

COOKS
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8 Litre Stand Mixer, Blender & Mincer Instruction Manual

Product Code: K639 • K640 • K641 • K973

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.



COOKS

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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.

Other colours available.



K640



K641



K973



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.
- Do not leave the stand mixer unattended when in use.
- 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.
- 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 understand the hazards involved.
- 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 appliance should only be repaired by a qualified electrician. Never try to repair it yourself.
- 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 meet water.
- 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.
- Only use the attachments provided with the appliance.
- Keep hands and utensils away from moving parts while processing food to reduce the risk of severe injury to yourself or others. This should also ensure the appliance remains undamaged.
- Never attempt to take food or liquid out from the bowl or other attachments when parts of the appliance are moving. Always wait until the motor stops completely.
- Do not overload the appliance with food.
- Not suitable for commercial purposes.

BEFORE FIRST USE

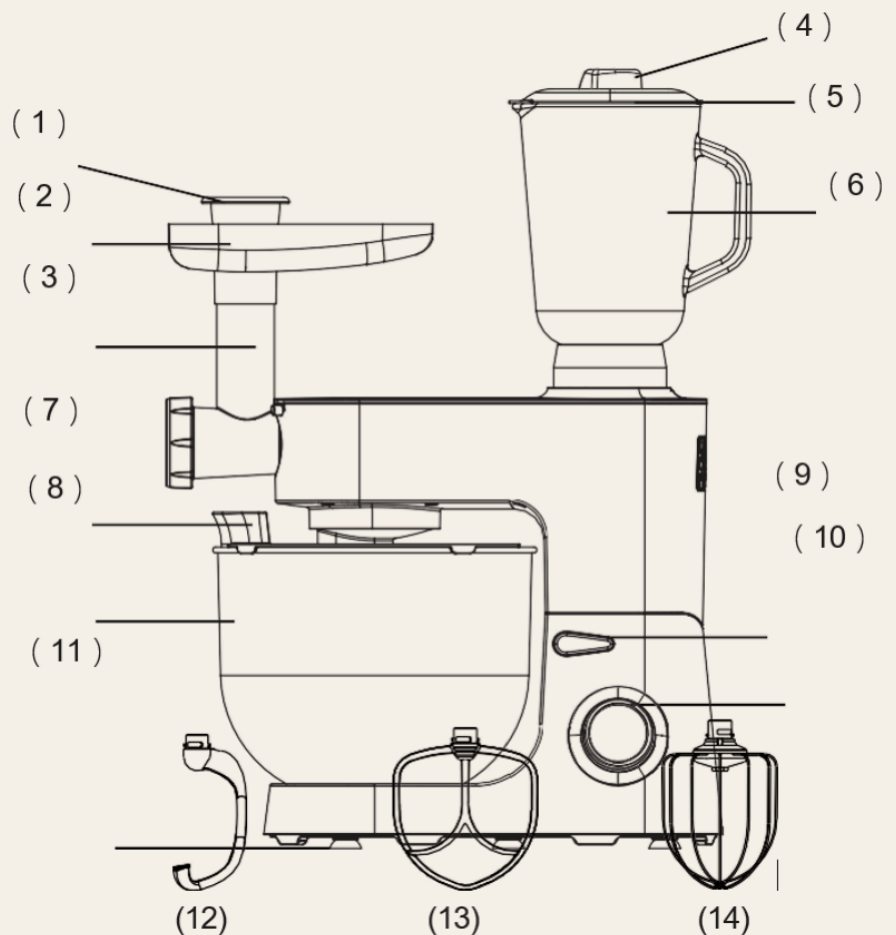
Before first use, clean the appliance and attachments thoroughly using a mild detergent solution, rinse and dry thoroughly.

Note:

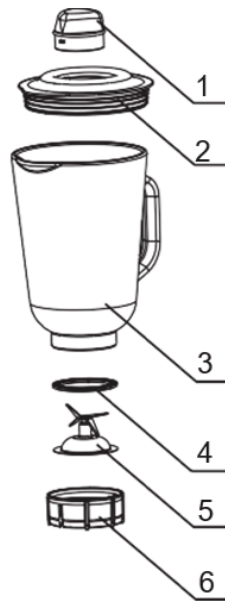
To avoid unnecessary strain or overloading on the motor, do not use the mixer, blender or mincer for any mixture that does not allow the free movement of parts. Do not use all attachments at one time for the same reason.

