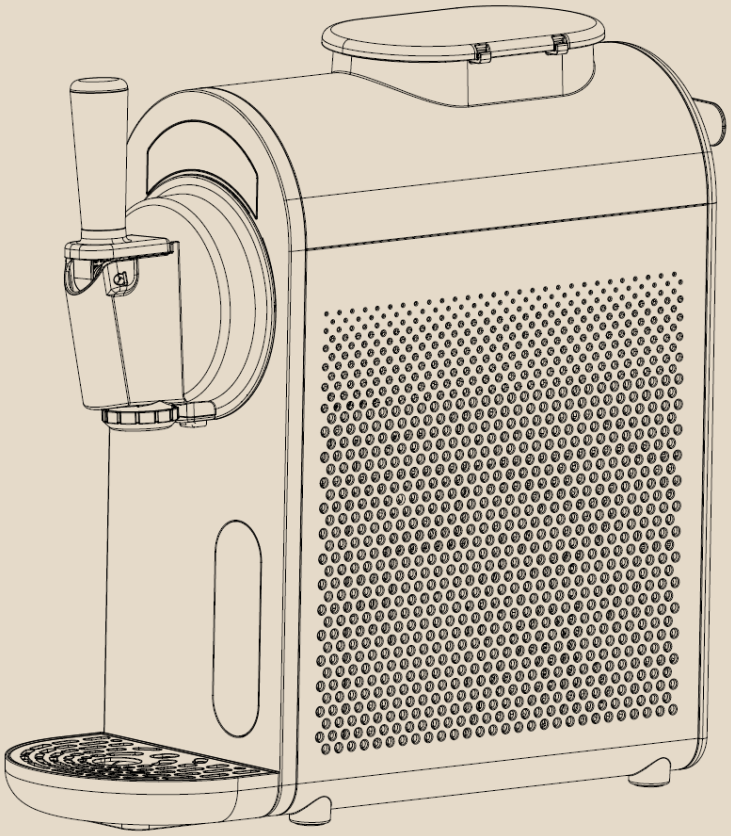
COOKS
professional



Slushy & Soft Serve Ice Cream Maker
Instruction Manual

Product Code: K1147

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.

V1: 07/26

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 product for many years to come.

SPECIFICATIONS

Rated Voltage	AC 220-240V ~ 50Hz
Power	210W
Capacity	1.5 litres (usable capacity 1.3 litres)
Refrigerant	R290 (eco-friendly, flammable)
Protection Class	Class I (earthed)
Dimensions (L x W x H)	462 x 170 x 452 mm
Net Weight	11.0 kg

When the unit remains idle for approximately 10 minutes (after the selected function has ended), it enters energy-saving Off Mode, reducing power consumption to a maximum of 0.5W.

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using this appliance. Failure to follow these instructions may result in electric shock, fire, or injury.

Before First Use

- Allow the appliance to stand upright for at least 2 hours before first use. Keep the transparent cover open during this time.
- Fill with potable (drinkable) ingredients only.

General Safety

- Always ensure that the appliance is connected to a power supply matching the voltage indicated on the rating plate, and that the socket is correctly earthed.
- If the power cord is damaged, it must be replaced by the manufacturer, an authorised service agent, or a qualified technician to avoid risk of injury.
- This appliance contains no user-serviceable parts. Do not attempt to open or repair the unit yourself.
- Keep the appliance on a level surface. Do not tilt or invert it more than 45°.
- Do not switch the power on and off frequently. Always allow at least 5 minutes between cycles to protect the compressor.

Electrical Safety

- Do not pour water over the power cord, plug, or ventilation openings.
- Do not immerse the appliance in water or any other liquid.
- Always unplug the appliance after use and before cleaning, maintaining, or filling it.
- Ensure there is at least 8 cm of clearance around the unit for proper heat release and ventilation.
- Only use accessories supplied or recommended by the manufacturer.

Use by Children and Vulnerable Persons

- This appliance can be used by children aged 8 and above, and by individuals with reduced physical, sensory, or mental capabilities, provided they are supervised or have been instructed on safe usage and understand the associated risks.
- Children must not play with the appliance.
- Cleaning and maintenance must not be performed by children without supervision.

