

# COOKS

professional



## Ice Maker Instruction Manual

Product Code: G2797 • G3471 • K189

After Sales Support  
[care@cooksprofessional.co.uk](mailto: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](http://www.cooksprofessional.co.uk/extended-warranty) or scan the QR code.



# COOKS

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## 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 purchase for many years to come.



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## Technical specifications

|                     |                                |
|---------------------|--------------------------------|
| Protection type     | 1                              |
| Climate type        | SN/N/ST/T                      |
| Power               | 220-240V 50Hz                  |
| Ice making current  | 0.7A                           |
| Ice harvest current | 1.0A                           |
| Refrigerant         | R600a/26g                      |
| Vesicant            | C <sub>5</sub> H <sub>10</sub> |
| Enclosure           | Stainless Steel                |



Risk of electric shock. Disconnect power before servicing unit



Warning: Risk of fire. Flammable materials used (R600a)

## 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.
- 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 source of heat.
- The appliance should only be repaired by a qualified electrician. Never try to repair it yourself.
- Never use a damaged appliance. If the power cable is damaged or your appliance has malfunctioned, please take it to your local electrical store for repair.
- Always use the original power cable supplied with the appliance.
- If the power cable is damaged, it must be replaced by an electrician.
- 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 appliance has sufficient space around it.
- The appliance must not be covered.
- Make sure that the power cable and plug do not get wet.
- Never use the appliance outdoors.
- Make sure that your hands are dry when you touch the appliance, the power cable or the plug.
- Always unplug the appliance by holding the plug, never pull on the power cord.
- Keep ventilation openings clear of obstruction.
- Do not damage the refrigerant circuit.
- Do not use mechanical devices or other means to accelerate the defrosting or ice harvesting process.
- Do not use any other electrical appliance inside the ice maker.
- Before plugging into the mains power supply, check the domestic voltage corresponds to the rating label of the appliance.
- Children should not play with the appliance.
- Cleaning and user maintenance shall not be carried out by children unless they are older than 8 and supervised.
- This appliance is not to be operated with an external timer or separate remote-control system.

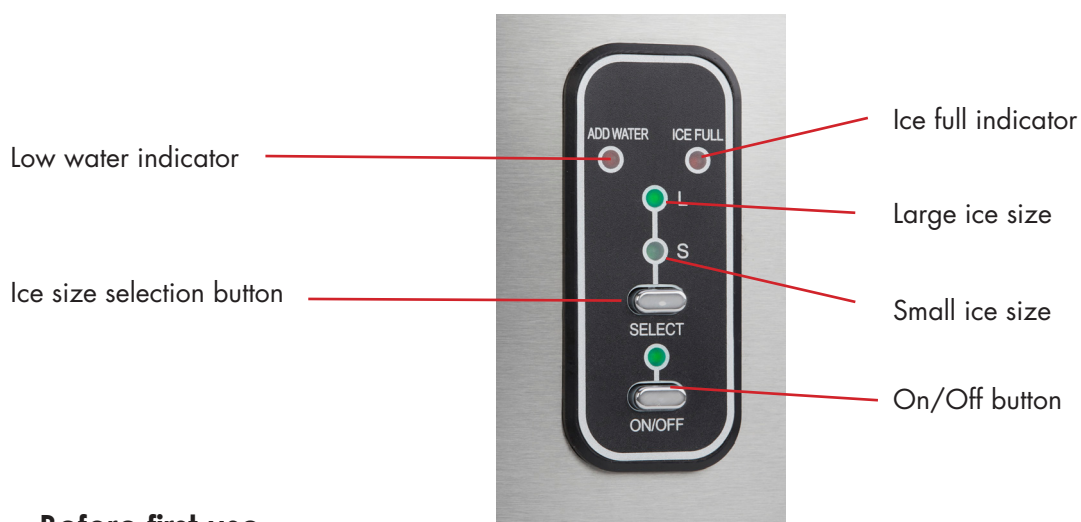
- The use of accessory attachments that are not recommended by the manufacturer may cause injuries.
- Never move the appliance when it is switched on.
- Avoid contact with any moving parts.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory 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 Children should be supervised to ensure that they do not play with the appliance.
- Never leave the appliance unattended when in use.
- To prevent the risk of fire, make sure that the appliance has sufficient space around it, and does not meet flammable materials. The appliance must not be covered during use.
- If the machine has been stored in a cool place, allow the machine time to adjust to room temperature before switching on.
- Fill with cool fresh tap water only.
- Not suitable for commercial purposes.

## Description of parts

1. Ice full sensor
2. Ice basket
3. Control panel
4. Lid with transparent window
5. Ice scoop
6. Air outlet



## Control panel



## Before first use

- Remove the machine from the box and remove all packaging. Do not leave packaging such as bags and staples, around children and pets.
- Remove any tape used to fix ice scoop and basket inside.
- Place the ice maker on a flat level surface away from direct sunlight.
- Allow the machine to settle for an hour before using.
- Wash the ice basket in warm soapy water and allow to dry fully before first use.

