

COOKS

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1200W Stand Mixer, Blender & Mincer Instruction Manual

Product Code: **K387 • K589 • G1183 • G1184 • G2880 • K1025**

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.

Available colours options:



Teal/
Rose Gold



White/
Silver



Silver/
Grey



Black/
Rose Gold



Black/
Silver



Pink/
Silver



GENERAL INFORMATION AND SAFETY WARNINGS

Please read these instructions carefully and ensure you fully understand this manual before using the appliance.

- This appliance is intended for domestic use only and must be used in accordance with the instructions and safety guidelines in this manual.
- Always unplug the appliance from the mains power supply when it is not in use and before cleaning.
- Do not leave the stand mixer unattended while it is operating.
- To prevent the risk of tripping, ensure the power cable does not hang over the edge of a worktop or counter.
- Always place the appliance on a stable, flat surface. Do not position it on or near a heat source.
- This appliance may be used by children aged 8 years and above, and by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, only if they are supervised or have been given instructions on safe use and understand the hazards involved.
- Children must not play with the appliance.
- Cleaning and user maintenance must not be carried out by children unless they are over 8 years old and supervised.
- The appliance must not be operated using an external timer or separate remote-control system.
- Repairs must only be carried out by a qualified electrician. Do not attempt to repair the appliance yourself.
- Always use the original power cable supplied with the appliance.
- If the power cable is damaged, it must be replaced by a qualified electrician.
- Ensure the appliance and power cable are kept away from heat sources, such as cooker tops or open flames.
- Allow sufficient space around the appliance during use. Do not cover the appliance while it is operating.
- Keep the power cable and plug away from water.
- Do not use the appliance outdoors.
- Ensure your hands are dry before touching the appliance, the power cable or the plug.
- Always unplug the appliance by holding the plug. Never pull the power cord.
- Only use the attachments supplied with the appliance.
- Keep hands, hair, clothing and utensils away from moving parts during operation to prevent injury and avoid damage to the appliance.
- Never remove food or liquid from the bowl or attachments while the appliance is running. Always wait until the motor has come to a complete stop.
- Do not overload the appliance with ingredients.
- This appliance is not suitable for commercial use.

BEFORE FIRST USE

Before using the appliance for the first time:

- Clean the appliance and all attachments using warm water and a mild detergent.
- Rinse thoroughly and dry completely before use.

Note: To avoid unnecessary strain on the motor:

- Do not use the mixer, blender or mincer with mixtures that prevent the free movement of the attachments.
- Do not operate multiple attachments at the same time.

DESCRIPTION OF PARTS

1. Main motor body
2. Mincer attachment
3. Mincer attachment location
4. Clear splash guard
5. Stainless-steel bowl
6. Blender jug
7. Display screen
8. Time setting & pulse control
9. Head tilt release button
10. Speed control dial
11. Mincer location cover
12. 3 mincer plates
13. Flat beater
14. Dough hook
15. Access lid for blender jug
16. Pusher for mincer
17. Whisk





INSTRUCTIONS FOR USE

Before attaching any parts, ensure the stand mixer is unplugged from the mains power supply.

Using the Stand Mixer

1. **Raise the mixer head**
Press the head tilt release button and gently tilt the motor head backwards until it locks into the raised position.
2. **Attach the mixing bowl**
Place the bowl onto the base of the mixer and turn it anticlockwise until it locks securely into place.
3. **Fit the splash guard**
Push the clear splash guard into position underneath the mixer head, ensuring the opening faces the front.
4. **Attach the splatter guard**
Fit the plastic splatter guard onto the selected mixing attachment.
5. **Insert the mixing attachment**
Choose the required attachment (flat beater, whisk or dough hook).
6. **Secure the attachment**
 - Insert the attachment through the centre hole of the splatter guard.
 - Align the two raised notches on the attachment with the two recessed areas on the splash guard.
 - Push the attachment upward against the spring into the beater shaft.
 - Turn clockwise until the attachment locks securely into place.

The splash guard and splatter guard help to reduce splashes and prevent ingredients from spilling out of the bowl during mixing.

SPEED CONTROL GUIDE

The speed control dial (10) should always be set to the lowest speed when starting. Gradually increase the speed to the desired level to prevent ingredients from splashing out of the bowl.

Speed Settings

- **0 – Off**
Turns the mixer off.
- **P – Pulse**
Short bursts of mixing for greater control over texture. Suitable for combining mixtures, batters and dough, as well as mincing meat and blending.
- **1 – Slow stirring**
For gentle stirring, combining ingredients, mashing and starting most mixing tasks.
- **2 – Slow mixing**
Suitable for mixing batters and dough, mashing and faster stirring.
- **3 – Mixing**
Ideal for mixing batters and dough and for mincing meat.
- **4 – Medium-fast beating or whipping**
Suitable for whipping mixtures, mincing meat and blending.
- **5 – Whipping**
Ideal for whipping cream and egg whites. Can also be used for blending.

