

# COOKS

professional



## Food Processor Instruction Manual

Product Code: K985

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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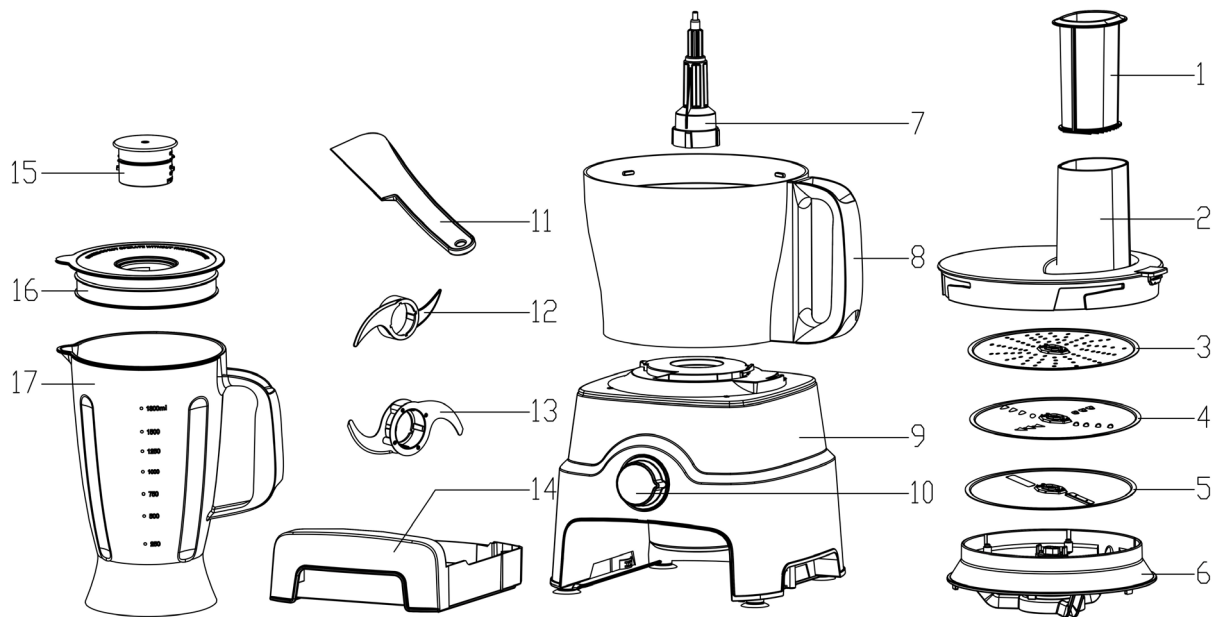
## SAFETY PRECAUTIONS

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

- Read all instructions carefully before using this appliance and keep them for future reference.
- This appliance is for domestic household use only. It is not intended for commercial use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use by a person responsible for their safety.
- Children must be supervised to ensure they do not play with the appliance.
- If the mains power cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person to avoid a hazard.
- This appliance is fitted with a safety switch and will not operate unless all parts are correctly assembled and securely locked into place.
- Accessible surfaces may become warm during use.
- To reduce the risk of electric shock, fire or injury, do not immerse the power cord, plug or motor base in water or any other liquid.
- Always unplug the appliance when not in use and before cleaning.
- Never push food into the feed chute using your fingers or objects such as knives. Always use the supplied pusher.
- Take extreme care when handling blades and inserts, especially during assembly, disassembly and cleaning. Blades are very sharp.
- Do not allow the power cord to hang over the edge of a worktop or touch hot surfaces.
- Do not place the appliance near gas hobs, electric hobs or heated ovens.
- Always wait until all moving parts have completely stopped before removing the lid or bowl.
- Do not exceed the maximum capacities stated in this manual.
- Always use a properly earthed mains socket.
- This appliance is not designed to be operated using an external timer or remote-control system.
- Do not operate the appliance continuously for more than 1 minute. Allow the motor to rest as instructed in the usage limits section.
- Do not use outdoors.

## PACKAGE CONTENTS

1. Pusher
2. Bowl cover
3. Grating disc
4. Shredding disc
5. Slicing disc
6. Disc holder
7. Drive shaft
8. Processing bowl
9. Motor base
10. Rotary control dial
11. Spatula
12. Dough blade
13. Chopping blade
14. Blade storage box
15. Blender measuring cup (small lid)
16. Blender lid
17. Blender jug



## BEFORE FIRST USE

1. Remove all packaging materials and protective coverings.
2. Check that all components are present and undamaged.
3. Wash all removable parts in warm soapy water.
4. Rinse thoroughly and dry completely.
5. Wipe the motor base with a soft damp cloth. Do not immerse the motor base in water.
6. Assemble the appliance and run briefly using the Pulse function to ensure correct assembly.