## Instructions for use

1. Open the cover and remove the ice basket from the machine. Pour cold tap water up to the maximum fill line.
2. Press the on/off button on the control panel to start the machine.
3. Select the ice cube size (small or large).
4. If the machine runs out of water the machine will stop and the low water indicator light will illuminate. Press the on/off button, fill the unit with water up to the maximum fill line and press the on/off button to switch on again.
5. The machine will stop when the ice basket is full, the ice full indicator will illuminate on the control panel. Use ice or store in a freezer. The ice making cycle lasts 6-13 minutes depending on the ice cube size and the room temperature. The recommended room temperature for use is 10°C - 25°C.

## Care and maintenance

- Keep the machine out of direct sunlight.
- Unplug the appliance and remove any water if the machine is not going to be used for 24 hours. There is a stopper on the base of the unit to allow for easy water removal.
- The external parts of the appliance can be washed with a soft damp cloth and allowed to dry naturally.
- After each use, wash the ice basket in warm soapy water.
- If you need to clean the inside of the machine, wipe over it with a soft damp cloth and allow to dry fully before using the appliance again.

# Cocktail Recipes



## Cocktail recipes

### Mojito

#### Ingredients – serves 1

Handful of ice

Juice of 1 lime

1 tsp granulated sugar

Small handful of mint leave (plus a sprig to serve)

60ml white rum

Soda water, to taste

#### Method

Mix together the lime juice, sugar and mint leaves in a jug using the end of a rolling pin, crush the mint as you do this.

Put it all in a glass with the ice.

Pour the rum over the ice and top up with soda water. Stir the drink with a tall spoon and add a sprig of mint to serve.

### Long Island Iced Tea

#### Ingredients – serves 4

Ice

50ml vanilla vodka

50ml dry gin

50ml tequila

50ml rum

50ml triple sec

50-100ml fresh lime juice

500ml cola

2 limes, cut into wedges

#### Method

Pour the vodka, gin, tequila, rum and triple sec into a large jug.

Add lime juice to taste.

Half fill the jug with ice and stir all together.

Add the cola and stir again.

Put the lime wedges in.

Fill 4 tall glasses with more ice and pour in the mixture.





## Espresso Martini

### Ingredients – serves 2

Ice  
100g castor sugar  
100ml vodka  
50ml freshly brewed espresso coffee  
50ml coffee liqueur  
4 coffee beans for decoration

### Method

Put your martini glasses in the fridge to chill.  
Make the sugar syrup by putting the castor sugar in a pan over a low heat, pour in 50ml of water, stir and bring to the boil. Allow the mixture to cool  
When the syrup is cool, pour 1 tbsp into a cocktail shaker with a handful of ice, the vodka, espresso and coffee liqueur.  
Shake until the outside of the shaker feels icy cold.  
Strain into the cold glasses. Garnish with the coffee beans.

## Whiskey Sour

### Ingredients – serves 1

Ice  
50ml bourbon  
35ml lemon juice  
12.5ml sugar syrup  
½ fresh egg white  
Sprinkle of lemon zest  
Slice of orange & a cherry for decoration

### Method

Shake all the ingredients (except the lemon zest) in a cocktail shaker, shake hard to combine all the ingredients.  
Pour through a strainer into a glass filled with ice.  
Squeeze the lemon zest over the top of the drink to get the scented oils to spray over it.  
Top with a slice of orange.

## Frozen Strawberry Daquiri

### Ingredients – serves 2

200g ice  
500g strawberries, hulled  
100ml rum  
Juice of ½ a lime  
Lime wedge to decorate

### Method

Blend the strawberries, then push their puree through a sieve to remove seeds.

Pour the puree into the blender again and add the ice, rum and lime juice. Blend the mixture and divide it between two martini glasses.

## Cosmopolitan

### Ingredients – serves 1

Ice  
45ml lemon vodka  
15ml triple sec  
30ml cranberry juice  
10ml lime juice  
Orange peel for decoration

### Method

Shall all the ingredients in a cocktail shaker and strain into a glass. Decorate with orange peel.





## Orange Mojito Mocktail

### Ingredients – serves 2

Ice  
1 tbsp sugar  
Small bunch of mint  
Juice of 3 limes  
Soda water  
100ml orange juice  
Orange slice

### Method

Muddle together the sugar with the mint leaves in a small jug using the end of a rolling pin.

Put a handful of ice into 2 tall glasses.

Divide the mixture between the 2 glasses and top with soda water and orange juice.

Serve with the orange slice.

## Strawberry Lemonade

### Ingredients – serves 1

Ice  
Handful of strawberries (without stems)  
50ml fresh lime juice  
1 tbsp granulated sugar  
100ml lemonade  
Sprinkle of sugar, sprig of mint and an orange wedge for decoration

### Method

Put the strawberries, sugar and lime juice in a large jug and muddle together using the end of rolling pin.

