

**ooni**

# Ooni Koda 16 Essentials Guide

How to set up, use and look  
after Ooni Koda 16, plus  
handy tips and recipes.





If your Ooni Koda 16 has not arrived as expected, reach out to us at [support.ooni.com](https://support.ooni.com). We'll be happy to help!



Ooni Koda 16's legs must be fully extended before firing up.

## Important



Your safety is paramount. Please read the Ooni Koda 16 safety manual carefully.



Keep Ooni Koda 16 company while preheating and cooking. It must not be left unattended while lit.



Ooni Koda 16 is designed for outdoor use only. Do not fire in high winds.



Ensure children and pets are kept at a safe distance and supervised at all times around Ooni Koda 16.



Ooni Koda 16 has been designed to run at up to 932°F (500°C). If Ooni Koda 16 exceeds these temperatures, switch off the flame and allow to cool.



Ooni Koda 16 will get hot. Do not touch the outer shell while in use.



Do not look directly in to the front of Ooni Koda 16 when lighting as flames may escape during the initial firing process.



If the flames have been extinguished, switch off the gas supply immediately for at least 5 minutes before re-lighting.

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## Ooni and the World

The Ooni Impact Fund donates 1% of Ooni's annual global turnover to charitable causes and projects focused on social and environmental change. By purchasing Ooni Koda 16 you're helping to plant trees through Ooni's partnership with Eden Projects and 1% for the Planet. Thank you!

[ooni.com/impact](https://ooni.com/impact)

## Say hello to Ooni Koda 16!

Everyone deserves great pizza and now we have Ooni Koda 16 for those who want bigger pizza!

Ooni Koda 16 has been carefully crafted for baking exceptional pizza. The stone floor, thick insulation and beautiful flame will provide the ideal cooking conditions for pizza you can be proud of. Ooni Koda 16 is designed for a lot more than just perfect pizza. You can make delicious steaks, incredible roast vegetables, breads and much, much more.

Like all Ooni products, cooking with Ooni Koda 16 is simple, fun and unique. Whether you're a beginner or a pro, this Essentials Guide will help you enjoy your Ooni Koda 16 experience. Remember to hold on to it for hints, tips and delicious recipes.

Thank you for being part of the Ooni Community and enjoy Ooni Koda 16 - I know you're going to love it,



Kristian and the Ooni Team



## Quick Start Guide

We know you're excited to get cooking! We'd recommend reading the Essentials Guide cover to cover because it's awesome *and* it took a long time to write. For those of you too desperate to start, here's everything you *really* need to know:

- **Set up** - Outdoors on a stainless steel, wood or stone surface!
- **Connect** to your propane tank. Check for any gas leaks!
- **Ignite!** Run for 30 minutes on Ooni Koda 16's first firing before use, to season the oven.
- **Pizza!** For awesome Neapolitan style pizza, preheat to 400°C in the centre of the stone. Then launch that pizza! Rotate the pizza after about 20-30 second.
- **Rep(eat)!** More pizza = More better!



Push, slowly turn and hold for 3 seconds to light. Hold in for another 5 seconds after ignition.



Min. power



Max. power



Off

## Setting up Ooni Koda 16 for the first time

### Finding the right place to set up

Ooni Koda 16 will perform best when sheltered from wind. Choose a spot that is at least 1m (3ft) away from buildings and structures. Place Ooni Koda 16 on the Ooni Table or a similarly sturdy outdoor table that can hold weights upwards of **66lbs (30kg)**. Choose the perfect space, snap a picture and send it to **hello@ooni.com** - we love seeing the Community's set ups!

*Glass and plastic tables are not recommended.*

### Seasoning Ooni Koda 16

Before cooking for the first time, run Ooni Koda 16 at top temperatures for 30 minutes before allowing to cool and wiping down the inside with dry paper towels. This will remove any oils or coatings that are remnants from the manufacturing process. It's also a good opportunity to get to know your oven: after all, you're going to be spending a lot of time together.

