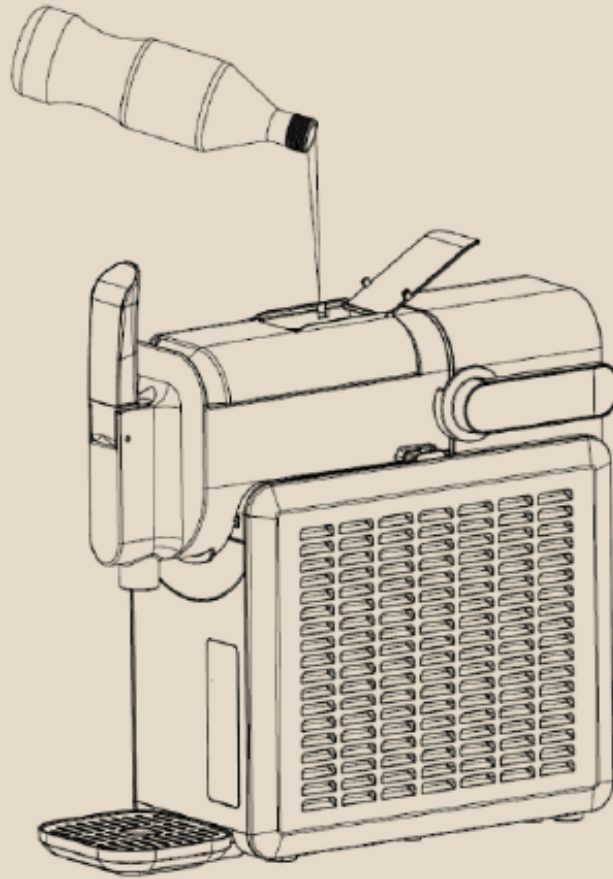


COOKS

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Slushy Frozen Drink Maker Instruction Manual

Product Code: K810

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.

PRODUCT SPECIFICATIONS

Rated Voltage: 220–240V – 50Hz
Power: 220W
Refrigerant: R290 (eco-friendly, flammable) 23g

When the unit remains idle for approximately one minute, it enters energy-saving Off Mode, reducing power consumption to just 0.4W.

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 lid open during this time.
- Do not use distilled water. Use tap water only.

General Safety

- Always ensure that the appliance is connected to a power supply matching the voltage indicated on the rating plate.
- If the power cord is damaged, it must be replaced by the manufacturer, an authorized 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°.

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.
- Ensure there is at least 10 cm of clearance around the unit for proper 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 objects into ventilation openings, as this can cause electric shock or fire.
- Ensure the tank and stirring blades are correctly installed before switching on the appliance.
- Indoor use only. Do not use the appliance outdoors.
- Do not clean with abrasive powders or hard objects.



WARNINGS

- Do not store explosive materials, such as aerosol cans with flammable propellants, in or near this appliance.
- This product is intended for household, indoor, non-commercial use only.
- 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 authorized waste disposal center. 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.

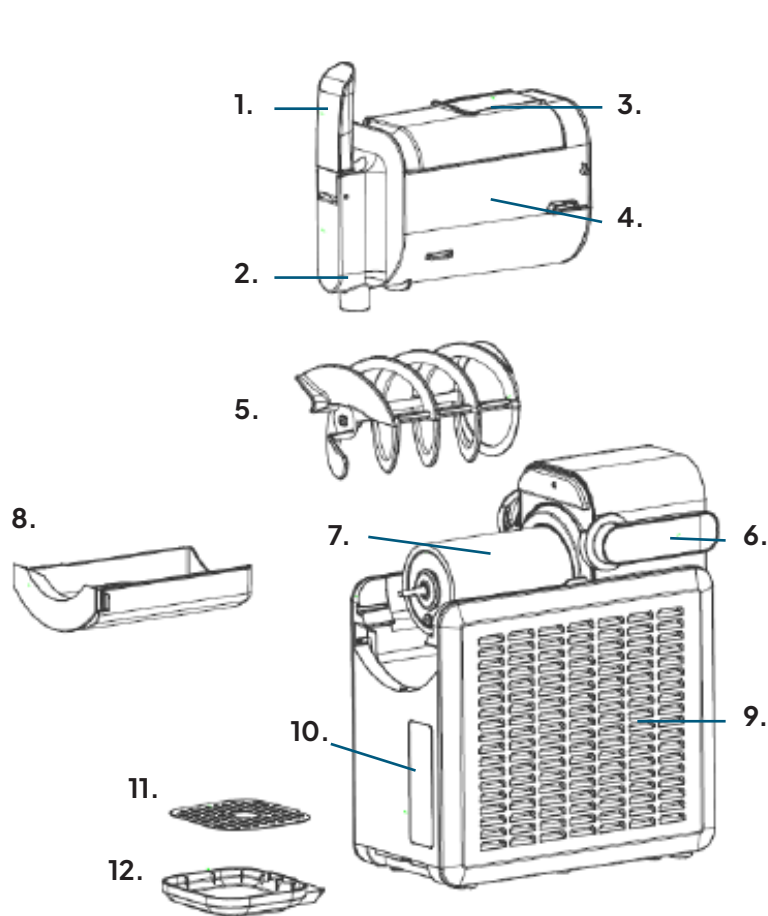
Caution – Risk of Fire / Flammable Materials