DESCRIPTION OF PARTS

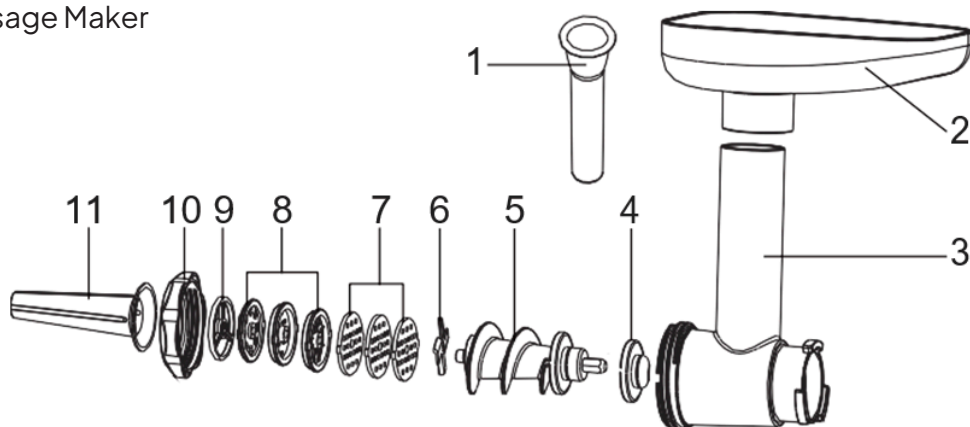
1. Food Presser
2. Food Tray
3. Mince Tube
4. Little Measure Lid
5. Black Lid
6. Blender Jar
7. Bowl cover
8. Mixing Bowl
9. Rise Switch
10. Speed Switch
11. Rubber Foot
12. Dough Hook
13. Mixing Blade
14. Egg Whisk



1. Measuring Cup
2. Lid
3. Glass Jar
4. Sealing Ring
5. Blade Set
6. Cup Base



1. Meat Plunger
2. Food Tray
3. Mince Tube
4. Spacer
5. Auger
6. Blade
7. Meat rings
8. Noodle Accessories (optional)
9. Blade
10. Grinder Cover
11. Sausage Maker



INSTRUCTIONS FOR USE

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

USING THE STAND MIXER

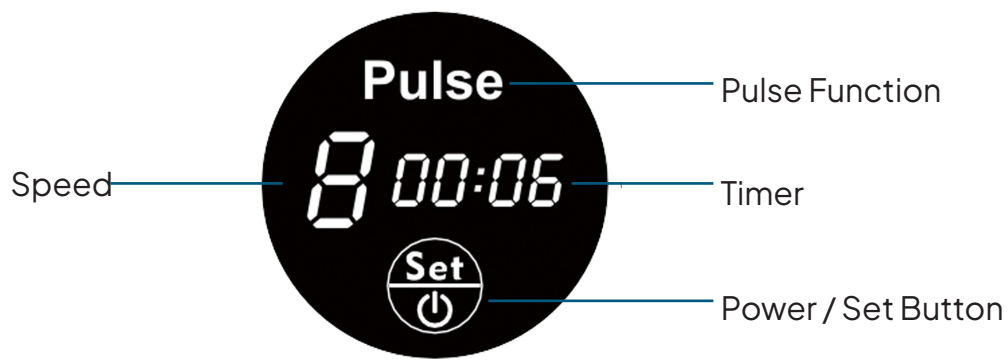
- Push the head tilt release button inwards and at the same time, tilt the motor head back.
- To attach the bowl, place it on the base of the mixer and gently turn anticlockwise until it locks into place.
- Push the clear splash guard into its position under the mixer head with the opening at the front.
- Attach the plastic splatter guard onto the chosen tool.
- To attach the flat beater, whisk or dough hook, insert your chosen attachment into the centre hole of the plastic splatter guard, fix the two raised notches of either the beater, whisk or dough hook into the two recessed areas on the splash guard and then push up against the spring into the beater shaft. Turn clockwise until it is locked into place. The splash and splatter guards will help to prevent any splatters and spillages from the food in the bowl.

ASSEMBLY OF THE GLASS JUG

Place the rubber sealing ring on the inner edge of the blade unit .

1. Insert the rubber sealing ring on the inner edge of the blade unit.
2. Insert the blade unit with sealing ring and ring into the cup base .
3. Mount the glass cup onto the cup base unit and tune the cup base unit, and wise direction unit it is fixed.
4. Mount the cup with cup unit onto the base unit.
5. After putting the ingredients in the cup, fix the lid onto the cup by pressing down.
6. Insert the inner cover into the opening of the lid, and tune it in anticlockwise direction unit it is locked.





SPEED CONTROL GUIDE

After plugging in the stand mixer, the will flash, press for 2 seconds, and the flashing will stop, the machine now be started.

Default working time is 20 mins clockwise if no time is set.

To set the timer, press the and the timer will flash. Adjust the timer by turning the dial clockwise to increase the time and anti clockwise to decrease the time. Turn dial to start mixing the clock will count down.

PULSE FUNCTION

When the mixer turn at any speed, press and hold the PULSE button and the machine will operate at the highest speed setting.

