

COOKS

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Multi-Meal Maker Instruction Manual

Product Code: K896

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.

TECHNICAL SPECIFICATIONS

Model No:	K896
Rated Voltage:	220-240v -50Hz
Power:	1400w
Cooking moulds:	2

PRODUCT SAFETY

This appliance can be used by children aged 8 years and over, and by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, provided they are supervised or have been given instruction concerning use of the appliance in a safe way and understand the hazards involved.

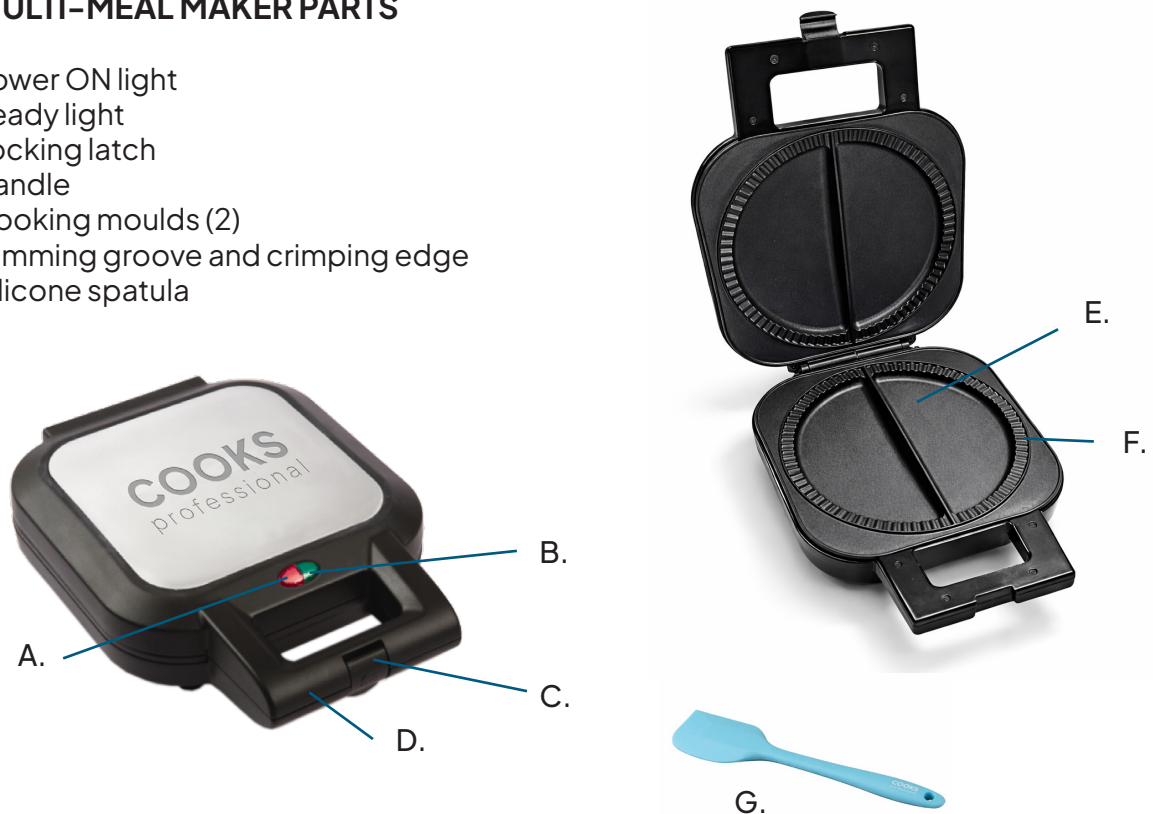
Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children unless they are over 8 years old and supervised.

Always allow adequate space around the appliance for ventilation. Do not operate beneath cupboards or near curtains or flammable materials.

- Do not operate the appliance using an external timer or remote-control system.
- Avoid touching metal parts during use as they may become hot.
- If the power cord is damaged, it must be replaced by the manufacturer or a qualified service agent.
- Use the appliance only for its intended household purpose.
- Ensure hands are dry before handling the plug or operating the appliance.
- Always use on a stable, level, heat-resistant surface.
- Do not place on or near hot surfaces such as gas or electric hobs.
- Do not allow the power cord to hang over the edge of a worktop or touch hot surfaces.
- Do not use the appliance if dropped or damaged.
- Switch off and unplug after use and before cleaning.
- Allow the appliance to cool completely before cleaning or storing.
- Never immerse the appliance, power cord or plug in water or any other liquid.
- Do not leave the appliance unattended while in use.

