



Ooni Pizza Ovens Care Guidance



Ooni Fyra 12

Wood Pellet Pizza Oven



Where to store the Ooni Fyra 12 oven:

Ooni Fyra 12 is happy to live outdoors and our Ooni Fyra 12 Carry Cover is perfect for keeping it dry and free from backyard debris. Where possible, store Ooni Fyra 12 indoors, especially during adverse weather conditions. Ooni Fyra 12 must be completely dry and cool before attempting to move or store.

If you are located near the ocean or a body of salt water, protect Ooni Fyra 12 by storing indoors when not in use.



How to clean the Ooni Fyra 12 oven:

Cleaning the inside of Ooni Fyra 12 is easy. Simply run at top temperatures for 30 minutes to burn off excess food. Once cool, the inside can be wiped down with dry paper towels.

The outer shell of Ooni Fyra 12 can be wiped down with warm, soapy water and dried immediately. Avoid abrasive cleaning products or those with harsh chemicals.



How to extinguish the Ooni Fyra 12 oven:

Leave Ooni Fyra 12 to burn through any remaining solid fuels and allow it to cool naturally. This can take 60 minutes depending on ambient temperatures.

! Do not apply water to Ooni Fyra 12 to extinguish or cool as this can cause damage and personal injury.

Ooni Karu 12

Multi-Fuel Pizza Oven



Where to store the Ooni Karu 12 oven:

Ooni Karu 12 is happy to live outdoors and our Ooni Karu 12 Carry Cover is perfect for keeping it dry and free from backyard debris.

Where possible, store the Ooni Karu 12 indoors, especially during adverse weather conditions. Ooni Karu 12 must be completely dry and cool before attempting to move or store.



How to clean the Ooni Karu 12 oven:

Cleaning the inside of Ooni Karu 12 is easy. Simply run at top temperatures for 30 minutes to burn off excess food. Once cool, the inside can be wiped down with dry paper towels.

When cool, the outside of Ooni Karu 12 can be wiped with a damp cloth and dried completely before using a regular stainless steel cleaner to remove any marks or smudges.



How to extinguish the Ooni Karu 12 oven:

Leave Ooni Karu 12 to burn through any remaining solid fuels and allow it to cool naturally. This can take 60 minutes depending on ambient temperatures.

! Do not apply water to Ooni Karu 12 to extinguish or cool as this can cause damage and personal injury.

Ooni Koda 12

Gas-Powered Pizza Oven



Where to store the Ooni Koda 12 oven:

Ooni Koda 12 is happy to live outdoors and our Ooni Koda 12 Carry Cover is perfect for keeping it dry and free from backyard debris. Where possible, store the Ooni Koda 12 indoors, especially during adverse weather conditions. Ooni Koda 12 must be completely dry and cool before attempting to move or store.

If you are located near the ocean or a body of salt water, protect Ooni Koda 12 by storing indoors when not in use.



How to clean the Ooni Koda 12 oven:

Cleaning the inside of Ooni Koda 12 is easy. Simply run at top temperatures for 30 minutes to burn off excess food. Once cool, the inside can be wiped down with dry paper towels.

The outer shell of Ooni Koda 12 can be wiped down with warm, soapy water and dried immediately. Avoid abrasive cleaning products or those with harsh chemicals.



Disconnect Ooni Koda 12 after every use:

Always switch off Ooni Koda 12 and then your gas supply before disconnecting the regulator from the tank.

! Do not apply water to Ooni Koda 12 to extinguish or cool as this can cause damage and personal injury.

Ooni Koda 16

Gas-Powered Pizza Oven



Where to store the Ooni Koda 16 oven:

Ooni Koda 16 is happy to live outdoors and our Ooni Koda 16 Cover is perfect for keeping it dry and free from backyard debris. Where possible, store the Ooni Koda 16 indoors, especially during adverse weather conditions. Ooni Koda 16 must be completely dry and cool before attempting to move or store.

If you are located near the ocean or a body of salt water, protect Ooni Koda 16 by storing indoors when not in use.



How to clean the Ooni Koda 16 oven:

Cleaning the inside of Ooni Koda 16 is easy. Simply run at top temperatures for 30 minutes to burn off excess food. Once cool, the inside can be wiped down with dry paper towels.

The outer shell of Ooni Koda 16 can be wiped down with warm, soapy water and dried immediately. Avoid abrasive cleaning products or those with harsh chemicals.



Disconnect Ooni Koda 16 after every use:

Always switch off Ooni Koda 16 and then your gas supply before disconnecting the regulator from the tank.

! Do not apply water to Ooni Koda 16 to extinguish or cool as this can cause damage and personal injury.

Ooni Karu 16

Multi-Fuel Pizza Oven



Where to store the Ooni Karu 16 oven:

Ooni Karu 16 is happy to live outdoors and our Ooni Karu 16 Cover is perfect for keeping it dry and free from backyard debris. Where possible, store the oven indoors, especially during adverse weather conditions. Ooni Karu 16 must be completely dry and cool before attempting to move or store.



