



Ooni Pizza Ovens FAQs & Oven Product Guides



User guide with tips, tricks, recipes and troubleshooting for each oven:

[Ooni Fyra 12 Wood Pellet Pizza Oven Essentials Guide](#)

[Ooni Koda 12 Gas Powered Pizza Oven Essentials Guide](#)

[Ooni Koda 16 Gas Powered Pizza Oven Essentials Guide](#)

[Ooni Karu 12 Multi-Fuel Pizza Oven Essentials Guide](#)

[Ooni Pro 16 Multi-Fuel Pizza Oven Essentials Guide](#)

[Ooni Gas Burner Essentials Guide](#)

[Ooni Pro 16 Gas Burner Essentials Guide](#)



General Ooni Pizza Ovens FAQs

- **Can my Ooni Pizza Oven be used indoors?**

No, all Ooni Pizza Ovens are designed and certified for outdoor use only.

- **Wood or gas-powered – is there a difference in performance or taste?**

Cooking with wood will give a subtle, wood-fired flavour. There is something special about wood-fired food - the smells and sounds can really add to the overall cooking experience.

Gas is a convenient fuel source when cooking dishes which require a lower, constant temperature. The temperature of your Ooni oven can readily be controlled using the gas control dial and will not require maintenance throughout the cook.

Fuel choice is completely up to you and the cooking experience you are looking for - all Ooni Pizza Ovens are awesome in their own way!

- **What can I cook in an Ooni Pizza Oven?**

Ooni Pizza Ovens can cook all types of food, including various pizza styles, bread, desserts, meat, fish and vegetables.

Our larger 16" ovens are more suited for some breads due to the taller ceiling inside the oven. Only cook pizza and dry bread-based dishes directly on the stone baking board. If you are cooking meat, vegetables or other dishes, use a product from our Ooni Cast Iron series or other cast iron product.



If you need any inspiration, check out some of our [recipes!](#)

Before wiping down any soot or clearing debris, make sure your oven is completely cool. Never expose warm parts of the oven to moisture.

To clean the inside of the oven, wipe down the surface with a dry paper towel.

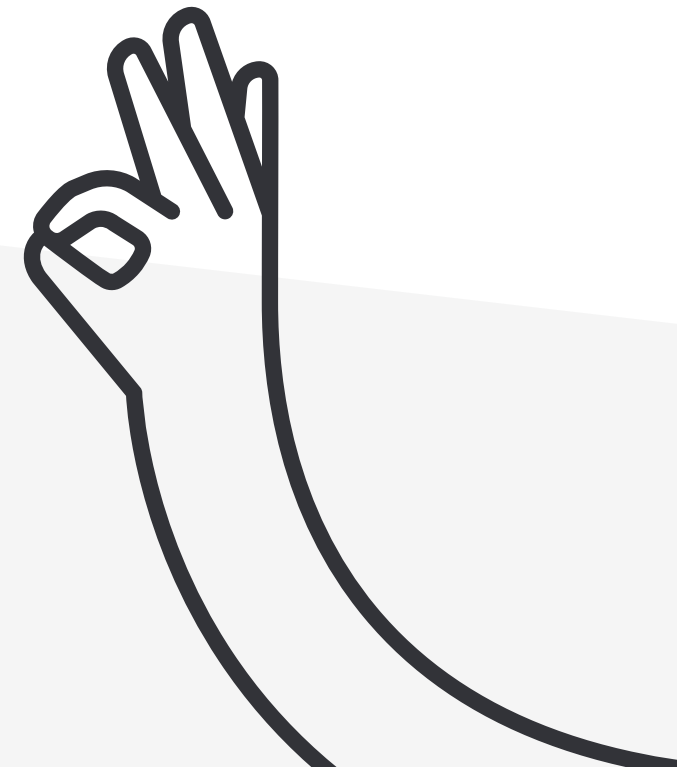
When cool, the outside of an Ooni Oven can be wiped with a damp cloth and dried completely. The stainless steel exterior surfaces (e.g. the Ooni Karu 12 exterior or Ooni Fyra 12 chimney) can then be cleaned using a stainless steel cleaner to remove any marks or smudges.