Dip the rim of a tall glass into lime juice and then dip into sugar to create a sugar rim on your glass.

Put ice into the glass, pour the mixture through a sieve into the glass (you can also put it straight in a glass, but it will leave bits in your drink).

Top the glass up with lemonade and mix with a long spoon. Add the lime wedge for decoration.

## Raspberry & Avocado Smoothie

### Ingredients – serves 1

Handful of ice  
150g peeled & cubed avocado  
75ml orange juice  
62g of raspberries

### Method

Add all the ingredients to a blender. Blend until smooth and pour into a tall glass.

You can also pour the mix through a strainer if you want to avoid any small bits.

## Ginger & Pineapple Lemonade

### Ingredients – serves 2

Ice  
240ml water  
60ml lemon juice  
240g diced pineapple  
½ tbsp finely grated ginger  
1 tbsp agave nectar

### Method

Add all the ingredients to a blender and blend until smooth.

Taste the mix and add more lemon juice or pineapple if preferred.

Strain through a sieve and serve into 2 tall glasses.



## 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:

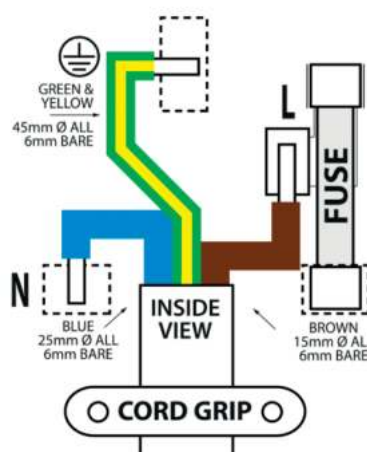
Brown – Live

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**



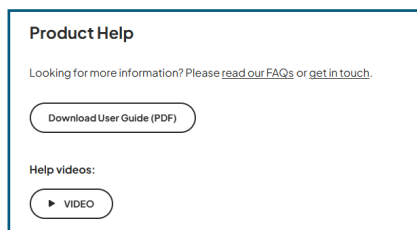
Fuses must be replaced with the same rating as the original; please refer to the fuse rating stated on the plug for this information. Only genuine fuses compliant with BS 1362 should be used.

## COOKS PROFESSIONAL 'HELP CENTRE'

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

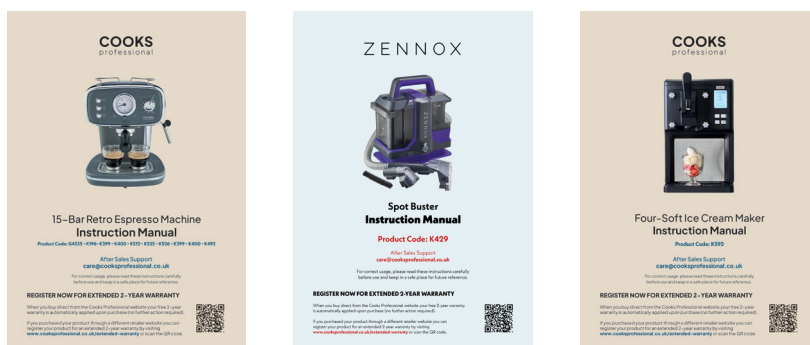
Visit the Cooks Professional website and search for the product you need help with. At the bottom of the product page you'll find the 'Product Help' section.

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.

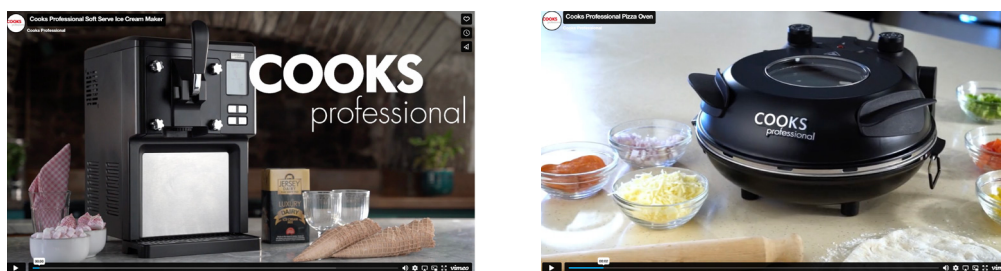


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Please do not return this product without first emailing our Customer Services at:

[care@cooksprofessional.co.uk](mailto: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](http://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](mailto: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.



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### EU Responsible Person

(EU regulatory contact only)

eucomply OÜ

Pärnu mnt 139b-14

11317 Tallinn, Estonia

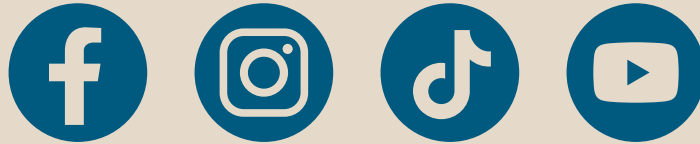
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