

COOKS

professional



Ice Maker Instruction Manual

Product Code: K590 • K591

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.

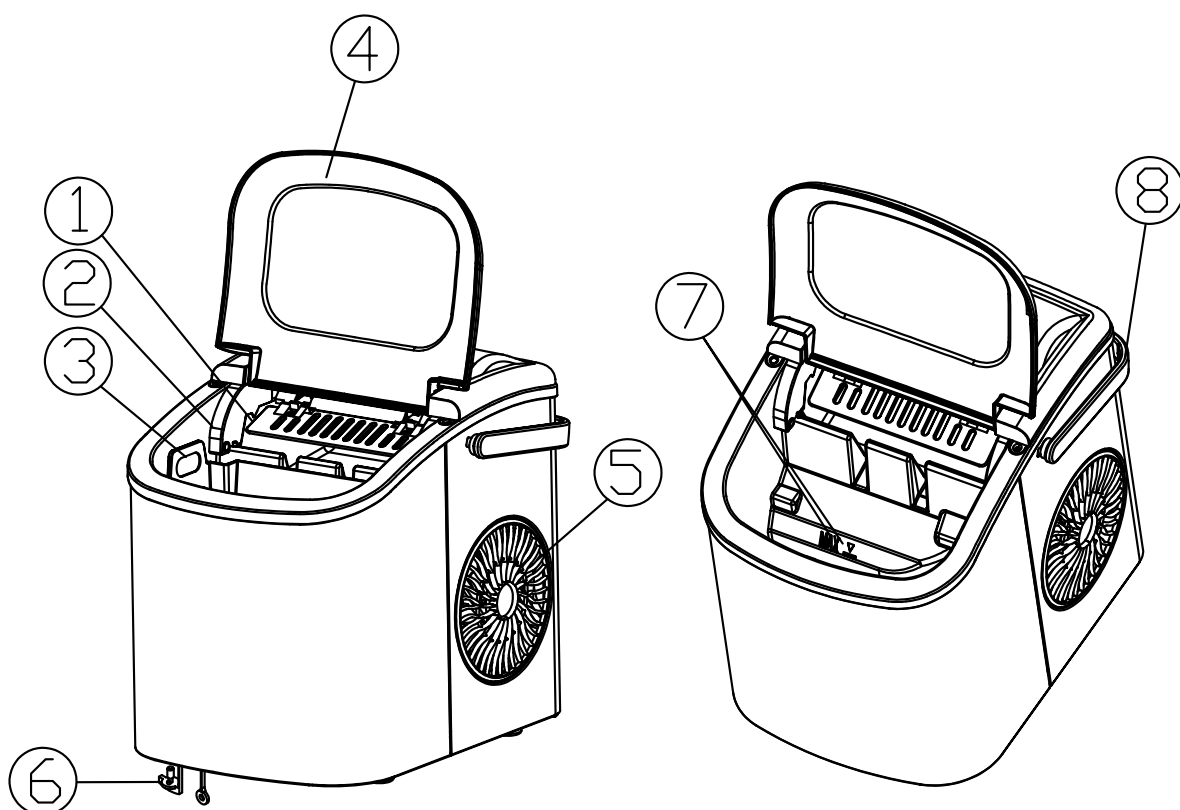


GENERAL INFORMATION AND SAFETY WARNINGS

- 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

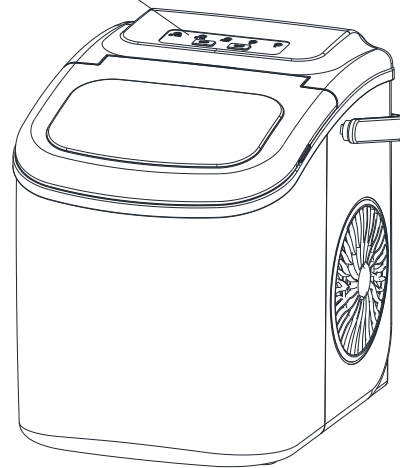
1. Ice scoop.
2. Ice full sensor
3. Ice basket
4. Top cover with transparent window
5. Fan Vent
6. Water drain cap: at front underside side of the unit.
7. Maximum Water Level
Remove the ice basket, you can see the water level mark.
8. Carry Handle



CONTROL PANEL

- A. Selected ice size displaying: Small and Large.
- B. Power indicator
- C. Ice-Full indicator
- D. Water shortage indicator
- E. Button to turn on/off the unit.
- F. Button to select ice cube size.