- **How do I clean my stone baking board?**

Your stone baking board can be cleaned

by running your Ooni Pizza Oven at top temperatures. If you need to remove hard-to-budge debris from the stone, use our Ooni Pizza Oven Brush or similar hard bristle grill brush.

After each cook, when your oven is completely cool you can flip the stone baking board for a fresh start the next time you cook – the high temperatures inside your Ooni Pizza Oven will naturally clean the underside.



General Ooni Pizza Ovens FAQs

- **Where can I find the serial number?**

You can find your Ooni serial number on the rear leg of your oven or on the side of your Gas Burner. It is a mixture of letters and numbers and it will be at least 10 characters.

You can also find it on a sticker on the side of the box.

- **Can my Ooni Pizza Oven be kept outdoors all year round?**

Ooni Ovens are built to last and you can leave your oven outdoors all year long. Use our specially designed Ooni Oven Covers to keep your oven safe from the elements when not in use.

We recommend that you store your Ooni Oven indoors for extended periods without use to protect it from harsh weather conditions. But if you continue to store your Ooni Oven under an Ooni Oven Cover outdoors, we recommend bringing your stone indoors during rain and other harsh weather to protect it from getting wet or otherwise damaged.



- **What type of table or surface do I need?**

Ooni Modular tables are specially designed to be used with Ooni Ovens.. Otherwise, a stone, metal or wooden surface that is capable of holding the oven's weight will also work.

 Glass and plastic are not recommended.

- **Can I cook in the cold or in the wind?**

The ambient temperature during your cook should not affect the temperatures you achieve in an Ooni Pizza Oven. If using gas, please make sure your regulator isn't frozen when you fire up your oven.

We don't recommend cooking in windy conditions - try to find a spot sheltered from the wind.

- **What temperature should my baking stone read when I launch my pizza?**

The ideal temperature for cooking pizza in an Ooni is between 420°C and 450°C (788°F to 852°F) in the middle of the stone baking board.

We recommend using an infrared thermometer to measure the temperature as it takes out all of the guesswork!



General Ooni Pizza Ovens FAQs

- **How do I turn my pizza?**

We recommend you turn your pizza two or three times during your cook. To turn your pizza, remove it from the oven using a metal pizza peel. Rotate your pizza by turning it with your fingers while it sits upon the peel. Watch out if the crust is hot! You can then put the pizza back in the oven.

You can also use our Ooni Pizza Turning Peel to rotate your pizza while it is still in the oven.

- **How long does it take to cook a pizza?**

The cooking time depends on the style of pizza you are hoping to achieve! A classic Neapolitan style pizza will be ready after approximately 60 seconds of baking in the oven.

- **How much clearance do I need around my oven?**

We recommend a minimum clearance of one meter around the rear and sides of the oven and a minimum three meters clearance at the front and above your Ooni Oven.



What are the main differences between Ooni Ovens?

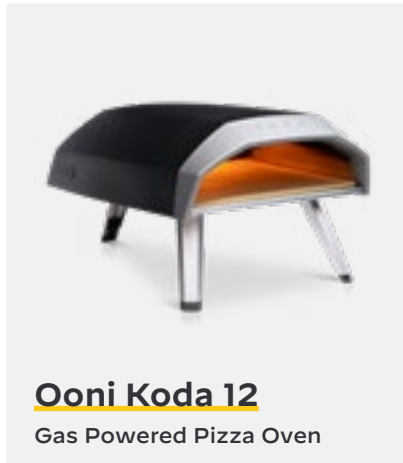
The [Ooni Pizza Oven Comparison page](#) on our website allows you to compare the differences between each Ooni Oven:



Ooni Fyra 12

Wood Pellet Pizza Oven

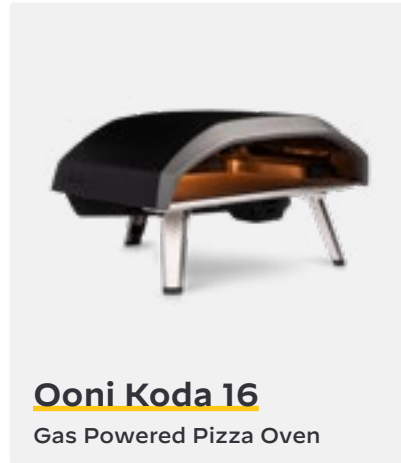
- Most affordable Ooni oven
- Highly Portable
- Wood Pellets for easy wood-fired pizza