Using the mixer accessories

- **Flat beater** – Use for normal to heavy mixtures: cakes, biscuits, creamed icing, quick breads, mashed potato and pie pastry.
- **Whisk** – Use for mixtures that need air incorporated: eggs, egg whites, heavy cream, sponge cake, mayonnaise.
- **Dough hook** – Use for mixing and kneading yeast dough: breads, rolls and buns.

Tips for using as a stand mixer

- Most recipes provide the required time and speed needed for correct mixing.
- Do not add ingredients directly into the moving beater.
- Always start by using speed setting 1, if you start on a higher speed the ingredients will spill out of the mixing bowl. As the ingredients become combined you can then increase the speed of the mixer. You can then use a plastic or wooden spatula (not included) to scrape the sides of the mixing bowl.
- To prevent splattering, keep the beaters in the mixture and always switch the mixer off before lifting the beaters from the mixture.

DOUGH RECIPES

Plain pasta

Ingredients

500g plain flour 4 medium eggs 2.5ml salt

Method

Put the flour and salt into your mixing bowl. Beat the eggs in the measuring cup.

Add a little water. Then pour in the flour.

Mix with the flat beater in speed 1 for 8 minutes. Scrape down half way through to get anything off the sides of the bowl. The mix should resemble breadcrumbs. For smaller quantities, halve the amounts.

Wholemeal pasta

Ingredients

Use the above recipe with wholemeal flour.

Herb pasta

500g plain flour 4 medium eggs

40ml fresh mixed herbs, finely chopped. 2.5ml salt

Pinch pepper

Method

Put the flour, herbs, salt and pepper into your mixer bowl. Follow the “plain pasta” recipe above

Pasta Verdi

Ingredients

500g plain flour

3 medium eggs


75ml spinach: cooked, canned or puréed. 2.5ml salt

Method

Put the flour and salt into your mixer bowl. Beat the eggs in the measuring cup,

Then add the spinach. Add a little water. Then pour into the flour.

Mix with the Flat beater on speed 1 for 8 minutes. Scrape down half way through. The mix should resemble breadcrumbs.



USING THE BLENDER

You can blend fruits, vegetables and ingredients to be used in cooking. You can also make iced drinks. The capacity of the glass jar 1500ml.

1. Remove the blender location cover at the rear of the unit by pulling it backwards.
2. Place your choice of ingredients into the blender jug.
3. Place the lid onto blender jug push down until it is tight. Place the splash guard into the centre of the lid.
4. Place the blender jug onto the unit, turning clockwise until it locks into position.
5. Plug the appliance into a power supply and switch it on at the socket.
6. Select a speed using the control dial or you may wish to use the pulse option to start.
7. Once you have completed the chosen action, turn off at the control knob and switch off at the mains power supply socket.
8. Remove the jug by turning in an anti-clockwise direction. You can now remove your ingredients.

Note:

- The blender will not work if the blender jug is not fitted correctly.
- The pulse will operate for as long as the control is held in position.
- The pulse function is used for short bursts of power.
- If blending hot liquids allow to cool to room temperature before placing them in the blender.
- Thick mixtures such as pates and dips may need scraping from the sides during the blending process. The appliance should be switched off at the mains power supply socket each time before the lid is removed and this action is carried out to prevent risk of injury.
- When crushing ice, use the pulse option in short bursts.
- To ensure the long life of your blender, never allow to run for longer than 60 seconds.

ASSEMBLING THE MINCER

1. Remove the mincer cover from the front of the unit by pulling upwards. Attach the main body of the mincer to the mixer housing, making sure that the guide arrows are aligned. Push in and rotate upwards.

See diagram on 'Description of Parts Page' for detailed description of assembly order.

2. Fit the spiral drive into the housing with the nylon tooth gearing inside and the metal section outside.
3. Attach the cutting blade onto the metal section with the flat side facing out and turn until it locks into position.
4. Choose one of the three plates based on size of the mince required; fine, medium or course. The plate's two protrusions locate into the corresponding recesses in the housing by the thread.
5. Attach the locking collar to the assembly, turn clockwise until tight.
6. Fit the loading tray to the top of the mincer assembly.

USING THE MINCER

The mincer can be used to break down quality pork, lamb or beef to produce for beef or hamburgers, meat bases for bolognese, lasagne and a variety of other tasty dishes.

- Whether using pork, lamb or beef remove excess fat and gristle then slice into 1 cm strips and have all other ingredients mixed and ready in the loading tray. Also have a bowl positioned under the locking collar ready to collect the mince.
- Plug the unit into the power source and turn on, the worm will start to rotate.
- Feed your choice of meat or ingredients into the vertical tube and use the pusher to move the ingredients down. Once the spiral drive has filled, the mince will start to come through the plate.
- Continue to feed ingredients until all have been fed through. For more tender results feed the mixer through again.