Usage Restrictions

- Do not use the appliance near open flames, hotplates, or stovetops.
- Do not insert metal sheets or other objects into the appliance or its ventilation openings, as this can cause electric shock, short circuit, or fire.
- Ensure the cooling barrel, stirring blade, and transparent cover are correctly installed and locked before switching on.
- Do not remove the stirring blade or transparent cover while the appliance is working.
- Do not knock the barrel or its edge when removing your ice cream, to avoid damaging it.
- Indoor use only. Do not use the appliance outdoors.
- Do not clean with abrasive powders or hard objects.
- This product is intended for household and similar use, such as staff kitchens, offices, farmhouses, guest accommodation, and bed-and-breakfast environments.

WARNINGS

- Do not store explosive materials, such as aerosol cans with flammable propellants, in or near this appliance.
- When positioning the appliance, ensure the power cord is not pinched, trapped, or damaged.
- Do not place multiple portable socket outlets or power supplies behind the appliance.
- Keep ventilation openings clear of obstructions.
- Do not use mechanical tools or methods to speed up defrosting unless specifically recommended by the manufacturer.
- Do not damage the refrigerant circuit.
- Do not use electrical appliances inside the food storage compartment unless approved by the manufacturer.
- When disposing of this product, do so through an authorised waste disposal centre. Do not expose the unit to flames.

Refrigerant Warning

This appliance contains the refrigerant R290 (isobutane), a natural and environmentally friendly gas that is flammable. During transport and installation, take care that no part of the refrigerant circuit is damaged.

Caution – Risk of Fire / Flammable Materials

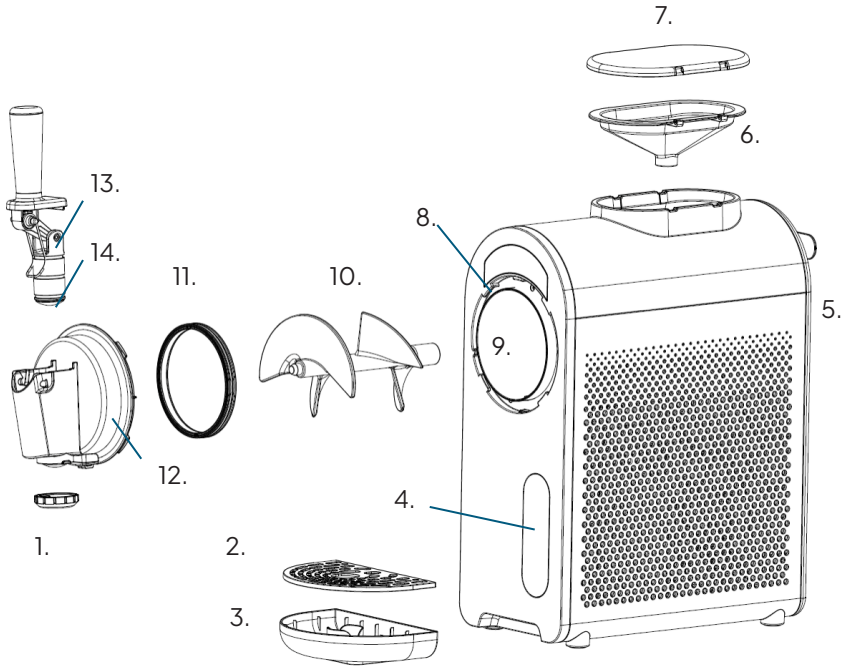
If the refrigerant circuit is damaged:

- Avoid open flames and ignition sources.
- Ventilate the room thoroughly.
- Dispose of the flammable refrigerant according to your local regulations.

PARTS

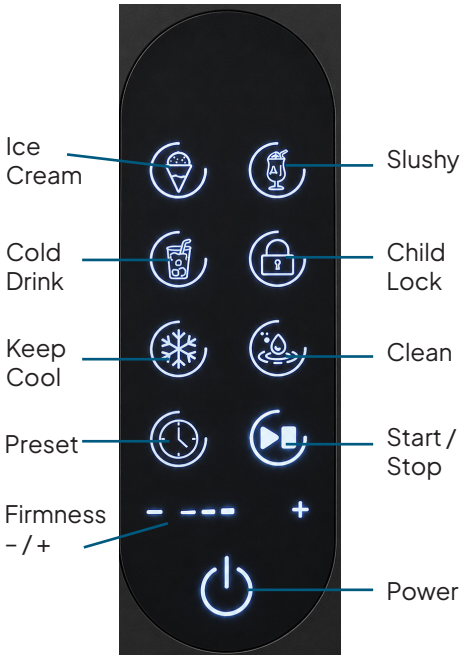
Key Components

1. Ice cream star-shaped nozzle
2. Trim cover
3. Drip tray
4. Control panel
5. Winding frame
6. Inlet box seat
7. Inlet box cover
8. Translucent shield
9. Cooling barrel
10. Stirring blade
11. Charging barrel front cover seal
12. Transparent cover
13. Dispensing handle
14. Outlet port seal