Ooni Koda 12

Gas Powered Pizza Oven

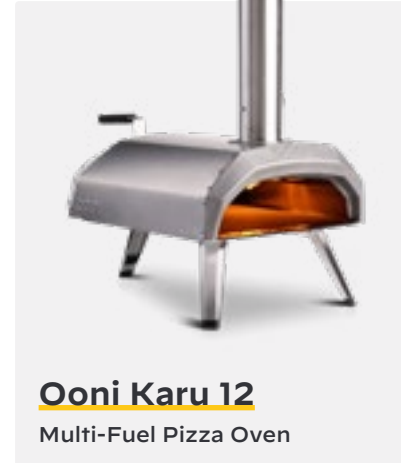
- Smaller of two Ooni Koda gas powered ovens
- Gas fuel for turn-dial convenience
- Easiest option for great stone-baked pizza



Ooni Koda 16

Gas Powered Pizza Oven

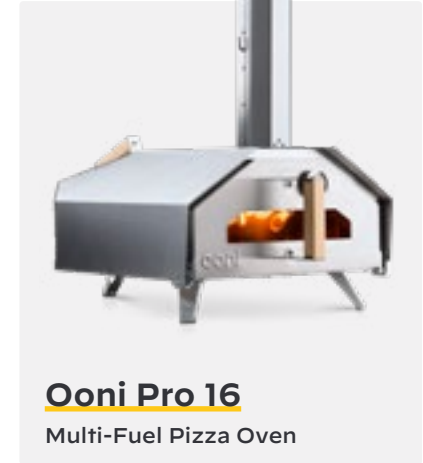
- Larger of two Ooni Koda gas powered ovens
- Gas fuel for turn-dial convenience
- Easiest option for great stone-baked pizza



Ooni Karu 12

Multi-Fuel Pizza Oven

- Smaller of two multi-fuel ovens
- Highly portable
- Fuel options allow greater control & flexibility



Ooni Pro 16

Multi-Fuel Pizza Oven

- Larger of two multi-fuel ovens
- Fantastic temperature range
- Fuel options allow greater control & flexibility

Ooni Fyra 12

Wood Pellet Pizza Oven



Support documentation links:

- [Ooni Fyra 12 Manual](#) –Assembly and safety guide
- [Product and shipping box blueprint and dimensions](#)
- [Ooni Fyra 12 explained video](#)
- [YouTube video links](#)

Product Details

Name	Ooni Fyra 12 Wood Pellet Pizza Oven
Type	Pizza Oven (12" max pizza size)
SKU	UU-POAD00
Fuels	100% Hardwood Pellets

Ooni Fyra FAQs

- **What size of pizzas can I bake?**
Up to 12" pizzas.
- **How long do I preheat the oven for?**
Preheat for 15 minutes. Make sure to keep the door on throughout your preheat. We recommend leaving 2 minutes between pizzas to allow the stone to recharge back up top temperatures.
- **What fuel should I use and where can I order this?**
Our Ooni Fyra 12 oven is designed to be fueled by 100% hardwood pellets. Ooni Pellets are 100% hardwood pellets that are optimised for a neutral flavour and high temperatures. They also have a low moisture content and the pellets are the perfect size for use in our Ooni Fyra 12 Wood Pellet Oven (<1.25").

We would always recommend using Ooni Hardwood Pellets in your Ooni Fyra 12, or any pellets as long as they are 100% hardwood and food safe.
- **How long will a bag of pellets last?**
A 3 kg or about 6 lbs bag of pellets is pretty compact and will last for a good 2-3 hours of cooking.
- **How often do I top up the pellets?**
A full hopper of pellets will last approximately 15 minutes. Top up little and often and never add a full hopper of pellets at once. Tap the side of the hopper with the scoop every time you top up.