Preparation	Attachment	Speed Setting	Approx. Time
Cake batter	Flat beater	2-4	2-4 minutes
Biscuit / cookie dough	Flat beater	2-3	3-5 minutes
Mashed potatoes	Flat beater	2-3	2-3 minutes
Bread or pizza dough	Dough hook	1-3	4-6 minutes
Whipped cream	Whisk	5-7	2-4 minutes
Egg whites / meringue	Whisk	6-10	3-5 minutes
Sponge cake mixture	Whisk	4-6	3-5 minutes
Mayonnaise	Whisk	4-6	1-3 minutes

- **6-10 – High speed whipping**
Suitable for whipping small quantities of cream or egg whites and for blending.

IMPORTANT: Do not exceed speed 3 when preparing dough, as higher speeds may damage the mixer.

USING THE MIXER ACCESSORIES

Use the appropriate attachment for the type of mixture you are preparing.

- **Flat Beater**
Suitable for normal to heavy mixtures such as cakes, biscuits, creamed icing, quick breads, mashed potatoes and pastry.
- **Whisk**
Ideal for mixtures that require air to be incorporated, such as eggs, egg whites, heavy cream, sponge cakes and mayonnaise.
- **Dough Hook**
Designed for mixing and kneading yeast dough, including breads, rolls and buns.

TIPS FOR USING THE STAND MIXER

- Most recipes will indicate the recommended mixing time and speed.
- Do not add ingredients directly into a moving beater.
- Always start mixing at speed setting 1 to prevent ingredients from spilling out of the bowl.
- Once ingredients begin to combine, the speed can be gradually increased if required.
- A plastic or wooden spatula (not included) can be used to scrape ingredients from the sides of the bowl if necessary.
- To prevent splattering, keep the beaters submerged in the mixture during operation.
- Always switch the mixer off before lifting the beaters out of the mixture.

RECOMMENDED MIXING GUIDE

The table below provides general guidance for common mixing tasks.

Actual mixing times may vary depending on ingredient quantities and recipe requirements



USING THE BLENDER

The blender can be used to blend fruits, vegetables and other ingredients for cooking. It can also be used to prepare drinks and crush ice.

The maximum capacity of the glass blender jug is 1500 ml.

Using the Blender

- 1. Remove the blender cover**
Remove the blender location cover at the rear of the unit by pulling it backwards.
- 2. Add ingredients**
Place the desired ingredients into the blender jug.
- 3. Fit the lid**
Place the lid onto the blender jug and press down firmly until it is secure.
Insert the splash cap into the centre of the lid.
- 4. Attach the blender jug**
Place the blender jug onto the unit and turn clockwise until it locks securely into position.
- 5. Connect the power**
Plug the appliance into the mains power supply and switch it on at the socket.
- 6. Select a speed**
Turn the speed control dial to the desired setting or use the pulse function to begin blending.
- 7. Stop the blender**
Once blending is complete, turn the control dial to Off (0) and switch the appliance off at the mains.
- 8. Remove the jug**
Turn the blender jug anticlockwise to remove it from the unit and pour out the contents.

