

COOKS
professional



Potato Masher and Blender Instruction Manual

Product Code: G1223

After Sales Support
care@cooksprofessional.co.uk

For correct usage, please read these instructions carefully
before use and keep in a safe place for future reference.

REGISTER NOW FOR EXTENDED 2-YEAR WARRANTY

When you buy direct from the Cooks Professional website your free 2-year warranty is automatically applied upon purchase (no further action required).

If you purchased your product through a different retailer website you can register your product for an extended 2-year warranty by visiting **www.cooksprofessional.co.uk/extended-warranty** or scan the QR code.





INTRODUCTION

Congratulations!

You have made an excellent choice with the purchase of this quality Cooks Professional product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards, performance and safety.

We want you to be completely satisfied with your purchase, so this Cooks Professional product is backed by our comprehensive manufacturer's guarantee and an outstanding after sales service through our dedicated Customer Care team.

We hope you enjoy using your product for many years to come.

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GENERAL INFORMATION AND SAFETY WARNINGS

- Read these instructions fully and make sure you understand the manual before using the appliance.
- This appliance is approved solely for use in accordance with the description and safety instructions specified in this user manual.
- Before cleaning and when not in use, unplug from the mains power supply.
- 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.
- Keep the appliance and the cord out of reach of children less than 8 years.
- To prevent anyone from tripping over the power cable, make sure that it is not draped over the worktop.
- Always place the appliance on a stable and flat surface and never place on or near a warm hotplate or other source of heat.
- Appliances are not intended to be operated by means of an external timer or separate remote-control system.
- The appliance should only be repaired by a qualified electrician. Never try to repair it yourself.
- Always use the original power cable supplied with the appliance.
- Make sure that the voltage on the rating label matches the mains power supply.
- If the power cable is damaged, it must be replaced by your local electrical store to avoid a hazard.
- Make sure that the appliance and the power cable do not meet sources of heat, such as a cooker top or naked flame.
- Make sure that the power cable and plug do not meet water.
- Never use the appliance outdoors.
- Make sure that your hands are dry when you touch the appliance, the power cable or the plug.
- If the appliance malfunctions and always before cleaning, switch off and unplug it from the mains power supply.
- Make sure that the appliance has enough space around it and does not meet flammable materials. The appliance must not be covered.
- Never touch the blades when the appliance is plugged in.
- If the blades become stuck, unplug the appliance before removing the blockage.
- Do not overload the appliance by using too much food.
- Do not operate the appliance continuously for more than 30 seconds at a time. Allow to cool completely before using again.
- Not suitable for commercial purposes.

TECHNICAL SPECIFICATIONS

Power: 200W 50/60 Hz
220–240V

DESCRIPTION OF PARTS

- | | | | |
|----|------------------|----|---------------------------|
| 1. | Normal speed (I) | 4. | Blender attachment |
| 2. | High speed (II) | 5. | Masher adaptor attachment |
| 3. | Main body | 6. | Masher attachment |



BEFORE FIRST USE

- Thoroughly clean the masher and blender attachments in warm, soapy water. Wipe the main body with a clean, damp cloth.
- Always use the product on a level surface.
- Cut larger piece of food into pieces that are approximately 2cm before blending or mashing them.

INSTRUCTIONS FOR USE

Masher attachment – this attachment can be used to mash cooked vegetables like potatoes, swede and carrots.

Do not attempt to mash uncooked or hard food as this may damage the appliance.

It must be used with the masher adaptor attachment.

1. Fit the masher attachment (6) onto the masher adaptor (5), then fit this onto the main body (3). Turn the attachment in a clockwise direction until you hear it click.



2. When the attachment is secured to the main body, put the plug into the power outlet and switch on.
3. Place the masher into the food receptacle (e.g. a saucepan or a bowl).
4. Start with the appliance on the lowest speed setting (I), then if you need to, increase it to the higher speed setting (II).
5. Move the masher in a gentle up and down movement throughout the cooked food, until you have achieved the desired result.
6. After each use, ensure that the product is unplugged before disassembling and cleaning.

Note:

- Never use the masher in a saucepan over direct heat.
- Ensure that the masher is turned off before removing from the food.
- Use a spatula to remove food from the masher, do not tap it or bang it on the side of a bowl or saucepan.

