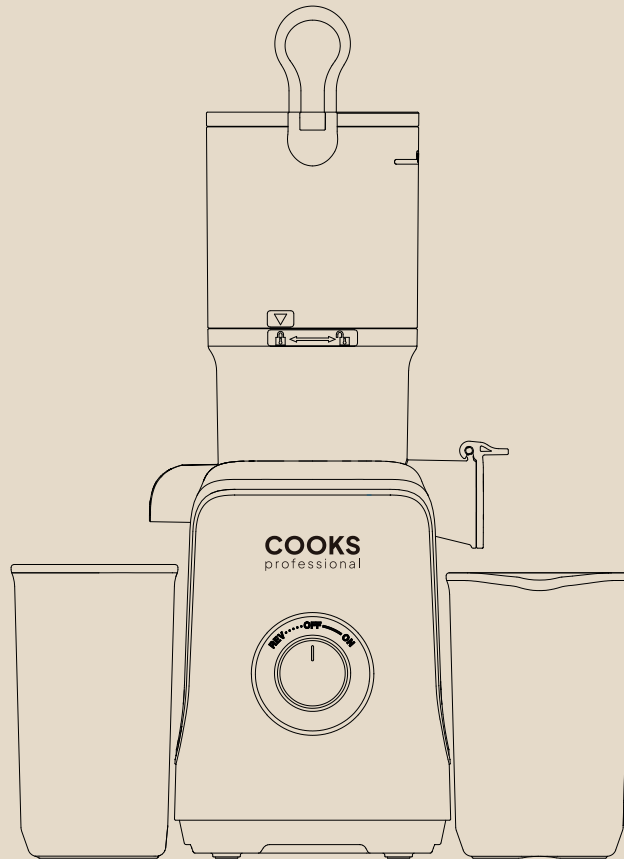


COOKS
professional



Slow Juicer Instruction Manual

Product Code: K1081

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.



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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 product for many years to come.

SPECIFICATIONS

Voltage	220-240V ~ 50-60Hz
Power	200W
Juice cup capacity	800ml
Pulp container capacity	700ml
Unit size	190 x 178 x 398mm
Weight	2.5kg
Hopper capacity	1L

IMPORTANT

This unit is designed for household use only.

Commercial users will not be covered by the standard warranty as stated in the warranty card.

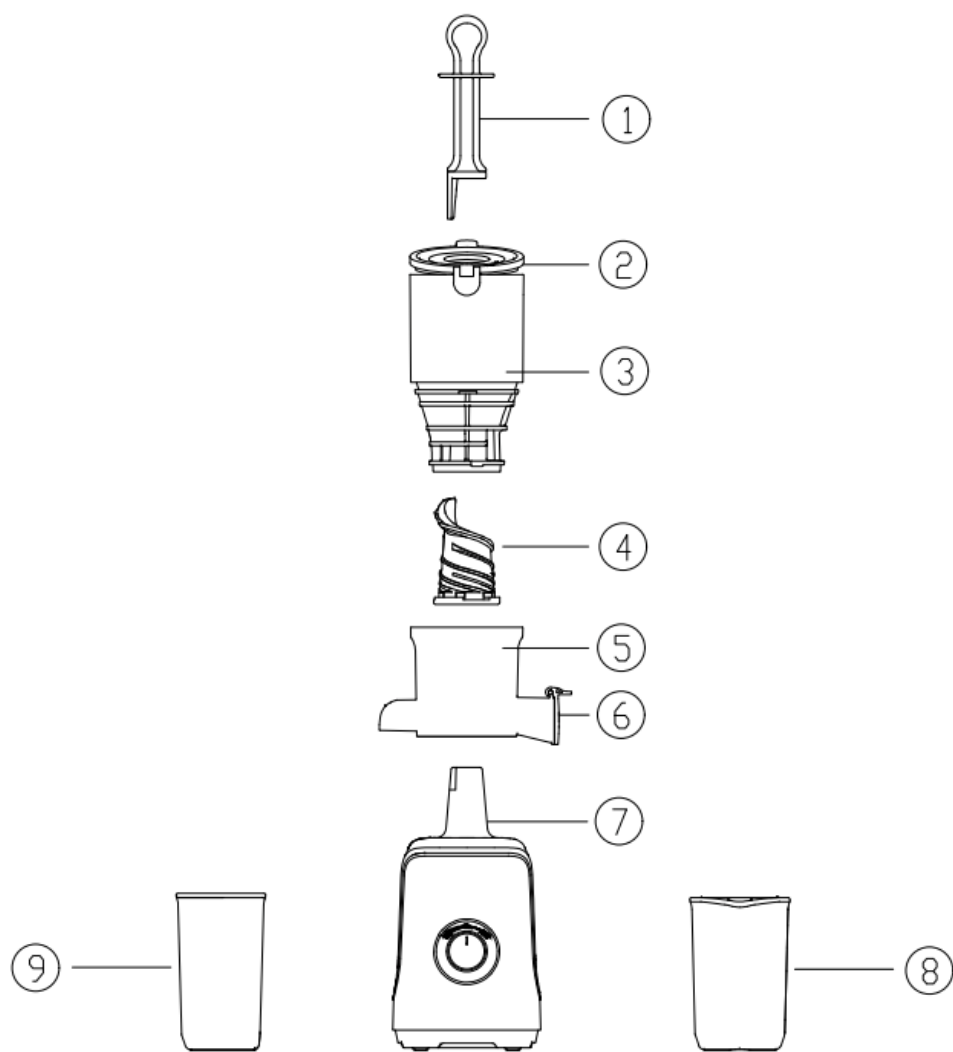
This is not a toy. Please do not allow children to play with or operate this appliance.

