on the jug by reversing the action.
3. Turn the control dial to your required setting.

Disassembly

1. Remove the jug from the motor unit by rotating anti-clockwise using the handle.
2. Lift the lid off the appliance and pour out the ingredients.

3. Clean as instructed in the cleaning section of the manual.

Chunky Pesto

Bunch of fresh basil

3 cloves of garlic

3 tbsp. parmesan cheese

75g sunflower seeds

6 tbsp. olive oil

Attachment: Chopper

1. Place garlic cloves, basil and 2 tbsp. of olive oil into the mini chopper bowl. Pulse until the garlic is fine.
2. Add grated parmesan cheese and the rest of the olive oil. Pulse until ingredients are combined.
3. Add the sunflower seeds. Pulse once last time. Don't pulse too much here as you want the sunflower seeds to remain chunky.

Serving tip

Stir through cooked gnocchi and sprinkle with extra parmesan for an Italian treat.

Tomato Bread

250g strong white bread flour

1 tsp salt

7g yeast

55g sundried tomatoes, jarred

1 tbsp. oil from sundried tomatoes

110ml warm water

Attachment: kneading tool

1. Add salt, flour and yeast to the 1.5l bowl. Using kneading tool, mix on minimum for 30 seconds.
2. Add water, sundried tomatoes and oil. If the sundried tomatoes are large, chop into 3 pieces.
3. Mix for 1-2 minutes until dough is formed.
4. Remove dough and place in a bowl covered with cling film. Stand the bowl in a warm place for approximately 60 minutes, until the dough has doubled in size.
5. Knead the dough by hand for 2 minutes. Shape and place in a tin, cover and stand in a warm place until the dough has doubled in size.
6. Preheat the oven to 180°C/Gas mark 4.
7. Place the dough in the oven for 35 minutes.

Tip

To check the bread is cooked, tap the base of the bread with your fingers, if hollow sounding it is ready.

Caramelised Onion Tart

340g short crust pastry

4 red onions, skinned and halved

4 eggs

200ml milk

120g Gruyere cheese

1 tbsp. oil

Salt and pepper

Attachment: Cutting discs

1. Preheat the oven to 190°C/Gas mark 5.
2. Roll out pastry to fit a 20cm quiche tin. Place the pastry in the tin and push in to the sides. Trim the pastry around the edge of the tin.
3. Cut a circle of greaseproof paper just larger than the tin and place on top the pastry. Pour in baking beans or dried peas/beans and bake in the oven for 10mins. Remove the pastry from the oven, take the greaseproof paper and baking beans off the pastry then put the pastry back in the oven for a further 5 minutes.
4. Attach the thick slicing disc (c) onto the drive shaft. Skin and halve the onions. Turn the Multifunctional Food Processor on to minimum speed and use the food pusher to guide the onion down the feed tube. When all of the onion is sliced, turn off the Multifunc-

tional Food Processor.

5. Heat 1 tbsp. of oil in a frying pan. Sauté the onion in the frying pan until soft and caramelised. Allow to cool slightly then place on the pastry base.
6. Beat together eggs and milk and season well with salt and pepper. Pour over the onions on the pastry base.
7. Attach the fine shredding disc (b) to the drive shaft. Turn the Multifunctional Food Processor on to minimum speed and use the food pusher to guide the cheese down the feeder. When all of the cheese is grated, turn off the Multifunctional Food Processor. Sprinkle the grated cheese over the top of the tart evenly.
8. Place in the oven for 35-40 minutes until the cheese is golden brown and the filling is firm.

Troubleshooting

Problem	Solution
Machine does not work	<ul style="list-style-type: none"> • Ensure assembly is correct and the bowl and lid interlocks are made • Make sure power is plugged in and switched on • Check if the mains haven't tripped or if there is power outage
Machine suddenly stops running	<ul style="list-style-type: none"> • Processing bowl may have loosened during vigorous processing, re-install bowl to make the interlock • The Motor Thermal protection may have operated. Wait a minimum 15 minutes for the unit to cool
Motor is running but components aren't moving	<ul style="list-style-type: none"> • Ensure drive shaft is correctly installed

Cleaning

- Switch off and always unplug the processor from the power outlet before cleaning the appliance.
- Clean the motor base with a soft slightly damp cloth. Do not put it under running water and do not submerge it in water or any other liquids.
- All accessories should be washed by hand, for hand washing use tepid water and normal detergent.
- Do not use chemical or abrasive washing up liquids.
- Store the appliance in a dry area, preferably in its original box.
- Some foods may discolour the plastic. This is perfectly normal and won't harm the plastic or affect the flavour of your food. Rub with a cloth dipped in vegetable oil to remove the discolouration.
- Handle sharp blades carefully.
- **Do not under any circumstances place any of the parts in the dishwasher or immerse the motor base in water.**

UK and EU Guarantee

Your new Andrew James product comes with a 24 month guarantee and a 2 year fixed warranty, effective from receipt confirmation. Your receipt or order number is required as proof of purchase date so it is imperative that you keep it safe. This guarantee only applies if the item has been used solely for the use intended, and all instructions have been followed accordingly. Please note this product is only for domestic use only and is not for commercial use.

Abuse of your product will invalidate the guarantee. Returned goods can only be accepted if repackaged properly within the original colour product box, and presented with the original receipt of sale/order number. This does not affect your statutory rights.

Returned products must be cleaned and returned to us in as close to delivery condition as possible.

If your product develops a problem within the first 12 months of the fixed warranty, we will pay all shipping costs to have it returned to us. After 12 months the customer will be liable for the cost of returning the product to us. We will then pay to have the repaired/replaced item shipped back to the customer.

If you wish to return your item for a full refund, you have the right to do so within the first 7 days. For our returns policy

please go to:

www.andrewjamesworldwide.com

Customers are responsible for any taxes applied to our products when they are shipped outside of the EU.

All of our prices are inclusive of VAT.

Once a product has been returned to us, we will aim to repair or replace it within 30 days of receipt.

The guarantee does not cover any defect arising from improper use, damage, build-up of lime scale or repair attempts made by third-parties. Also, the guarantee does not cover normal wear and tear of individual parts.

Electrical Information

Always ensure the voltage on the rating label corresponds to the power supply where the product is being used.



Class II double insulation. This tool is double insulated therefore no earth connection is required.

Precautions should be followed for safe cable management and connection to the power supply

If a new mains plug needs to be fitted follow the fitting instructions supplied with good quality BS1363A plugs. If in doubt consult a qualified electrician or appliance repair agent.

- Safely dispose of the old plug.
- Connect the brown lead to the live terminal “L” in the new plug.
- Connect the blue lead to the neutral “N” terminal.

Warning! For double insulated product no connection is made to the Earth terminal.

Recommended fuse: 13 A.

If an extension cable is required, a 2 core or 3 core (earthed) extension can be used. To avoid overheating the extension cable should be rated no less than 13A and be fully unwound before use.

Do not attempt to modify electrical plugs or sockets or attempt to make an alternative connection to the electrical supply.

Disposal of the appliance

Please note that this Andrew James product is marked with this symbol:



This means that this product must not be disposed of together with ordinary household waste, as electrical and electronic waste must be disposed of separately.

In accordance with the WEEE directive, every member state must ensure correct

collection, recovery, handling and recycling of electrical and electronic waste. Private households in the E.U. can take used equipment to special recycling stations free of charge. In certain member states used apparatus can be returned to the dealer where they were bought on the condition you buy new products. Contact your retailer, distributor or the municipal authorities for further information on what you should do with electrical and electronic waste.

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