CONTROL
PANEL



AUTOMATIC CLEANING FUNCTION

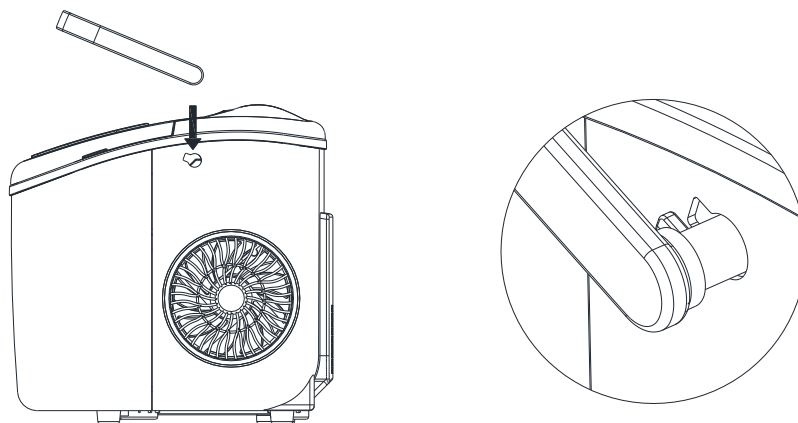
Plug on the unit, press "ON/OFF" button on control panel for more than 5 seconds, to enter the self-Cleaning program need 30 minutes, the "S, L" indicator flashes in turn during cleaning. After cleaning, drain the water from the inner tank through the drainage outlet at the bottom of the machine

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.

Assemble Handle

Rotate the handle to the same angle as the mounting hole on the machine and insert handle, then rotate towards back of the machine.



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.

IMPORTANT

To protect the machine for longevity of use it is recommended to use filtered water. A water filter jug can be purchased inexpensively and using this will remove chlorine, limescale, microplastics and other impurities from the water before filling the machine.

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.

SPECIFICATIONS:

Model:	K590/K591
Power:	220–240V-50Hz
Protection:	I
Refrigerant:	R600a / 15g
Dimensions:	29 x 22 x 29cm
Capacity:	1.2L
Weight:	6.9kg
No. Ice Cubes:	9 / 12kg Ice in 24 hours

TROUBLE SHOOTING

Problem	Possible cause	Solution
“ADD WATER” indicator is on.	Lack of Water.	Stop the ice maker, fill water, and press “ON/OFF” button again to restart the unit.
“ICE FULL” indicator is on.	Ice is full in basket.	Remove ice from ice basket. Continuous press “Select” button 5 seconds, the unit could make ice 10 cycles even “Ice” indicator is on.
Ice cubes stick together.	The ice making cycle is too long.	Stop the ice maker, and restart it when the ice blocks melt. Select the small size ice cube selection.
	Water temperature in inner tank is too low.	Replace the water.
Ice making cycle is normal but no ice formed.	Room temperature or water temperature in inner tank is too high.	The room temperature should be 10–43°C, water temperature should be 8–32°C
	Refrigerant in cooling system leaks.	Verify by a qualified technician.
	Pipe in the cooling system is blocked.	Verify by a qualified technician.

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, 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.

