

COOKS

professional



Soft Ice Cream Maker Instruction Manual

Product Code: K592

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.



When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

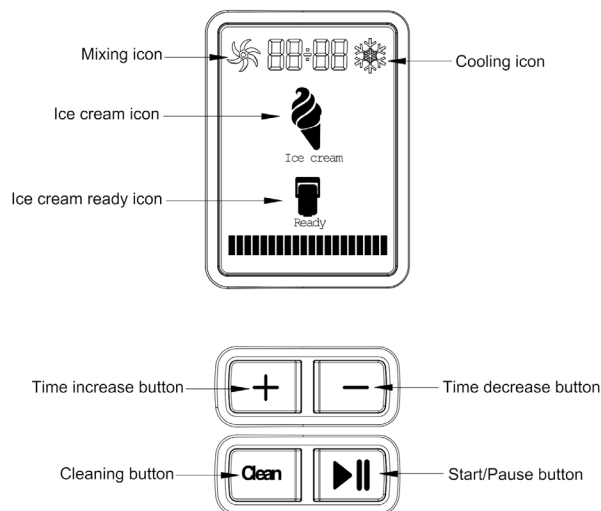
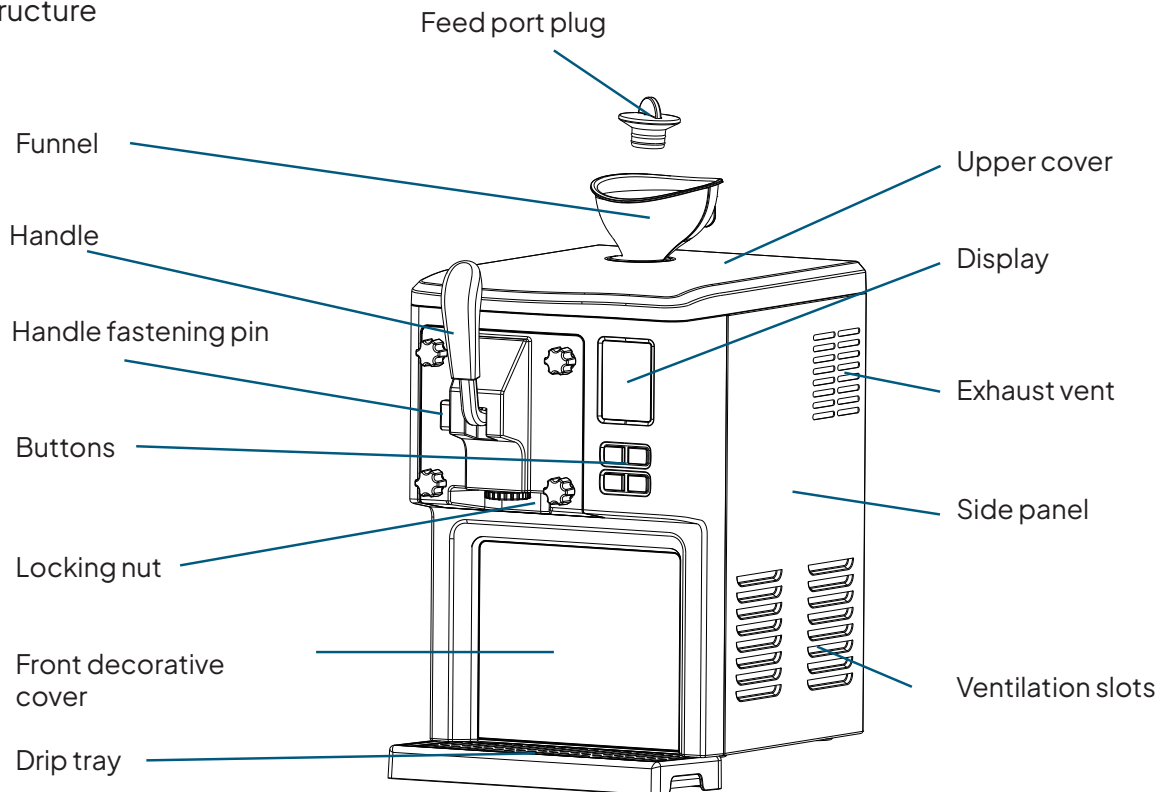
- Read all instructions before use.
- Ensure the voltage matches the range stated on the rating label and that the socket's grounding is in good condition.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person to avoid hazards.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are supervised or instructed by a responsible person. Children should be supervised to ensure they do not play with the appliance. This appliance can 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 if they have been given supervision or instruction in its safe use and understand the hazards involved. Children should not play with the appliance. Cleaning and user maintenance should not be done by children without supervision.
- This appliance is intended for household use.
- Warnings Keep ventilation openings on the appliance clear of obstruction. Do not damage the refrigerant circuit. When positioning the appliance, ensure the supply cord is not trapped or damaged. Do not place multiple portable socket-outlets or portable power supplies at the rear of the appliance.
- The refrigerant (R600a) is flammable. Caution: Risk of fire / Flammable materials. The refrigerant isobutane (R600a) is contained within the refrigerant circuit of the appliance, a natural gas with high environmental compatibility but flammable. During transportation and installation, ensure that no components of the refrigerant circuit are damaged. If the refrigerant circuit is damaged: – Avoid open flames and sources of ignition. – Thoroughly ventilate the room where the appliance is situated.
- Remove the plug before cleaning, maintaining, or filling the appliance.
- Do not upend this product or incline it over a 45° angle.
- To protect against the risk of electric shock, do not pour water on the cord, plug, or ventilation openings, and do not immerse the appliance in water or any other liquid.
- Unplug the appliance after use or before cleaning.
- Keep the appliance 8 cm away from other objects to ensure proper heat dissipation.
- Do not use accessories not recommended by the manufacturer.
- Do not use the appliance near flames, hot plates, or stoves.
- Do not switch on the power button frequently (ensure at least a 5-minute interval) to avoid damaging the compressor.
- Do not insert metal sheets or other electrical objects into the appliance to avoid fire and short circuits.
- When removing the ice cream, do not knock the barrel or its edge to prevent damage.
- Do not switch on the power before properly installing the barrel or blender blade.
- The initial temperature of the ingredients should be $20\pm 3^{\circ}\text{C}$. Do not pre-freeze the ingredients in a freezer, as this may block the blender blade before the ice cream is properly formed.
- Do not remove the blender blade while the appliance is operating.
- Do not use outdoors.
- Please keep the instruction manual.