IMPORTANT SAFEGUARDS

- Ensure the electricity supply is suitable for this unit.
- This unit is intended for household use only. Do not use the unit outdoors or for any purpose other than its intended use.
- Use the unit only as described in this manual.
- To prevent electric shock, do not immerse the unit, power cord or plug in water.
- This appliance is not suitable for use by children. Close supervision is required when the unit is used near children.
- Always unplug the unit when not in use, when assembling or disassembling, and before cleaning.
- The continuous operating time of this product must not exceed 20 minutes.
- Do not operate the machine without ingredients or with an overloaded hopper.
- Do not touch or move any moving parts while the machine is in operation.
- Do not use fingers, spoons or chopsticks to push fruit or vegetables into the chute. Use the pusher provided only.
- Do not open the unit while it is operating.
- Do not place the unit near flammable materials, a heated oven or hot surfaces.
- Only operate the unit on a flat, stable surface.
- Do not allow the power cord to hang over the edge of a table or worktop.
- Always disconnect by holding the plug – do not pull the cord.
- If any part of the unit is damaged (particularly the safety mechanism or power cord), stop using it immediately and take it to a qualified service centre for repair.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or by those lacking relevant experience or knowledge, unless they are supervised or have been given appropriate instruction by a person responsible for their safety.

NOTE: to reduce the risk of electric shock, always unplug the unit when not in use or before cleaning. If the power cord is damaged, stop using the appliance immediately and take it to a qualified service centre for repair.

PARTS DIAGRAM



No.	Part	No.	Part
1	Pusher	6	Stopper
2	Cup cover	7	Power base
3	Feeding chute cover	8	Juice cup
4	Auger	9	Pulp cup
5	Hopper		

USING FOR THE FIRST TIME

- Remove all packaging materials, plastic bags and labels.
- Ensure the electricity supply is 220–240V~ 50Hz.
- Wash the feeding tube cover, auger, juice cup, pulp cup, hopper and pusher with warm soapy water. Rinse and dry thoroughly before use.

NOTE: do not immerse the power base in water.

- Assemble the parts following the instructions in the Assembling Method section.
- Connect the power cord to the mains supply.

The unit is now ready to use.

ASSEMBLING METHOD

Please ensure the unit is unplugged and the switch is in the “OFF” position before assembling.