If the refrigerant circuit is damaged:

- Avoid open flames and ignition sources.
- Ventilate the room thoroughly.



PARTS AND CONTROL PANEL



Key Components:

1. Handle
2. Dispenser
3. Top lid
4. Tank
5. Stirring blades
6. Tank lock handle
7. Evaporator
8. Water tray
9. Housing
10. Control panel
11. Drip tray cover
12. Drip tray



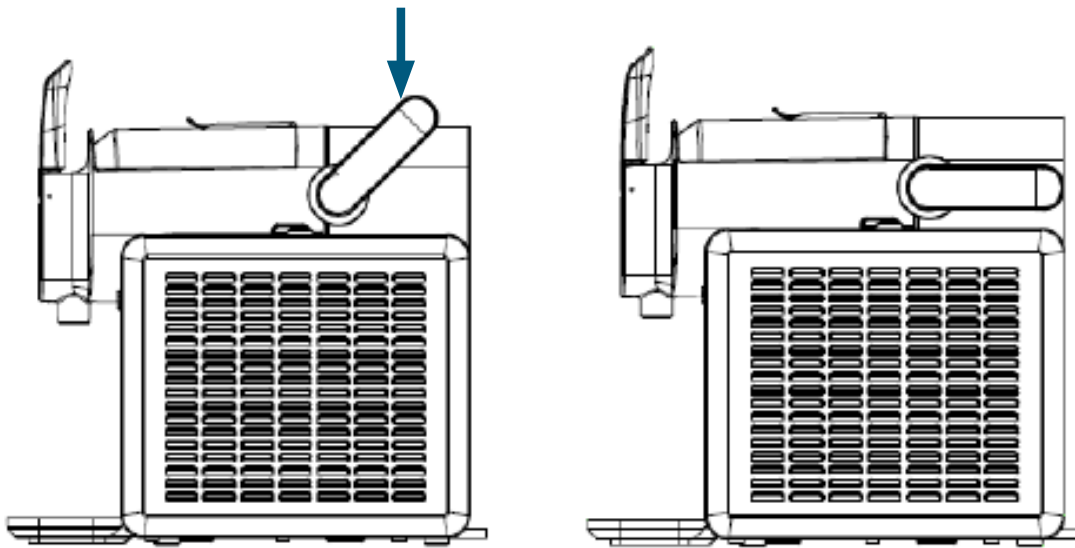
Control panel:

1. Display
2. Thickness display
3. Thickness adjustment
4. Slush preset
5. Frappe preset
6. Milkshake preset
7. Slush cocktail preset
8. Frozen drink preset
9. Clean
10. Child lock
11. Timer - delay function
12. On/Off button
13. Start/pause button

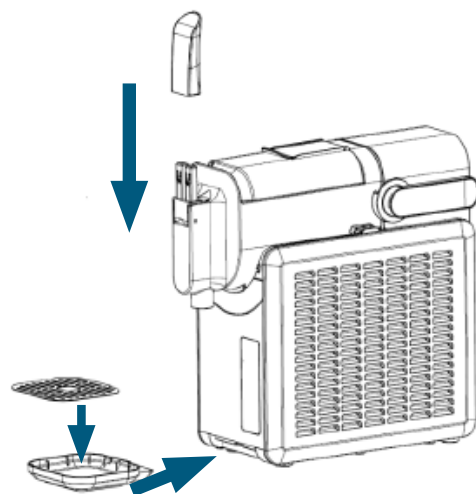
BEFORE FIRST USE

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

1. Place the frozen drink maker on a level, stable surface.
2. Before use, clean all components that come into contact with liquids, including the evaporator, mixing blades, and tank. Always unplug the appliance before cleaning. (Refer to the “Cleaning and Maintenance” section for detailed instructions.)
3. To assemble, slide the tank over the mixing blades and evaporator, then secure it by pressing the handle downward until it locks into place, as illustrated.