YOUR MULTI-MEAL MAKER PARTS

- A. Power ON light
- B. Ready light
- C. Locking latch
- D. Handle
- E. Cooking moulds (2)
- F. Trimming groove and crimping edge
- G. Silicone spatula



GETTING STARTED: BEFORE YOU COOK

Carefully remove your Multi-Meal Maker from its packaging and place it on a flat, stable surface near a plug socket.

Open the lid and wipe the cooking moulds with a damp cloth. Clean the exterior with a soft, damp cloth, taking care to keep the power cord and plug dry.

Before first use, lightly season the moulds with a small amount of vegetable oil, then wipe away any excess with kitchen paper. This only needs to be done once.

USING YOUR MULTI-MEAL MAKER

Your Multi-Meal Maker works in one of two simple ways, depending on what you're making:

Preheat first — for omelettes and toasted sandwiches, you heat the machine first, then add your food.

Cold start — for quesadillas, pasties and quiche, you fill the moulds while the machine is cold and unplugged, then switch it on. This gives pastry a neat seal, and lets you line up a tortilla safely without hot moulds.

Each method is explained below. Whichever you're making, these basics stay the same:

- The red power light shows the machine is plugged in and heating.
- The green ready light shows it has reached cooking temperature. It may cycle on and off during cooking to maintain heat — this is normal.
- The cool-touch handle and locking latch hold the moulds securely closed while cooking.
- You can open the lid briefly to check progress without unplugging.
- Always remove food with the supplied spatula. Never use metal utensils, as these will damage the non-stick surface.

The two deep moulds make two generous portions at once. For smaller servings, simply use less filling in each mould, or cut the two portions in half to make four smaller portions.

COOKING GUIDE

Here's how to get the best from each dish. Some go into a preheated machine; others are made cold and then switched on — each note tells you which. As a guide, once hot, most dishes cook in minutes — an omelette can be ready in as little as 5 minutes.

Omelettes (preheat first)

Preheat the machine with the lid closed. Lightly spray the moulds with your choice of cooking oil. Cook any fillings (such as onion, pepper or mushroom) first and spread them into the moulds. Pour over your beaten eggs, add cheese if you like, close the lid and cook until set.

Toasted Sandwiches (preheat first)

Butter the outsides of your bread, add your filling, and place into the preheated moulds. Close the lid and cook until golden and crisp.

Cooking time: Approximately 5–7 minutes.



Quesadillas (cold start)

A standard tortilla is roughly the same size as both moulds combined, so this is easiest with the machine cold. Lay the tortilla flat across the moulds, lining it up flush with the crimped edge. Press it gently down into the moulds, then spoon your filling onto one half. Fold the other half of the tortilla over to enclose the filling. Close the lid — the crimped edge of the machine will seal the tortilla — switch on, and cook until crisp and golden.

Cooking time: Approximately 10–12 minutes.

Pasties & Quiche (cold start)

Pastry dishes use a cold-start method: you fill the moulds before switching the machine on. This helps stop soft pastry melting too quickly and helps reduce the risk of burns from touching the cooking plates.

1. Make sure the machine is unplugged and cold.
2. Roll out your pastry — one piece to line the moulds, and (for pasties) one to top the filling.
3. Lay the base pastry over the moulds and gently press into shape.
4. Add your filling, taking care not to overfill.
5. For pasties, place the top pastry over the filling.
6. Use the trimming groove around the edge of each mould to seal the edges and trim away any excess pastry. The supplied spatula can help.
7. Close the lid firmly and secure the locking latch.
8. Plug in the appliance. Once the green light shows, cook until golden and fully heated through.

Trimming & sealing tip: Once assembled, gently press along the groove with your fingers to seal the edges and trim excess pastry for a neat finish. Do not use sharp utensils to trim excess as this risks scratching the non-stick surface.

HELPFUL HINTS

- All fillings must be fully cooked before use.
- Each mould holds approximately 250g of filling.
- Both shortcrust and puff pastry work well — use whichever you prefer.
- Home-made and shop-bought pastry both work equally well.
- Avoid too much liquid in your filling, to prevent leakage and keep the pastry crisp.
- Allow pastry dishes to rest for 1–2 minutes after cooking before removing.

And more: These five dishes are just the start. Once you're confident, there are plenty of avenues to get creative in the kitchen — try sweet treats too, like warm apple tarts using the cold-start pastry method. The only limit is what you fancy.



EASY RECIPES

To get you started

CHEESE OMELETTE

Preheat first. Makes 2.