CONTROL PANEL

The control panel uses touch buttons and an LED display. It features the following controls:



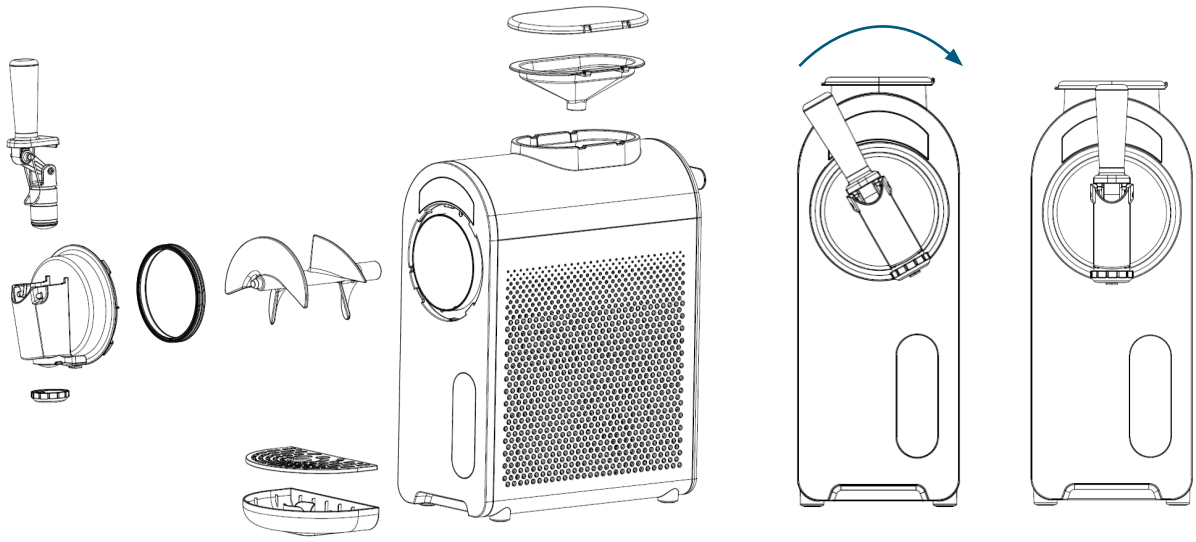
Control	Function
Power	Turns the display on and off.
Start / Stop	Starts or stops the selected function.
Firmness - / +	Adjusts texture across a 5-bar scale. More bars = firmer result and a lower temperature.
Ice Cream	Churns soft serve ice cream (star nozzle fitted).
Slushy	Freezes liquids to a slush texture.
Cold Drink	Chills liquids to a cold, pourable drink.
Keep Cool	Keeps already-cold drinks chilled (no freezing).
Clean	Runs a 30-minute cleaning cycle.
Preset	Delays the start time by up to 24 hours.
Child Lock	Locks the controls to prevent accidental changes.

BEFORE FIRST USE

Important: Please read all safety instructions before using the appliance.

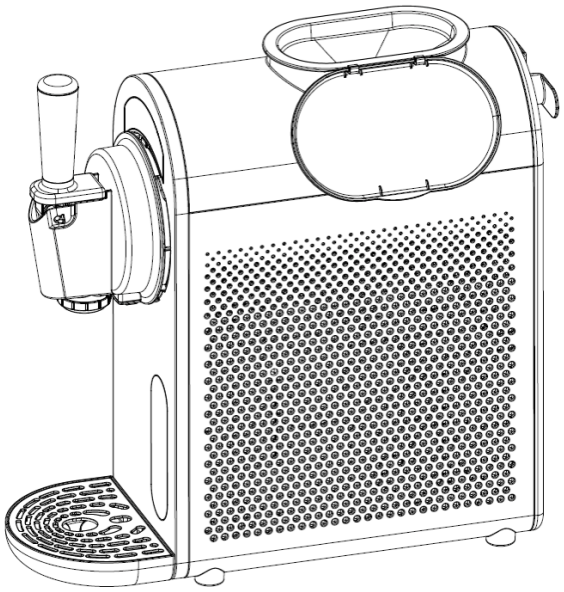
1. Place the ice cream maker on a level, stable surface.
2. Before use, clean all components that come into contact with ingredients, including the evaporator, stirring blade, and transparent cover. Always unplug the appliance before cleaning. (Refer to the "Cleaning and Maintenance" section for detailed instructions.)
3. Fit the drip tray into position at the front of the machine.
4. Assemble the stirring blade, then rotate the transparent cover assembly clockwise until it locks the front cover securely in place.
5. Fit the dispensing handle before first use.