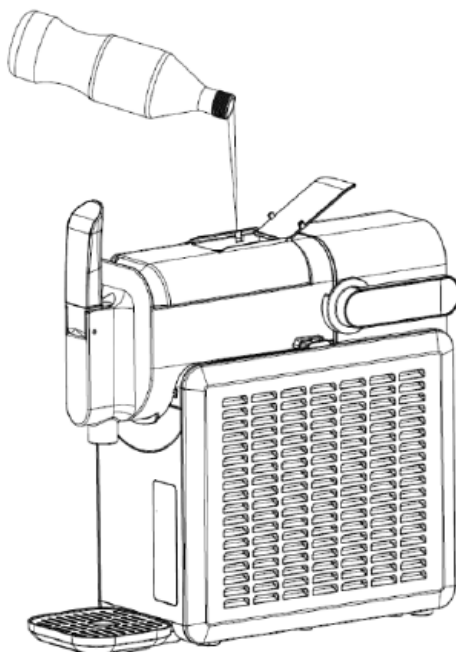


4. Assemble the handle and drip tray as shown in the diagram



OPERATING THE APPLIANCE

1. Make sure the water tray, stirring blades, and tank are properly assembled.



2. Open the lid and pour in your prepared liquid, ensuring the volume is between the Minimum and Max fill lines (up to 1.5 litres).
3. Close the lid firmly.
4. Plug the appliance into the mains. The on/off button will begin to flash — press it to activate the control panel.
5. Choose your desired drink setting from the following presets:

Preset	Suggested Ingredients	Examples
Slush	High-sugar ready-to-drink or infused beverages	Lemonade, soda
Frappe	Sweetened coffee, tea, or prepared mixes	Frappe mix, iced coffee
Milkshake	Dairy or plant-based beverages	Chocolate milk, milkshake base
Slush Cocktails	Alcoholic beverages mixed with non-alcoholic liquids	Margarita, wine cocktails
Frozen Drinks	Smooth, pulp-free juices or fruit sodas	Orange juice, mango soda

6. Adjust the thickness using the “+” or “-” buttons. The higher the number of bars, the lower the temperature.
7. Press the start button to start the machine. The child lock will activate after 1 minute of inactivity. To deactivate, press and hold the child lock button for 3 seconds.

ONCE PREPARATION IS COMPLETE

- When your drink is ready, a buzzer will sound.
- Pull the dispensing handle downward to serve.

TIMER FUNCTION

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

1. Select the drink preset and desired thickness.
Press the **Timer** button. Use the **+** and **-** buttons to set the delay (up to 24 hours), then press
2. **Start/Pause** to begin the countdown.
3. To cancel the timer, press **Start/Pause** again.
4. You can adjust the timer and other settings at any point. To do so, deactivate the child lock and use the **+/-** buttons.

CLEANING AND MAINTENANCE

Cleaning Steps:

1. After each use, fill the tank with clean water (do not exceed 50°C).
2. Activate the **Clean** mode to begin the cleaning cycle.
3. Drain the water and repeat the process if needed.
4. Disassemble the parts for thorough cleaning:
 - The tank, mixing blades, and water tray are dishwasher-safe. We recommend placing them on the top rack.
 - Use a damp soft brush or cloth to clean the evaporator and the sealing ring located at the back.
5. 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.
- Store upright in a cool, dry, and safe location.

BUILT-IN SAFETY FEATURES

- Motor Overload Protection: Prevents damage during heavy use.
- Compressor Delay: Protects against frequent on/off cycles.
- Safety Lock: The machine will not operate unless the tank is properly installed.

TIPS FOR BEST RESULTS

1. Always ensure the liquid is within the Minimum and Max level indicators.
2. Use mixtures containing at least 6% sugar or a Brix value of 10%. If needed, add 1–2 tablespoons of syrup or sweetener.
3. When using alcohol, maintain a concentration between 2.8% and 16%.
4. Alcohol slows the freezing process; for better results, add alcohol after the slush has formed.
5. Use pre-chilled liquids to improve freezing efficiency.
6. Clean the dispenser after each use to avoid clogging.
7. If using fresh juice, strain out any pulp before adding it to the tank.

