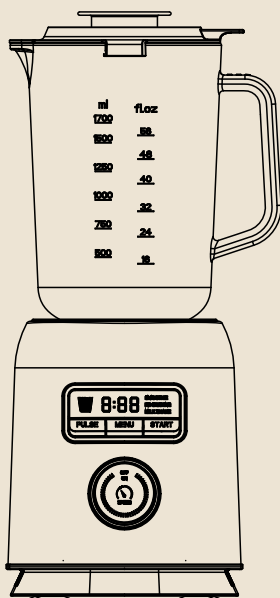


# COOKS

professional



## Power Blender Instruction Manual

Product Code: K984

After Sales Support  
[care@cooksprofessional.co.uk](mailto: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](http://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.

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## SAFETY INSTRUCTIONS

Please read all instructions carefully before using this appliance and keep them for future reference.

- This appliance must not be used by children. Keep the appliance and its power cord out of reach of children.
- This appliance may be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, only if they have been given supervision or instruction concerning safe use of the appliance and understand the hazards involved.
- Always place the appliance on a dry, stable, level surface.
- Do not place the appliance on or near hot surfaces, such as a hob, oven, gas burner, or heater.
- Take care when positioning the appliance. Avoid knocks or impacts, as this may affect performance or cause damage.
- Do not allow the power cord to hang over the edge of a worktop, or come into contact with sharp edges or hot surfaces.
- Do not pull, twist, knot, or strain the power cord.
- Do not immerse the appliance, plug, or power cord in water or any other liquid.
- Do not use the appliance if the plug, power cord, or appliance is damaged. If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person.
- Only use the appliance with the accessories supplied. The use of non-approved accessories may cause injury, damage, fire, or electric shock.
- Before switching on, ensure all parts are correctly fitted and securely in place.
- Ensure the mains voltage matches the rating shown on the appliance rating label.
- Always unplug the appliance from the mains when not in use, before assembling or disassembling parts, and before cleaning.
- Do not operate the appliance when the jug is empty.
- Do not overload the blender.
- Always ensure the appliance is switched off before removing the jug or attachments.
- Take care when cleaning or handling the blades, as they are extremely sharp.
- Always wait for the blades to come to a complete stop before removing the blender jug, large cup, or small cup.
- This appliance is fitted with a safety mechanism and will only operate when the jug is correctly positioned.
- Do not attempt to remove the lid while the appliance is operating.
- Do not blend hot liquids. Hot liquids may cause pressure to build up and may result in scalding.
- Take extra care when blending warm ingredients, as steam may escape when opening the lid.

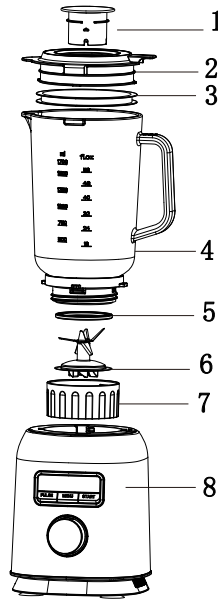
## IMPORTANT OPERATING TIME LIMIT

Maximum continuous operating time: **1 minute**

Allow the appliance to rest for at least **3 minutes** between blending cycles.

## PRODUCT OVERVIEW

### Blender Components



No	Component	Description / Function
1	Measuring Cap	Allows you to add ingredients while blending. Can also be used for measuring small quantities.
2	Lid	Fits securely to the jug to help prevent splashing and spills during blending.
3	Lid Seal Ring	Helps create a secure seal to reduce leakage.
4	Blender Jug	Main container for blending ingredients. Includes measurement markings.
5	Base Seal Ring	Creates a watertight seal between the jug and blade assembly.
6	Blade Assembly	Stainless steel blades for chopping, blending, and crushing ingredients.
7	Jug Base / Blade Housing	Holds the blade assembly in place and allows the jug to be attached to the motor unit. Removable for cleaning.
8	Motor Unit (Main Body)	Contains the motor and controls. Powers the blender.

## HOW TO USE

### Before First Use

- Remove all packaging materials.
- Wash the blender jug, lid, measuring cap and seal rings in warm, soapy water. Rinse and dry thoroughly.
- Wipe the motor unit with a damp cloth. Do not immerse in water.

