

ooni



Ooni Koda

Essentials Guide



How to set up, use and look after Ooni Koda, plus handy tips and recipes.

Important



Your safety is paramount. Please read the Ooni Koda safety manual carefully.



Ooni Koda is designed for outdoor use only. Do not fire in high winds



Ooni Koda has been designed to run at up to 932°F (500°C). If Ooni Koda exceeds these temperatures, switch off the flame and allow to cool.



Keep Ooni Koda company while preheating and cooking. It must not be left unattended while lit.



Ensure children and pets are kept at a safe distance and supervised at all times around Ooni Koda.



Ooni Koda will get hot. Do not touch the outer shell while in use.

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Say hello to Ooni Koda!

Everyone deserves great pizza.

Ooni Koda has been designed to offer unparalleled intuitive use. Our first gas-powered pizza oven, Ooni Koda is capable of extreme speed and heat which in turn delivers amazing results and a great experience.

Ooni Koda will change the way that you cook and enjoy food outdoors.

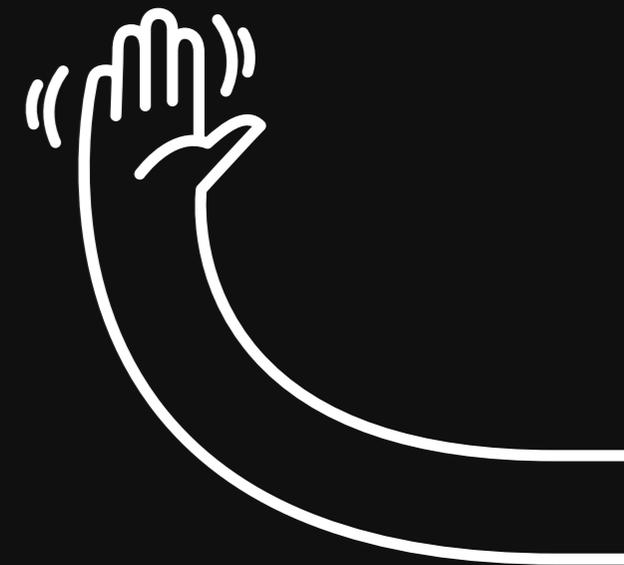
Ooni Koda is ready to cook at searingly hot temperatures in just 15 minutes. With an insulated shell and custom-made stone baking board optimised for even heat distribution, Ooni Koda bakes restaurant-quality pizza in just 60 seconds.

Ooni Koda is more than just perfect pizza. You can make mouth-watering steaks, delicious roast vegetables and much more.

Like all Ooni products, cooking with Ooni Koda is simple, fun and unique. Whether you're a beginner or pro, use this guide to help you enjoy the Ooni Koda experience. Remember to keep a hold of the Essentials Guide for hints, tips and delicious recipes.

Thank you for being part of the Ooni Community and enjoy Ooni Koda - We know that you will love it,

Kristian and the Ooni team



Getting the most from Ooni Koda

Before you begin, remember to read your manual carefully and to store it for future reference.

! Caution

Ooni Koda is for outdoor use only. Do not fire in high winds.

Before you cook

Check the connections on the propane tank, hose and regulator. They should be secured and checked for leaks before every cook.

Seasoning Ooni Koda will burn off any oils or coatings that are remnants from the manufacturing process so that you are ready to cook. It will also give you the chance to familiarise yourselves with the features of Ooni Koda.

To season, run Ooni Koda at top temperatures for 30 minutes before extinguishing. Once cool, wipe down the inside with dry paper towels.

Cooking

Ooni Koda has been designed to run at up to 932°F (500°C). The perfect pizza cooking temperature is around 752°F (400°C).

Ooni Koda should not be left running for extended periods without cooking. If you are taking a break from cooking, give Ooni Koda a break too by switching off or lowering the flame output using the gas control knob.