RECOMMENDED SUGAR CONTENT FOR SLUSHY CONSISTENCY

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

To ensure great results, follow these general guidelines:

- All mixtures must contain at least 5g of sugar per 100ml.
- 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 100ml
- Example for a 500ml drink: 30–40g total sugar
- Example for a 1000ml drink: 60–80g total sugar

If the sugar is below the required level, add 1–2 tablespoons of a high-sugar ingredient such as:

- Flavoured syrup
- Maple syrup
- Agave
- Honey
- Coconut or date sugar
- Simple syrup

Mix the additional sugar into the liquid before pouring it into the appliance.



TROUBLESHOOTING FREEZING ISSUES

Drink not freezing properly?

- If the slush hasn't formed within 60 minutes, increase the temperature by one level.
- Wait 10–15 minutes and test again. Repeat the adjustment as needed.

Not dispensing smoothly?

- Ensure the unit is filled to the maximum fill line and operating.
- For easier dispensing, slightly lower the temperature (press the bottom arrow on the control panel). Softer drinks pour more smoothly.

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 ingredients before pouring into the machine:

Recipe Size	Add This
850ml	10.5g erythritol, 26g lemon juice, ¼ tsp salt
1000ml	12.5g erythritol, 30g lemon juice, ¼ tsp salt
1700ml	21g erythritol, 52g lemon juice, ¼ tsp salt

Erythritol is a low-calorie sugar substitute used to sweeten foods and drinks. It tastes similar to sugar but has no effect on blood sugar levels and is tooth-friendly. Commonly found in sugar-free and low-carb products, it's 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. To achieve the best results, it's important to follow these alcohol guidelines for different types of drinks.

FROZEN COCKTAIL PRESET (2.8% to 16% Alcohol)

When using the **Frozen Cocktail** setting, ensure that pre-made alcoholic beverages such as wine, beer, or premixed drinks fall within the alcohol range of **2.8% to 16%**. This ensures optimal freezing performance.

USING STRONG SPIRITS (45% ABV)

When using high-proof spirits (vodka, rum, tequila, etc.) with **45% alcohol by volume**, it's important to adjust the amount used to avoid overpowering the freezing process. Below are the **maximum recommended amounts** of 45% ABV spirits for various total recipe sizes:

Total Drink Volume	Maximum Spirit (45% ABV)
710ml	105ml
1065ml	155ml
1420ml	210ml
1890ml	265ml

These values help ensure that the alcohol content remains at a level conducive to proper freezing (not exceeding around 16% ABV).

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



TROUBLESHOOTING TIPS

High-Alcohol

If alcohol level is too high the error message **E4** will display on the screen and the machine will beep 3 times. High alcohol content will prevent the freezing process and can damage the machine if left running in this state.

If this warning is displayed then pour some of the liquid out of the machine and dilute the remaining slush mixture with non-alcoholic drink.

As a guide dilute the mixture by adding 80ml of non-alcoholic ingredients per serving. Dilute with ingredients to suit your recipe. Suitable ingredients include Juice, water, soda water, soft drinks, tea, coffee (unsweetened) etc. After diluting, press the preset button to reset the machine. Then press the preset button again to restart the process.

High-Sugar Alert

If the sugar level content is too low the error message **E5** will display on the screen and the machine will beep 3 times. When the sugar content is too low liquids can freeze solid which can damage the machine.

Add more sugar in order to resolve the issue. Add ingredients to suit your recipe. Suitable ingredients include soft drinks, juice, or simply add sugar rich additions such as flavoured syrup, maple syrup, agave, honey, coconut or date sugar.

After adding, press the preset button to reset the machine. Then press the preset button again to restart the process.

PRO TIPS FOR BETTER FROZEN DRINKS

- **Initial Setup:** Let the unit sit upright for at least 2 hours before first use.
- **Temperature Considerations:** Do not add hot ingredients as they may prevent freezing.
- **No Ice or Solids:** Do not add ice, frozen fruit, or solid chunks like ice cream. These can obstruct the freezing process.
- **Sugar Requirement:** Ensure all ingredients contain at least 5g of sugar per 100ml for the best texture.
- **Pre-chill Ingredients:** For best results, chill your liquids and blended ingredients before adding them to the unit.
- **Chill Glasses:** For the frostiest experience, chill your serving glasses in advance.
- **Fine-tuning:** Use the temperature control to adjust the texture to your preference.
- **Foam Control:** If using the Frappé or Milkshake presets, dispense within 30 minutes to avoid excessive foam.
- **Maximum Fill Line:** For optimal performance, always fill the unit to the maximum fill line (1890ml).
- **Continuous Operation:** The appliance can run continuously for up to 12 hours.