PRODUCT FEATURES

1. Microcomputer automatic control, simple and reliable operation.
2. Easy to read LCD display.
3. Rotary extrusion type ice cream machine, mixes well and easy to operate.
4. Suitable for continuous production of ice cream (subject to ingredients used).
5. 1.5L capacity.
6. The ice cream making parts are detachable and easy to clean.

PRODUCT INSTRUCTION

1. Structure



COMMISSIONING AND GENERAL OPERATION

Please thoroughly clean all parts that will come into contact with ice cream before use, including: cooling bowl, loading bowl, mixing rotor blade, discharge sealing ring, discharge inner cover and funnel, etc. Before cleaning, you must ensure that the power cord plug is disconnected from the outlet. When making ice cream, keep the machine flat on a level surface to ensure that the compressor of the machine is working properly.

NOTE: The power management mode of this product is: off mode, power consumption: MAX 0.3W This product enters off mode after 10 minutes if no user operation (after the main function ends).

1. Loosen the four locking nuts counterclockwise and take out the handle assembly, as shown in Figure 1.

Check that the inner wall of the barrel is clean, take out the mixing rotor blade, wipe it with a wet cloth, and re-install the mixing rotor blade after cleaning, as shown in Figure 2.

Insert the handle and handle assembly, as shown in Figure 3.

Tighten the nut clockwise, as shown in Figure 4.

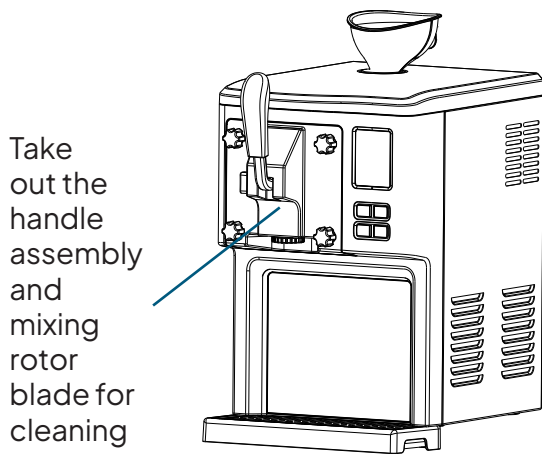


Figure 1

When installing the mixing rotor blade, align the inner hexagon with the hole position and pay attention to the direction of the mixing blade.

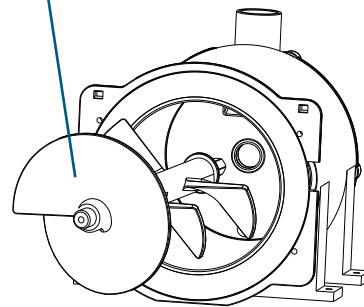


Figure 2

Fit the handle, ensuring the feed port plug is pushed up so that the handle engages properly. Push the handle fastening pin through to hold the handle in place, rotating it to secure.