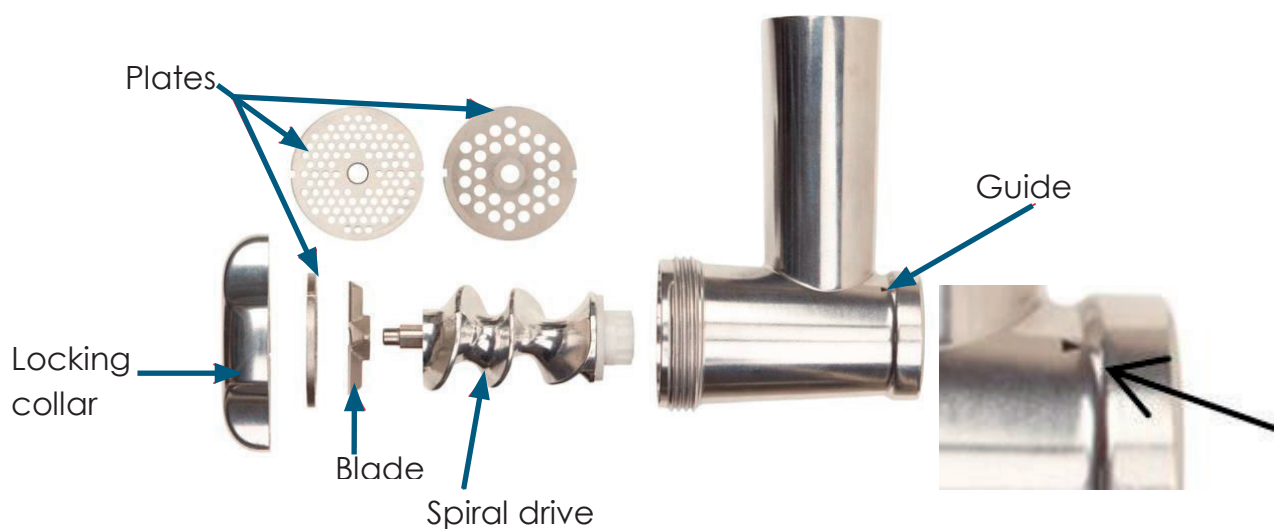
IMPORTANT NOTES

- The blender will not operate if the jug is not fitted correctly.
- The pulse function operates only while the control dial is held in position and should be used for short bursts of blending.
- If blending hot liquids, allow them to cool to room temperature before placing them in the blender.
- Thick mixtures such as pâtés or dips may require scraping down the sides of the jug during blending. Always switch off the appliance at the mains before removing the lid to do this.
- When crushing ice, use the pulse function in short bursts.
- To prolong the life of the blender, do not run it continuously for more than 60 seconds.

ASSEMBLING THE MINCER

Before assembling the mincer attachment, ensure the appliance is unplugged from the mains power supply.

- 1. Remove the mincer cover**
Remove the cover from the front of the unit by pulling it upwards.
- 2. Attach the mincer body**
Align the guide arrows on the mincer body with those on the mixer housing.
Push the mincer body into place and rotate it anticlockwise and upwards until it locks securely.
- 3. Insert the spiral drive**
Fit the spiral drive into the mincer housing, ensuring:
 - The nylon gear section is positioned inside the housing
 - The metal shaft remains on the outside
- 4. Attach the cutting blade**
Place the cutting blade onto the metal shaft with the flat side facing outward. Turn gently until it sits securely in place.
- 5. Fit the mincing plate**
Select the required plate depending on the desired mince size:
 - Fine plate
 - Medium plate
 - Coarse plate
- 6. Align the two protrusions on the plate** with the corresponding recesses inside the housing.
- 7. Secure the locking collar**
Screw the locking collar onto the front of the mincer assembly and turn clockwise until firmly tightened.
- 8. Attach the loading tray**
Place the loading tray on top of the mincer assembly.



USING THE MINCER

The mincer attachment can be used to process pork, lamb or beef for a variety of dishes such as burgers, meatballs, bolognese or lasagne.

Preparation

- Remove excess fat, skin and gristle from the meat.
- Cut the meat into approximately 1 cm strips.
- Place the prepared meat and any additional ingredients into the loading tray.
- Position a bowl beneath the locking collar to collect the minced meat.

Mincing Process

1. Plug the appliance into the mains power supply and switch it on. The spiral drive (worm) will begin to rotate.
2. Place the prepared meat or ingredients into the feeding tube.
3. Use the food pusher to gently guide the ingredients into the mincer. Do not force ingredients into the tube.
4. Once the spiral drive fills, the minced meat will begin to emerge through the plate.
5. Continue feeding ingredients into the tube until all ingredients have been processed.
6. For a finer texture, the minced mixture can be passed through the mincer a second time.

NOTE

- A small amount of mixture may remain inside the spiral drive after mincing.
- To push the remaining mixture through, feed a small piece of bread through the mincer.
- You may notice the colour change as the remaining meat is pushed out.
- The bread will be incorporated into the mixture during cooking.

USING THE COUNTDOWN TIMER

The countdown timer allows you to set the exact mixing time for your recipe. If no countdown time is selected, the timer will automatically count upwards in one-second intervals. For safety, the mixer will automatically stop after 8 minutes of continuous operation.

Setting the Timer

1. **Connect the mixer**
Plug the mixer into the mains power supply.
The display will illuminate and a short beep will be heard.
2. **Select the timer mode**
Press the Timer Selector button. The timer display will appear.
3. **Set the mixing time**
Use the “+” and “-” buttons to adjust the timer.
 - Time increases or decreases in 1-minute intervals
 - Minimum setting: 1 minute
 - Maximum setting: 15 minutes

4. Start mixing

Turn the speed control dial to the desired speed.

The mixer will start and the timer will count down in one-second intervals.

Pausing the Mixer

- The mixer can be paused at any time by turning the speed control dial to Off (0).
- This will also pause the timer.
- When the mixer is restarted, the timer will continue counting down from the remaining time.

Automatic Stop

The mixer will automatically stop when the selected countdown time has elapsed.

Resetting the Timer

To reset the timer:

- Press the “+” and “-” buttons simultaneously.
- The timer will reset to 0, allowing a new time to be set.

CARE AND MAINTENANCE

Follow these guidelines to keep your appliance clean and in good working condition.