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
1tbsp 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

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
40g diced pineapple
½ tbsp finely grated ginger
1tbsp 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:

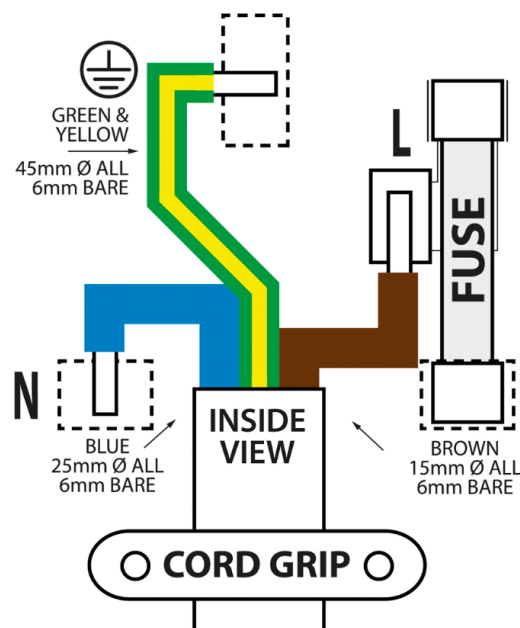
Brown – Live

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.

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.

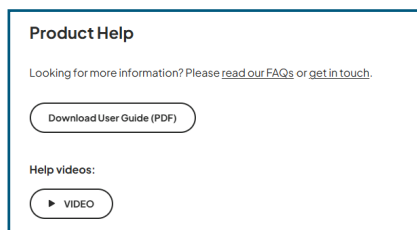


COOKS PROFESSIONAL 'HELP CENTRE'

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

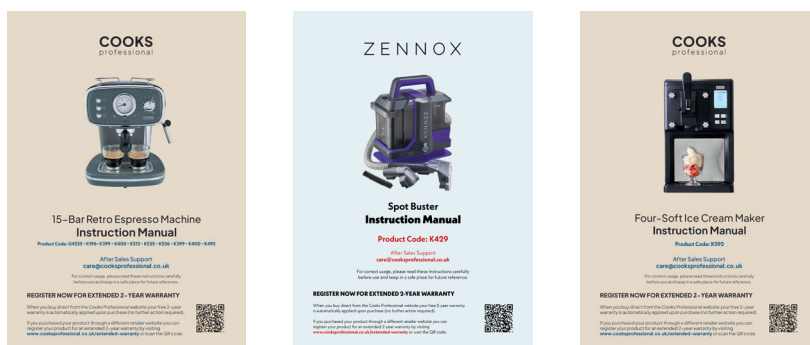
Visit the Cooks Professional website and search for the product you need help with. At the bottom of the product page you'll find the 'Product Help' section.

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.

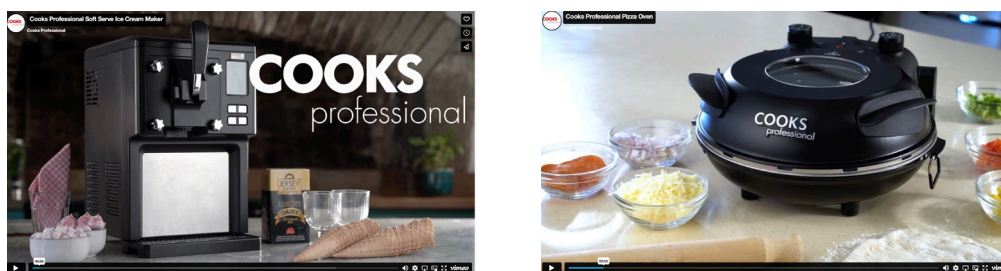


Features:

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.

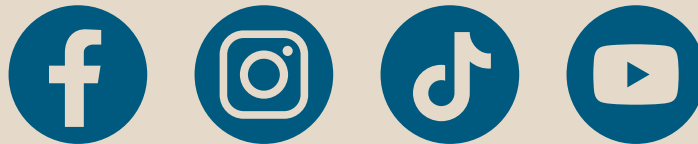
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Message us at:

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