Ooni Fyra 12 FAQs

- **Can I use the Ooni Fyra 12 Oven with gas?**
No, this oven is a pellet only oven and is not compatible with a gas attachment.
- **How do I use the chimney vent?**
The chimney vent should be open before lighting and throughout your preheat for maximum airflow in order to achieve top temperatures. Closing the chimney vent achieves a lower temperature and a smokier cook. Do not completely close the vent for extended periods.
- **How do I light the pellets?**
You can light your starter pellets in the grate using an Ooni Natural Firestarter or a blowtorch.
- **How do I extinguish the oven?**
To extinguish, leave your Ooni Fyra 12 Oven to completely burn through all remaining pellets and allow to cool naturally.
- **How long do I need to let the oven cool down for?**
Allow your oven to cool naturally – removing the oven door and opening the chimney vent will help to speed up this process. Cooling can take up to 90 minutes depending on ambient temperatures.

Please note the fuel tray may still be hot and heat-resistant gloves should be worn to remove the ash.

- **Is the outside of the oven hot to touch?**
Ooni Pizza Ovens are insulated so that little to no radiant heat comes through the legs. Avoid touching the outside of the oven unless it is completely cool.

Ooni Karu 12

Multi-Fuel Pizza Oven



Support documentation links:

- [Ooni Karu 12 Manual – Assembly and safety guide](#)
- [Product and shipping box blueprint and dimensions](#)
- [Ooni Karu Explained video](#)
- [YouTube video links](#)

Product Details

Name	Ooni Karu 12 Multi-Fuel Pizza Oven
Type	Pizza oven (12" maximum pizza size)
SKU	UU-POA100
Fuels	Hardwood kindling, lumpwood charcoal, gas (with Ooni Gas Burner attachment – sold separately)

Ooni Karu 12 FAQs

- **What kind of wood do I need for my Ooni Karu 12?**
We recommend roughly 6" pieces of wood to encourage airflow. Wood should be 100% hardwood and kiln-dried, such as: beech, birch or oak.
- **What size of pizzas can I make?**
Up to 12" pizzas.
- **Can I use pellets?**
The Ooni Karu 12 oven is optimised for wood and charcoal. Pellets are not advised as they will block the holes in the grate and restrict airflow.
- **Can I use charcoal briquettes?**
No, these larger pieces of charcoal will block the holes in the grate, restricting airflow and the flame output.
- **How do I set up the fuel grate and tray?**
The grate should sit at an angle to allow for maximum airflow through the lit fuel.
- **How do I use the chimney vent?**
The chimney vent should be open before lighting and throughout your preheat for maximum airflow in order to achieve top temperatures. Closing the chimney vent achieves a lower temperature and a smokier cook. Do not completely close the vent for extended periods.



Ooni Karu 12 FAQs

- **How do I light the oven?**
You can light your starter fuel in the grate using an Ooni Natural Firestarter or a blowtorch.
- **How do I extinguish the oven?**
Allow your oven to cool naturally – removing the oven door and opening the chimney vent will help to speed up this process.
- **How long do I need to wait until the oven is cooled?**
Cooling can take up to 90 minutes depending on ambient temperatures. Please note the fuel tray may still be hot and heat-resistant gloves should be worn to remove the ash.
- **How do I set up the oven for gas?**
Remove the rear vent cap from the back of the oven, remove burner and add the Ooni Gas Burner. Ensure that the Gas Burner is oriented with the logo facing upwards.

Please check which version of the gas burners you have:

- If you have a previous model of the gas burner – remove the chimney and add the chimney cap in its place. Remove the door.
- If you have the new model of the gas burners – leave the chimney in place. Remove the door.



DO NOT have a door on while using gas.

- **Is the outside of the oven hot to touch?**
Ooni Pizza Ovens are insulated so that little to no radiant heat comes through the legs. Avoid touching the outside of the oven unless it is completely cool.

Ooni Pro 16

Multi-Fuel Pizza Oven



Support documentation links:

- [Ooni Pro 16 Manual – Assembly and safety guide](#)
- [Product and shipping box blueprint and dimensions](#)
- [Ooni Pro explained video](#)
- [YouTube video links](#)

Product Details

Name	Ooni Pro 16 Multi-Fuel Pizza Oven
Type	Pizza oven (16" maximum pizza size)
SKU	UU-P08100
Fuels	Wood, charcoal, gas (with separate Gas Burner for the Ooni Pro 16 oven)

Ooni Pro 16 FAQs

- **Can I use pellets? Where's the pellet burner?**

When the Ooni Pro 16 oven launched (as Uuni Pro) in 2017, it was a quad-fuelled oven with pellets, charcoal, wood and gas as fuel options. Through experience and feedback, the option to cook with pellets, thus the pellet burner, was removed in 2019.