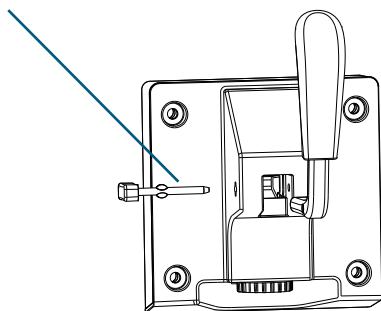


Figure 3

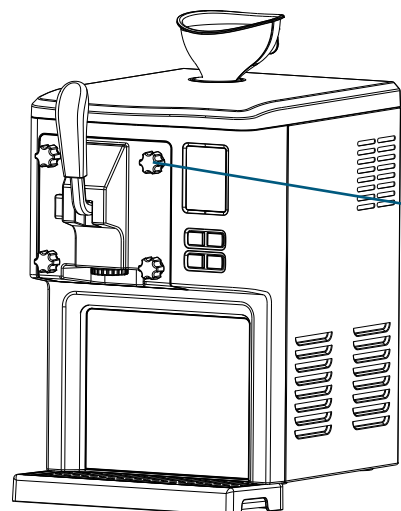
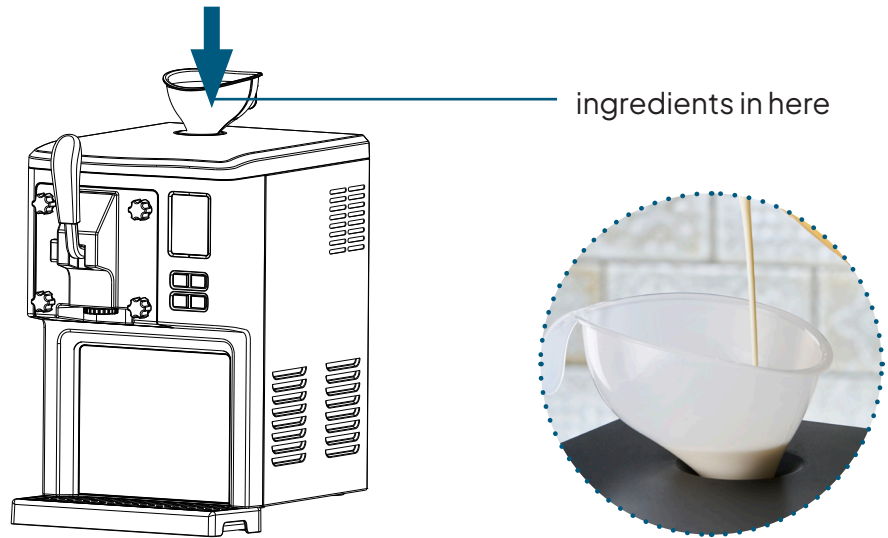
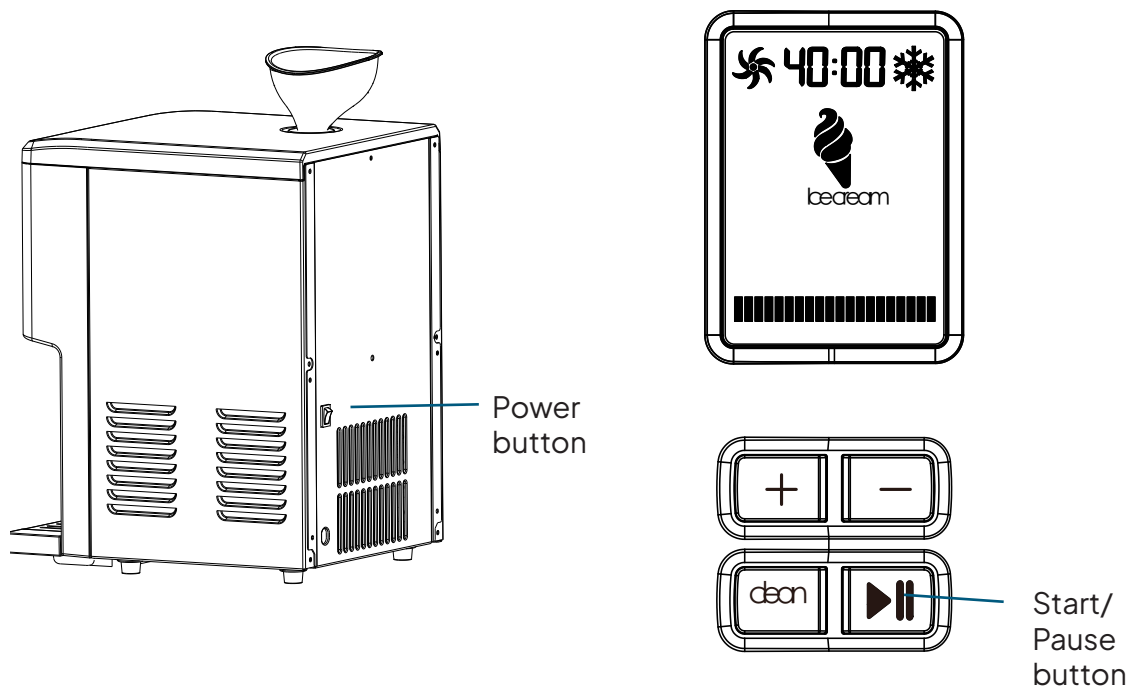