- Place the hopper onto the power base, aligning the spouts and axle correctly. (Fig 1)
- Push the auger firmly into the centre of the hopper, ensuring it reaches the bottom — if it does not, the cover will not close correctly. (Fig 2)
- Open the lid and position the chute on the hopper, aligning the ▲ marker and twisting clockwise until it clicks into the safety lock. Ensure the ▲ arrow on the cover aligns with the lock symbol on the hopper. (Fig 3)
- Close the lid. (Fig 4)
- Place the juice container and pulp container under their respective spouts. (Fig 5)

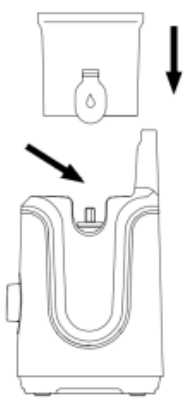


Fig1

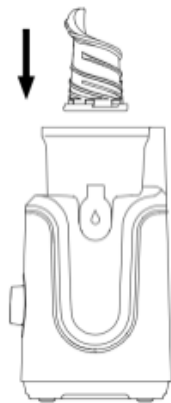


Fig2

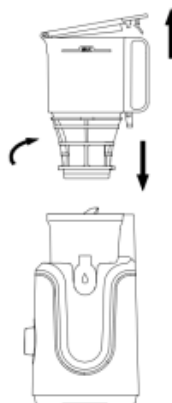


Fig3

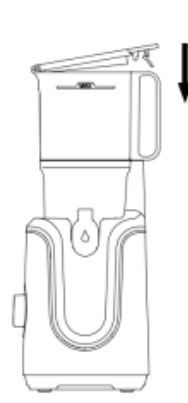


Fig 4

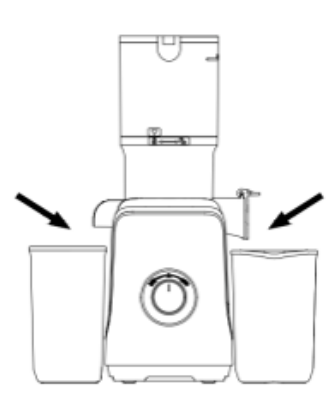


Fig 5

OPERATION INSTRUCTIONS

- Connect the unit to the mains supply.
- Check that all parts are correctly assembled and securely in position.
- Ensure the machine is in the “OFF” position before starting.
- Ensure the juice and pulp containers are in place.
- Ensure the juice spout cover is closed.
- Prepare your fruit or vegetables and cut them into pieces no larger than 5cm x 3cm strips or 5cm x 5cm cubes.
- Place the fruit or vegetable pieces into the chute.
- Press the switch to “ON” to begin juicing.
- Use the pusher provided to guide food down into the chute — do not use your hands or any other implement.
- If food becomes stuck inside the hopper, switch to “REV” (reverse) immediately to clear the blockage.

NOTE: do not use the juicer continuously for longer than 20 minutes.

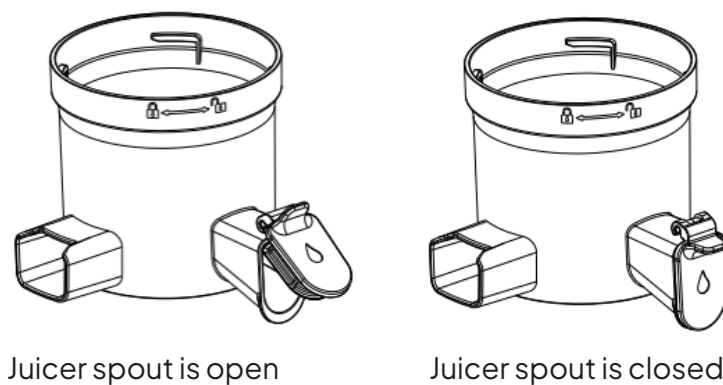
Opening & Closing the Juice Spout Cover

During juicing, you can keep the drip-stop cover closed until you are ready to pour. This prevents dripping before the juice is dispensed. (Fig 6)

BENEFITS OF THE DRIP-STOP COVER:

- Prevents dripping at the end of the juicing cycle.
- Allows you to blend juices from different fruits and vegetables before pouring.

Fig 6



USAGE TIPS

- Remove any hard stones or pips before juicing to avoid damage to the auger.
- When making mixed juices, start with harder fruits or vegetables first, then follow with softer ones.
- Allow the juicer to run for 30 seconds after feeding in the last ingredient to extract the maximum juice.

PLEASE NOTE: this juicer is not suitable for very hard, fibrous, sticky or starchy produce. These include avocado, banana, mango, papaya, strawberry, seedless grapes, or dried fruits such as dates and figs. As these will clog the stainless-steel sieve.

DISASSEMBLING

NOTE: if the juicer overheats, it will switch off automatically to protect the motor. If this happens, turn the switch to “OFF” and allow the unit to cool for 50 minutes before switching it on again.