### Learn more

Keep reading to find out more about cooking, extinguishing and storing Ooni Koda 16 as well as our top pizza tips. We also have video guides that will help you to get the best results from Ooni Koda 16. Find videos, recipes and inspiration at **ooni.com**.

If you have any questions - or want to send us some pictures of your delicious Ooni Koda 16 dishes - you can always reach us at **hello@ooni.com**. We love talking about pizza and Ooni!



# Cooking, extinguishing and storing Ooni Koda 16

## Before you cook

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

## Getting the right temperatures

Ooni Koda 16 has been designed to run at up to 932°F (500°C). The perfect cooking temperature for our Classic Ooni Dough Recipe is from 752°F (400°C). Read more about our recipes on **page 18**.

Ooni Koda 16 should not be left running on high for extended periods without cooking. If you are taking a break, give Ooni Koda 16 a break too, by lowering the flame output or switching off.

## Extinguishing and storing

After you have enjoyed cooking with Ooni Koda 16 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 1.5 hours before attempting to move or clean. Ooni Koda 16 must be dry and completely cool before storing.

To keep Ooni Koda 16 looking great, store indoors during periods without use and during harsh weather conditions such as strong winds, heavy rain or snow.

Use the Ooni Koda 16 Cover to protect your oven, available at **ooni.com**



If your stone is too hot, place a piece of Ooni cast iron in the oven to draw some of the heat out.

# Tools for cooking



## Infrared Thermometer

Get an instant and 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 the perfect pizza base. We aim for at least 752°F (400°C) when baking Neapolitan-style pizza.



## Peels

Our pizza peels have been designed specifically for use with Ooni pizza ovens and are sleek and easy to transport and store. Having an additional peel helps to speed up the pizza supply chain, allowing you to invite more friends and family to create their own personalised pizza. We make our peels in aluminium and bamboo wooden options. Ooni Koda 16 is suitable with our 16" range and smaller.



## Ooni Pizza Oven Brush

Our 2-in-1 stone baking board brush and scraper tool will help you clean your Ooni baking board efficiently and quickly – use it to brush off excess flour with the bristles, then flip it over to scrape away fallen food.



## Cast iron

The high temperatures and fuel versatility of Ooni Koda 16 are perfect for searing meat, baking fish and roasting vegetables. Our Ooni cast iron series is designed to withstand the high temperatures of Ooni ovens, made with removable handles and fitted wooden boards for easily moving and serving of your hot dishes.

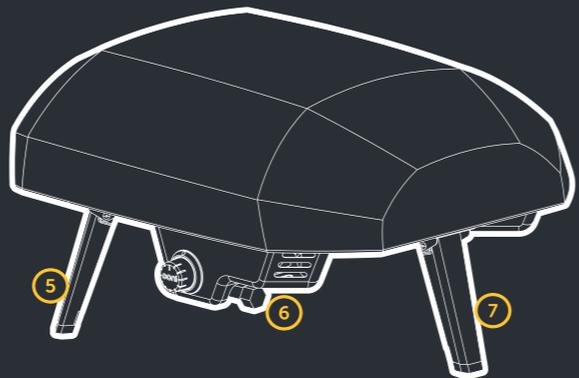
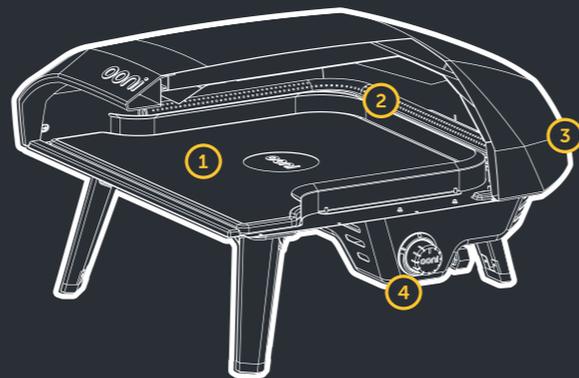


## Ooni Modular Table

Our table has been designed specifically for Ooni ovens. It provides the perfect set up and weather resistance for outdoor cooking all year long as well as neat and convenient storage options.