How to clean the Ooni Karu 16 oven:

Cleaning the inside of Ooni Karu 16 is easy. Simply run at top temperatures for 30 minutes to burn off excess food. Once cool, the inside can be wiped down with dry paper towels.

When cool, the outside of Ooni Karu 16 can be wiped with a damp cloth and dried completely before using a regular stainless steel cleaner to remove any marks or smudges.



How to extinguish the Ooni Karu 16 oven:

Leave Ooni Karu 16 to burn through any remaining solid fuels and allow it to cool naturally. This can take 60 minutes depending on ambient temperatures.

! Do not apply water to Ooni Karu 16 to extinguish or cool as this can cause damage and personal injury.

Ooni Stone Baking Boards



Stone Baking Board cleaning for all Ooni Pizza Ovens:

Use the Ooni Pizza Oven Brush to remove any leftover flour or ingredients. For stubborn marks, allow your Ooni Pizza Oven to cool completely before flipping the stone baking board. The high temperatures inside your Ooni oven will naturally clean the underside during your next cook. Always wait for the stone to be completely cool before doing so.

! The stone should not be washed with water or detergent and should never be submerged in water.

Ooni Cast Iron Products Care Guidance



Seasoning Cast Iron

Why should you season your cast iron?

Seasoning your cast iron will produce a bond between the oil and the surface that gives a non-stick quality. It will also protect against long term rust. We highly recommend that you clean and season your cast iron before your first use.

Before your first cook:

1. Hand wash your cast iron with warm, soapy water.
2. Dry thoroughly with a paper towel or a lint free cloth.
3. Rub a thin layer of oil to all surfaces, inside and out, using paper towels or a lint free cloth. For best results use vegetable, canola or flaxseed oil. The layer of oil should be very light and should be buffed firmly into the surface until it is almost invisible.
4. Place your cast iron upside-down in a preheated oven at 400°F (205°C) for 60 minutes. Place a piece of foil or a baking sheet / tray underneath to catch any excessive oil drips. Note: It is normal to see some smoke during this step
5. Allow your cast iron to cook in the oven before you enjoy your first cast iron creations.

Clean your cast iron after every cook.

1. Do not put hot cast iron straight into cold water, as this can cause your cast iron to crack due to thermal shock.
2. Hand wash your cast iron with warm, soapy water and a sponge or stiff brush. Note: Avoid using metal scouring pads, steel wool or a dishwasher as this may damage your cast iron seasoning and surface.
3. Dry thoroughly with paper towels or a lint free cloth.
4. Rub your cast iron with a light layer of oil on the cooking and external surfaces.
5. Store in a dry environment. Never store wet.

Care and maintenance

The more you use your cast iron, the better it will be seasoned. If the surface looks dull after periods without use, or if you find food is sticking to it, re-season.

! If your cast iron becomes dull or sticky over time, repeat the steps above. We recommend re-seasoning cast iron every three months.

Ooni Pizza Ovens: Accessories Care Guidance



All Ooni Bamboo Pizza Peel and Serving Boards (12", 14", 16")

Hand wash only. Avoid abrasive cleaning materials. Allow to dry before storing indoors. Not designed for extended exposure to extreme temperatures in Ooni Pizza Ovens.



All Ooni Perforated Pizza Peels (12", 14", 16")

Hand wash only. Not dishwasher safe. Avoid abrasive cleaning materials. Store indoors. Do not leave the peel exposed to high temperatures for extended periods of time.



All Ooni Pizza Peels (12", 14", 16")

Hand wash only. Not dishwasher safe. Avoid abrasive cleaning materials. Store indoors. Do not leave the peel exposed to high temperatures for extended periods of time.



Ooni 12" Classic Pizza Peel

Hand wash only. Not dishwasher safe. Avoid abrasive cleaning materials. Store indoors. Do not leave the peel exposed to high temperatures for extended periods of time.



Ooni Pizza Cutter Rocker Blade

Dishwasher safe. Avoid abrasive cleaning materials. Handle the sharp blade with care. Blade is extremely sharp – keep away from children.



Ooni Pizza Cutter Wheel

Dishwasher safe. Avoid abrasive cleaning materials. Handle the sharp blade with care. Blade is extremely sharp – keep away from children.



Apron

Remove all strap tabs and machine wash the main body at 100° F / warm (40° F). Hand wash the straps with light detergent.



All Ooni Covers

Hand wash only. Lightly clean with warm water & mild detergent. Air dry and do not iron, bleach, tumble dry or dry clean.



Ooni Dual Platform Digital Scales

Not dishwasher safe, do not submerge in water, lightly clean the body and LCD with a dry cloth. Remove batteries during extended periods without use.