To disassemble the unit after use, turn the switch to “OFF” and disconnect from the mains supply. Then follow the steps below:

- Remove the juice and pulp containers. (Fig 7)
- Open the lid. (Fig 8)
- With the lid open, remove the chute by turning it anti-clockwise until the ▲ marker aligns with the “ ” symbol. (Fig 9)
- Remove the auger by pulling it straight upwards. If it is stiff, gently ease it from side to side while pulling. (Fig 10)
- Remove the hopper by lifting it straight upwards. (Fig 11)

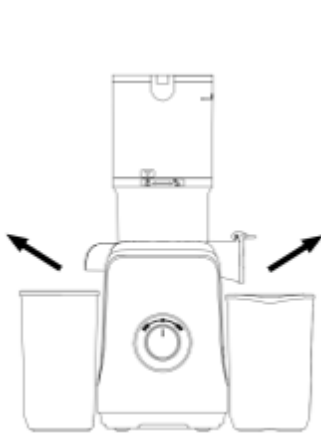


Fig 7



Fig 8

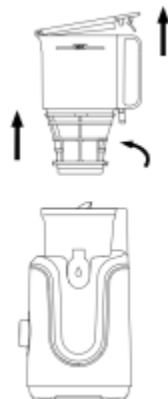


Fig 9

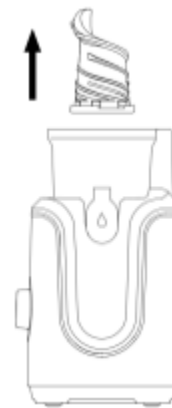


Fig 10

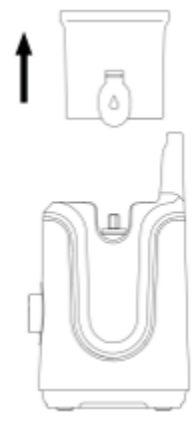


Fig 11

CLEANING & MAINTENANCE

IMPORTANT: wash all juicing parts immediately after each use. If left, pulp can dry and stick firmly to the hopper and auger, making them difficult to clean and affecting juicing performance.

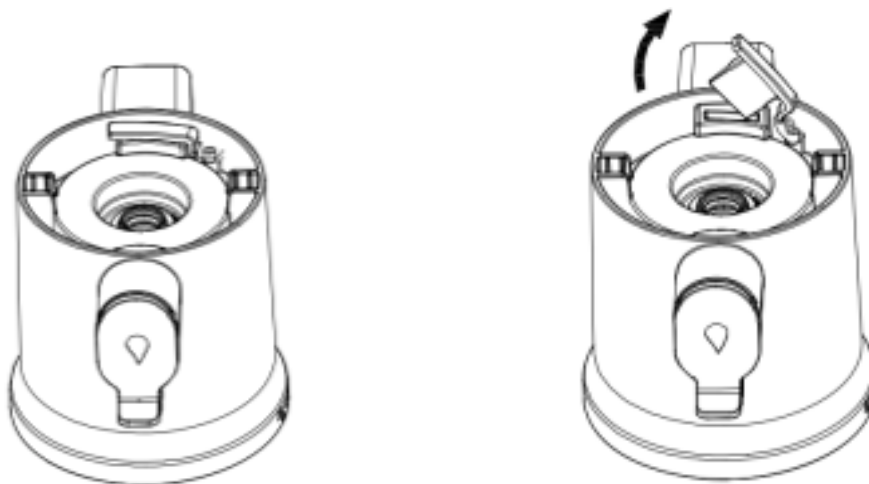
1. Switch off and unplug the juicer.
2. Wash all removable parts with water. If the mesh becomes clogged with pulp, use the cleaning brush provided to remove any residue.

Please note:

- Do not use wire wool, abrasive cleaners or sharp utensils to clean any part of the unit.
- Do not use water hotter than 40°C.
- If any residue remains in the pulp spout, pull out the silicone valve as shown in (Fig 12) and clean it under running water.

Press the silicone valve firmly back into place after cleaning.

Fig 12



TO CLEAN THE SEAL RING IN THE CENTRE OF THE HOPPER:

- Turn the hopper upside down. Push the seal ring out with your thumb (Fig 13a) and wash with water.
- When replacing, ensure the small ribbed surface faces upward (Fig 13b) and that the groove of the seal ring sits flush within the hopper.
- The flat side of the seal ring should face inward, with the small ribbed side facing outward. (Fig 13c)
- Do not submerge the power base in water. Wipe with a damp cloth only.
- After cleaning, dry all parts thoroughly and store in a cool, dry place.

