



Forest Holidays

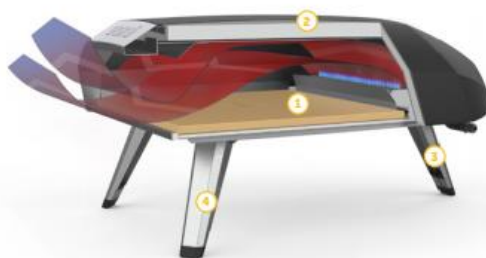
How everything works...

Ooni Koda pizza oven user guide

This pizza oven is for outdoor use only. Please only use on the outdoor kitchen worktop.

- Ooni Koda has been designed to cook your pizza at perfect cooking temperature – 400C! Children and pets must be kept at a safe distance while Ooni Koda is hot.
- The pizza oven should not be left running for extended periods without cooking. If you are taking a break from cooking, give your pizza oven a break too by switching it off.

Ooni Koda Features



1. Stone baking board 100% custom-made from cordierite stone for optimised heat retention and the perfect pizza base.
2. Fully insulated shell to hold in heat and provide the searing air temperatures required for 60-second pizza.
3. Serial number. Register for your warranty extension at [ooni.com/warranty](https://www.ooni.com/warranty)
4. Collapsible legs for easy storage and transport. The tipped feet keep Ooni Koda steady and keep your surfaces scratch free.
5. Gas control knob for lighting Ooni Koda and adjusting flame output.
6. Viewing hole to see the flame and check that Ooni Koda is lit.
7. Gas terminal for attaching your propane source.

Lighting your Ooni Koda

- Open the gas valve on the tank.
- Push in and slowly turn the control knob anti clockwise until you hear a click and the burner ignites.
- Continue to push in the control knob for 5 seconds after ignition and then release.
- Ooni Koda should run quietly when lit. If you hear a roaring noise from the gas burner, switch off the gas for 5 minutes and re-light.
- If the flames go out, turn off the gas supply and detach Ooni Koda from the tank. Leave for 5 minutes before re-attaching and re-igniting.



Push, slowly turn and hold for 5 seconds to light



Min. power



Max. power



Off



Top Tips

- The custom-made stone inside your Ooni Koda oven retains heat and absorbs moisture from the dough, giving a perfectly cooked base.
- The intense heat in the oven will cook your pizza in 60 seconds.
- Use high quality flour and fresh ingredients. Less is more for your toppings.
- Stretch your dough out thinly, leaving a-centimetre-wide crust.
- Flour the peel (pizza tray) before putting your pizza on it to preventing it sticking once cooked. You will find a jar of flour in your kitchen cupboard.
- Aim for 400C in the centre of your stone baking board before you add your pizza.
- If your toppings are cooked before your base turn down the flames and the stone baking board will continue to cook from below.
- Rotate your pizza every 20-30 seconds to aim for a nice even char on your crusts.

Care and Maintenance

- Cleaning the inside of the Ooni Koda is easy. Simply run at top temperature for 30 minutes to burn off excess food. Once cool, the inside can be wiped down with dry paper towels.
- The outer shell can be wiped down with a damp cloth. Please do not use abrasive cleaning products or harsh chemicals on the pizza oven.
- The stone baking board is not dishwasher safe. To clean, wash the board with warm, soapy water, rinse off and dry the board in a oven for a minimum of 3 hours at 140C.