Ingredients:

- 5 eggs, beaten
- 50g mature cheddar, grated
- Optional: cooked onion, pepper or mushroom
- Salt and black pepper, to taste

Method:

1. Preheat the machine with the lid closed.
2. If using, spread your pre-cooked fillings into the moulds.
3. Season the beaten eggs and pour into the moulds. Scatter over the cheese.
4. Close the lid and cook for around 3–5 minutes, until set, fluffy and lightly golden.

BLACK BEAN & CORN QUESADILLAS

Makes 2.

Ingredients:

- 2 large tortilla wraps
- 200g tinned black beans, drained and rinsed
- 100g tinned or frozen sweetcorn (defrosted if frozen)
- 100g cheddar, grated
- Chopped jalapeños, finely sliced (to taste)
- ½ tsp smoked paprika
- Salt and black pepper, to taste
- Sour cream, to serve

Method:

1. In a bowl, lightly mash about half the black beans with a fork, then stir in the remaining whole beans, sweetcorn, cheese, jalapeños and paprika. Season to taste.
2. With the machine cold, lay the first tortilla flat across both moulds, lining it up flush over the crimping edge.
3. Press the tortilla gently down into one of the moulds, then spoon in the filling.
4. Fold the rest of the tortilla over to enclose the filling, ensuring it overlaps the crimped edge.
5. Close the lid and secure the latch, then plug in and switch on.
6. Cook for 4–6 minutes, until crisp and golden.
7. Serve with a spoonful of sour cream and a sprinkle of fresh coriander.

CLASSIC CORNISH-STYLE PASTIES

Using shop-bought pastry. Makes 2.

Ingredients:

- 2 rolls of shortcrust or puff pastry
- 300g chuck steak, diced small
- 100g potato, peeled and finely diced
- 150g swede, peeled and finely diced
- 1 large onion, finely chopped
- 1 tbsp vegetable oil
- Salt and black pepper, to taste

Method:

1. Boil the diced potato and swede for 6–8 minutes until just tender.
2. Meanwhile, heat the oil in a pan over medium heat. Add the steak and onion and cook until browned.
3. Drain the potato and swede and add to the pan. Season generously and cook for a further 2–3 minutes, then remove from the heat and allow to cool slightly.
4. Roll out two pieces of pastry — one to line the moulds, one to top.
5. Line each mould with pastry and divide the filling between them (approximately 250g each).
6. Top with pastry, seal and trim using the groove, then close and lock the lid.
7. Plug in. Once the green light shows, cook for 10 minutes until golden and crisp.

CHEESE & ONION PASTIES

Using shop-bought pastry. Makes 2.

Ingredients:

- 2 rolls of shortcrust or puff pastry
- 250g potato, peeled and finely diced
- 150g mature cheddar, grated
- 1 large onion, finely chopped
- 1 tbsp vegetable oil
- Salt and black pepper, to taste

Method:

1. Boil the diced potato for 6–8 minutes until just tender. Drain well and cool slightly.
2. Heat the oil and gently cook the onion until soft and lightly golden.
3. Combine the potato, onion and cheese in a bowl. Season well.
4. Roll out two pieces of pastry — one to line the moulds, one to top.
5. Line each mould and divide the filling between them (approximately 250g each).
6. Top with pastry, seal and trim, then close and lock the lid.
7. Plug in. Once the green light shows, cook for 10 minutes until golden and crisp.

LEEK & HAM QUICHE

Using shop-bought shortcrust pastry. Makes 2.

Ingredients:

- 1 roll of shortcrust pastry
- 3–4 eggs, beaten
- 100ml double cream
- 1 leek, finely sliced
- 100g cooked ham, chopped
- 50g mature cheddar, grated
- 1 tbsp vegetable oil
- Salt and black pepper, to taste

Method:

1. Heat the oil in a pan over a medium heat and gently cook the leek for 4–5 minutes until soft. Remove and allow to cool slightly.
2. Roll out the pastry and press a piece into each cold mould to line the base and sides.
3. Lay a piece of baking paper over each pastry base and fill with baking beans. Close and lock the lid, plug in, and cook for around 5 minutes to give the pastry a head start.
4. Meanwhile, beat the eggs with the cream and season well.
5. Carefully remove the paper and beans. Divide the leek, ham and cheese between the moulds, then pour over the egg mixture.
6. Close and lock the lid and cook for a further 10–12 minutes, until the filling is set and golden.
7. Allow to rest for 1–2 minutes before removing with the spatula.