- **How do the vents work?**

The default position for solid fuel cooking in the Ooni Pro 16 oven is having both vents open. This encourages maximum airflow through the oven, increasing flames from your fuel source. This is perfect for pizza and other foods that enjoy a fast cooking time.

The chimney can be adjusted while wearing your Ooni Gloves. Open (vertical position): Maximum airflow encourages a hot burn for wood and charcoal.

Closed (horizontal position): This dampens flame and pulls less air through the flames and will reduce the output and temperature.

When cooking with gas, close both the chimney and the ceiling vents.

You can find more information and guidance on how the Ooni Pro 16 oven chimney vents operate [here](#).



Ooni Pro 16 FAQs

- **Which doors do I use for solid fuels and gas?**

Use the glass door with the thermometer when using solid fuels (wood kindling and/or charcoal).



Use the pizza door when using gas with the Gas Burner for Ooni Pro 16.

- **How do I light the oven?**

Light your wood kindling and charcoal using a blowtorch or an Ooni Natural Firestarter.

- **How do I extinguish the oven?**

Allow your oven to cool naturally – removing the oven door and opening the chimney vent will help to speed up this process.

- **How long does it take to cool down?**

Cooling can take up to 90 minutes depending on ambient temperatures. Please note the fuel tray may still be hot and heat-resistant gloves should be worn to remove the ash.

- **Is the outside of the oven hot to touch?**

Ooni Pizza Ovens are insulated so that little to no radiant heat comes through the legs. Avoid touching the outside of the oven unless it is completely cool.

Ooni Gas Burner

for Ooni Karu 12 and
Ooni 3 (now discontinued)



- [Product listing - US Site](#)
- [Product listing - UK Site](#)
- [Product listing - EU Site](#)

Product Details

Name Ooni Gas Burner / Gas Burner for Ooni Pro 16
Type Accessory - Gas Burner

Ooni Gas Burner - SKU

US 28mbar - UU-P05700
UK 37mbar - UU-P09900
EU 30mBar - UU-P06300
37mBar - UU-P09900
50mbar - UU-P07300

Gas Burner for Ooni Pro - SKU

US 28mbar - UU-P05800
UK 37mbar - UU-P09A00
EU 30mbar - UU-P06400
37mbar - UU-P09A00
50mbar - UU-P07400

Fuels

- Propane, Butane or Butane/Propane mix, also known as LPG.
- We would always recommend the use of Propane gas for efficiency and optimal performance – butane may produce a sootier burn.
- 28mbar (US) - Propane only

Support documentation links:

Ooni Gas Burner Essential Guide and User Manual

- [Ooni Gas Burner Essentials Guide](#)
- [US 28mbar – Gas Burner Manual](#)
- [EU 30mbar – Gas Burner Manual](#)
- [UK/EU 37mbar – Gas Burner Manual](#)
- [EU 50mbar – Gas Burner Manual](#)

Gas Burner for Ooni Pro 16 Essential Guide and User Manual

- [Ooni Pro Gas Burner Essentials Guide](#)
- [US 28mbar – Ooni Pro Gas Burner Manual](#)
- [UK/EU 37mbar – Ooni Pro Gas Burner Manual](#)

Youtube Links

- [Connecting the Gas Burner \(37mBar 2018 edition\)](#)
- [Guide To Firing Up Your Ooni Gas Burner](#)
- [Gas burner for Ooni Pro | How to Setup and Use](#)
- [Gas burner for Ooni 3 | How to Setup and Use](#)
- [Gas Burner for Ooni Pro - Multi-Fuelled Outdoor Pizza Oven](#)

Gas Burner for Ooni Pro 16



- [Product listing - US Site](#)
- [Product listing - UK Site](#)
- [Product listing - EU Site](#)

Ooni Gas Burners FAQs

What is a regulator and which one do I need?