## Ooni Koda 16 features

1. 15mm thick pizza stone custom-made from cordierite stone for optimised heat retention and the perfect pizza base.
2. 'L Shaped' wall of flame burner for 1 turn cooking experience.
3. Fully insulated shell to hold in heat and provide the required temperatures for 60 second pizza and more.
4. Slick one-touch gas ignition for fast, easy cooking. Gas control for lighting Ooni Koda 16 and adjusting the flame output.
5. Collapsible legs for easy transport and storage. The non-slip feet keep Ooni Koda 16 steady and keep surfaces scratch-free.
6. Gas terminal for attaching the hose and gas source.
7. Serial number. Register for your warranty extension via [ooni.com/warranty](https://www.ooni.com/warranty)

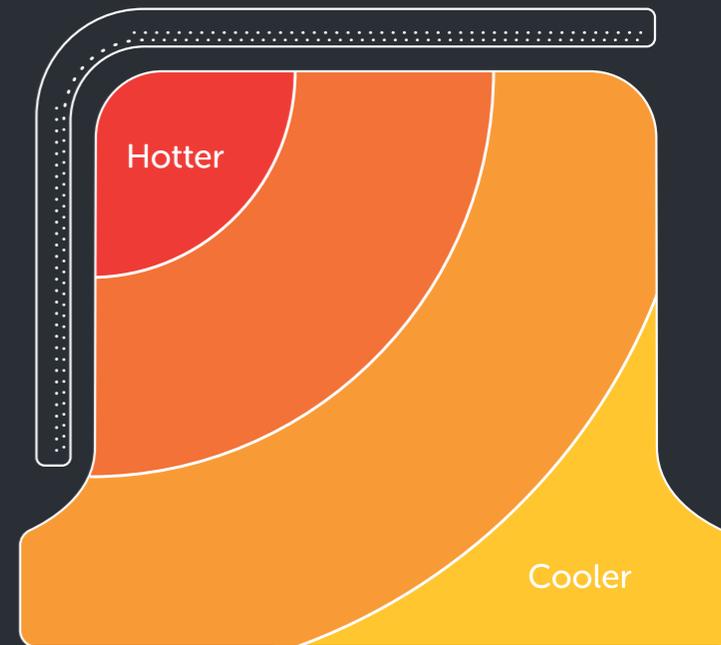


## Stone temperatures and cooking technique

Ooni Koda 16's large stone floor and L-shaped burner provide ultimate cooking versatility.

The stone floor surface will gradually increase in temperature the closer it gets to the flame, allowing you to manoeuvre food around the oven depending on how you want it to cook.

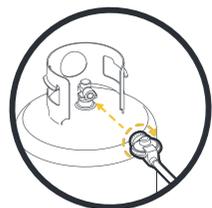
When cooking with fire, it's important to rotate your pizza and food for an even bake.



## Connecting to a gas source

Ooni Koda 16 is compatible with propane gas and a compatible regulator is included in the box\*. Suitable propane tanks can be sourced locally. We recommend disconnecting from the gas source after every cook.

Here's how connecting to a propane tank in your region will look:



**US:** When attaching your screw on regulator, ensure that the gas flow is off at the bottle. Align the regulator with the gas valve and twist the handle to lock in place. It is essential that you take care when opening the gas flow at the bottle. The regulator has an inbuilt surge safety device, so open the flow slowly to avoid triggering it. It is important that you slowly open up the gas flow at the bottle to avoid triggering the regulator's inbuilt surge safety device.



**UK:** When attaching your push fit regulator, check that the switch is in the horizontal position. Push in the button and firmly push down on to the gas valve to attach. Lift the switch to its vertical position to allow gas to flow.

**EU:** Model types will vary.

\*Ooni Koda 16 and the regulator are region specific. The regulator may not be included in some 30mBar regions. A natural gas conversion kit is available in the US at [ooni.com](http://ooni.com) and 30mbar regulators are available at [ooni.eu](http://ooni.eu)

## Lighting Ooni Koda 16

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

Push the control knob in and slowly turn counter-clockwise from 12 o'clock to 9 o'clock. This should take at least 3 seconds as you allow gas to flow into the oven.