Figure 4

2. Prepare recipe ingredients: Prepare recipe ingredients from your own recipe or from the recipes detailed in this manual. Note: You do not need to freeze the ingredients beforehand, that machine itself with its built in compressor freezes the ingredients during operation of making ice cream.

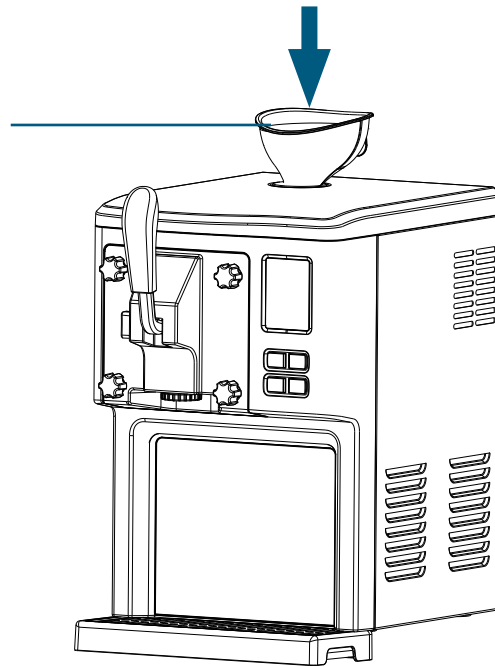


3. Add the required amount of ice cream ingredients to the machine via the funnel.
4. Take out the funnel and put in the inlet plug.
5. Plug in power.



6. Press the power button
7. Start/Pause button
8. Start making ice cream.
9. In the process of making, you can also add other flavourings to your ice cream mix, but you should avoid granular materials to avoid blocking the outlet.

Open the inlet plug, insert the funnel, and add your ingredients

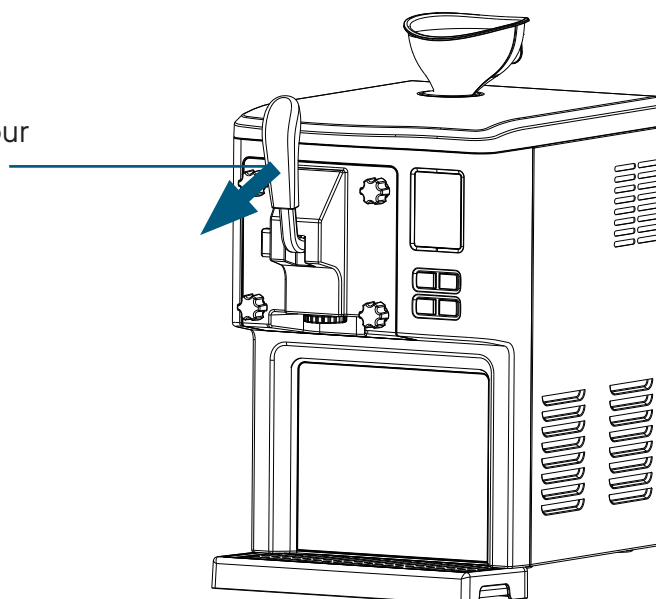


10. When the ice cream is finished, the machine will give a "beep, beep, beep" signal to indicate that the ice cream making cycle has been completed. Pull the handle to pour the ice cream.
11. After the ice cream is finished, you can continue to add ingredients. Always be mindful of the maximum capacity of the ice cream chamber.

Note: To prevent overfilling of the ice cream machine, make sure the ingredients do not exceed 700ml initially, as some expansion occurs during the ice cream making process. In the case of continuous production where ice cream is being dispensed frequently over a period of time, it is recommended to add around 400ml at a time as residual ice cream will remain in the chamber between filling, making and pouring the ice cream. If the chamber is overfilled it may freeze and the rotor blade will be unable to turn due to too much build up of ice cream in the chamber.