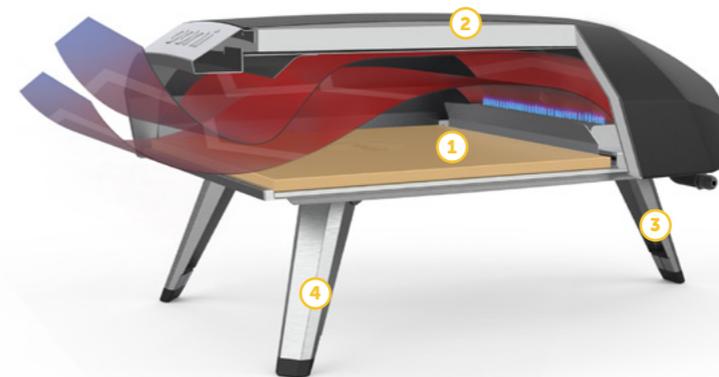
Children and pets must be kept at a safe distance while Ooni Koda is hot.

Learn more

We have video guides to help you get the best from Ooni Koda. You'll also find delicious recipes and inspiration at [ooni.com](https://www.ooni.com).

If you have any questions - or want to send us some pictures of your delicious Ooni Koda dishes - you can always reach us at support@ooni.com. We love talking all things pizza and Ooni.

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.

Setting up, extinguishing and storing Ooni Koda

We love to see your amazing outdoor kitchens and the adventures you share with Ooni Koda. Choose your perfect outdoor space and remember to send us a photo!

! Caution

Do not use in high winds. Position Ooni Koda so that wind enters through the back of the oven.

Setting up

Ooni Koda will perform best when sheltered from wind. Choose a spot that is at least 1m (3ft) away from buildings and structures.

Place Ooni Koda on an outdoor table measuring at least 40cm wide x 70cm long (18"x32") with at least 15cm (6") of clearance from the back leg to the edge of the table. The table should be sturdy enough to hold weights upwards of 30lbs (15kg). Ooni Koda has tipped feet to protect the wooden, metal or stone surface you choose.

Glass and plastic tables are not recommended.

Extinguishing

After you have enjoyed your Ooni Koda food and are ready to pack up, simply turn off the flame using the gas control knob and detach the regulator from the propane tank.

Wait at least 1 hour after extinguishing before attempting to move or clean. Ooni Koda must be dry and completely cool before storing.

! Caution

Do not expose Ooni Koda to moisture or attempt to cool with water. This will result in damage.

Storing

To keep Ooni Koda looking great, store indoors during periods without use and during harsh weather conditions such as strong winds, heavy rain, or snow. We recommend that the stone baking board is stored in a dry environment for optimised performance.

The Ooni Koda Carry Cover provides a sleek, durable and waterproof way to store Ooni Koda. The Carry Cover straps allow you to take Ooni Koda on the go so you can fire up at the beach, the hills or at a friend's house.

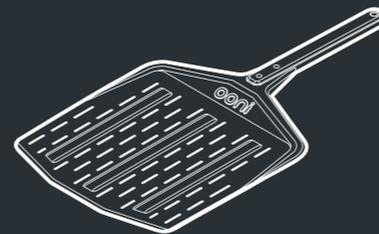
Detach your regulator when Ooni Koda is not in use.

Tools for cooking



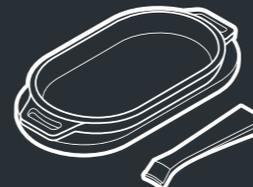
Infrared Thermometer

Get an instant accurate temperature reading by aiming the laser at the middle of the stone baking board. The Ooni Infrared Thermometer is the must have tool for gauging the temperature of the stone baking board before you begin cooking. It will allow you to achieve a perfect base to your pizza.



Peel

Our peels have been designed specifically for use with Ooni ovens and are sleek and easy to transport and store. Having an additional peel helps to speed up the pizza supply chain so that you can invite more friends and family to enjoy your exceptional food.



