

COOKS

professional



Heated Blender and Soup Maker Instruction Manual

Product Code: K940

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.

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1. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions must always be followed.

1. Read all instructions carefully before use.
2. This appliance is intended for household use only and similar environments, including staff kitchens, offices, hotels, guest houses, and bed & breakfast accommodation.
3. Do not touch hot surfaces during or after operation. Always use the side handle when lifting or pouring.
4. To protect against electric shock, fire, or injury, do not immerse the power cord, plug, base unit, or motor housing in water or any other liquid.
5. This appliance must not be used by children. Keep the appliance and power cord out of reach of children at all times.
6. Persons with reduced physical, sensory, or mental capabilities may only use this appliance if they have been given supervision or clear instruction and understand the hazards involved.
7. Always switch the appliance off and unplug it from the mains when not in use, before assembling or disassembling parts, and before cleaning.
8. To unplug, hold the plug firmly and pull from the socket. Never pull on the power cord.
9. Do not operate the appliance if the power cord or plug is damaged, if the appliance has malfunctioned, or if it has been dropped or damaged in any way.
10. Do not use attachments or accessories not supplied or recommended by the manufacturer.
11. Do not allow the power cord to touch hot surfaces or hang over the edge of worktops.
12. Do not place the appliance on or near hot gas burners, electric hobs, or heated ovens.
13. Extreme caution must be taken when moving the appliance containing hot liquids.
14. Use the appliance only for its intended purpose. This product is not designed for deep frying.
15. Do not overfill the jug. Always respect the maximum fill levels indicated for hot and cold preparation.
16. The glass jug becomes hot during cooking. Allow sufficient cooling time before handling. Use the handle only.
17. Keep hands away from hot glass surfaces to prevent burns or scalding.
18. Always allow the appliance to cool before cleaning or maintenance.
19. Spilled food can cause serious burns. Keep the appliance away from children and do not use sockets below worktops.
20. A short power cord is supplied to reduce the risk of tripping or entanglement.
21. Extension leads may be used with caution and must be correctly rated and grounded.
22. Do not attempt to repair, modify, or replace any part of the appliance yourself. This will void the warranty and may cause injury.
23. Do not tamper with built-in safety mechanisms.
24. Always operate the blender with the lid securely locked in place.
25. Do not remove the lid or lid cap while the appliance is operating.
26. Keep hands, utensils, and foreign objects out of the jug while blending.
27. Blades are extremely sharp. Use care when handling and cleaning.
28. Never operate the appliance with an empty jug.
29. The lid cap must remain in place when blending hot ingredients to prevent splashing or steam burns.
30. Do not leave the appliance unattended while in use.
31. Only use the jug, lid, and accessories supplied with this model. Parts are not interchangeable.
32. Do not place the appliance or its components in a dishwasher.
33. If the supply cord is damaged, it must be replaced by a qualified technician.
34. The heating element remains hot after use.
35. Always disconnect the appliance before changing accessories or approaching moving parts.

WARNING

Failure to follow these safety instructions may result in serious injury.

2. WHAT'S INCLUDED

Before use, please ensure all parts are present:

- Glass jug
- Lid
- Lid cap
- Blender base
- Cleaning brush
- Instruction manual

Remove all packaging materials before use and keep plastic bags away from children.

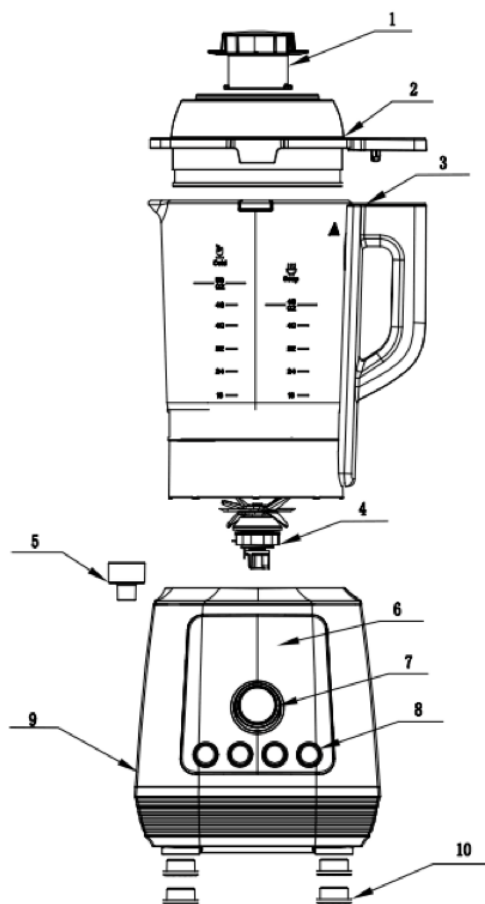
3. PRODUCT OVERVIEW

1. Lid Cap
2. Lid
3. Glass Jug
4. Blade Assembly (Sharp)
5. Connector
6. Display Screen
7. Programme Selector
8. Control Button
9. Base Unit
10. Non-Slip Foot Pads

Technical Specification

- Voltage: 220-240V ~ 50-60Hz
- Heating Power: 700-900W
- Motor Power: 1000W

The appliance will only operate when the jug is correctly positioned on the base and the lid is securely locked.