CARE AND CLEANING

Always unplug the appliance and allow it to cool fully before cleaning.

Wipe the moulds and interior with a soft cloth or sponge using warm, soapy water. Rinse with a damp cloth and dry thoroughly.

Do not use abrasive cleaners, scouring pads or steel wool.

Clean the spatula by hand in warm, soapy water. It is not dishwasher safe.

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:

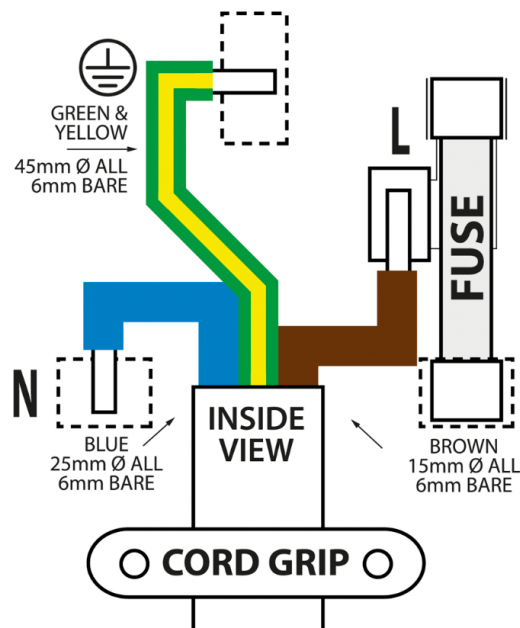
Brown – Live

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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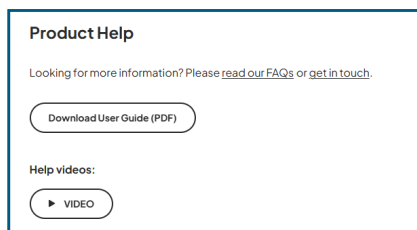
+33 757690241

COOKS PROFESSIONAL 'HELP CENTRE'

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

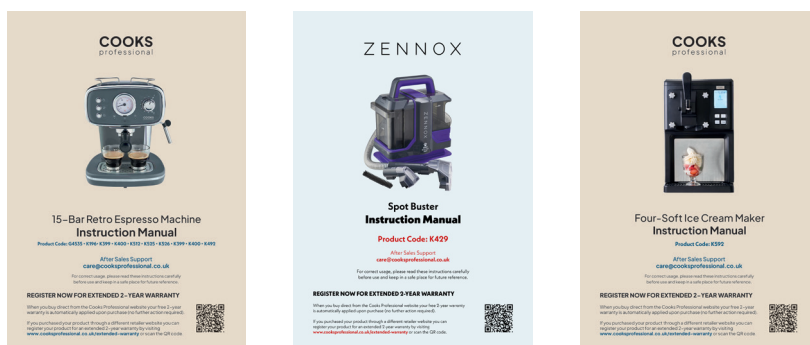
Visit the Cooks Professional website and search for the product you need help with. At the bottom of the product page you'll find the 'Product Help' section.

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.

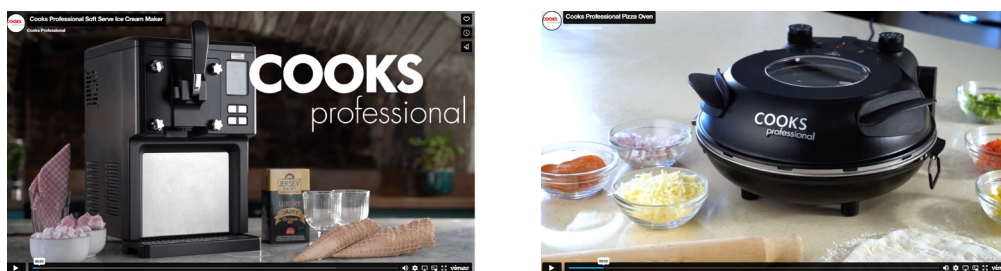


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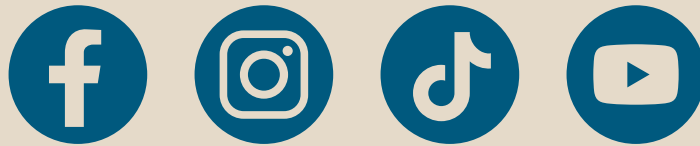
Visit us today and explore our comprehensive collection of resources. If you have any questions, our Customer Care team is available to assist you via Live Chat, email, or our contact form.

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We'd like to know what you think!

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Need help?

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Message us at:

care@cooksprofessional.co.uk



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