

**COOKS**  
professional



## Electric Pizza Oven Instruction Manual

Product Code: K610 • K611 • K612 • K633 • K194 • K243 • K529

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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Other colours available:



Teal



Grey



Black

## GENERAL INFORMATION AND SAFETY WARNINGS

- Use this appliance only in accordance with the instructions.
- Before plugging into the mains power supply, check the domestic voltage corresponds to the rating label of the appliance.
- This appliance must never be operated via an external or separate remote-control system.
- Always use the original power cable supplied with the appliance.
- The use of accessory attachments that are not recommended by the manufacturer may cause injuries.
- Always remove the plug from the mains power supply before assembling or disassembling, cleaning or storing or if the appliance malfunctions.
- Make sure that the power cable and plug do not come into contact with water.
- Make sure that your hands are dry when you touch the appliance, the power cable or the plug.
- Do not immerse the cord, plug or appliance motor unit in any liquid.
- Never place the appliance on or near a warm hotplate or other source of heat.
- Beware of hot surfaces. The knobs and handles will become hot while the appliance is in use.
- Extreme caution is needed when opening the appliance as steam will be quickly released.
- Always use oven mitts or gloves when opening the lid of the appliance
- Place the appliance on a flat, stable, heat-resistant and splash-proof surface where it cannot fall.
- Allow the appliance to cool before cleaning and storing.
- Do not place on or near a hot gas or electric burner, or near or in a hot oven.
- Never move the appliance when it is switched on.
- To prevent anyone from tripping over the power cable, make sure that it is not draped over the worktop.
- Do not use appliance for anything other than the intended use.
- Do not use outdoors or for commercial purposes.
- Avoid contact with any moving parts.
- Never use a damaged appliance. If the power cable is damaged or your appliance has malfunctioned, please take it to your local electrical store for repair. The appliance should only be repaired by a qualified technician, never try to repair it yourself.

- 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 should be supervised to ensure that they do not play with the appliance.
- Never leave the appliance unattended when in use.
- Do not overload the appliance with food.
- To prevent the risk of fire, the appliance needs space to allow heat to escape. Make sure that the appliance has sufficient space around it and does not come into contact with flammable materials. The appliance must not be covered.

## **BEFORE FIRST USE**

When using your pizza oven for the first time, please read the instructions contained in this manual. Before cooking, let your oven run for 10 minutes with the lid closed on setting 4 to warm up the pizza stone to 320°C. This will burn off any lubricants from the oven's heating elements and will also help to pre-season your pizza stone. This will not affect the performance of your oven, nor will it be necessary to repeat this process any time in the future.

### **Note:**

- When this appliance is switched on for the first time, you may detect an unusual odour. This is quite normal and will disappear after a few minutes of use.
- Never use cooking oil or water directly on the pizza stone when cooking, seasoning or cleaning.
- It is normal for the pizza stone to develop small scratches and to turn a darker colour, this is a sign that it has been well-seasoned.
- Never use a knife or pizza cutter on the stone as this could damage the fine-grained cooking surface.
- When using a frozen pizza base, allow the base to thaw before placing in the oven, this will result in a crispy cooked pizza.
- When cooking fresh dough, lightly flour the stone before placing the dough directly on the stone. If you have sticky dough, add more flour to the dough as it will stick to the stone.

## Description of parts

- |                         |                                     |
|-------------------------|-------------------------------------|
| 1. Handles              | 5. Stainless steel pizza paddles    |
| 2. Temperature control  | 6. Black ceramic glazed pizza stone |
| 3. Thermostat indicator | 7. Pizza Board and Cutter Set       |
| 4. Timer                | 8. Non-Stick Pizza Baking Sheet     |



Need a replacement part? Visit [cooksprofessional.co.uk](https://cooksprofessional.co.uk) or if you can't find what you are looking for then email our friendly team at [care@cooksprofessional.co.uk](mailto:care@cooksprofessional.co.uk) for assistance.

