

**COOKS**  
professional



## Multi-Function Food Processor Instruction Manual

Product Code: G3483 · G3485 · K403

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

professional

## 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.

## **Contents**

2. Introduction
3. Safety information and general warnings
4. Technical specifications
4. Cleaning and maintenance
5. Description of parts
6. Before first use
6. Instructions for use
7. Using the blender
8. Plug wiring
9. Guarantee

## **Safety information and general warnings**

- To prevent the risk of electric shock, do not place the base or motor in water or any other liquid.
- 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 understandable 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.
- When not in use, before operating, when removing or installing accessories and before cleaning, unplug the appliance from the mains power supply.
- Always avoid contact with moving parts.
- Do not operate any appliance with a damaged cord or plug or if the appliance shows any indication of a malfunction. Do not use the appliance if it has been dropped or damaged in any way and take to your local electrical store for repair.
- This product must only be used with the attachments supplied. Use of any other attachments may result in damage to the appliance or injury to the user.
- This appliance is not suitable for use outside.
- Do not let power cable hang over the edge of a table or counter-top, never let it meet hot surfaces.
- To prevent the possibility of severe personal injury and/or damage to the appliance, keep hands and utensils out of containers while processing and away from moving blades. A rubber spatula may be used, but only when the appliance is not operating.
- Blades are very sharp; Handle with care. Always store the appliance out of the reach of children.
- Make sure the blade or disc has fully stopped before removing the cover.
- Always begin processing at the lowest speed setting.

- To avoid injury, never place the cutting blade or disc on the base without first installing the bowl on the housing correctly.
- Never move the appliance when it is in use.
- Do not operate this appliance for more than 60 seconds continuously. After 60 seconds of operation, allow to cool for 2 minutes and then resume operation.
- Not suitable for commercial purposes.

### **Technical specifications**

- 220-240V ~ 50/60Hz
- 1000W
- Food Processor KB (maximum continuous use time): 1 min
- Blender KB (maximum continuous use time): 1 min
- Power consumption in off mode: <0.3W
- Power management function: N/A

### **Cleaning and maintenance**

Always unplug the food processor from the mains power supply prior to any cleaning and maintenance.

- All non-electric accessories can be washed in warm soapy water and dried thoroughly.
- All electrical parts may be cleaned with a soft damp cloth. Do not use harsh chemicals or abrasives.
- Do not immerse the motor unit in water.
- Do not operate the machine for more than one minute at a time; allow it to cool for 3 minutes between use. Do not repeat this cycle more than three times.
- After 3 cycles turn the machine off and allow the machine to cool to room temperature.

## Description of parts

1. Food pusher
2. Mixing bowl lid
3. Blender lid with access hole
4. Blender jug
5. Thick slicing blade
6. French fry blade
7. Fine grating blade
8. Thin slicing blade
9. Chopping blade
10. Dough blade
11. Spatula
12. Blade adaptor disc
13. Coarse grating blade
14. Drive shaft
15. Control dial
16. Storage drawer



## Before first use

- Remove all packaging and dispose of correctly.
- Clean all the accessories with hot, soapy water and dry thoroughly.
- Place on a flat level surface.

## Instructions for use

1. Place the unit on a flat level surface.
2. Place the mixing bowl on to the unit and turn it gently until it locks into place.
3. Insert the drive shaft.
4. Select the attachment you wish to use, this could be the chopping blade which may be positioned directly over the drive shaft or one of the blades which need to be secured to the blade adaptor disk before positioning the drive shaft. Ensure this is fitted securely.
5. Attach the lid to the bowl and lock into place.



6. Place the plug into the mains power supply and switch on at the socket.
7. Select a speed using the control dial.
8. Feed your ingredients into the bowl using the feeding tube, never use your fingers to push the food into the tube, always use the food pusher without exerting too much pressure.
9. Once you have completed the chosen action, turn off at the control dial and switch off at the mains power supply socket.

10. Remove the lid, turning in an anti-clockwise direction and remove the accessory being used; you can now remove your ingredients.

### **Choosing the right accessory**

- Metal chopping blade: for chopping chocolate, cheese and onions.
- Plastic dough blade: for mixing cake mixtures and eggs.
- French fry blade: for slicing potatoes like French fries.
- Thick slice blade: for slicing vegetables.
- Thin slice blade: for thinly slicing vegetables.
- Fine grating blade: for finely grating cheese, chocolate and bread.
- Coarse grating blade: for coarsely grating cheese and vegetables.

### **Using the blender jug**

1. Place the unit on a flat level surface.
2. Place the blender jug on to the motor base, turn gently until it locks into place.
3. Prepare the ingredients and put them in the blender.
4. Secure the lid.
5. Turn the speed control dial to desired speed.
6. While blending you can open the access hole cap and add water or additional ingredients.
7. Once you have completed blending, turn off at the control and switch off at the mains power supply socket.
8. Remove the lid, you can now remove the jug and pour out the ingredients.

### **Tips for successful blending**

- Do not over load the food processor, for best results work in small batches.
- Chop large ingredients into smaller chunks before processing.
- Do not force food into the food processor; allow it to work at its own pace.
- The pulse button can be used to start the blending process off.
- When using soft ingredients use a lower speed to prevent them turning into a paste like texture.
- When preparing dough, use the dough blade and a low speed.
- Never walk away from the food processor while it is switched on.
- The food processor will not work unless the blender jug or mixing bowl is clicked correctly into 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:

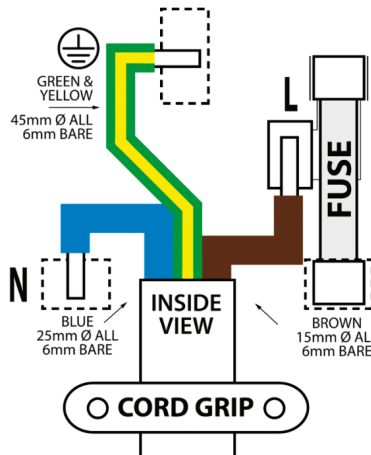
Brown – Live

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](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.



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.

Product Help

Looking for more information? Please [read our FAQs](#) or [get in touch](#).

Download User Guide (PDF)

Help videos:

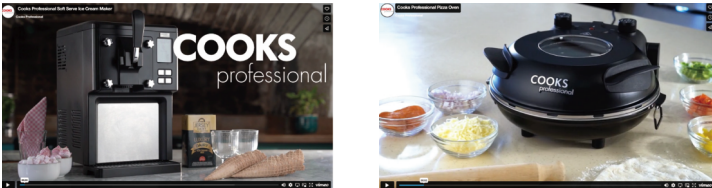
▶ VIDEO

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.



[cooksprofessional.co.uk](https://cooksprofessional.co.uk)

Share your purchase with us on social media and tag  
**@Cookspromotional** to be featured!



**We'd like to know what you think!**

We'd be very grateful if you can spare a few minutes to leave us a review.  
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@cookspromotional.co.uk](mailto:care@cookspromotional.co.uk)**



**Follow us on Instagram**

**Multi-Function Food Processor  
G3483 · G3485 · K403 Instruction Manual**

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