4. CONTROL PANEL

Cold Blending Programmes

- Dessert
- Smoothie
- Frozen Drink
- Milkshake
- Blend
- Stir / Clean

Hot Blending Programmes

- Chunky Soup
- Smooth Soup
- Jam
- Sauce
- Heating



5. BEFORE FIRST USE

1. Wash the jug, lid, and lid cap with warm soapy water.
2. Rinse thoroughly and dry.
3. Wipe the base unit with a damp cloth only.
4. Do not immerse the base or jug base in water.
5. Ensure all packaging materials have been removed.

CAUTION

Blades are sharp and not removable.

6. HOW TO USE YOUR APPLIANCE

1. Place the appliance on a flat, stable, heat-resistant surface.
2. Ensure the jug is correctly seated on the base.
3. Add ingredients without exceeding the maximum fill level:
 - Cold preparation: 1750ml max
 - Hot preparation: 1400ml max
4. Secure the lid and lock the lid cap in place.
5. Plug the appliance into the mains. A beep will sound and the display will light up.
6. Select the desired programme using the programme selector.
7. Press the ON/OFF button to start.

For hot programmes, pre-heating time may vary depending on ingredient temperature and quantity (approx. 5–15 minutes).

At the end of the cycle, the appliance will stop automatically and beep five times.

Stopping a Programme

- Within 1 minute: press ON/OFF
- After 1 minute: press and hold ON/OFF for 3 seconds

CAUTION

Do not add ingredients during hot programmes. Risk of splashing and burns.

7. FUNCTIONS

Automatic Programmes

The appliance includes preset programmes for convenience. Additional blending or heating can be applied manually if required.

Typical Programme Durations

The programme times below are provided as a general guide only. Actual duration may vary depending on ingredient temperature, quantity, and the pre-heating phase for hot programmes. The display screen will show the remaining time during operation.

- **Chunky Soup:** approximately 20–25 minutes
- **Smooth Soup:** approximately 25–30 minutes
- **Jam:** approximately 15–20 minutes
- **Sauce:** approximately 15–20 minutes
- **Cold blending programmes (Smoothie, Milkshake, Frozen Drink, Dessert, Blend):** typically under 5 minutes

This appliance automatically adjusts blending and heating during each programme to achieve the best results.

Manual Functions

Stir

Runs briefly while the button is pressed and held.

Clean

Fill jug with water and a small amount of washing-up liquid. Press and hold until “H” appears. Runs for 15–30 seconds.

Blend

Select speed levels 1–9 or “H” (maximum) using the programme selector, then press **ON/OFF**.

Heating

Select temperature between 40°C and 100°C, then press **ON/OFF**.

8. OVERLOAD PROTECTION

The appliance is fitted with motor overload protection.

If the appliance switches off:

1. Switch off and unplug.
2. Allow to cool for 15–20 minutes.
3. Reconnect and resume use.

9. CLEANING AND CARE

Regular cleaning after each use will help maintain performance and extend the life of your appliance.

General Cleaning Guidelines

- Always switch off and unplug the appliance before cleaning.
- Allow the appliance to cool completely before handling.
- Clean all removable parts after each use.
- Do not use abrasive cleaners, wire wool, or scouring pads.
- Do not store food inside the jug when not in use.

WARNING

Do not immerse the base unit or motor housing in water and do not place any part of the appliance in a dishwasher.

The blades are sharp — always unplug the appliance before cleaning.

Removing Food Residue from the Jug

Before You Start

- Ensure the appliance is unplugged and fully cooled.
- Never immerse the base or motor unit in water.
- Do not use harsh chemicals or abrasive materials.

Step-by-Step Cleaning Instructions

1. Rinse Immediately After Use (Recommended)

- Carefully pour out any remaining contents.
- Rinse the jug with warm water to loosen food residue before it dries.

2. Use Warm, Soapy Water

- Add warm (not boiling) water to the jug.
- Add a small amount of mild washing-up liquid.
- If residue is stuck, allow the mixture to soak for 5–10 minutes.

3. Clean Using the Supplied Brush

- Use the Cooks Professional cleaning brush to gently clean:
 - The stainless steel base
 - Around the heating plate
 - Near the blade assembly (without applying force)

Use light pressure only. The brush is designed to clean effectively without scratching surfaces.

4. For Stubborn Residue

If food remains stuck after soaking:

- Mix 1 tablespoon of bicarbonate of soda with warm water.
- Allow to soak for a further 10 minutes.
- Gently scrub again using the cleaning brush.

Avoid using vinegar directly on the blade seal. Bicarbonate of soda is safer for seals and components.



5. Rinse Thoroughly

- Rinse the jug and lid with clean warm water until all soap residue has been removed.

6. Dry Properly

- Wipe the inside of the jug with a soft cloth.
- Leave the lid off and allow the jug to air-dry fully before storage or reuse.
- Ensure the base of the jug is completely dry before placing it back onto the appliance.

