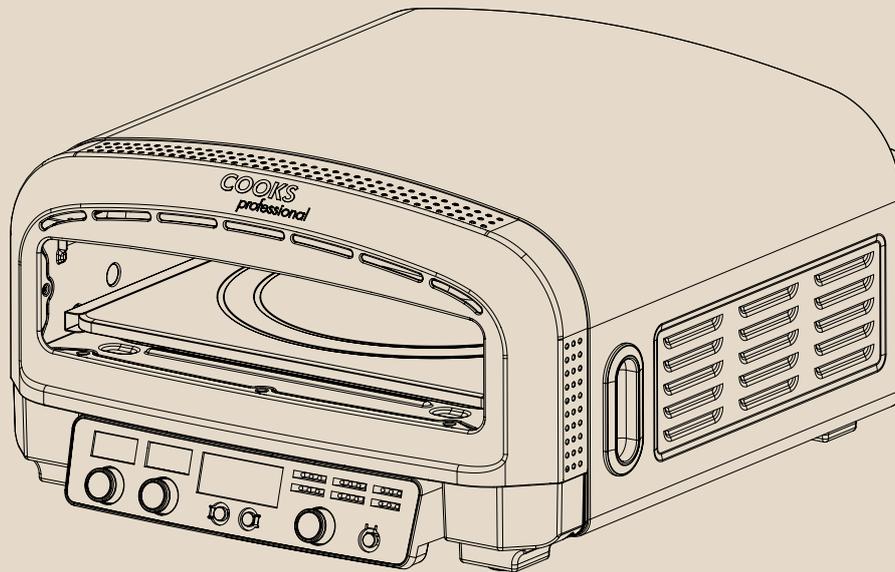


COOKS

professional



Large Pizza Oven Instruction Manual

Product Code: K635

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.



IMPORTANT SAFEGUARDS

Please read all instructions before using the appliance to ensure safe and effective use.

- **Supervision Required:** This appliance is suitable for use by persons with reduced physical, sensory, or mental capabilities or lack of experience only if they are supervised or instructed in its safe use.
- **Check for Completeness:** Upon unpacking, ensure all parts are present and undamaged.
- **Safe Outlet Use:** Do not use an outlet under the counter.
- **Keep Away from Children:** The unit and its cord should always be kept out of the reach of children. Close supervision is needed when children are nearby.
- **Prevent Cord Hazards:** Keep the cord away from hot surfaces and do not let it dangle off counters or tables.
- **Unattended Use:** Never leave the appliance unattended while in operation.
- **Avoid Fire Hazards:** Do not place baking paper on top of accessories in high-temperature programs. This can cause a fire.
- **No Water Immersion:** Do not immerse the unit, cord, or plug in water or other liquids to avoid electrical hazards.
- **Damaged Equipment:** Do not operate the appliance if it or its components are damaged. Contact customer service for examination or repair.
- **Ventilation:** Ensure that air intake and outlet vents are not covered while the unit is in operation.
- **Proper Accessory Use:** Only use accessories recommended by the manufacturer, and make sure they are clean and dry before use.
- **Countertop Placement:** Always use the unit on a clean, level, and dry countertop. Avoid placing it near the edge.
- **Household Use Only:** This appliance is intended for household use only. It is not suitable for commercial use.
- **Avoid Flammable Materials:** Keep the unit away from curtains, draperies, and other flammable materials to prevent the risk of fire.
- **Cleaning:** Allow the unit to cool completely before cleaning or storing. Use non-metal scouring pads, and avoid abrasive cleaning products that could damage the unit.
- **Hot Surfaces:** Surfaces may be hot during operation. Use heat-resistant gloves or pads when handling the appliance.

BEFORE FIRST USE

- **Unpack and Inspect:** Remove all packaging, promotional labels, and tape. Ensure all components are present and undamaged.
- **Initial Cleaning:** Wipe down the exterior and interior of the unit with a damp cloth.
- **Preheat:** 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 door closed at 400°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.

Please 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.