*Do not look directly into the mouth of the oven while lighting as flames may escape from the oven opening.*

When the gas control passes 9 o'clock, there will be a *\*click\** of ignition. Continue to press the gas control for 5 seconds after Ooni Koda 16 is lit.



**Push, slowly turn and hold for 3 seconds to light. Hold in for another 5 seconds after ignition.**



**Min. power**



**Max. power**



**Off**

### What to do if the flames go out?

Our priority is for you to enjoy Ooni Koda 16 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 16 safely.

If you notice that the flames have gone out, turn off the gas supply and detach Ooni Koda 16 from the gas tank. Leave for 5 minutes before re-lighting to allow gas to dissipate.

Having difficulty getting fired up? See **page 32** for troubleshooting tips.

## Top tips for making pizza

1. Use high quality 00 flour and fresh ingredients. 00 flour is a finely milled Italian style of flour and it is the gold standard for pizza dough. Try a longer prove for an even better crust and more complex flavour.
2. When your dough is at room temperature, stretch out a nice, thin base and leave a centimetre-wide space to form a crust that will puff up under the intense heat of the flames.
3. Use your Ooni Infrared Thermometer to measure the stone floor's temperature. For Neapolitan pizza, aim for at least 752°F (400°C) in the centre of your stone baking board before you launch a pizza into the oven.
4. Rotate your pizza every 20-30 seconds to achieve an even bake on your crusts and toppings.
5. Give Ooni Koda 16 time to recharge after every pizza. This gives you time to enjoy your food and prep your next base.
6. Check out the recipes and guides available on our website and subscribe to our YouTube channel for inspiration and top tips.



## Top tips for launching pizza

Having trouble with pizza dough sticking to the peel has happened to the best of us. The following tips are a fail safe way to ensure that you never suffer the heartache of losing a good pizza again:

- Use good quality 00 flour and our Classic Pizza Dough recipe (pg 18). This will give your dough the perfect texture.
- Get your peel, dough and ingredients to room temperature. Cold dough will spring back on itself and stick; warm dough will stretch too far and tear. If you stretch your pizza on a warm peel, the dough will start to sweat, which will cause it to stick.
- Flour your hands and the surface you are working on before you begin stretching.
- Check for holes in the pizza base before adding toppings- if sauce gets between the dough and peel it will have a gluey effect and your dough will stick.
- Before you add any toppings - stop and shake the peel to check that your dough is moving freely. If it's stuck, pick it up and add more flour to the peel. You have to do this before you add toppings!



- Keep your toppings light. Heavy ingredients will weigh down your dough and make it harder to lift off of the peel.
- Work swiftly - there's no need to rush but remember dough that rests on the peel for too long will be more likely to stick. Get your pizza ready when both you and Ooni Koda 16 are ready to cook.
- If your pizza does stick you can use what we call the hovercraft technique. Lift up the edge of your dough at one side and gently blow air underneath the base. This will create air pockets and will spread flour to the areas that are sticking.



# Classic Pizza Dough

Flour, salt, water and yeast – what do these simple ingredients have in common? They come together to create the perfect foundation for any good pizza!

This recipe is an excerpt from our new cookbook, **Ooni: Cooking with Fire**, and the go-to pizza dough recipe for everyone at Ooni HQ.

This recipe will yield 5 x 12" (30cm) pizza bases, equivalent to 5 x 8.8lb (250g) dough balls, or 3 x 16" (40cm) pizza bases, equivalent to 3 x 11.6lb (330g) dough balls.