### Operating Instructions

1. Place the motor unit on a dry, stable, level surface.
2. Prepare your ingredients by cutting them into approximately 1–2cm pieces.
3. Add the ingredients into the blender jug.
  - Add sufficient liquid (such as water or milk) to assist blending.
  - Do not exceed the maximum capacity marking (1700ml).
4. Fit the lid securely onto the jug and insert the measuring cap. Ensure both are correctly locked into position.
5. Place the assembled jug onto the motor unit and turn it clockwise until it locks securely into place.
6. Ensure the control knob is set to OFF, then plug the appliance into the mains.

### Using Preset Programmes

1. Turn the control knob clockwise to switch the appliance on.
  - The **ON** indicator will illuminate.
  - The display screen will activate.
2. Press the MENU button to select one of the preset programmes:
  - Smoothie
  - Ice Crush
  - Milkshake

The selected programme will run automatically.

## Manual Speed Control

Alternatively, you can manually control the speed:

1. Turn the control knob clockwise to select your desired speed level (Speed 1–10).
2. Adjust as required depending on the ingredients being blended.

## Adding Ingredients During Blending

- To add liquid or small ingredients while blending, carefully remove the measuring cap by turning it anti-clockwise.
- Add ingredients slowly and replace the cap securely before continuing.

**ALWAYS TAKE CARE WHEN THE APPLIANCE IS OPERATING.**

## After Blending

1. Turn the control knob to **OFF**.
2. Wait until the blades have completely stopped.
3. Turn the jug anti-clockwise to unlock it from the motor unit.
4. Remove the lid and pour contents into a suitable container.
5. Unplug the appliance from the mains.
6. Clean and dry all removable parts after use.

## TECHNICAL SPECIFICATIONS

**Model:** K984

**Voltage:** 220–240V ~ 50/60Hz

**Rated Power:** 1400W

**Maximum Working Capacity (Blender Jug):** 1700ml

**Off Mode Power Consumption:** <0.3W

**Automatic Off Mode Activation Time:** <20 minutes



## 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:

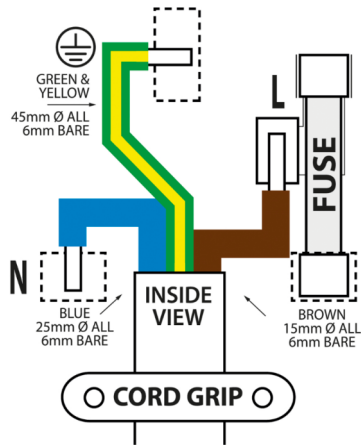
**Brown – Live**

**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](mailto: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](http://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](mailto: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.

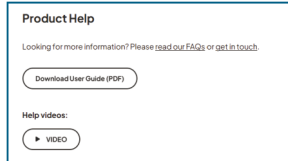


## COOKS PROFESSIONAL 'HELP CENTRE'

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

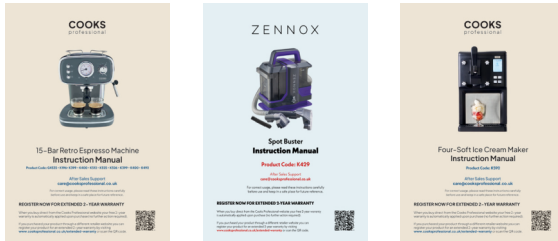
Visit the Cooks Professional website and search for the product you need help with. At the bottom of the product page you'll find the 'Product Help' section.

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.

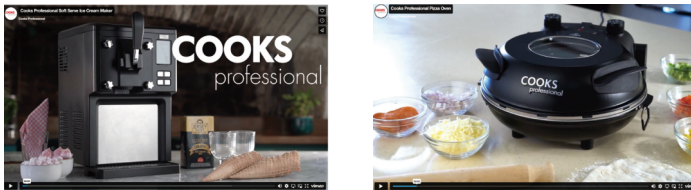


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Please review on the retailer website where you placed your order.

**Need help?**

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

**[care@cooksprofessional.co.uk](mailto:care@cooksprofessional.co.uk)**



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K984 Instruction Manual**

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