- Always switch off the appliance and unplug it from the mains power supply before cleaning.
- Do not immerse the appliance or motor unit in water, and ensure that no water enters the appliance.
- Clean the external surfaces using a soft, damp cloth.
- If the appliance is heavily soiled, a small amount of mild detergent may be used.
- Do not use scouring pads, steel wool, strong solvents or abrasive cleaning agents, as these may damage the surface of the appliance.
- Remove and clean all accessories separately.
- Wash attachments and accessories in warm, soapy water, then rinse thoroughly.
- The mixing bowl is dishwasher safe.
- Ensure all parts are completely dry before reassembling or using the appliance again.
- Do not use the appliance if any part is still damp.

STORAGE

- After cleaning and drying, store the appliance and its accessories in a dry, safe place.
- Keep the appliance out of the reach of children.

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:

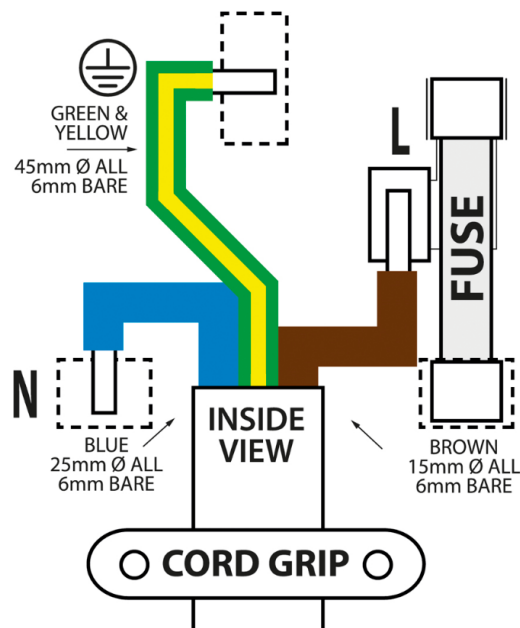
Brown – Live

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.

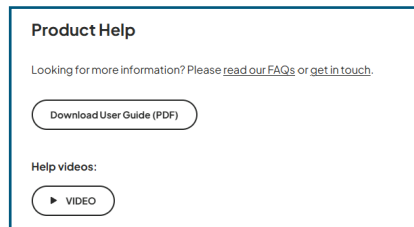


COOKS PROFESSIONAL 'HELP CENTRE'

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

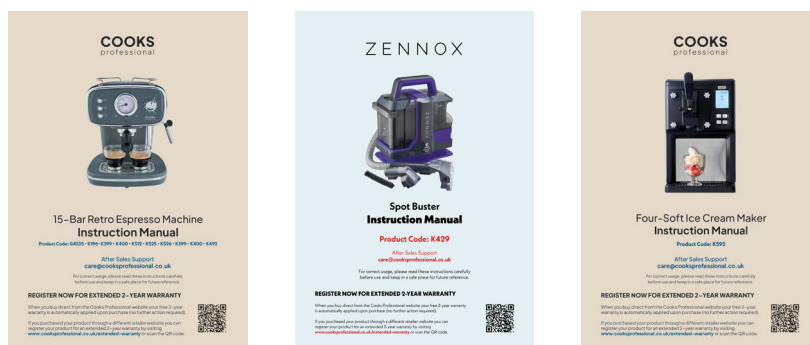
Visit the Cooks Professional website and search for the product you need help with. At the bottom of the product page you'll find the 'Product Help' section.

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.

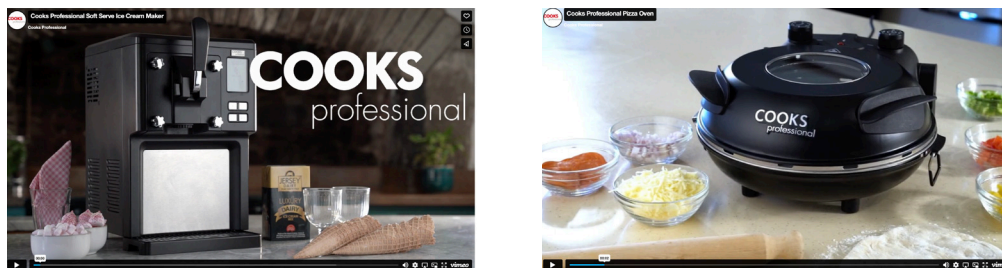


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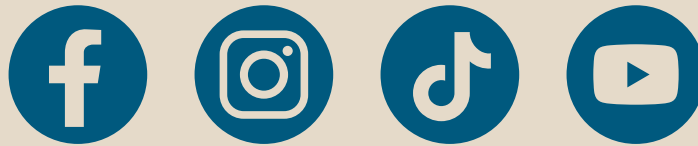
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