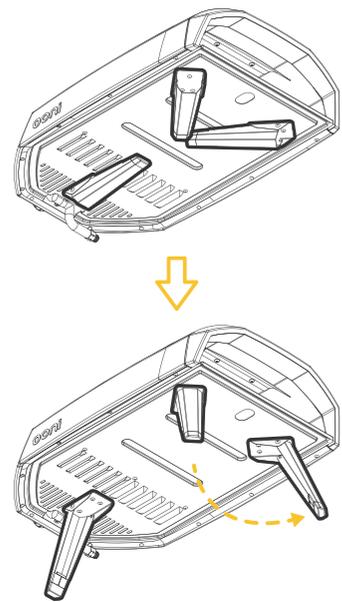
Cast Iron

Cast iron is perfect for seared meat, baked fish and delicious roast vegetables. The Ooni cast iron range is designed to withstand the high temperatures inside Ooni Koda.

Assembly and connecting to propane tank

Setting up Ooni Koda is very simple and can be done in less than 5 minutes.

1 Unfold the legs and insert Ooni Baking Stone



2 Connect to gas

Please refer to your manual for country specific instructions



Patio gas regulator (UK, EU)

This is a push-on gas fitting. Ensure that the black switch is in the horizontal position. Depress the button located below the black switch and press the regulator on to the tank valve until it locks into place.



QCC1 (US, Canada)

This is a clockwise threaded gas fitting. Ensure the tank is fully turned off and screw the regulator on to the propane tank valve fitting until tight.



POL (Australia and Europe)

This gas fitting is counter-clockwise. Make sure that the tank is completely switched off and screw the regulator as far as possible into the propane tank valve.

Tank connection type will vary by region.





⚠ Caution

Ooni Koda should run quietly when lit. If you hear a roaring noise from the gas burner, switch the gas off for 5 minutes and re-light.

Lighting

Once your regulator is connected, open up the gas from your propane tank.

Push in and slowly turn the control knob counter-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 the gas off for 5 minutes and re-light.

What to do if the flames go out?

Our priority is for you to enjoy Ooni Koda in a safe and fun environment. To ensure this, Ooni Koda has a Flame Safe Device (FSD) built in. This means, if the flame is extinguished while the gas supply is on, the FSD will automatically cut off the gas supply in to Ooni Koda safely.

If you notice that the flames have gone out, turn off the gas supply and detach Ooni Koda from the propane tank.

Leave for 5 minutes before re-lighting.



Push, slowly turn and hold for 5 seconds to light



Min. power



Max. power



Off



Tip

If your toppings are cooked before your base, simply turn down the flames and the stone baking board will continue to cook from below.

What makes Ooni Koda pizza exceptional?

We are passionate about pizza and know that you are too. You can now create your favourite dish with Ooni Koda.

Think of the best pizza you've ever eaten: The crust, beautifully charred and crisp on the outside, light and chewy on the inside with the occasional ping pong ball sized bubble - risen and ready to crunch with a pop. The base, thin and evenly leopard and the toppings, light, fresh and beautifully melted and seared from the intense heat of the oven.

The custom-made cordierite stone inside Ooni Koda will retain heat and absorb moisture from the dough, giving you a perfectly cooked base. The intense heat in the oven will cook the toppings with an even char and Ooni Koda pizza will be ready to eat in 60 seconds.

The stone-baked base and the super-high cooking temperatures of Ooni Koda make quite extraordinary pizza.



Top Tips

- Use high quality '00' flour and fresh ingredients. Less is more for your toppings
- Stretch your dough out thinly, leaving a centimetre wide crust
- Aim for 752°F (400°C) in the centre of your stone baking board before you add your pizza
- Rotate your pizza every 20-30 seconds to aim for a nice even char on your crusts

Ooni Classic Pizza Dough

607g (21.4oz) '00' flour, plus extra for dusting

364g (12.8oz) cold water

18g (4 tsp) salt

20g fresh yeast (for dried yeast, follow packet instructions)

*Makes 5 x 12in pizzas (5 x 250g / 8.8 oz dough balls)
or 3 x 16in pizzas (3 x 330g / 11.6 oz dough balls)*



Method

Place two-thirds of the water in a large bowl. In a saucepan or microwave, bring the other third of water to the boil, then add it to the cold water in the bowl. This creates the correct temperature for activating the yeast. Whisk the salt and the yeast into the warm water.