Note: For ice cream, also fit the star-shaped nozzle to the outlet port. For slushies, cold drinks, and Keep Cool, leave the nozzle off.



OPERATING THE APPLIANCE

1. Make sure the cooling barrel, stirring blade, and transparent cover are properly assembled and locked.
2. Open the inlet box cover and slowly pour in your prepared ingredients, keeping the volume between the Minimum and Maximum fill lines.



3. Close the inlet box cover firmly.
4. Plug the appliance into the mains. All icons will light for 1 second, then the power button will be half-lit. Tap the power button to activate the control panel.
5. Choose your desired mode from the following:

Mode	Suggested Ingredients	Examples
Ice Cream	Fit the star-shaped nozzle. We recommend using a ready made soft serve ice cream mix.	Jersey Dairy Soft Serve Ice Cream, Mr Whippy
Slushy	High-sugar drinks, juices, or cocktails. Sugar content must be above 6%; alcohol 2–16%.	Cola, lemonade
Cold Drink	Smooth, pulp-free beverages chilled to a cold, pourable texture.	Iced coffee, Iced Tea, fruit juice
Keep Cool	Keeps a pre-made cold drink chilled without freezing it.	Chilled water, ready-made drinks

6. Adjust the firmness using the "–" or "+" buttons. Each tap changes the setting by one bar (minimum 1, maximum 5). The more bars, the firmer the result and the lower the temperature.
7. Tap the Start button to begin. Only the selected mode icon will stay lit while the machine runs. Tap it again at any time to stop.

Child lock: If no further action is taken, the child lock activates automatically after 10 seconds. Tap the child lock icon to enable or disable it. You can still switch the machine off directly even when the lock is on.

Function Details

Ice Cream

Fit the star-shaped nozzle to the outlet port before starting. When the process is complete, the display shows "COOL" and a beep sounds. The machine then holds the ice cream cold for 30 minutes before entering standby. For cream-based recipes, use firmness settings 1–3 (higher settings may cause the cream to separate). For ice cream mixes, settings 4 or 5 work best.

Slushy, Cold Drink & Keep Cool

Do not fit the star-shaped nozzle for these modes. Add liquid ingredients only, between 750 ml (minimum) and 1300 ml (maximum). The machine performs best when filled to maximum. When ready, the display shows "COOL" and a buzzer sounds. Place a cup under the outlet port and pull the dispensing handle to serve. Slushy and Cold Drink hold at temperature for up to 12 hours (Keep Cool does not have a hold cycle). Please remove all product within the hold time.

Once preparation is complete

- When your drink or ice cream is ready, a buzzer will sound and the display will show "COOL".
- Place a cup or bowl under the outlet port and pull the dispensing handle downward to serve.
- The machine continues to hold the product at the set temperature until you remove it (within the hold time limit).

PRESET (DELAY TIMER) FUNCTION

You can delay the appliance's start time using the Preset feature:

1. Select your mode and desired firmness.
2. Tap the Preset button. Use the "–" and "+" buttons to set the delay in 30–minute steps, up to a maximum of 24 hours.
3. After setting the time, wait 10 seconds or press Start to begin the countdown. When the countdown ends, the machine begins operating in the selected mode.
4. To cancel the Preset once it has started, lightly press the Start/Stop button.

CLEANING AND MAINTENANCE

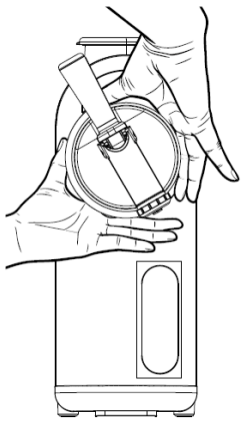
Caution: Always unplug the appliance before cleaning to avoid electric shock.