If this happens, switch the power off, allow to thaw for 30–45 minutes, then the machine will be able to operate again when the ice cream in the chamber has softened. The machine operates in this way to protect the motor from overheating.

Pull the handle to pour the ice cream

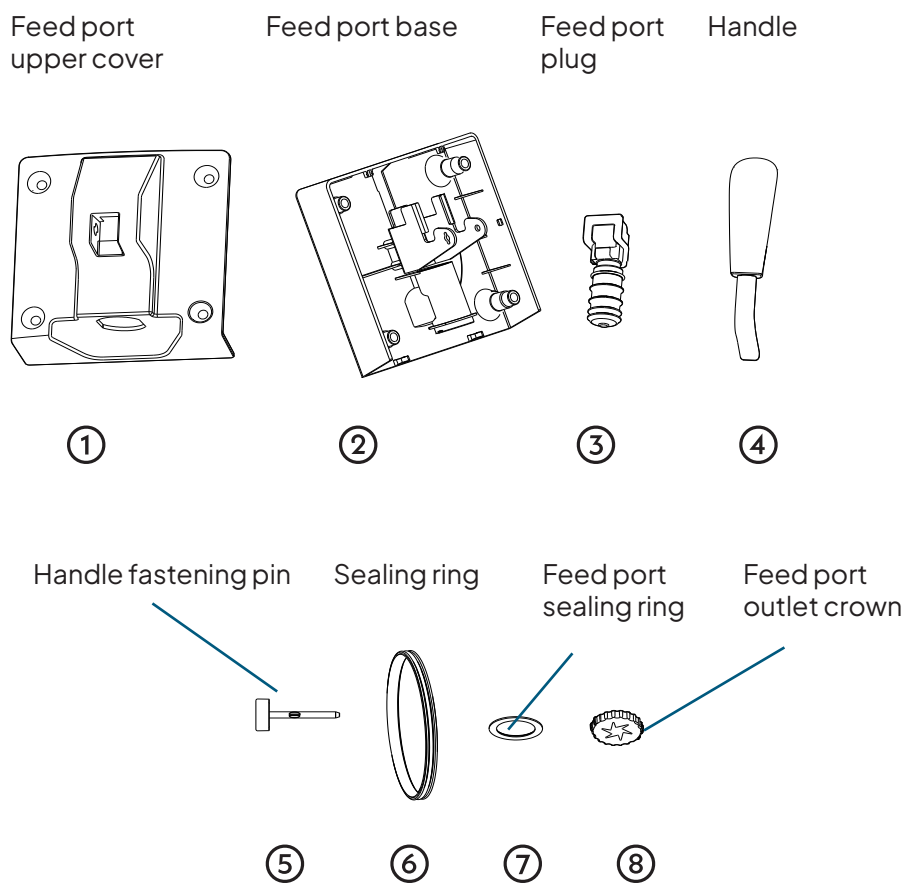


CLEANING FUNCTION

1. After use, wash the ice cream maker with the cleaning function. First fill about 1 litre of clean water via the funnel, press the "CLEAN" button and enter the cleaning mode. After the cycle is complete, drain the water, change the water and wash it again, repeat 5 times in a row until the water is clear. It is recommended to use detergent for best results. At the same time, clean the feed port with a brush.
2. After the water is drained, loosen the nut as shown in Figure 1, remove the handle components and clean the mixing rotor blade separately.
3. See the next page for details of handle components disassembly and assembly, and wash in warm soapy water for thorough cleaning after disassembly.
4. After the mixing rotor blade, handle components and inner barrels are cleaned, they must be completely dried, and then re-assembled to avoid unpleasant smells caused by water traces. Install the handle assembly. For details, see "handle assembly disassembly details".

INSTALLATION

Handle assembly & disassembly details:

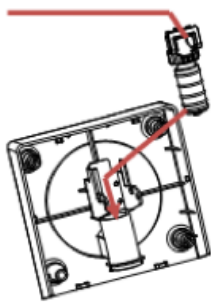


ASSEMBLY DETAILS:

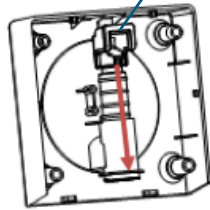
1. Insert ③ into ① as shown in Figure 1.
2. Push ③ into ② by hand, as shown in Figure 2.
3. Push ① into ② and then upward, and hear the sound of "click", as shown in Figure 3.
4. Insert ④ into ③ as shown in Figure 4.
5. Insert ⑤ into ① as shown in Figure 5.
6. Clip ⑥ into ② as shown in Figure 6.
7. Clamp ⑦ into ② and tighten clockwise, as shown in Figure 7.
8. Put ⑧ into ② as shown in Figure 8.