Blender attachment – this attachment can be used to blend liquids and soft foods such as soft fruits and ingredients for making soup.

Ensure that harder foods are cut into pieces approximately 2cm in size.

1. Remove the masher attachment (if attached) by turning it anti- clockwise.
2. Attach the blender attachment (4) to the main body (3). Turn it anti- clockwise until you hear a click.

Note: you do not need the masher adaptor attachment when using the blender attachment.



3. Place the blender into the food receptacle (e.g. a saucepan or a bowl).
4. Start with the appliance on the lowest speed setting (I), then if you need to, increase it to the higher speed setting (II).
5. Move the blender gently in circular motions throughout the cooked food, until you have achieved the desired result.
6. After each use, ensure that the product is unplugged before disassembling and cleaning.

Note:

- Never use the blender in a saucepan over direct heat.
- Use a spatula to remove food from the blender, do not tap it or bang it on the side of a bowl or saucepan.
- Never touch the blades when the product is plugged in.

CLEANING AND MAINTENANCE

- Do not immerse the main body in water; wipe clean with a soft damp cloth only.
- Always unplug from the mains power before cleaning.
- Disassemble the unit completely before cleaning.
- To remove the masher paddle for cleaning, turn the unit upside down and remove by following the locked and unlocked symbols.
- Make sure that the appliance is completely dry before using.
- To prolong the life of the product, do not place any parts in the dishwasher.
- Once dry, store the product in a cool, dry place.

PLUG WIRING

THESE SAFETY INSTRUCTIONS SHOULD BE READ CAREFULLY AND KEPT IN SAFE PLACE FOR FUTURE REFERENCE.

This appliance is fitted with a plug that complies with BS 1363. Only high quality 13A (square pin) plugs that comply with this standard should be fitted.

Wires are coloured as follows:

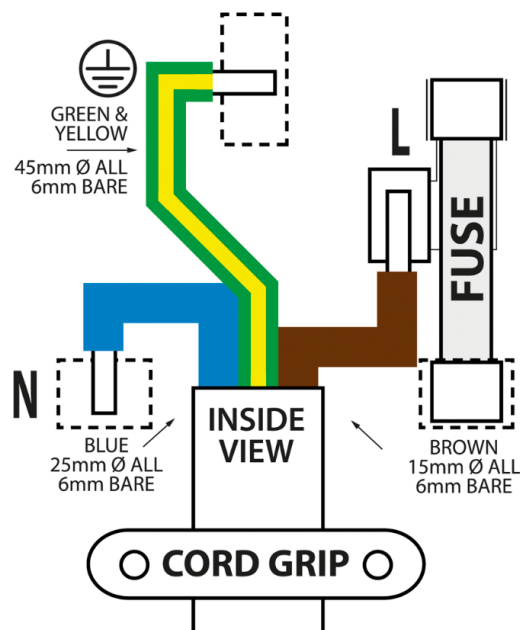
Brown – Live

Blue – Neutral

Yellow & Green – Earth

If the appliance is fitted with a 2-core cable it is double insulated and will not have the yellow and green earth wire.

IT IS ESSENTIAL THAT WIRES ARE ATTACHED ONLY TO THEIR DESIGNATED POSITIONS IN THE PLUG



Fuses must be replaced with the same rating as the original; please refer to the fuse rating stated on the plug for this information. Only genuine fuses compliant with BS 1362 should be used.





GUARANTEE IMPORTANT

Please do not return this product without first emailing our Customer Services at:

care@cooksprofessional.co.uk

Thank you for purchasing this product, which has been made to demanding high quality standards and is guaranteed for domestic use against manufacturing faults for a period of 12 months from the date of purchase.

This guarantee does not affect your statutory rights. If your product fails due to a defect in material or workmanship during this period, please return it to the place of purchase. Normal wear and tear is not covered under the guarantee. Any guarantee is invalid if the product has been misused or subject to neglect or an attempted repair other than by our own service centre. Due to continuous product improvement, we reserve the right to change the product specification without prior notice.