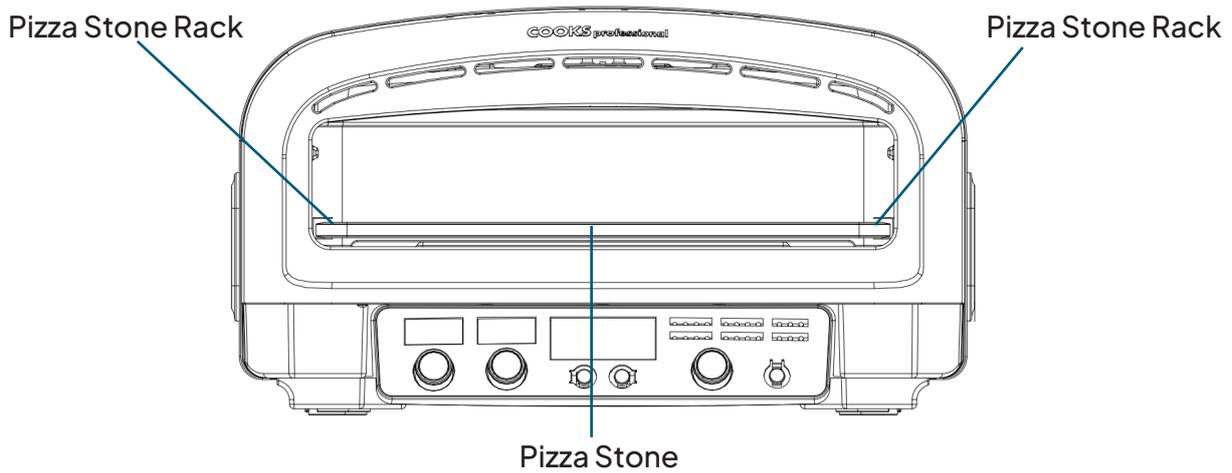
When using a frozen pizza base, allow the base to thaw before placing in the oven, this will result in a crispy cooked pizza.

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.

COMPONENT OVERVIEW

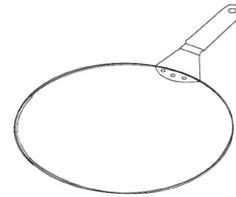
Pizza Stone

- Insert into the designated stone rack, not on top of the rack. As shown below.
- The stone is fragile and should be handled carefully. Never use water to cool it when it is hot.
- For best results, place pizza in the centre of the stone.



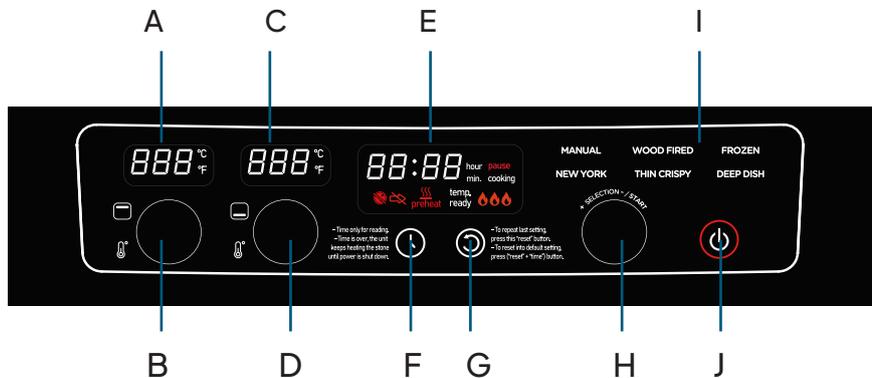
Pizza Peel (also known as a Pizza Paddle)

- Used for placing and removing pizza from the stone easily.



CONTROL PANEL OVERVIEW

- | | |
|--|---------------------------|
| A. Top Heater Temperature Display | F. Time Adjustment Button |
| B. Top Heater Temperature Adjustment Dial | G. Reset Button |
| C. Bottom Heater Temperature Display | H. Function Dial |
| D. Bottom Heater Temperature Adjustment Dial | I. Preset Programs |
| E. Function Display | J. Power Button |



PRESET PROGRAMS

The oven comes with preset programs for various pizza styles. Each program has a default time and temperature, which can be adjusted based on your specific cooking requirements.

The default time and temperature settings can be adjusted +/- as desired.

You may want to adjust temperature and cooking time to suit your specific cooking requirements for your own style of pizza. This can be done for all the programs including 'Manual' and the other pre-programmed pizza types. Some time spent adjusting temperature and regularly checking cooking progress will enable you to quickly establish the exact cooking time and heat setting best suited to your pizza style.