Ingredient	Weight	Qty / Vol
Type '00' flour (or strong white)	607g	21.4oz
Water	364g	12.8oz
Salt	18g	4 tsp
Fresh yeast*	20g	0.7 oz

\*if unavailable, use 0.3oz (9.2g) active dried yeast or 0.24oz (7g) instant dried yeast

## Method

Place two-thirds of the water in a large bowl. In a saucepan or microwave, bring the other third of water to boil, then add it to the cold water in the bowl. This creates the correct temperature for activating yeast. Whisk the salt and 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 plastic wrap and leave to rise in a warm place for 1-2 hours.

### If mixing with 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 to at the same speed for 5-10 minutes, or until the dough is firm and stretchy. Cover the dough with plastic wrap and leave to rise in a warm place for 1-2 hours.

When the dough has roughly doubled in size, divide it into 3 or 5 equal pieces, depending on what size you want your pizzas to be (either 12 inches or 16 inches wide). Place each piece of dough in a separate bowl or tray, cover with plastic wrap and leave to rise for another 20 minutes, or until doubled in size.



# Classic Pizza Sauce

Simplicity at its finest, our super easy, no-nonsense Classic Pizza Sauce creates the perfect complement for layering up your pizza toppings of choice.

Made using a stovetop (hob) rather than in your Ooni, this recipe is an excerpt from our cookbook, **Ooni: Cooking with Fire**. Choosing good quality tomatoes will make a difference to the flavor of your sauce - we like to go for canned San Marzano tomatoes, which are the traditional choice for Neapolitan pizzas.

Ingredient	Weight	Qty / Vol
Canned tomatoes	800g	4 cups
Olive oil	30g	2 tbsp
Sugar	10g	2 tsp
Salt	4g	1 tsp
2 garlic cloves, crushed or finely chopped		
Handful of basil leaves, roughly chopped		
Pinch of freshly ground black pepper		

## Method

Place the oil in a pan over a medium heat. When warm, add the garlic and fry until softened but not brown.

Add all the remaining ingredients, then simmer on a low heat for 20 minutes, or until the flavor has deepened and the sauce has thickened slightly.

This sauce can be used straight away, or placed in an airtight container and stored in the fridge for up to a week, ready to be used as required.



# Pizza Margherita

The classic pizza Margherita is a simple yet delicious recipe; the perfect starting point if you're new to the world of wood-firing!

All Ooni pizza chefs should be able to master this one with just a little bit of practice. And if you haven't yet, we're here to help you along the way.

## Ingredient

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Ooni Classic Dough

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Ooni Classic Sauce

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Fresh mozzarella

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Basil leaves

## Method

Light up your Ooni, then get ready to prepare your pizza while it heats up.

Using a small amount of flour, dust your Ooni pizza 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 sauce evenly across the pizza dough base.

Next, add the cheese and slide the pizza into the pizza oven. Slide the pizza off the peel and into your Ooni pizza oven, making sure to rotate the pizza regularly.

Once cooked, remove the pizza from the oven. Add a small handful of fresh basil to garnish.



# Nduja & Broccoli

## Ingredients

9.5oz (270g) Classic Pizza Dough ball (see note below)

9 tbsp (140ml) Classic Pizza Sauce (see note below)

Olive oil

2 garlic cloves, crushed

9 broccolini stems, cleaned (or 5 broccoli florets, broken into pieces)

3.1oz (90g) mozzarella, torn into small pieces

6oz (170g) nduja, rolled into small balls

Shaved parmesan

## Method

Prepare your pizza dough ahead of time. To make a 16" pizza, we recommend pizza dough balls that are 9.5oz (270g).

Fire up your Ooni Koda 16. Aim for 932°F (500°C) on the stone baking board inside.

Add a little oil to a pan and add the garlic, then sauté the broccoli over a medium heat until slightly softened. Set aside.

Using a small amount of flour, dust your Ooni pizza peel. Stretch the pizza dough ball out to 16 inches and lay it out on your pizza peel. Top with the pizza sauce, mozzarella, broccoli and nduja balls. Slide the pizza off the peel and into your Ooni pizza oven, making sure to rotate the pizza regularly.

Once cooked, remove the pizza from the oven. Finish with a drizzle of olive oil and a generous sprinkle of shaved parmesan, then serve straight away.