EXTENDED 2 YEAR WARRANTY

WHEN YOU BUY DIRECT FROM THE COOKS PROFESSIONAL WEBSITE YOUR FREE 2 YEAR WARRANTY IS AUTOMATICALLY APPLIED UPON PURCHASE.

If you purchased your product through a different retailer you can register your product for an extended 2-year warranty by visiting our website www.cooksprofessional.co.uk/extended-warranty. The product must be registered, along with your contact information, within 14 days of purchase.

For full terms and conditions please visit our website.

E-mail: care@cooksprofessional.co.uk

Please retain for future reference.
Colours and contents may vary.

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

Please note that all products with the symbol below must be recycled.

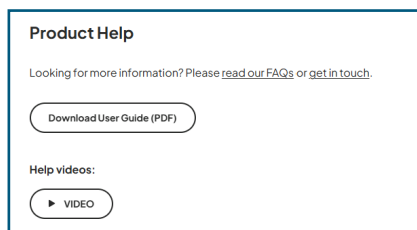


COOKS PROFESSIONAL 'HELP CENTRE'

Welcome to the Cooks Professional 'Product Help' resource centre!

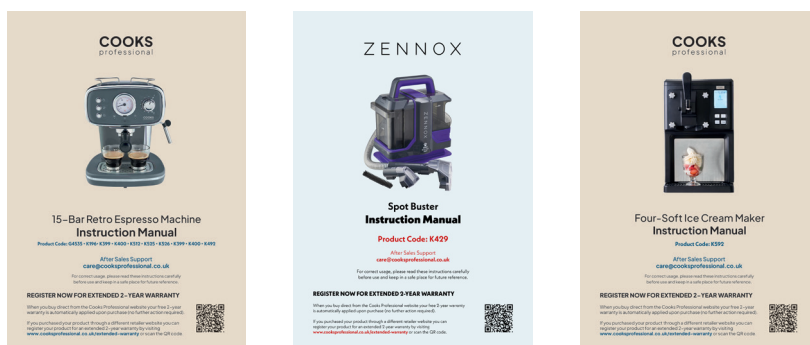
Visit the Cooks Professional website and search for the product you need help with. At the bottom of the product page you'll find the 'Product Help' section.

Here, you'll find all the resources you need to make the most of your Cooks Professional products. Our online 'Product Help' resources are continually being updated with the latest product manuals, 'How to Use' and 'Hints & Tips' videos. Whether you're a first-time user or a seasoned cook, we have something for everyone.

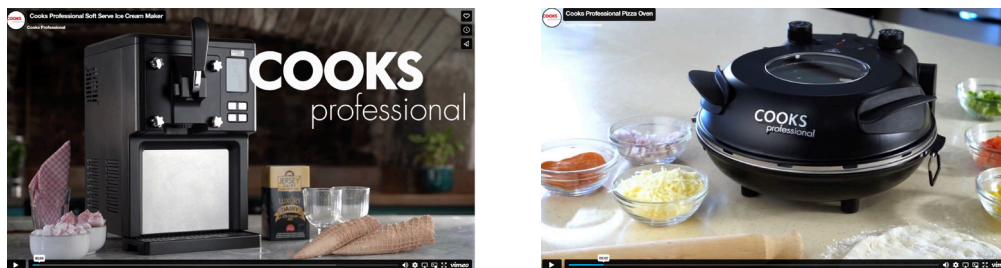


Features:

Latest Product Manuals: Access up-to-date manuals for all our products.



How to Use Videos: Step-by-step guides to help you get started.



Hints & Tips Videos: Expert advice and creative ideas to enhance your cooking experience.

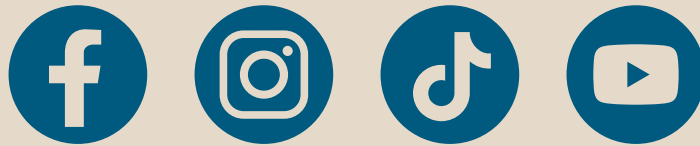
Visit us today and explore our comprehensive collection of resources. If you have any questions, our Customer Care team is available to assist you via Live Chat, email, or our contact form.

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Please review on the retailer website where you placed your order.

Need help?

Our friendly customer care team work Monday to Friday.
Message us at:

care@cooksprofessional.co.uk



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