## INSTRUCTIONS FOR USE

1. First, ensure the control knob is set to off and check inside to see that nothing is inside your oven other than the cooking stone. Ensure the stone has the black ceramic glazed surface facing upwards.
2. Plug the power cord into 230V plug base. To switch the appliance on, simply turn the cooking temperature control knob to the max heat setting 5. You will notice the heat indicator light will come on; this indicates that your pizza oven is preheating. By preheating your oven before using, you will achieve better baking results.
3. Set the timer for 10 minutes on temperature setting 4 for preheating, after that your pizza maker is ready for use.
4. Place your cooked or uncooked pizza dough directly onto the pizzapaddles and add your favourite toppings. Never over-fill or mount your topping too high on your pizza. The topping should always be below the height of the top-heating coil to avoid burning.
5. Making sure your pizza oven is preheated, slide your pizza off the pizza paddles and directly onto the heated stone. Always cooks on the black ceramic glazed surface of the stone. Warning, the pizza stone and the handles will be extremely hot. Do not touch it at any time until it has had a chance to cool down.
6. Close the lid of your pizza oven and keep the knob on setting 5 and allow your pizza to bake for 4–5 minutes, or until the desired taste. Remember, every pizza may have a different crust thickness or topping, some pizzas may cook quicker than others. It is recommended that you open the lid of your pizza oven halfway through cooking to check the progress and rotate the pizza 180 degrees to ensure the pizza cooks evenly. Then close the lid and continue to cook until ready, checking progress through the viewing window.
7. If your pizza is cooking too quickly, simply turn the cooking temperature anti-clockwise to a lower setting to reduce the cooking temperature. To raise the cooking temperature, turn the cooking temperature clockwise to a higher setting.
8. When cooking with a frozen pizza base, allow the dough to thaw before use. Once thoroughly thawed, slide your pizza directly onto the heated stone.
9. Do not use sticky dough on the stone or pizza paddles. If your dough is sticky, we recommend you use a pizza tray to par-cook the pizza then slide directly off onto the stone or flour the stone and place dough directly on top.
10. If using the Timer please note **THE TIMER DOES NOT SWITCH ON AND OFF THE OVEN**. It is therefore important to check the appliance after the time set has elapsed. To switch the appliance off, set the temperature dial to “0” and unplug it.
11. Make sure the appliance is properly closed during baking or that the food inside it is not in contact with the upper heater.

## HINTS AND TIPS ON 2 DIFFERENT WAYS TO COOK YOUR PIZZA.

### Cooking Directly on the Pizza Stone

You can either cook your pizza directly on the pizza stone as detailed above. Using the stainless steel pizza paddles to put your pizza in and out of the oven. Always cook on the black ceramic glazed surface. Simply brush or scrape the stone after use to remove pizza and food residue and wash with a dish cloth (as detailed below in 'care and maintenance').

### Cooking with the Cooks Professional Non-Stick Pizza Baking Sheet

Alternatively you can use the non-stick pizza baking sheet supplied with your Pizza Oven.

Follow these instruction to use the non-stick heat resistant baking sheet:

1. Roll out pizza dough on the sheet



2. Add your pizza toppings



3. Transfer pizza to the pizza oven



4. Rotate your pizza mid-way through cooking



5. Remove your pizza from the pizza oven on to a cutting surface.



**The Cooks Professional Non-Stick Pizza Baking Sheet** is specifically designed for Cooks Professional Pizza Ovens and is **safe to use up to 400°C** and provides an alternative way to cook pizza. By cooking this way it will help protect the stone base from staining.

After use simply wash with warm soapy water and dry ready to re-use time and time again.

**Cooks Professional Non-Stick Pizza Baking Sheets** are available to purchase in a pack of 6 from most Cooks Professional retailers. Check your retailer website.

## CARE AND MAINTENANCE

After each use, unplug your pizza oven and let the appliance cool. Be careful not to touch or try to clean the appliance until all parts have cooled down to room temperature.

To clean the outside of the pizza oven only use a damp cloth. Never dip or immerse the appliance into water or any other liquids. This could cause an electrical shock and/or damage to the oven.

To clean the pizza stone gently scrape off any excess food with a wooden spatula or a stiff bristled brush and wipe clean with a cloth and warm soapy water (using regular washing up liquid). The cooking surface of the pizza stone has a black ceramic glaze which helps prevent food sticking to the surface. Overtime the surface may become marked but this is normal and does not compromise the way the pizza maker operates.

To clean the paddles, wash in warm water and mild detergent. Never allow them to stand in water as water saturation will damage the paddles.

Never use the stone for any other purpose than intended use. Do not use as a trivet or as a cuffing stone. Never put liquids on the stone.