Slot position up, as shown in the figure

Align and insert to the bottom



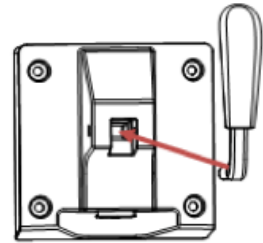
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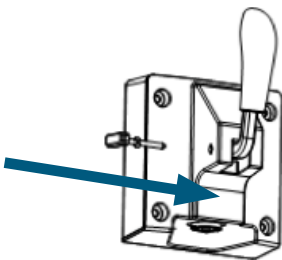
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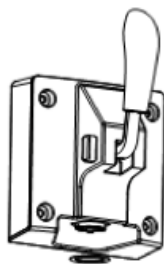
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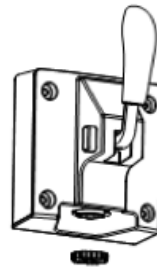
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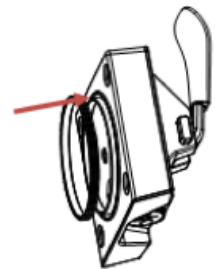
⑤



⑥



⑦



⑧

DISASSEMBLY DETAILS:

From ⑧ to ①, reverse Operation.

OPERATION

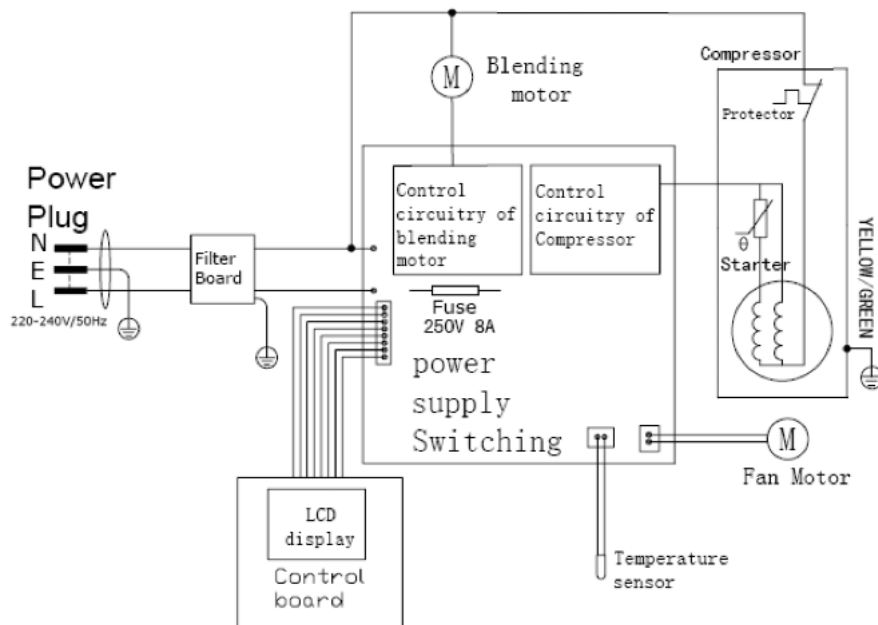
1. Connect the power supply and plug the power cord into a suitable socket. The shape and voltage of the socket shall be the same as those indicated. Connect the AC220–240v power supply.
2. Press the ON/OFF button
3. **Select the control button**
 - Button function description (screen printing is located on the button)
 - "+": Time increase button. Press once for one minute, long press for increase time continuously.
 - "-": Time decrease button, press for one minute, long press for decrease time continuously.
 - "▶▶": Start/Pause button, long press to return to standby mode.
 - "Clean": cleaning function button, the default time is 10 minutes. The time can be increased or decreased as needed.
4. **Making ice cream operation process**
 - Plug in the power and press the rocker switch. The LCD display shows "50:00" by default. The Ice cream icon flashes and the LCD backlight turns on for 3 seconds and then turns off to enter the stand by state.
 - Press the ▶▶ button to start the machine. The Ice cream mode time defaults to 50 minutes. The "Clean" mode defaults to 10 minutes. During the production process, press the ▶▶ button, the function pauses, press ▶▶ again to continue working, and long press ▶▶ to return to the standby state.
 - Exact timing to achieve the desired ice cream consistency will depend on conditions such as ambient air temperature and the temperature of the mixture added to the machine. Simply adjust the run time +/- to amend the working time. E.g. if the ice cream is too runny after the first 50 minute cycle then add another 10 minutes with + button to further chill the ice cream.
5. **Keep cool**