If mixing by hand: Place the flour in a large bowl and pour the yeast mixture into it. Stir with a wooden spoon until a dough starts to form. Continue mixing by hand until the dough comes together in a ball. Turn it onto a lightly floured surface and knead with both hands for about 10 minutes, until it is firm and stretchy. Return the dough to the bowl. Cover with clingfilm (plastic wrap) and leave to prove (rise) in a warm place for 1-2 hours.

If using a mixer: Fit the mixer with the dough hook, and place the flour in the mixer bowl. Turn the machine on at a low speed and gradually add the yeast mixture to the flour. Once combined, leave the dough to keep mixing at the same speed for 5-10 minutes, or until the dough is firm and stretchy. Cover the dough with clingfilm (plastic wrap) and a cloth and leave to prove (rise) in a warm place for 1-2 hours.

When the dough has proved, divide it into 3 or 5 equal pieces, depending on what size you want your pizzas to be. Place each piece of dough in a separate bowl or tray, cover with

clingfilm (plastic wrap) and leave to prove (rise) for another 20 minutes, or until doubled in size.

Kneading and stretching the dough: Our top tip is always to start with a perfectly rounded ball of dough as this helps to keep the shape of the pizza base circular during the stretching process. Place the ball on a lightly floured surface, flour your hands and use your fingertips to press the dough into a small, flat disc. Working from the centre, push the dough outwards while spreading your fingers, making the disc slightly bigger. Pick up the dough and gently pinch it all around the edge, allowing gravity to pull it downwards into a 12in circle. Neapolitan-style pizza bases are very thin, so you should be able to see through the base when you hold it up to the light. Take care when doing this – you don't want it to tear.

Once the dough is fully stretched, lightly flour your pizza peel and lay the base on it. If at this point you see any small holes in the dough, gently pinch them together to seal the dough. Add your toppings and bake as indicated in your chosen recipe.

Cold prove

It's also possible to cold-prove your dough, a technique that allows the yeast to work on the sugars in the flour for longer, thus helping the dough to develop a deeper flavour. To do this, use half the amount of yeast listed in the ingredients, and leave the dough to prove (rise) in the fridge for 24-72 hours – basically, until the day you need it. Divide the dough and cover it as described in the main recipe, then set aside (not in the fridge) for at least 5 hours, until it is up to room temperature.



Classic Pizza Sauce

1 clove of garlic
Olive oil (1 tbs)
Passata, (500g)
Salt (½ tsp)
Sugar (½ tbs)
Black pepper (1 tsp)
Handful of chopped basil

Method

First, chop the garlic.

Put a tablespoon of olive oil into a pan and fry the garlic in the oil. Be careful it doesn't brown.

Keep it on a medium-high heat. Now add the passata, salt, sugar, black pepper and basil.

Simmer on a low heat for 20 minutes.

Wait for the sauce to cool down to room temperature before using it on a pizza.

Burrata Pizza

5.8oz (165g) Ooni Classic Pizza Dough ball
5 tablespoons (90ml) Classic Pizza Sauce
2-3 slices prosciutto
9oz (150g) burrata
Handful of small basil leaves
2 tablespoons (40ml) extra virgin olive oil

Method

Makes one 12" pizza

When your dough and sauce are ready, fire up Ooni Koda. Aim for approximately 752°F (400°C) on the stone baking board. You can check the temperature quickly and easily using the Ooni Infrared Thermometer.

Take the burrata out of the fridge so that it warms up to room temperature. The burrata isn't cooked in the oven on top of the pizza, but added to the pizza once it's cooked, so it's important that it's not super cold.

Stretch the pizza dough ball out to 12" and lay it out on your pizza peel. Using a large spoon or ladle, spread the sauce evenly across the pizza dough base. Slide the pizza off the peel and into Ooni Koda, making sure to rotate the pizza regularly.