## RECIPES

### Basic Pizza Dough

#### Ingredients (Makes 1 Pizza)

- 0.25-ounce sachet dry yeast
- 1 teaspoon caster sugar
- 1/2 teaspoon salt
- 2 cups of plain flour
- 2 tablespoons olive oil

#### Method

1. Combine 3/4 cup warm water, yeast, sugar, and salt in a jug. Whisk with a fork to dissolve. Cover with clingfilm. Set aside in a warm place for 5 minutes or until bubbles appear on the surface.
2. Sift flour into a bowl. Add yeast mixture and oil. Mix to form a soft dough. Turn onto a lightly floured surface. Knead for 10 minutes or until elastic. Place in a lightly greased bowl. Cover with clingfilm. Stand in a warm place for 25 to 30 minutes or until dough has doubled in size.
3. Use your fist to press down dough. Knead on a lightly floured surface until smooth.

### Styles of Pizza Bases

#### Frozen-topped Pizza

It's quick and easy to cook your frozen pizza straight from the freezer in the pizza oven. Turn your oven onto the 4 setting. Once the light has turned off place your frozen pizza directly onto the stone and close the lid. Leave the frozen pizza in the pizza oven for approximately 4 minutes to defrost. Once the base has defrosted turn the setting up to 5 and cook for approximately 5 minutes.

#### Pizza Mix or Bread Mix

It is better if you use a quality bread mix. Most of them will have a pizza dough recipe on the pack which will say to use 10% less water.

#### Pitta Bread

This is a great alternative. They are readily available in every supermarket and will only take 2–3mins to cook in the pizza oven.

#### Pre-made Base (Fresh)

They normally take a few minutes longer because they tend to have a thicker base. Use less topping to ensure a quicker cooking time.



## **Pre-made Base (Frozen)**

For best results make sure the base is defrosted. For a quick defrost method; turn oven setting to 4. Add topping to frozen base. Once the light is off, add topped frozen pizza to stone base and close the lid. After 2–3 minutes turn the setting to 5 and cook pizza.

## **Calzone**

A different way to eat a pizza. Make sure they are not too thick. You can cook them on the stone or in the deep dish. Ricotta cheese is a great filling as you can make dessert calzone by adding banana, stewed apples etc. and serve it with ice cream.

## **Toasted Sandwiches**

These can be cooked on the stone base, simply, add your favourite fillings and place the bread on to the stone. Close the lid and turn the setting up. Check after 3–4mins. When ready, spread butter on the outside of the toasted sandwich.

## **Pizza Recipes**

### **Hot salami and Basil Pizza**

#### **Ingredients**

- Salami slices
- Tomato puree
- Grated Mozzarella cheese
- Roasted red peppers
- Goat's cheese
- Basil leaves

#### **Method**

1. Preheat your pizza oven on setting 4 for 10 minutes.
2. Roll out your fresh dough and place inside your pizza oven.
3. Top base with tomato puree.
4. Arrange the salami and peppers on the pizza.
5. Then crumble on the goat's cheese and top with basil leaves.
6. Close the lid and turn your pizza maker up to 5 and cook for around 3–4 minutes.



## **Antipasto Pizza**

### **Ingredients**

- 20g pesto Genovese
- 4–5 cherry tomatoes
- 2 artichoke heads
- 80g bocconcini cheese
- 30g salami
- 20g asparagus
- 5–6 pitted kalamata olives

### **Method**

1. Preheat your pizza oven on setting 4 for 10 minutes.
  2. Spoon your pesto onto the pizza base.
  3. Place your sliced antipasto ingredients on top.
  4. Chop the bocconcini cheese into slices and place on top.
  5. Place your pizza into the pizza oven.
  6. Set temperature to 5 to cook 3–4 minutes.
- 

## **Smoked Chicken and Roasted Pumpkin Pizza**

### **Ingredients**

- 4 oz mozzarella cheese
- 3–4 pumpkin pieces, roasted
- 1 spring onion, sliced
- 1 smoked chicken breast, sliced

### **Method**

1. Preheat your pizza oven on setting 4 for 10 minutes.
2. Spoon your pesto onto the pizza base then place your sliced antipasto ingredients on top.
3. Chop the bocconcini cheese into slices, and place on top. Remembering not to over top your pizza. Place your pizza into the pizza oven and cook for around 5 minutes.