Note: some of the mixture will remain in the spiral drive use some bread to push it through you will see the colour of the mixture change as the meat is all through. Any bread will be absorbed into the cooking process.



CARE AND MAINTENANCE

When cleaning the appliance, you should pay attention to the following points.

- Switch off and remove the plug from the mains electrical supply before cleaning.
- Do not immerse any part of the appliance in water and make sure no water enters the appliance.
- Wipe the external parts with a clean damp cloth. Use a little mild detergent if the surfaces are heavily soiled.
- Do not use scouring pads, steel wool or any form of strong solvents or abrasive cleaning agents to clean the appliance, as they may damage the surfaces of the appliance.
- Disassemble and clean all the accessories separately. Accessories need to be washed in warm soapy water. The mixing bowl can be cleaned in a dishwasher.
- Dry completely after cleaning before using again. Do not use the appliance if it is damp.
- After washing and drying, store the appliance with its accessories in a dry, safe place 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:

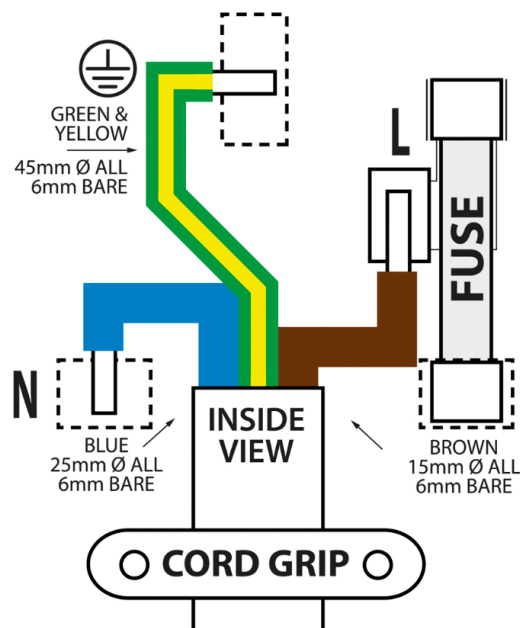
Brown – Live

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.

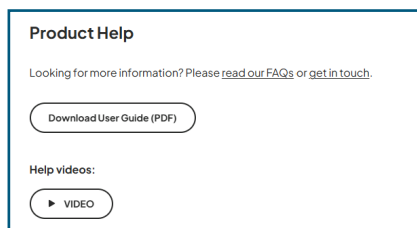
Please note that all products with the symbol below must be recycled.



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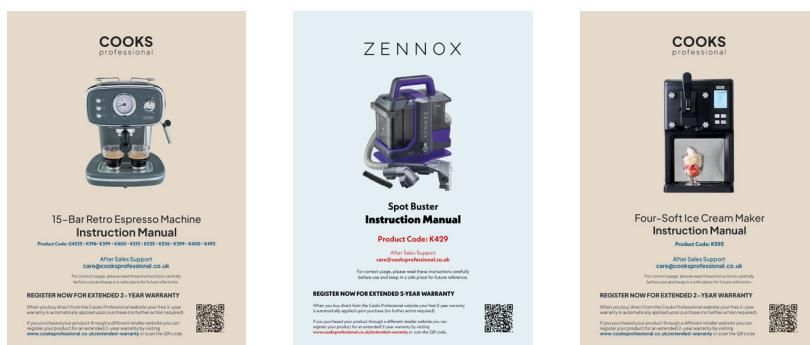
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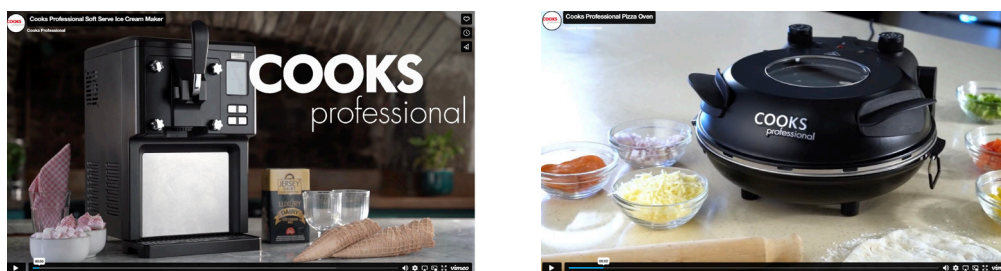


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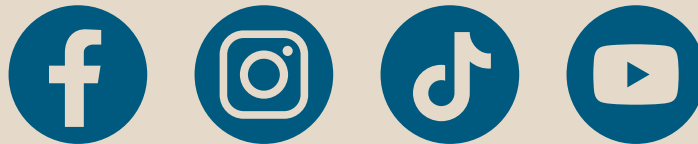
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