Cleaning Cycle

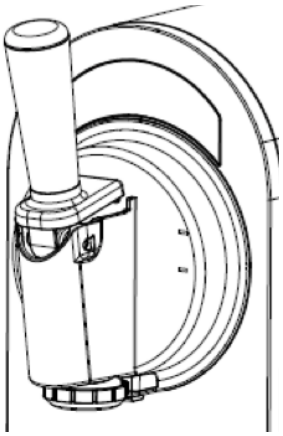
1. After each use, fill the inlet box with clean tap water up to the maximum level (do not exceed 50°C / 122°F).
2. Turn on the machine, select the Clean function, and press Start. The default cleaning cycle is 30 minutes.
3. Drain the water and repeat the cycle if needed.

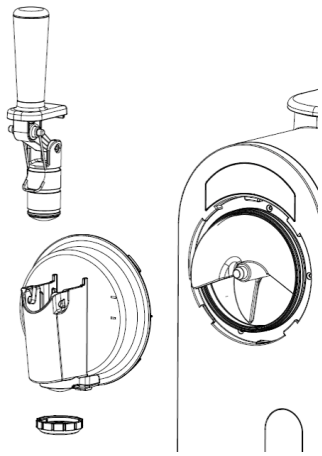
Disassembly for Thorough Cleaning

1. Unplug the power cord. Hold the transparent cover with both hands, press the unlock switch, and turn it anticlockwise to the unlocked position. Remove the cover, then take out the stirring blade and wash thoroughly.



2. Pull out the drip tray, empty it, and clean thoroughly.
3. To clean the outlet port, pull the handle forward to roughly 12°, keep it pulled down, push it backward fully, then lift to remove the handle assembly. Clean and reassemble in reverse order.





4. Remove the star-shaped seal, clean it thoroughly to prevent odours, then reinstall it so it is not lost.

Washing the Parts

- The transparent cover, stirring blade, and drip tray are handwash only.
- Wash in warm water (about 40–50°C) with a little washing-up liquid, then rinse under running water.
- Use a damp soft brush or cloth to clean the evaporator (cooling barrel) and the sealing ring at the rear.
- Do not force or pull the rear seal ring — it cannot be removed and may deform, causing leaks.
- Wipe the main body and cooling barrel with a damp cloth only. Ensure all components are completely dry before reassembling.

Caution: Do not submerge the main unit, power cord, or plug in water or any liquid.

Storing the Appliance

- Clean the machine thoroughly to remove any leftover ingredients and prevent odours.
- Store upright in a cool, dry, and safe location.

BUILT-IN SAFETY FEATURES

- Motor Overload Protection: Monitors the stirring motor and stops it automatically if the mixture becomes too hard, protecting the motor's service life.
- Compressor Delay: Protects the compressor from frequent restarts. After stopping, the compressor may pause for around 3 minutes before it can restart.
- Cover-Off Safety Lock: The machine will not start if the transparent cover assembly is removed or not locked, and "OPEN" will be displayed.

TIPS FOR BEST RESULTS

1. Always keep the liquid between the Minimum (750 ml) and Maximum (1300 ml) fill lines. The machine performs best at maximum capacity.
2. For slushies, use mixtures with a Brix (sugar content) above 6%. If needed, stir in 1–2 tablespoons of syrup or sweetener.
3. When using alcohol, keep the concentration between 2% and 16%.
4. Alcohol slows freezing; for better results, add it after the slush has formed.
5. Use pre-chilled liquids to improve freezing efficiency and shorten preparation time.
6. Do not add ice, frozen fruit, or solid chunks — these can obstruct the freezing process and jam the blade.
7. Do not pre-freeze ingredients before adding them; start with ingredients at around 20–25°C.
8. If using fresh juice, strain out any pulp before adding it to prevent the outlet from clogging.
9. Do not stop the stirring motor mid-cycle, as the mixture may solidify and prevent restarting.
10. Some condensation on the outside of the transparent cover is normal in humid weather or during long runs.

ICE CREAM MIX & RECIPES

Our in-house team have tried and tested many recipes and mixes in the Cooks Professional Soft Serve Ice Cream and Slushy Machine.

1. Pre-made Ice Cream Mixes

Pre-made ice cream mixes can be readily purchased online and provide excellent results in this machine. Our favourites include the premium Jersey Dairy Luxury or Jersey Dairy Gold ice cream mix, for a slightly sweeter ice cream we recommend the excellent Mr Whippy mix. Other brands are widely available such as Comelle, Angelito, amongst others.