The Pizza Oven automatically records and remembers adjusted settings. To reset back to the original default settings press and hold together both the 'Timer Adjustment Button' and the 'Reset Button' for a few seconds. This will reset the various programs to match the table below.

Manual: Fully customisable settings for precise control over cooking time and temperature.

Wood Fired: High-temperature setting for authentic, charred crusts.

Frozen Pizza: Ideal for pizzas with frozen ingredients that require longer cooking times

New York Pizza: Designed for pizzas with larger toppings like fresh vegetables and meat

Thin and Crispy Pizza: For lightly topped, thin-crust pizzas with a quick, crisp bake.

Deep Dish: Extended cooking for thick, deep-dish crusts with hearty toppings

Preset Program	Top Heating Element	Bottom Heating Element	Cook Time Mins:Secs
Manual	350°C	350°C	4.00
Wood Fired	400°C	400°C	3.00
Frozen Pizza	230°C	250°C	15.00
New York Pizza	350°C	350°C	5.30
Thin and Crispy Pizza	300°C	300°C	6.00
Deep Dish	230°C	230°C	20.00

STEP-BY-STEP USAGE

1. **Power On:** Plug in the oven and press the power button to turn it on.
2. **Select Program:** Turn the function dial to choose your preferred cooking program. If you are happy with the chosen programs Temperature and Cook Time then press the 'Function Dial' to commence preheating and skip to point 5) below. Or if you wish to adjust time and temperature follow 3) and 4) below.
3. **Adjust Temperature:** Set the top and bottom heaters as needed with the temperature dials.
4. **Adjust Cooking Time:** a) Press the 'Time Adjustment Button' b) rotate the 'Function Dial' to +/- the cook time. When both Temperature and Time are set as desired press the 'Function Dial' to commence preheating.
5. **Preheat:** Let the oven preheat before placing pizza on the stone to cook. Whilst heating up the 'preheat symbol' will flash. When the required temperature is reached the oven will 'beep' 5 times.
6. **Prepare Pizza:** While preheating, assemble your pizza, ensuring toppings are evenly spread.
7. **Cook Pizza:** Place the pizza on the stone, press the 'Function Dial' to activate the countdown cooking timer, and close the door to retain heat.
8. **Monitor Cooking:** Keep an eye on the pizza to avoid overcooking or burning.
9. **Completion:** When cooking finishes, use the pizza peel to remove the pizza. Place the pizza on a suitable board ready for cutting.

Note: The Cooking Timer sounds with a series of 5 'beeps' when the set cook time has elapsed. This is an audible signal only and does not switch the oven's heating elements off. It is advisable to always monitor the cooking process by visually inspecting progress. To turn off the oven, press the power button and unplug the unit.

CLEANING AND MAINTENANCE AFTER EACH USE

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 wire brush with the brush provided and use the metal scraper on the brush head for burnt on food residue. Wipe clean with a cloth and warm soapy water (using regular washing up liquid). Overtime the surface of the ceramic pizza stone will become marked and charred but this is normal and does not compromise the way the pizza oven operates.

To clean the stainless steel pizza peel, wash in warm water and mild detergent.

Never use the stone for any other purpose than intended use. Never put liquids on the stone as the ceramic surface is porous.

TROUBLESHOOTING GUIDE

Pizza is Undercooked

- Causes: Insufficient cooking time, uneven topping distribution, low internal temperature, or improper preheating.
- Solutions:
 - Increase the cooking time slightly and monitor closely.
 - Preheat the oven longer to ensure the stone reaches optimal cooking temperature.
 - Arrange toppings evenly to allow consistent heat distribution.
 - Place the pizza directly in the center of the stone for even cooking.

Oven Does Not Heat Up

- Causes: Timer not set, power connection issues, or the unit may have overheated.
- Solutions:
 - Verify that the timer is set, as some units won't heat without a timer setting.
 - Ensure the power cord is securely plugged into a functional outlet.
 - If the unit feels unusually hot, it may have an automatic shut-off feature due to overheating; unplug and allow it to cool for at least 10 minutes before restarting.