Once cooked, remove the pizza from the oven. Lay the prosciutto on top, then the burrata, scatter over the basil and finish with a generous drizzle of extra virgin olive oil.



Pumpkin, Zucchini and Chilli Pizza

1 x 160g (5.6oz) Classic Pizza Dough ball
Half a small pumpkin, roasted and puréed
1 garlic clove, crushed (minced)
2 tbsp olive oil
Half a small zucchini (courgette), thinly sliced into rounds
1 chilli, deseeded and finely chopped
1 tbsp pine nuts
Sea salt and freshly ground black pepper
Olive oil



Method

Makes one 12" pizza

In a bowl, combine the pumpkin purée, olive oil and garlic, and season to taste. Set aside.

Once your dough is ready, fire up Ooni Koda. Aim for 752°F (400°C) on the stone baking board. You can check the temperature quickly and easily using the Ooni Infrared Thermometer.

Using a small amount of flour, dust your peel. Stretch the pizza dough ball out to 12" and lay it out on your pizza peel.

Using a large spoon or ladle, spread the pumpkin sauce evenly across the pizza dough base. Leave a half inch (1cm) border around the edge of the base without sauce, so that it will puff up once it cooks. Top with the zucchini and chilli, and sprinkle with the pine nuts.

Slide the pizza off the peel and into Ooni Koda. Make sure to rotate the pizza every 20–30 seconds for an even bake.

Once cooked, remove the pizza from the oven. Finish the pizza with a drizzle of olive oil, and season to taste with salt and pepper.

Cayenne Spiced Shrimp

18oz (500g) raw shrimp, peeled with tails on
3.5oz (100g) butter, melted
3 teaspoons (8g) cayenne pepper
3 teaspoons (8g) paprika
Juice of 1 lemon
2 tablespoons (35ml) honey
2 teaspoons (5g) salt
2 tablespoons (35g) parsley, chopped
2 tablespoons (35ml) olive oil



Method

Serves 4 as an appetizer

Preheat Ooni Koda to 572°F (300°C). You can check the temperature using the Ooni Infrared Thermometer. If using a conventional oven, preheat to 392°F (200°C).

Add the olive oil to your Ooni Sizzler and place inside the oven to warm up. You can also use an Ooni Grizzler or Ooni Skillet for this recipe.

In a large bowl, combine the butter, cayenne pepper, paprika, lemon juice, honey and salt and mix until well combined. Add the prawns and coat well with the marinade. Leave to marinate in the fridge for at least half an hour.

Remove the Sizzler from the oven, and add all the shrimp to the hot pan along with the marinade from the bowl. Return to the oven and cook for 2 minutes, or until the shrimp flesh has browned on one side.

Pull the Sizzler out of the oven, toss the shrimp to turn them over and return to the oven for another two minutes, or until the shrimp are slightly browned all over.

Remove the Sizzler from the oven, scatter the shrimp with the parsley and serve immediately. There's no need for cutlery – pick the shrimp up by the tail!

Care and maintenance

Ooni Koda will provide some of the best food experiences that you will have. Treat Ooni Koda with love and care and it will last for many years to come.

Where should I store Ooni Koda?

Store Ooni Koda indoors, especially during adverse weather conditions. Ooni Koda 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 by storing indoors when not in use.

How do I clean Ooni Koda?

Cleaning the inside of Ooni Koda 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 can be wiped down with a damp cloth and dried immediately. Avoid abrasive cleaning products or those with harsh chemicals.

How do I clean the stone baking board?

Once completely cool, flip the stone baking board for the next time you use Ooni Koda: The high temperatures inside Ooni Koda will naturally clean the underside.

The stone baking board is not dishwasher safe.

Troubleshooting

We have hundreds of hours of experience cooking with Ooni and we are constantly trying new recipes and ideas for exceptional food. We eat pizza daily at Ooni HQ. Remember to check out our online resources and video guides and to reach out to us at support@ooni.com if you have any questions. We are always happy to chat!