A regulator connects the source of gas with the oven. Which regulator you need depends on your region.

28mb - US, CA, CH, CY, CZ, ES, FR, GR, IE, IT, LT, LU, LV, PT, SK, SI.

The regulator that is shipped with all 28mb Ooni gas products can be seen below:



*30mb - CY, DK, EE, FI, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS.

Please note that 30mb gas products are not shipped with a regulator. The range of 30mb is vast and so we thought it would be best to allow you to choose the regulator which is suitable for use with gas tanks available to you.

You may know a regulator as a kaasusäädin (FI), gasregelaar (NL) or regulátor plynu (SK). If you have ordered one of our awesome 30mb gas products, you will need to source a 30mb regulator to connect these gas products to your gas tank and get cooking!

37mb - BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK, SI, PL, MLT.

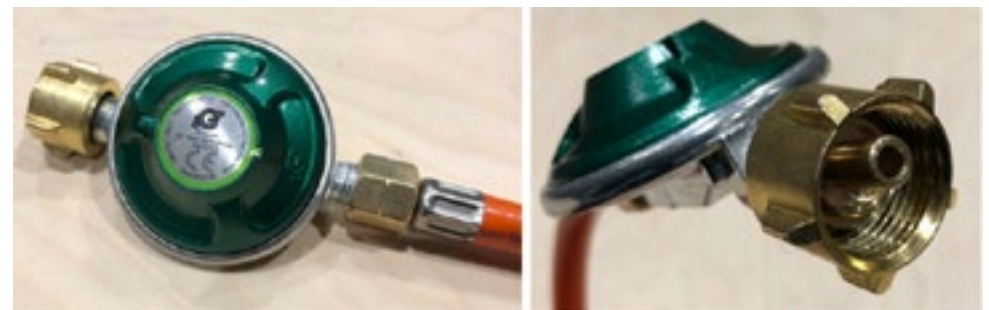
To you a regulator might be known as a dujų regulatorius (LT), regulatur tal-gass (MLT) or a gāzes regulators (LV).

The regulator which is shipped with 37mb Ooni gas products can be seen below:



50mb - AT, CH, DE, SK.

The regulator which is shipped with all 50mb Ooni gas products can be seen below:





Ooni Gas Burners FAQs

- **A regulator didn't come with my 30mBar gas burner?**

Ooni 30mbar gas-powered products do not come with a gas hose and regulator as standard. 30mBar regulators are country specific, therefore need to be sourced by the customer.

We stock a range of different 30mBar regulators at eu.ooni.com.

- **Is this compatible with Natural Gas?**

The natural gas kit is only compatible with Ooni Koda 16 and only available to USA customers.

- **Can I buy a different mBar to my region and just swap the regulator?**

The mBar pressure of the Ooni Koda 12 and Ooni Koda 15 gas powered ovens must match the mBar pressure of the regulator. It's fine to swap the regulator for one with a different tank fitting, however the mBar pressures must match.



Ooni Gas Burners FAQs

- **Which gas bottle do I need? Can I use a 1lb Propane Gas Tank?**

Ooni gas products are designed and optimized to be used with propane gas. There are lots of different kinds of propane tanks and there are lots of different regulator types. Propane tanks and gas regulators can be easily sourced at your local fuel station, hardware store or garden center. They are also available to buy online in many regions.

If the regulator included with your oven doesn't connect to the propane tank you have, you can simply swap out the regulator for one with the correct tank fitting.

Please just make sure the mBar pressure of the regulator is the same as the mBar pressure of your Ooni.

US Ooni owners can leave their hose attached to the burner and use an adaptor from regulator to tank. This is a POL female thread to ACME male thread like this one [here](#).

UK Ooni owners can replace the hose and regulator that comes with their Burner with a hose and clip like [this](#). This will allow you to hook up to a 440 g (1 lb) camping gas tank in the UK. These are a butane / propane mix which are certified for use with Ooni gas products.

For our EU Ooni owners, due to the range of different millibars of pressure used, we would recommend checking in with your local gas specialist regarding an appropriate connection to be compatible with 1 lb propane tanks.