The benefit of a mix such as this is that it comes in 1 litre cartons. We recommend adding up to 700ml of mix for the initial mixing program. As the ice cream making program runs the mix expands as it cools. After around 50 minutes the ice cream is ready to serve.

Always be mindful not to overfill the chamber. Only add more mix after dispensing ice creams in the same proportions to avoid overfilling the chamber. We typically recommend adding up to 400ml at a time, once several ice creams have been dispensed.

2. Making your own ice cream from a recipe

Alternatively you can make your own ice cream mix using fresh milk and cream as the base ingredients. There are many recipes online. Below we detail a Classic Soft Serve Vanilla Ice Cream recipe that we've tried and tested and it makes delicious ice cream.

One thing to be aware of is many online recipes refer to heavy cream. Heavy cream is a USA term and is similar to Whipping Cream in terms of % fat content. i.e. around 30%. Double cream is typically 48–50% fat content and single cream typically 19–20% fat content.

In smaller supermarkets you may not be able to buy whipping cream hence mixing 50/50 volume of single and double cream achieves the same fat content. When making ice cream with fresh milk and cream it takes 25–30 minutes for the ice cream to be ready to serve.

Once the ice cream is ready it needs to be dispensed from the machine within 10 minutes. Otherwise, prolonged cooling and mixing it will start to harden and become more buttery in texture, eventually spoiling. So ice cream made with fresh milk and cream is best made in small batches to consume once it is ready. Hence if you want to serve ice cream for a prolonged period then a ready made mix (as detailed in 1 above) will allow for this as the ice cream will remain in a soft serve state for much longer periods.

Classic Vanilla Soft Serve Ingredients:

- 220ml full fat milk
- 150g granulated sugar
- 225ml single cream
- 225ml double cream
- 1 tsp vanilla bean extract

Directions:

1. Pour the milk and sugar into a bowl and whisk until the sugar has dissolved.
2. Add the cream and vanilla into the mixture and stir well to combine the ingredients.
3. Pour the mixture into the ice cream machine.
4. Set the timer for 25 minutes. Check consistency at 25 minutes, if it needs another few minutes then set the timer accordingly.
5. Serve immediately or dispense and store in an airtight container in the freezer.

Note: do not leave ice cream made in this way in the machine for prolonged periods after it is made. It will start to become harder in consistency and buttery in texture if left with the machine switched on.

RECOMMENDED SUGAR CONTENT FOR SLUSHY CONSISTENCY

The sugar and alcohol levels in your mixture directly affect freezing. If there is too much or too little sugar — or too much alcohol — your drink may not freeze properly.

- All mixtures should contain at least 6g of sugar per 100 ml.
- Artificial sweeteners do not count toward the sugar requirement.
- Frozen drinks may taste less sweet than the original mixture, so don't worry if the mix seems overly sweet before freezing.

Sugar Content Checklist

Use the nutritional label on your drink to verify sugar content:

- Minimum sugar requirement: 6–8g per 100 ml.
- Example for a 750 ml drink: 45–60g total sugar.
- Example for a 1300 ml drink: 78–104g total sugar.

If the sugar is below the required level, mix in 1–2 tablespoons of a high-sugar ingredient before pouring, such as: flavoured syrup, maple syrup, agave, honey, coconut or date sugar, or simple syrup.

Low-Sugar or Diet Drinks: How to Make Them Work
Low-sugar or diet drinks won't freeze properly on their own. To help them slush, mix in the following before pouring into the machine:

Recipe Size	Add This
750 ml	9.5g erythritol, 22g lemon juice, ¼ tsp salt
1000 ml	12.5g erythritol, 30g lemon juice, ¼ tsp salt
1300 ml	16g erythritol, 39g lemon juice, ¼ tsp salt

Erythritol is a low-calorie sugar substitute that tastes similar to sugar but has no effect on blood sugar levels and is tooth-friendly. It is naturally derived from fruits or made through fermentation.

ALCOHOL USAGE RECOMMENDATIONS

Create perfectly frozen cocktails at home with the ideal balance of alcohol and ingredients. Following these guidelines ensures optimal freezing performance.

Slushy / Cocktail Mode (2% to 16% Alcohol)
When making frozen cocktails, ensure pre-made alcoholic beverages such as wine, beer, or pre-mixed drinks fall within the 2% to 16% alcohol range.