When the ice cream making cycle is finished but unmanned, the machine automatically commences the keep cool program. We recommend switching the machine off if you do not plan to dispense ice cream within 15–20 minutes of the initial 50 minute program running. Simply switch the machine back on when more ice cream is required and reduce the making time accordingly (adjusting the timer +/- dependent on how cold the ice cream mix is in the chamber). For example, if left off for 1 hour after the initial ice cream cycle has run, it will only take around 20–25 minutes to be ready to dispense again.
6. **Motor protection function**

If the ice cream becomes too hard, the machine will automatically stop the motor turning in order to protect the machine.
7. **The largest production capacity**

In order to avoid over filling the machine, please ensure that the ice cream ingredients do not exceed 700ml of ice cream mix (because there is a certain degree of expansion after the ice cream is formed). When continuously making ice cream add up to 400ml of additional ingredients at a time, in order to prevent the ice cream from expanding and freezing in the chamber. Add ice cream in proportion to how much is being dispensed, bearing in mind the chilled ice cream is bigger in volume due to expansion in the cooling process.

ELECTRICAL DIAGRAM



SPECIFICATIONS

Model:	K592
Capacity:	1.5L
Voltage:	220-240V/50Hz
Anti-shock protection class:	I
Climate type:	N/SN
Power consumption:	250W
Max overall dimension:	417(L)X 280(W)X 517(H)mm
Max Packing Dimensions:	468 (L) X 346(W) X 500(H)mm
N.W:	16.7kg
G.W:	18.1kg

MAINTENANCE

Caution: The plug must be removed before cleaning to avoid electric shock.

After cleaning, it is necessary to dry the inner bowl and handle accessories before assembling, so as to avoid residual water in the inner bowl causing odor.

Clean the dirty places such as the refrigeration barrel and the fuselage with a wet cloth. Do not immerse the fuselage in water or let the water pour in from the side air outlet or inlet.

TROUBLE SHOOTING

	Exist problem	Reason analysis	Resolutions
1	Unable to discharge after the ice cream	Ice cream is too hard or made with too coarse/ granulated ingredients	After the ice cream is naturally melted, it will be released. Or switch off machine and unscrew the front plate to clean out ingredients.
2	Handle assembly does not fit smoothly in place	The mixing rotor blade is not mounted correctly	Install the rotor blade on the drive shaft bore and reassemble.
3	No water will come out for the first time during cleaning	Ice cream blocking the water outlet	Let the ice cream out when it melts
4	Leakage at handle components position	Sealing ring not installed or nut not tightened	Install the sealing ring and tighten the nut
5	Scraping noise after making ice cream	Ice cream on the barrel wall is too hard.	Shut down the machine in time or add raw materials to continue make.
6	Handle tip can not be inserted and pulled out smoothly	Wrong direction of the handle tip	Turn 90 degrees and insert or pull out
7	The motor doesn't turn	Motor overheat protection is activated	Wait for motor to cool and it will start work again.
8	The motor doesn't turn	Ice Cream in chamber is too firm for motor to turn	Turn machine off and wait for 30-45 minutes

PARTS

Mixing fan blade B	1	User manual	1
Brush	1	Funnel	1

ICE CREAM MIX & RECIPES

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

We've extensively tested having the machine operating for 2–3 continuous hours, adding more ice cream mix as necessary through the day to keep up with demand in both a busy household and the Cooks Professional office! 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.

If you are leaving ice cream in the machine and not dispensing, once past the initial 50 minute preparing process, the machine automatically goes into Cool mode. We recommend switching the machine off if you are not planning to dispense more ice cream for a period of time after this. Simply switch back on press the start button to quickly get the ice cream back to the right consistency to dispense.

If the chamber is overfilled the ice cream will expand and if left on Cool mode then the ice cream may become too firm for the rotor blade to turn. If this happens switch the machine off. The ice cream will begin to soften within 30–45 minutes and then the machine can be started again.

It is fine to leave ice cream in the machine overnight with the machine switched off. Simply switch back on the next morning and run the 50 minute making program. We do not recommend leaving ice cream in the machine for more than 2 consecutive days. Always thoroughly clean after use.

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.



Chocolate Soft Serve

Ingredients:

- 220ml full fat milk
- 150g granulated sugar
- 225ml single cream
- 225ml double cream
- 50g unsweetened cocoa powder



Directions:

1. Pour the milk and sugar into a bowl and whisk until the sugar has dissolved.
2. Add the cream and cocoa powder into the mixture and whisk 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 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.