# Roast Pork Chops with Apple and Cinnamon

## Ingredients

Olive oil

2 tsp ground cinnamon

1 tbsp brown sugar

1 tbsp white wine vinegar

Salt & pepper

2 pork chops, bone in

3 tbsp butter, unsalted

2 green apples, quartered

3 sprigs fresh thyme

1 cinnamon quill

1 cup (200ml) apple cider

## Method

Fire up your Ooni Koda 16. Aim for 375°F (190°C) on the stone baking board inside.

In a bowl, mix together together 2 tablespoons of olive oil along with the cinnamon, brown sugar, white wine vinegar and salt and pepper to taste. Add the pork chops and coat well with the marinade.

Add a little olive oil to your Skillet and place inside the oven to warm up.

Once the Skillet is warm, add the butter to the pan. When melted, add the pork chops. Place the Skillet in the oven to cook for 3 minutes, or until the chops are golden brown on one side, then flip over the chops. Add the apple to the pan, and nestle the thyme and cinnamon quill into the melted butter in the pan. Gently pour in the apple cider.

Return the pan to the oven to cook for another 3 minutes, or until the pork chops are golden all over and the apples have softened and caramelized. Leave the meat to rest in the pan for 5 minutes, covered with aluminum foil, then slice and serve with spoonfuls of the cooked apple and pan juices.



# Apple & Cranberry Crumble

## Ingredients

½ stick (50g) butter, melted

⅓ cup (80ml) coconut oil, melted

3.5oz (100g) rolled oats

3.5oz (100g) instant oats

3 tbsp plain flour

1.8oz (50g) shaved almonds

3.5oz (100g) brown sugar

1 tsp ground cinnamon

½ tsp nutmeg

Olive oil

2 tsp cornflour

5 green apples, peeled & chopped

3.5oz (100g) fresh or frozen cranberries

2.8oz (80g) brown sugar

2 tbsp vanilla extract

4 tbsp maple syrup

## Method

Fire up your Ooni. Aim for 350°F (180°C) on the stone baking board inside. You can check the temperature inside your Ooni pizza oven quickly and easily using the Ooni Infrared Thermometer.

First, prepare the crumble topping. In a bowl, combine all the topping ingredients until well combined and set aside.

Add a little olive oil to your Skillet and place inside your Ooni to warm up. In a small bowl, add 4 tablespoons of boiling water to the cornflour and mix until well combined. Set aside.

Once the Skillet is warm, remove it from the oven and add the apples. Cook in the oven for 5 minutes, or until the fruit has slightly softened.

Remove the Skillet and add the cornflour-water mixture, brown sugar, vanilla extract and maple syrup. Toss well to coat the fruit with all the wet ingredients, then spread around the cranberries. Return the Skillet to the oven and cook for another 5-7 minutes, or until the fruit is a light golden colour.

Top the fruit evenly with the crumble mixture and continue to cook for another 10 minutes, or until the topping is toasted and crunchy.

Remove Skillet from the oven and serve warm, topped with a scoop of vanilla ice cream.



## Care instructions

Ooni Koda 16 will provide exceptional food experiences for you, your friends and your family. Treat Ooni Koda 16 with love and care and it will last for many years to come.

### Where should I store Ooni Koda 16?

Ooni Koda 16 is happy to live outdoors and our Ooni Koda 16 Cover is perfect for keeping it dry and free from garden debris. Where possible, store 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 do I clean Ooni Koda 16?

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.

### How do I clean the stone baking board?

Use the Ooni Pizza Brush to remove any leftover flour or ingredients. For stubborn marks, allow Ooni Koda 16 to cool completely before flipping the stone baking board: the high temperatures inside Ooni Koda 16 will naturally clean the underside. Always wait for the stone to completely cool before doing so.

*The stone baking board is not dishwasher safe.*

### Disconnect 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.

💡 Once it has completely cooled, you can flip the stone baking board for the next time you use your Ooni Koda 16. The top temperatures inside Ooni Koda 16 will naturally clean the underside.