Using Strong Spirits (45% ABV)
When using high-proof spirits (vodka, rum, tequila, etc.) at 45% ABV, adjust the amount to keep the overall alcohol level conducive to freezing (not exceeding around 16% ABV):

Total Drink Volume	Maximum Spirit (45% ABV)
750 ml	110 ml
1000 ml	150 ml
1300 ml	195 ml

For other types of alcohol such as beer, wine, or ready-to-drink cocktails, refer to the Inspiration Guide for specific recommendations.

TROUBLESHOOTING

Error Codes & Common Problems

Display / Problem	Likely Cause	Solution
OPEN	Barrel not assembled in place, or poor contact between the transparent cover and its microswitch.	Reassemble the barrel and stirring blade correctly, then lock the cover. If unresolved, contact Customer Care.
E1	Sensor failure.	Switch off and unplug, then power on again. If unresolved, contact Customer Care.
E4	Motor stalling or excessive load (mixture too hard).	Switch off and unplug, then power on again. Use ingredients with more sugar. If unresolved, contact Customer Care.
E5	Refrigeration temperature too low.	Switch off and unplug, then power on again. If unresolved, contact Customer Care.
E6	Preparation timed out.	Switch off and unplug, then power on again. If unresolved, contact Customer Care.
Blade scraping noise	Sugar content too low, temperature set too low, or blade misassembled/ deformed.	Use higher-sugar ingredients, lower the firmness setting, and check the blade is fitted correctly.

Freezing Issues

Drink not freezing properly? If the slush hasn't formed within about 60 minutes, increase the firmness by one level, wait 10–15 minutes, and test again. Repeat as needed.
Not dispensing smoothly? Ensure the unit is filled to the maximum line. For easier dispensing, lower the firmness by one bar — softer drinks pour more smoothly.

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:

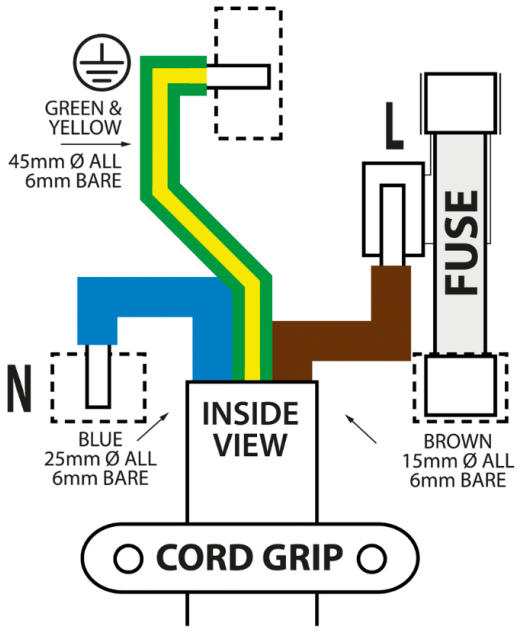
Brown – Live

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 Limited
Unit 1
Dolbedwyn, Newchurch
Kington, Powys
HR5 3QQ
UK
care@cooksprofessional.co.uk

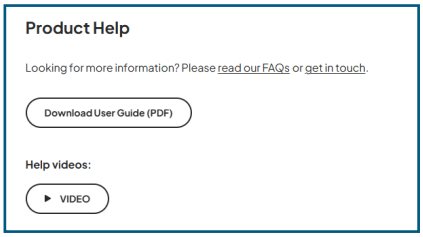
EU Responsible Person
(EU regulatory contact only)
eucomply OÜ
Pärnu mnt 139b-14
11317 Tallinn, Estonia
hello@eucompliancepartner.com
+33 757690241

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.

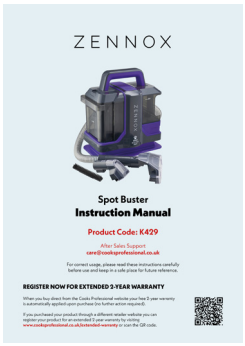
Here, you’ll find all the resources you need to make the most of your Cooks Professional products. Our online ‘Product Help’ resources are continually being updated with the latest product manuals, ‘How to Use’ and ‘Hints & Tips’ videos. Whether you’re a first-time user or a seasoned cook, we have something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

Scan here →

cooksprofessional.co.uk

Share your purchase with us on social media and tag
@Cooksprofessional 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@cooksprofessional.co.uk

Follow us on Instagram

Slushy & Soft Serve Ice Cream Maker
K1147 Instruction Manual

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