By following these tips and adjusting the alcohol content to the recommended levels, you can ensure your frozen drinks are perfectly prepared every time. Let your creativity flow with unique and delicious concoctions!

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:

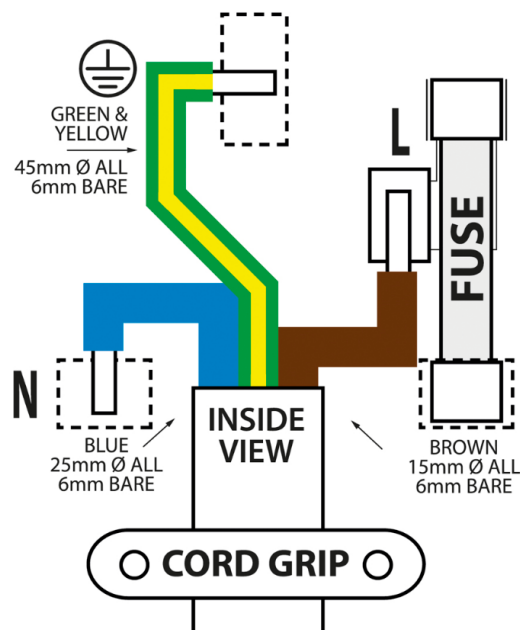
Brown – Live

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.



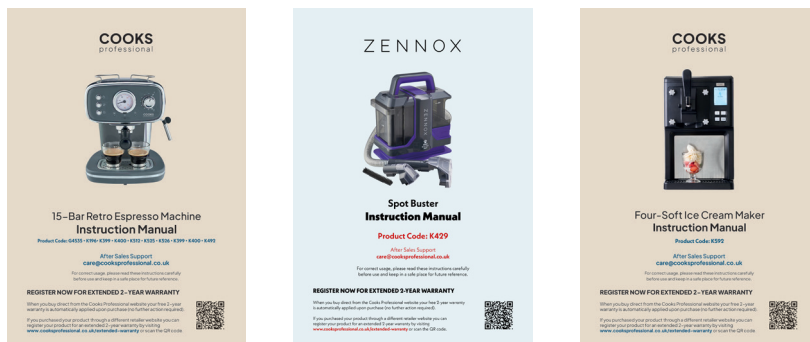
COOKS PROFESSIONAL 'HELP CENTRE'

Welcome to the Cooks Professional Help Centre!

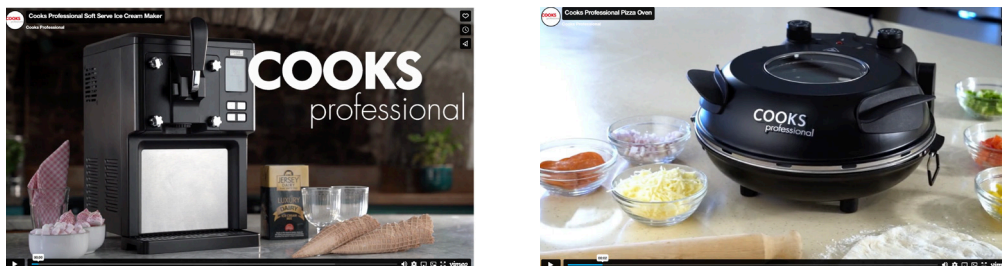
Here, you'll find all the resources you need to make the most of your Cooks Professional products. Our online Help Centre is continually being updated with the latest product manuals, 'How to Use' and 'Hints & Tips' videos. Whether you're a first-time user or a seasoned cook, we have something for everyone.

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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.

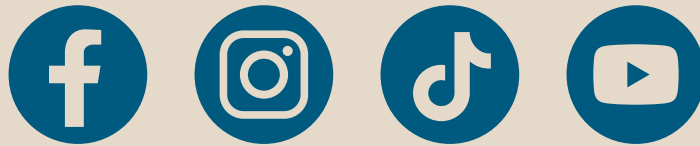
Visit us today and explore our comprehensive collection of resources. If you have any questions, our Customer Care team is available to assist you via Live Chat, email, or our contact form.

Scan here



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