28mBar example US gas tank:



37mBar example UK gas tanks:



50mBar example DE gas tanks:



Ooni Gas Burners FAQs

- **Does this have a CE/NF certification?**

The Ooni Koda 12, Ooni Koda 16, Ooni Fyra 12 and Ooni Karu 12 ovens as well as both of our Ooni Gas Burners have CE compliance. They each have different marking certifications depending on their category.

- **Can I use wood at the same time as gas?**

No, solid fuels and gas cannot be used at the same time.

- **Why can't I use the normal door when using gas?**

It is important for safety and ventilation to only use the open pizza door when fueling the Ooni Pro 16 oven with gas, or to use no door when using Ooni Karu 12 oven with the gas burner attachment.



Never keep the door on when using gas to cook with Ooni Karu 12



Ooni Koda 12

Gas Powered Pizza Oven



Support documentation links:

- [Ooni Koda 12 Gas Powered Pizza Oven product listing](#)
- [Oven comparison – For more detail](#)
- [Essentials Guide – User guide with tips, tricks, recipes and troubleshooting](#)
- [Manual CE / Manual CSA – Assembly and safety guide](#)
- [Product and shipping box blueprint and dimensions](#)
- [Ooni Koda 12 explained video](#)
- [YouTube video links](#)

Product Details

Name	Ooni Koda 12 Gas Powered Pizza Oven
Type	Pizza oven (12" maximum pizza size)
SKU	UU-P06A00 - 28mBar (USA) UU-P07000 - 30mBar (EU) UU-P06B00 - 50mBar (EU / DE) UU-P08B00 - 50mBar (EU / CH)
Fuels	Propane gas

Ooni Koda 12 FAQs

- **What size of pizza can I make?**

Up to 12" pizzas.

- **Which gas regulator do I need?**

Each Ooni gas product is shipped with a gas hose and regulator as standard (excluding 30mBar models.) We ship the most common type of regulator for the specific mBar pressure selected (e.g. screw on 28mBar, push-on 37mBar.)

You can swap out the regulator for one that matches the gas tank you have. Just make sure the mBar of the oven matches the mBar of the regulator.

- **Which gas bottle do I need?**

The Ooni Koda 12 oven is designed to be fueled using propane gas. There are lots of different types of gas tanks, with lots of different regulator attachments – it is best for users to check with their local gas supplier to find the correct version.

Propane tanks can be purchased from fuel stations, hardware stores, garden centers and online.



Ooni Koda 12 FAQs

- **Can I use butane or LPG gas?**

All of our gas products have been certified for use with propane, butane and a mix of both (LPG gas).

Propane and butane are very similar but burn slightly differently. We made the decision to optimise the design of the oven for use with propane since propane gas tends to be more readily available. However, propane, butane and LPG can all be used.

- **How long will my gas tank last when cooking with the Ooni Koda 12 oven?**

This oven burns through 0.29 kg or 0.63 lb of propane gas per hour

- **How much clearance does my Ooni Koda 12 oven need?**

Ooni Koda 12 is only certified for outdoor use in a well-ventilated area. There needs to be one meter of empty space around the sides and at the rear. We recommend a minimum clearance of three meters at the front and above the Ooni Koda 12 oven.

- **Can I use natural gas?**

This oven is not compatible with Natural Gas.

- **Can I buy a different mBar to my region and just swap the regulator?**

The mBar pressure of the Ooni Koda 12 oven must match the mBar pressure of the regulator. It's fine to swap the regulator for one with a different tank fitting, however the mBar pressures must match.

- **How long does it take to cool down?**

Cooling can take up to 90 minutes depending on ambient temperatures.

- **Is the outside of the oven hot to touch?**

Ooni Pizza Ovens are insulated so that little to no radiant heat comes through the legs. Avoid touching the outside of the oven unless it is completely cool.