STORAGE

- Clean the unit thoroughly before storing, following the cleaning instructions above.
- Tidy and secure the power cord.
- Store the unit out of reach of children.
- Store the unit and all accessories in a cool, dry place.

NOTE: ensure all parts are completely dry before storing.

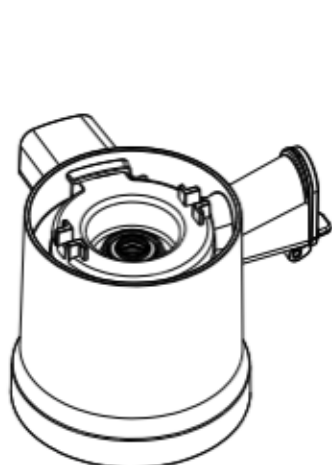


Fig 13a

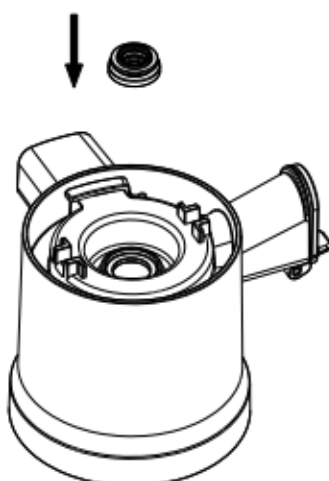


Fig 13b

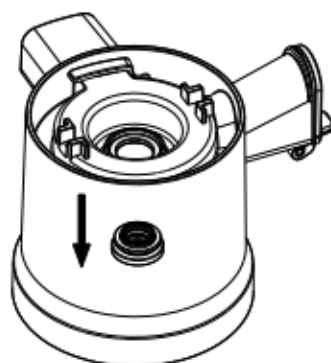


Fig 13c

USEFUL TIPS

No.	Warning	Reason
1	Do not use with ice cubes.	Ice is too hard and may damage the auger and internal parts.
2	High-fibre ingredients should be cut into 5–10cm strips or 3 x 3cm cubes before juicing.	Long fibres can wrap around the auger and block the spout.
3	Remove peel, stones and pips from oranges, lemons, grapefruit and melons before use.	Hard stones and pips may damage the auger. Peel can block the pulp spout.
4	Only use the pusher provided — do not substitute any other implement.	Using other objects may damage the juicer and cause injury.
5	Do not run the juicer continuously for longer than 20 minutes per cycle.	Running the motor beyond this limit may cause damage.
6	Do not insert spoons, chopsticks or similar objects into the chute, juice spout or pulp spout.	This may damage the juicer.

TROUBLESHOOTING

Problem	Cause	Solution
The juicer stops running suddenly.	Too many ingredients fed in at once.	Switch to “R” (reverse) immediately to return the ingredients upwards. If the machine continues to stop, clean the unit before use.
	Hard fruit or vegetables have not been cut into small enough pieces.	Cut hard produce (such as carrots) into thin strips or small cubes before placing into the chute.
Juice yield is low, or juice leaks from the main housing.	The hopper silicone valve is not fitted correctly.	Re-fit the silicone valve by following the assembly instructions.
Abnormal noise during operation.	Extrusion sound caused during juicing.	This sound is produced naturally by the pressure of juicing fruit and vegetables, and is normal.
The chute and strainer assembly cannot be opened.	There is too much pulp inside the hopper.	Switch to “R” (reverse) to eject the pulp backwards.
	Hard food is stuck inside.	Switch to “R” (reverse) to eject the blockage.
	Dried pulp is stuck inside.	Pour water into the chute and leave to soak overnight to loosen the dried pulp.
Discolouration of the container and accessories after use.	Natural pigmentation from certain fruits and vegetables.	This is a natural occurrence and cannot be avoided.

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.