**Note:** A slight odour during first use is normal and will disappear.

## OVERHEAT PROTECTION

This appliance is fitted with an automatic overheat protection system.

If the motor becomes too hot, the appliance will switch off automatically.

Allow approximately 30 minutes for the motor to cool before restarting.

## SPEED SETTINGS GUIDE

- 0 – Off
- Pulse – Short bursts of power for control
- Speed 1 – Lower speed for softer foods and light mixing
- Speed 2 – Higher speed for harder ingredients and faster processing

Always begin processing soft foods at a lower speed to prevent over-processing.

## INSTALLATION AND USE

### Assembling the Processing Bowl

1. Place the motor base on a flat, stable, dry surface.
2. Fit the processing bowl onto the motor base and turn clockwise to lock.
3. Insert the drive shaft into the centre of the bowl.

### Fitting the Blades or Discs

- For the chopping blade or dough blade, place directly onto the drive shaft.
- For slicing, shredding or grating discs:
  - Insert the selected disc into the disc holder.
  - Place the disc holder onto the drive shaft.

**IMPORTANT: ONLY ONE BLADE OR DISC CAN BE USED AT A TIME.**

### Adding Ingredients

- For chopping or dough mixing, add ingredients before fitting the lid.
- For slicing, shredding or grating, lock the lid first, then insert food through the feed chute.

Ensure the lid is securely locked before switching on.

Set the dial to “0” before plugging into the mains.

Use the Pulse function briefly to confirm correct assembly before full operation.



## USING THE ACCESSORIES

### Chopping Blade

Recommended processing time: 30 seconds to 1 minute.

Do not overload the bowl. Process in smaller batches if required.

### Dough Blade

Recommended processing time: 20–30 seconds.

Recommended flour-to-water ratio: 1 : 0.6  
(100g flour to 60g water)

Do not exceed 30 seconds of continuous mixing.

### Slicing and Shredding Discs

Maximum processing time: 1 minute.

The slicing disc has two sides:

- Coarse slicing
- Fine slicing

Cut large ingredients into smaller pieces before inserting.

Do not apply excessive force when using the pusher.

Use a lower speed for softer foods.

### Grating Disc

Suitable for softer ingredients such as garlic and ginger.

Install in the same way as slicing and shredding discs.

Use gentle pressure when pushing ingredients through.

## USING THE BLENDER JUG

Maximum processing time: 1 minute.

1. Add ingredients to the blender jug.
2. Fit the lid securely.
3. Place the jug onto the motor base and turn clockwise to lock.
4. Ensure the dial is set to “0” before plugging in.
5. Use Pulse 2–3 times to start.
6. Select Speed 1 or 2 to continue.

You may remove the measuring cup to add liquids during blending.

### IMPORTANT:

- Do not remove the lid while the blender is operating.
- Always add some liquid when crushing ice.

## HOT LIQUID WARNING

Do not blend hot liquids or hot food.

Allow soups and sauces to cool before blending.

When blending warm liquids:

- Do not exceed half capacity.
- Start with Pulse.
- Hold the lid firmly in place.

## CAPACITY GUIDE

- Processing Bowl Maximum Capacity: 3.5L
- Processing Bowl Rated Working Capacity: 2.0L
- Blender Jug Maximum Capacity: 1.8L

Do not fill above the maximum level markings.

Overfilling may cause leakage, vibration or motor strain.

## IMPORTANT USAGE LIMITS

- Maximum continuous operation: 1 minute.
- Allow 3 minutes rest between uses.
- Maximum 5 cycles.
- After 5 cycles, allow the appliance to cool to room temperature.

## CLEANING AND MAINTENANCE

1. Unplug before cleaning.
2. Do not immerse the motor base or power cord.
3. Wash removable parts in warm soapy water.
4. Dry thoroughly before reassembly.
5. To clean the blender jug, add warm water and a small amount of washing-up liquid and blend briefly.
6. Do not use abrasive cleaners or scouring pads.
7. Store in a cool, dry place.

## TROUBLESHOOTING

If you experience any issues, please refer to the guide below.

### The appliance does not operate

- Check all parts are correctly assembled and locked.
- Ensure the plug is fully inserted.
- Check the mains fuse or for a power cut.

### The appliance stops during use

- The bowl or lid may not be securely locked.
- The motor may have overheated. Allow 30 minutes to cool.