# Troubleshooting

Ooni Koda 16 has been carefully designed to provide exceptional food experiences and we know that you will love using it to cook. Our team have thousands of hours of experience cooking with fire and enjoying delicious pizza.

You can reach us at [support@ooni.com](mailto:support@ooni.com) or check out our online FAQs and video guides - we'll be happy to help.

## I can't light Ooni Koda 16

Review the lighting steps on **page 13**. A necessary step is pushing in and turning the gas control from the off position very slowly. This lets the gas flow into the oven body before the spark ignites the flame. You should be able to hear the gas flowing before you reach 9 o'clock on the dial which is where the oven sparks in to ignition. This can take a few attempts depending on how long it has been since your last firing, ambient temperatures and conditions and your gas set up.

*Take care when lighting and do not look directly into the oven during the lighting process. It is possible for flames to escape out of the oven opening.*

The following techniques will solve most issues:

- Disconnect your regulator from your propane tank for 5 minutes. This 'resets' your regulator which may have had its safety tripped, preventing gas flow.
- Ensure that your gas tank is full and in an upright position.
- Clear any debris from the regulator and propane tank connections and reattach your regulator.
- For twist-open gas bottles (US), very slowly open up the gas flow. A sudden surge of gas flowing through the regulator can trip the inbuilt safety feature in the regulator.
- Before firing up Ooni Koda 16 using the control knob, check for leaks at all the connection points and in the hose with a soapy water solution / leak detector spray.

## Ooni Koda is making a roaring sound

The flame is optimised when Ooni Koda 16 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 16 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 16. 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](mailto:support@ooni.com) for further advice.

## Ooni Koda is running too hot

You will know that Ooni Koda 16 is too hot if your food is cooking too quickly and beginning to burn. If Ooni Koda 16 is running too hot, reduce the output using the gas control knob.

Ooni Koda 16 should not be left running at top temperatures for extended periods without cooking. If you are taking a break from cooking, give Ooni Koda 16 a break as well by lowering the flame output using the gas control knob or switching off.

*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 16 is not hot enough

Ooni Koda is designed to reach optimum temperatures in **20 minutes** preheat time. Add an extra 10-15 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.

## My pizza is burning

If you find that your pizza is burning, rotate more frequently and sooner in to your cook. Ooni Koda 16 can cook at very high temperatures and so it's important to keep an eye on your food while it does.

When you launch your pizza, immediately dial down the flames in Ooni Koda 16. After 20-30 seconds (or until you see the crust rise and the base becomes more solid), make your first rotation and then dial the flames back up to maximum. This should give you an even bake on the top and bottom of your pizza.

#### **My pizza isn't cooked through**

The beauty of cooking with Ooni Koda 16 and gas is that you can adjust the flame output to suit your pizza style. If you're making a Neapolitan-style / thin-based pizza, aim for 752°F (400°C) on the stone with your Infrared Thermometer before you launch your pizza. These pizzas will cook best when the toppings are light.

If you are baking a thicker pizza or one with heavier toppings, reduce your preheat time and dial down the flame. You can also place your pizza further away from the direct heat of the flame.

#### **The stone baking board looks dirty**

The stone baking board in Ooni Koda 16 may change colour but this will not affect performance. Excess food can be left to burn off under the high temperatures inside Ooni Koda 16.

Only dry, bread-based dishes should be cooked directly on the stone. Meats, vegetables and other wet dishes should be cooked using Ooni Cast Iron or other dishes that are able to withstand the high temperatures inside Ooni Koda 16.



Take advantage of the awesome size of Ooni Koda 16. If you find your pizza is cooking too quickly, move it closer to the front right of the oven. You can also dial down the flame output.





## Keep in touch

We love hearing and seeing what you create and cook with your Ooni Koda 16 so keep in touch by tagging your photos with #ooni or #oonified

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



Subscribe to our mailing list at [ooni.com](https://www.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 [hello@ooni.com](mailto:hello@ooni.com)



# Everyone deserves great pizza

**ooni**

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