EU Responsible Person

(EU regulatory contact only)

eucomply OÜ

Pärnu mnt 139b-14

11317 Tallinn, Estonia

hello@eucompliancepartner.com

+33 757690241



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:

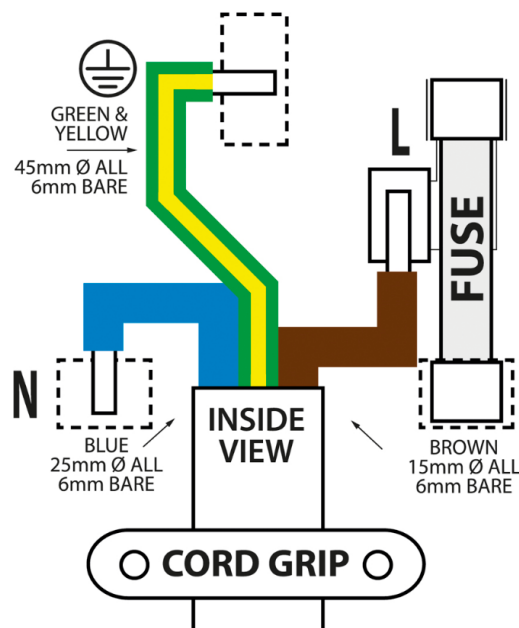
Brown – Live

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



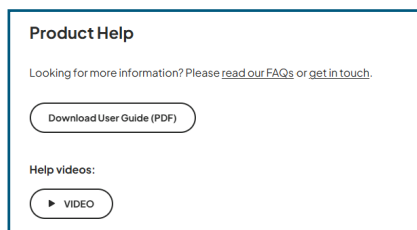
Fuses must be replaced with the same rating as the original; please refer to the fuse rating stated on the plug for this information. Only genuine fuses compliant with BS 1362 should be used.

COOKS PROFESSIONAL 'HELP CENTRE'

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

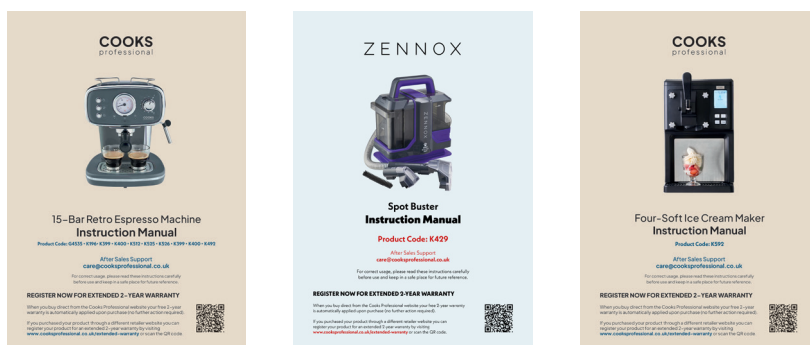
Visit the Cooks Professional website and search for the product you need help with. At the bottom of the product page you'll find the 'Product Help' section.

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.

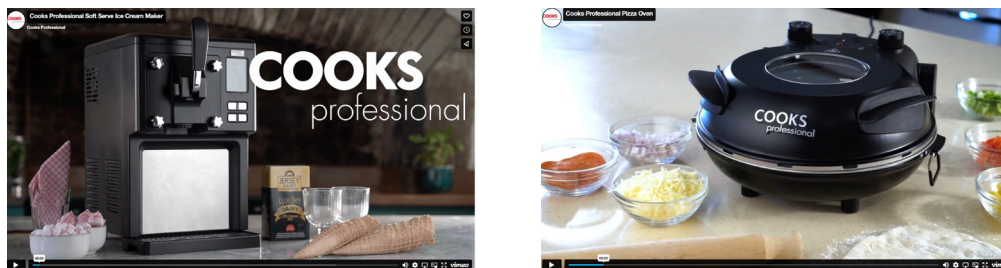


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Latest Product Manuals: Access up-to-date manuals for all our products.



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.

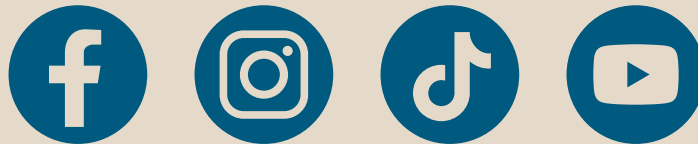
Visit us today and explore our comprehensive collection of resources. If you have any questions, our Customer Care team is available to assist you via Live Chat, email, or our contact form.

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@Cooksprofessional to be featured!



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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@cooksprofessional.co.uk



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