I can't light Ooni Koda

- If the burners do not light, disconnect the regulator from the propane tank for 30 seconds. Reconnect and open up the gas for 30 seconds before attempting to ignite.
- Ensure that your propane tank is full
- Ensure that the connections to the propane tank and regulator are sealed and secure
- Check for leaks in the gas hose using a leak spray or soapy water
- Push in and *slowly* turn the gas control knob anti-clockwise. Keep the knob pushed in for 5 sections after ignition
- If Ooni Koda is not igniting but gas is flowing, use the provided matchstick holder to light the gas. There are full instructions on how to do this in the safety manual.

Ooni Koda is making a roaring sound

The flame is optimised when Ooni Koda is running quietly. On rare occasions, you may hear a louder-than-normal roaring sound which means that the gas burner has not ignited correctly. If so, switch off for 5 minutes and re-light.

I can smell gas

- Turn off the gas supply to Ooni Koda by closing the valve on the propane tank
- Extinguish any open flame
- If the smell persists, keep a safe distance and contact your local fire department

Checking for gas leaks

Carry out a gas leak test before every use. Apply a leak detector spray or soapy water to the connections between the propane tank and Ooni Koda. If you see bubbles, immediately switch off the gas supply and check the gas fittings. If bubbles continue, switch off the gas and service the regulator.

Never cook with a product that has failed a leak test. Contact support@ooni.com for further advice.

Ooni Koda is running too hot

You will know that Ooni Koda is too hot if your food is cooking too quickly and beginning to burn. If Ooni Koda is running too hot, reduce the output using the gas control knob.

Ooni Koda should not be left running at top temperatures for extended periods without cooking. If you are taking a break from cooking, give Ooni Koda a break too by lowering the flame output using the gas control knob or switching off.



Tip

If your stone baking board is too hot, rest a cast iron dish on it for 30 seconds or so to absorb some of the heat.

Ooni Koda is not hot enough

Ooni Koda is designed to reach optimum temperatures in 15 minutes preheat time. Add an extra 5-10 minutes to this when accounting for low ambient temperatures. Check that your propane bottle is full and that you are using the correct regulator. Ensure that there are no leaks in the hose and that the connections between the regulator and propane tank are sealed.

The stone baking board looks dirty

The stone baking board in Ooni Koda may change colour but this will not affect performance. Excess food can be left to burn off under the high temperatures inside Ooni Koda. Cleaning and care instructions for the stone baking board can be found on page 20.

My pizza is stuck to the peel

It's happened to the best of us, but follow these tips and you'll never suffer the heartbreak of losing a pizza again:

- Your peel, dough and toppings should be at room temperature. Dough is easiest to stretch and slide off of the peel at room temperature. If you are cold proving dough, leave it for at least 5 hours at room temperature before beginning to stretch
- The dough that you are using may be too wet. Add a generous sprinkling of flour to the dough and peel before beginning your stretch. Remember to follow the Classic Pizza Dough recipe on page 15 for best results
- Ensure that there are no holes in the dough as the sauce can create a 'glue' effect between the dough and peel
- Before adding your toppings, give your peel a shake to ensure that the dough is moving freely. If not, pick up the dough and add more flour to the peel
- Do not leave your dough on the peel for a long time before cooking
- If the dough has become stuck, lift it at one side and give a gentle blow of air underneath: This will create a 'hovercraft' effect and your pizza should glide more easily from peel to stone



1% of Ooni's global turnover is actively managed for charitable causes and positive social and environmental change through the Ooni Impact Fund. So far we have planted tens of thousands of trees and we're a member of 1% for the Planet.

Keep in touch

We love hearing and seeing what you create and cook with your Ooni Koda so keep in touch by tagging your photos with #ooni or #oonikoda

Follow us and keep up to date with all things Ooni via:



Subscribe to our mailing list at ooni.com for access to delicious recipes, top tips and exclusive promotions. If you have any questions, queries or comments then you can reach us at support@ooni.com.



Everyone deserves great pizza

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