## Pepperoni Pizza

### Ingredients

- 2 table spoons of passata sauce
- 8-9 oz mozzarella cheese (For the best tasting pizza use Bononcini or Buffalo Mozzarella)
- 2 Oz Pepperoni

### Method

1. Preheat your pizza oven on setting 4 for 10 minutes.
  2. Place the pizza dough onto the stone.
  3. Spoon the tomato sauce over the base. Add the desired cheese.
  4. Add the pepperoni evenly over the base.
  5. Close the lid and cook on 5 for 3-4 minutes.
  6. Once cooked drizzle the extra Virgin olive oil over the cooked pizza.
- 

## Moroccan Lamb Pizza

### Ingredients

- 2/3 cup low-fat natural yoghurt
- Juice of 1 lemon
- 2 tbs chopped mint
- 6.4 Oz lamb, roughly chopped
- 1 1/2 tsp Moroccan seasoning
- 1 large garlic clove, chopped
- 1/2 red onion, chopped
- 1 tbs pine nuts
- 8 cherry tomatoes, halved
- 1 tbs chopped coriander

### Method

1. Combine the yoghurt, 2 teaspoons lemon juice and mint in a bowl. Season with salt. Chill until required.
2. Preheat your pizza maker on setting 4 for 10 minutes.
3. Place the chopped lamb, Moroccan seasoning, garlic, red onion, sea salt and freshly ground pepper into a food processor and pulse until the mixture is coarsely minced.
4. Place your fresh dough directly onto your stone, scatter base with the lamb mixture, pine nuts and tomatoes. Close the lid and turn your pizza oven up to setting 5, cook for around 3 to 4 minutes.
5. Scatter with the chopped coriander and drizzle over remaining lemon juice.

Serve with the mint yoghurt.



## Nutella and Caramelised Banana Pizza

### Ingredients

- ¼ cup of Nutella
- 2 small bananas
- 2 tbs of brown sugar
- Icing sugar to dust

### Method

1. Pre heat your pizza maker on setting 4 for 10 minutes.
2. Roll out your fresh dough and place directly into your pizza oven.
3. Warm the Nutella in the microwave and spread evenly over the base.
4. Top with sliced banana.
5. Sprinkle with brown sugar.
6. Close the lid and turn your pizza oven onto setting 5 and cook for around 3–4 to minutes.
7. Dust with icing sugar.

Serve with custard or vanilla ice cream

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## Tandoori Chicken and Rocket Pizza

### Ingredients

- 7 Oz chicken tenderloins, thinly sliced
- 1 1/2 tbs Tandoori paste
- 2 tbs of natural yoghurt
- 3 tbs of tomato passata
- Handful of shredded mozzarella cheese
- Handful of cherry tomatoes, halved
- Rocket leaves
- 2 tbs of tzatziki dip
- 2 tbs mango chutney

### Method

1. Place the chicken tandoori paste and natural yoghurt in a bowl. Toss to coat.
2. Pre heat your pizza oven on 4 for 10 minutes.
3. Roll out your dough and place onto the heated stone, top with tomato passata and mozzarella cheese.
4. Place the chicken and tomatoes onto the base.
5. Close the lid and turn up to 5 and cook for around 3 to 4 minutes
6. Top with the rocket and drizzle over the tzatziki.

Serve with the mango chutney and mixed salad leaves.



## Seafood Pizza

### Ingredients

- 4 Oz mozzarella cheese
- 4–5 small prawns
- 4 Oz seafood mix
- Garlic oil
- Cracked pepper

### Method

You can purchase a seafood mix from the fishmonger or most supermarkets. If the mix has mussels, remove these from the shells.

1. Place some shredded mozzarella onto the bottom of your prepared pizza base, then arrange the seafood mix on top, some garlic oil and cracked pepper. Make sure that you don't overfill your pizza with ingredients as seafood gives off a lot of water.
2. Pre heat your pizza maker on setting 4 for 10 minutes.
3. Place your pizza into the oven and cook for around 3–4 minutes, on temperature setting 5.

Once the pizza is cooked you can add some chopped thyme.