Using the Clean Function

- Add approximately 150ml of water and one drop of washing-up liquid to the jug.
- Activate the Clean function.
- Do not overuse detergent, as excessive foam may cause overflow.
- Finish cleaning manually if required using the supplied brush.

What Not to Do

- Do not place the appliance or any parts in a dishwasher
- Do not pour water into the external base
- Do not scrape the jug with metal utensils
- Do not use bleach, oven cleaner, or aggressive chemicals

Optional Maintenance Tip

To keep the stainless steel base cleaner over time:

- Rinse the jug immediately after each use
- Avoid allowing thick soups or sauces to cool and dry inside the jug
- Run a quick warm-water rinse cycle after blending thicker recipes

10. TROUBLESHOOTING

If the appliance does not operate correctly, disconnect it from the power supply and contact customer service.



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.



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:

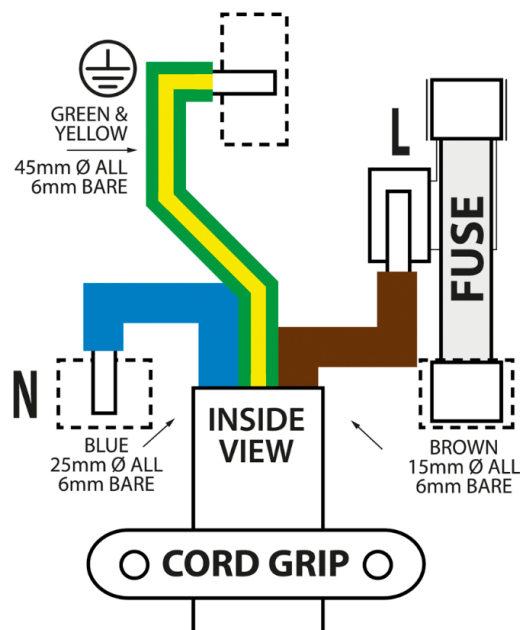
Brown – Live

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



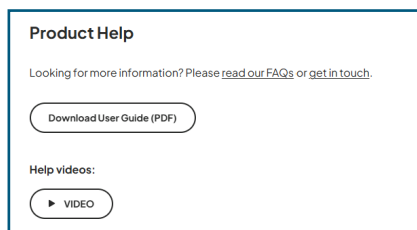
Fuses must be replaced with the same rating as the original; please refer to the fuse rating stated on the plug for this information. Only genuine fuses compliant with BS 1362 should be used.

COOKS PROFESSIONAL 'HELP CENTRE'

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

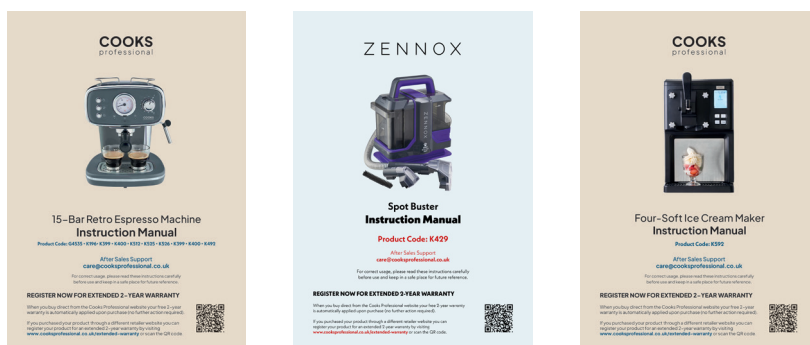
Visit the Cooks Professional website and search for the product you need help with. At the bottom of the product page you'll find the 'Product Help' section.

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.

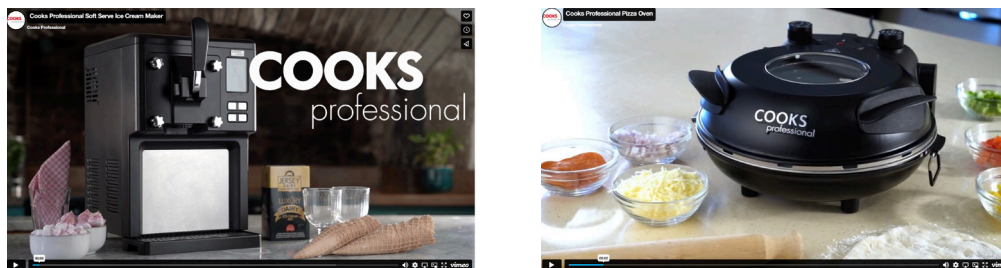


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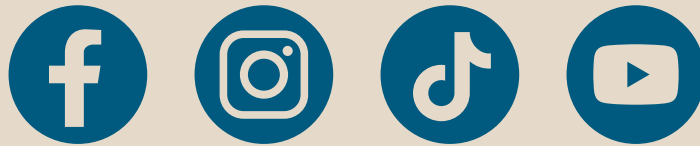
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Need help?

Our friendly customer care team work Monday to Friday.
Message us at:

care@cooksprofessional.co.uk



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