Ooni Koda 16

Gas Powered Pizza Oven



Support documentation links:

- [Ooni Koda 16 Gas Powered Pizza Oven Product Listing](#)
- [Oven comparison](#) – For more detail
- [Essentials Guide](#) – User guide with tips, tricks, recipes and troubleshooting
- [Manual EU/UK US/CA](#) – Assembly and safety guide
- [Product and shipping box blueprint and dimensions](#)
- [Oven explained video from YouTube](#)
- [Ooni Koda 16 oven YouTube Playlist](#)
- [Gas product region models](#) (regulator and mBar information)

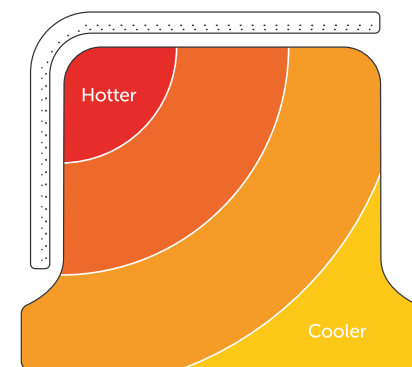
Product Details

Name	Ooni Koda 16 Gas Powered Pizza Oven
Type	Pizza oven (16" maximum pizza size)
SKU	30mBar: UU-P0B400 37mBar: UU-P0B200 50mBar: UU-P0B300 28 mBar: UU-P0AB00
Fuels	Gas (optimised for use with propane gas)

Note: The Ooni Koda 16 oven can also be converted to run with Natural Gas with the Ooni Natural Gas Conversion Kit – USA only.

Ooni Koda 16 FAQs

- **What size of pizza can I make?**
Up to 16" pizzas.
- **Why is the burner L-shaped?**
The L-shaped burner is designed so only one rotation is required to cook the perfect pizza! It also gives the oven more cooking versatility – the closer to the back left corner, the hotter the stone and the further away, the cooler the oven temperature.
- **Can I use natural gas with Ooni Koda 16?**
The Ooni Koda 16 Natural Gas Conversion Kit is **ONLY** available in US markets and will only work with 28mBar models of our Ooni Koda 16 oven.





Ooni Koda 16 FAQs

- **Do I have to use Ooni's own Natural Gas Conversion Kit? Can I source my own?**

Using any other Natural Gas Conversion method will invalidate warranty and is not advised.

- **Will Ooni Koda 16 work in cold temperatures?**

Ambient temperatures should not impact performance, but you may need to increase preheat time.

- **Where should I set up the Ooni Koda 16 oven? Will it fit on the Medium Modular Table?**

Our Ooni Modular Tables are specially designed to support Ooni Ovens and even have hooks designed to hold peels or other accessories. Other stone, metal and wooden surfaces all work, but we advise against glass or plastic.

The Ooni Koda 16 oven will fit on both the Medium and Large Ooni Modular Tables.

- **Which regulator do I need?**

30mBar models do not come with a regulator as standard.

Swapping out the regulator and gas hose to match the one in your region is absolutely fine. Customers in the US and UK shouldn't need to change their regulator (unless faulty) as they are standardised.

- **Which gas bottle do I need?**

- The Ooni Koda 16 oven is optimised for use with propane gas, however butane and LPG can also be used. Propane tanks and gas regulators can be easily sourced at your local fuel station, hardware store or garden center. They are also available to buy online in many regions.

- **Can I use the Ooni Koda 16 oven inside?**

- **How much clearance does it need?**

The Ooni Koda 16 oven is certified only for outdoor use. We recommend it's placed in a well-ventilated area with a minimum one meter clearance around and behind the oven, and a minimum of three meters in front of and above the Ooni Koda 16 oven.

Ooni Koda 16 FAQs

- **Will the Ooni Koda 16 oven work if I take it to a different country?**

This oven model varies depending on the mbar pressure selected. The mbar pressure will be region specific. It is okay to switch the regulator to match the type of gas bottle, however using the wrong mBar pressure will mean that the oven is not powered properly.

For example, you could not take your Ooni Koda 16 from the UK (37mBar) on holiday to the US (28mBar)- the oven itself is different so the 37mBar model won't run properly when hooked up to a 28mBar gas supply.

- **How much gas does Ooni Koda 16 go through?**

The Ooni Koda 16 oven will go through 1.3 lbs per hour.

- **How long does it take to cool down?**

Cooling can take up to 90 minutes depending on ambient temperatures.

- **Is the outside of the oven hot to touch?**

Ooni Pizza Ovens are insulated so that little to no radiant heat comes through the legs. Avoid touching the outside of the oven unless it is completely cool.