Excessive Smoke During Use

- Causes: Food or debris touching the heating element, high-oil content toppings, or using low smoke-point oils.
- Solutions:
 - Ensure that food and toppings do not touch the heating element.
 - Use oils with high smoke points (e.g., olive or canola oil) to prevent excess smoke.
 - Clean any burnt debris on the heating element or stone after each use.
 - For further assistance, please reach out to our Customer Care team for help.

For further assistance, please contact our customer service department.



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:

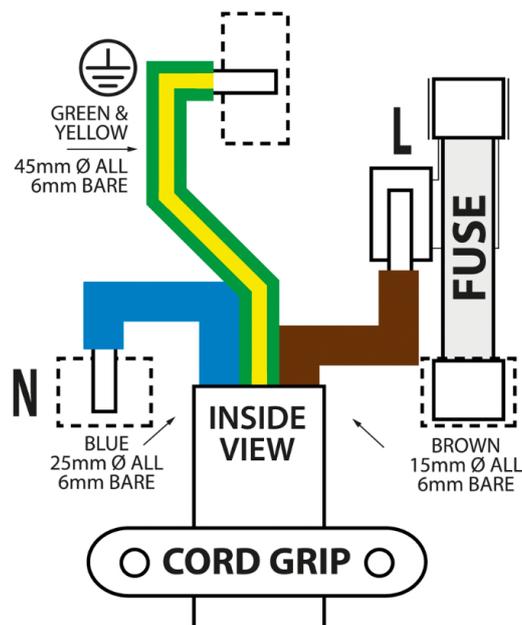
Brown – Live

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.

Product Help

Looking for more information? Please [read our FAQs](#) or [get in touch](#).

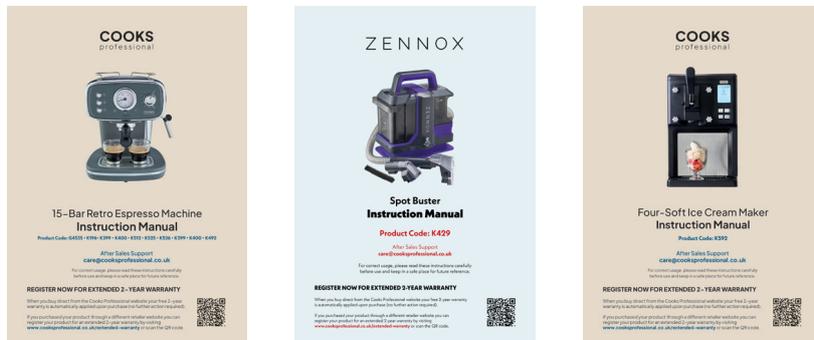
[Download User Guide \(PDF\)](#)

Help videos:

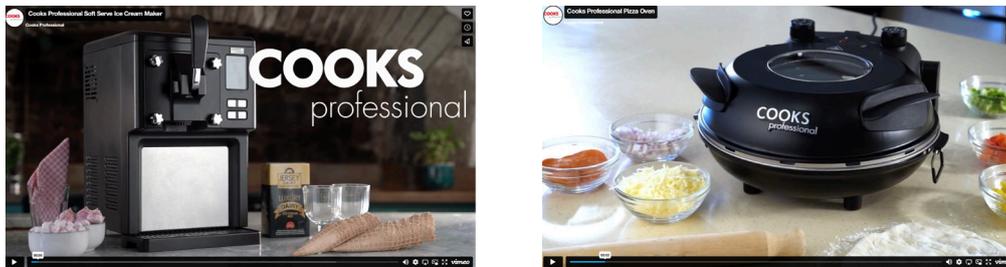
[▶ VIDEO](#)

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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.

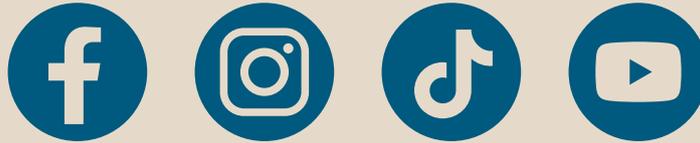
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Please review on the retailer website where you placed your order.

Need help?

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

care@cooksprofessional.co.uk



Follow us on Instagram

**Electric Pizza Oven
K635 Instruction Manual**

For correct usage, please read these instructions carefully
before use and keep in a safe place for future reference.