### The motor runs but blades do not rotate

- Ensure the drive shaft is correctly fitted.
- Check the blade or disc is properly attached.

## TECHNICAL SPECIFICATIONS

Model: FP407

Voltage: 220-240V~, 50-60Hz

Rated Power: 1000W

Blender Capacity: 1.8L

Processing Bowl Capacity: 3.5L (Max) / 2.0L (Rated)

Power Consumption (Off Mode): <0.3W

## 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:

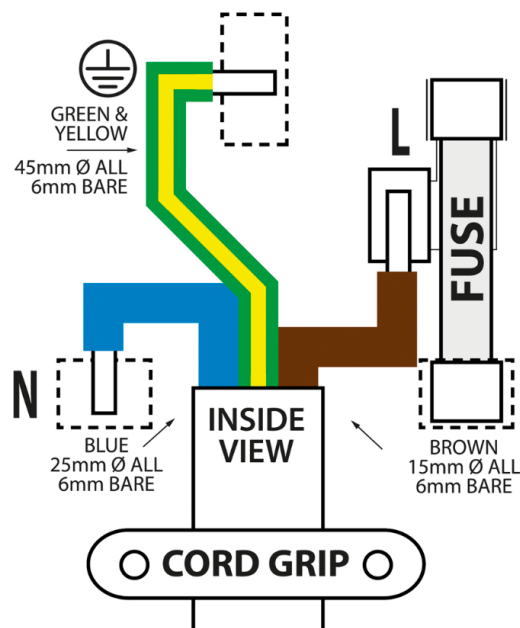
**Brown – Live**

**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

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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.

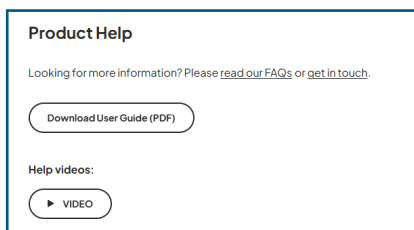


## COOKS PROFESSIONAL 'HELP CENTRE'

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

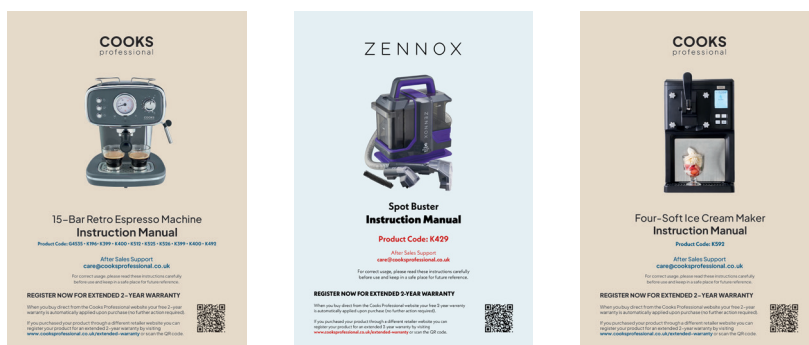
Visit the Cooks Professional website and search for the product you need help with. At the bottom of the product page you'll find the 'Product Help' section.

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.

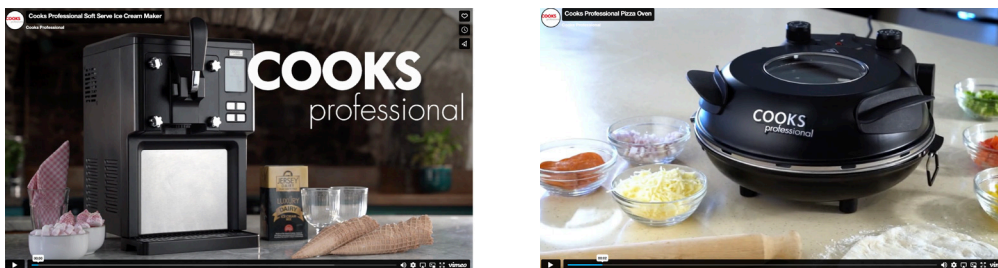


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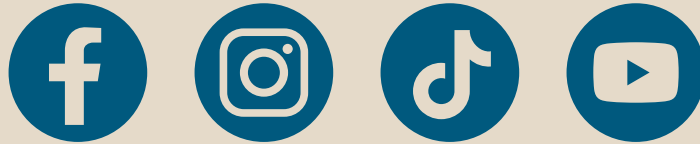
Visit us today and explore our comprehensive collection of resources. If you have any questions, our Customer Care team is available to assist you via Live Chat, email, or our contact form.

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Message us at:

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



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