Strawberry Soft Serve

Ingredients:

- 220ml full fat milk
- 150g granulated sugar
- 225ml single cream
- 225ml double cream
- 150g fresh strawberries, pureed
- 1 tbsp lemon juice



Directions:

1. Pour the milk and sugar into a bowl and whisk until the sugar has dissolved.
2. Add the cream, pureed strawberries and lemon juice into the mixture and whisk 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 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.



Coffee Soft Serve

Ingredients:

- 220ml full fat milk
- 150g granulated sugar
- 225ml single cream
- 225ml double cream
- 50ml strong brewed espresso coffee (cooled)
- a pinch of salt


Instructions:

1. In a mixing bowl, combine the milk, cream, sugar, coffee, vanilla extract, and salt.
2. Whisk until the sugar is fully dissolved.
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 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.

CORRECT DISPOSAL OF THIS PRODUCT

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.



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:

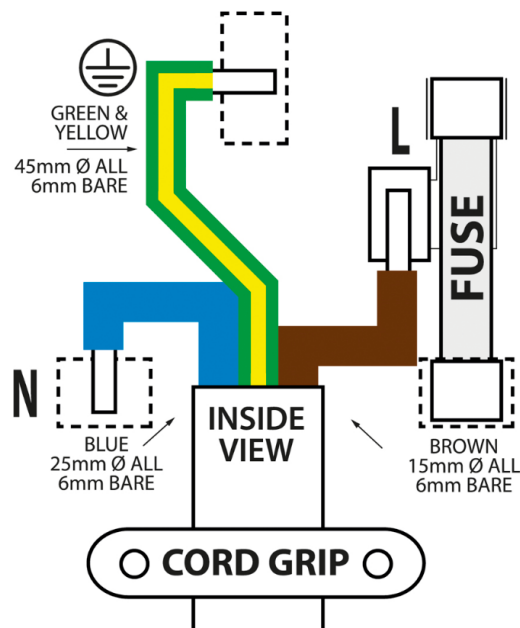
Brown – Live

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.

Product Help

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

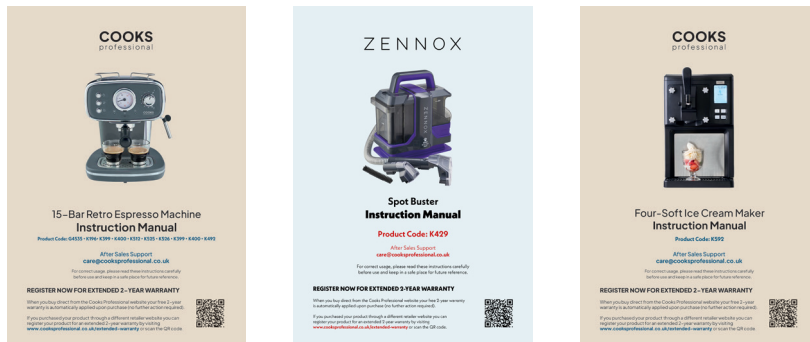
[Download User Guide \(PDF\)](#)

Help videos:

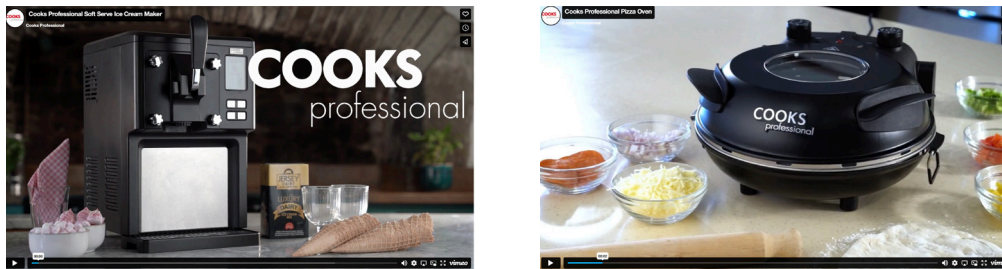
[▶ VIDEO](#)

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.

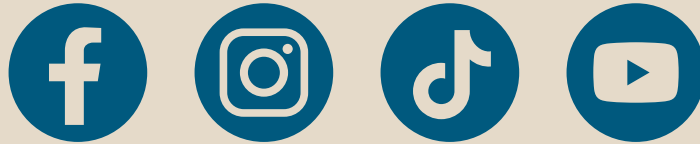
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**Soft Ice Cream Maker
K592 Instruction Manual**

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