## 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:

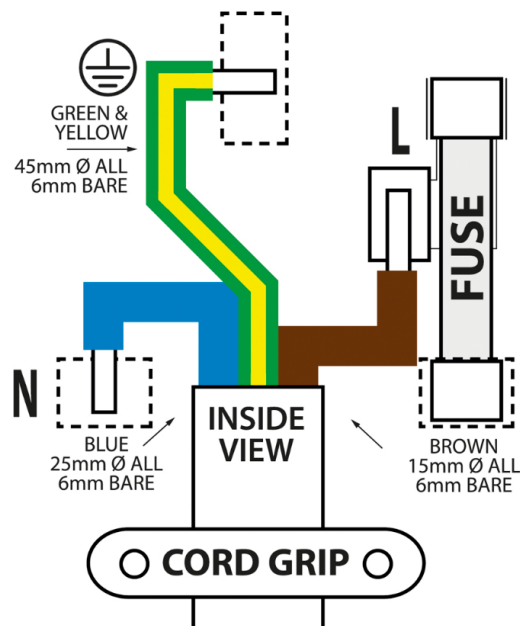
**Brown – Live**

**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.**

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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.



## Need a replacement part or pizza making accessories?

Check your retailer website or purchase online at [cooksprofessional.co.uk](https://cooksprofessional.co.uk)

If you can't find what you need contact our friendly customer care team who are available to assist Monday to Friday via live chat or [care@cooksprofessional.co.uk](mailto:care@cooksprofessional.co.uk)



K150 Stainless Steel Pizza Paddles



K511 Spare-black pizza stone with non-stick pizza sheet



K195 Pizza Board and Cutter Set



K506 6pcs Non-Stick Pizza Baking Sheets

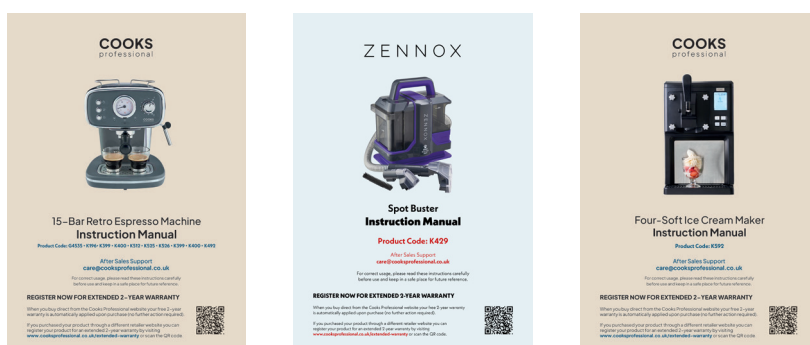
## COOKS PROFESSIONAL 'HELP CENTRE'

Welcome to the Cooks Professional Help Centre!

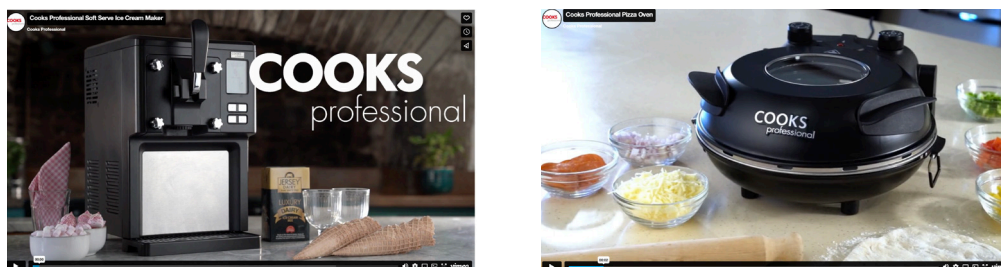
Here, you'll find all the resources you need to make the most of your Cooks Professional products. Our online Help Centre is continually being updated with the latest product manuals, 'How to Use' and 'Hints & Tips' videos. Whether you're a first-time user or a seasoned cook, we have something for everyone.

Features:

**Latest Product Manuals:** Access up-to-date manuals for all our products.



**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.

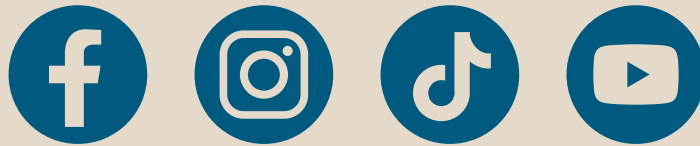
Visit us today and explore our comprehensive collection of resources. If you have any questions, our Customer Care team is available to assist you via Live Chat, email, or our contact form.

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**#cooksprofessional**

**We'd like to know what you think!**

We'd be very grateful if you can spare a few minutes to leave us a review.  
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**Need help?**

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Message us at:

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



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