

Ooni Pro Pellet Burner

Ooni Pro Pellet Burner Instruction Manual

For use with the Ooni Pro Multi-Fuel Oven

1. INTRODUCTION

The Ooni Pro Pellet Burner is an optional accessory designed to provide an additional fuel option for your Ooni Pro Multi-Fuel Oven. This burner allows you to use wood pellets as a fuel source, offering a consistent heat for cooking. It is engineered for easy attachment and operation, integrating seamlessly with the Ooni Pro oven structure.

Important: The Ooni Pro Pellet Burner is exclusively for use with the Ooni Pro Multi-Fuel Oven. Do not attempt to use it with any other oven model.

2. SAFETY INFORMATION

Please read and understand all safety instructions before operating the Ooni Pro Pellet Burner. Failure to follow these instructions may result in property damage, personal injury, or death.

- **Outdoor Use Only:** This appliance is designed for outdoor use in a well-ventilated area. Never operate indoors or in enclosed spaces.
- **Keep Clear:** Maintain a safe distance from combustible materials (e.g., wooden decks, fences, overhanging branches).
- **Hot Surfaces:** The burner and oven surfaces will become extremely hot during operation and remain hot for a period after use. Always use heat-resistant gloves when handling components.
- **Fuel:** Use only food-grade hardwood pellets specifically designed for pizza ovens or grills. Do not use charcoal, lighter fluid, gasoline, or other flammable liquids.
- **Supervision:** Never leave the burner unattended while in operation. Keep children and pets away from the hot appliance.
- **Wind Conditions:** Strong winds can affect burner performance and heat distribution. Position the oven in a sheltered area if possible.
- **Extinguishing:** Allow the burner to cool completely before cleaning or storing. Do not use water to extinguish pellets; allow them to burn out naturally or use a fire extinguisher if necessary.

3. WHAT'S IN THE BOX

Carefully unpack all components and ensure you have received the following items:

- Ooni Pro Pellet Burner unit (includes burner tray, burner grate, hopper, hopper lid with handle, and pellet slide)

- 2 x 10 mm screws
- Allen key



Figure 1: All components of the Ooni Pro Pellet Burner, including the main burner unit, pellet hopper lid, and the pellet slide, laid out before assembly.

4. SETUP AND INSTALLATION

Follow these steps to attach the Ooni Pro Pellet Burner to your Ooni Pro Multi-Fuel Oven:

1. Ensure your Ooni Pro oven is cool and not in operation.
2. Locate the fuel inlet at the rear of your Ooni Pro oven.
3. Slide the Ooni Pro Pellet Burner unit into the fuel inlet at the back of the oven. Ensure it is fully seated and aligned.

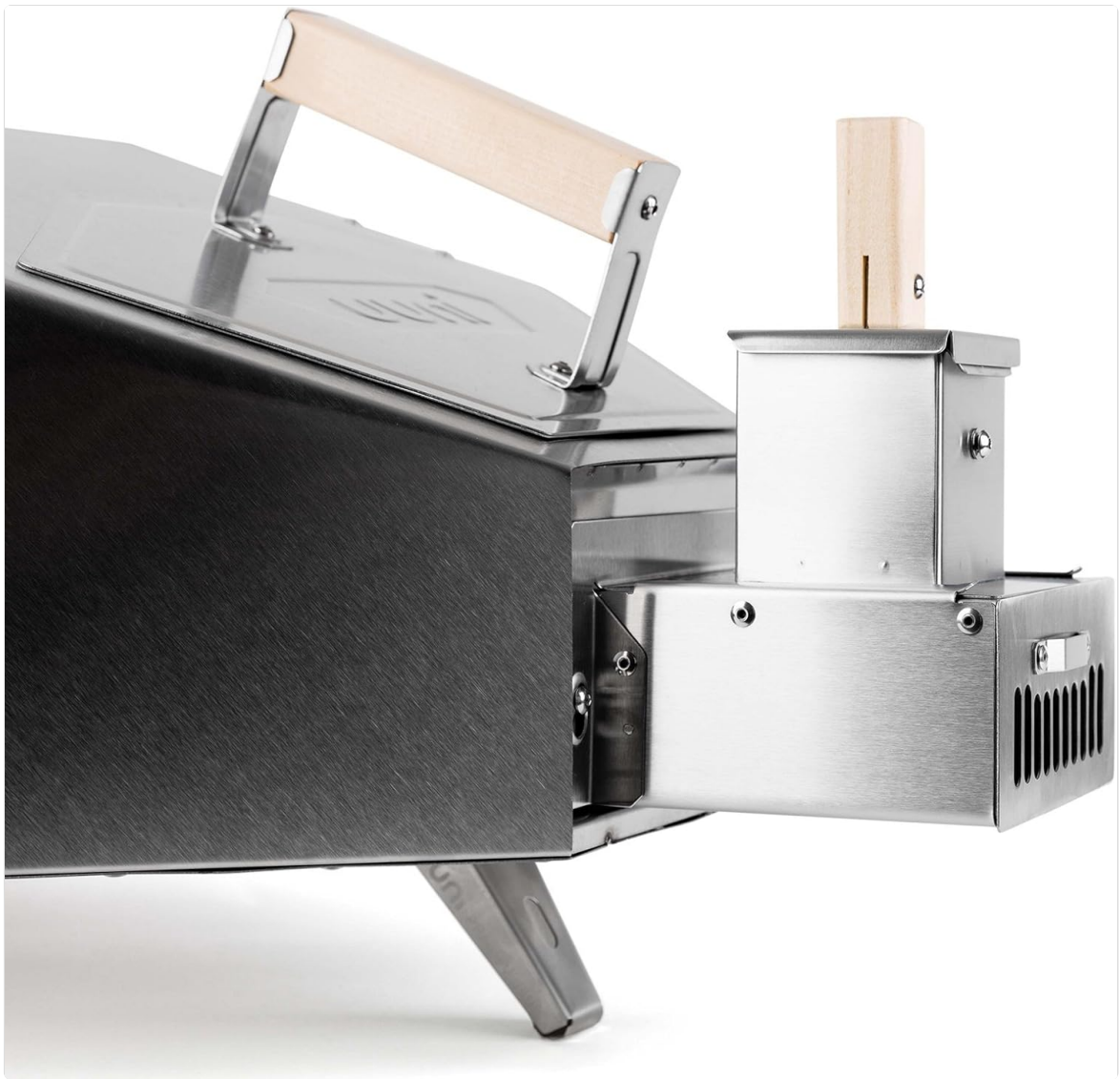


Figure 2: The Ooni Pro Pellet Burner securely attached to the back of the Ooni Pro Multi-Fuel Oven, ready for the next step of installation.

4. Insert the two 10 mm screws into the designated holes on the burner unit and tighten them using the provided Allen key. This secures the burner to the oven.



Figure 3: A hand using the provided Allen key to tighten one of the two screws, securing the pellet burner to the Ooni Pro oven.

5. Once secured, the Ooni Pro Pellet Burner is ready for operation.

5. OPERATING INSTRUCTIONS

Operating the Ooni Pro Pellet Burner requires attention to fuel management and temperature control.

5.1. Loading Pellets

1. Ensure the pellet slide is fully inserted into the burner.



Figure 4: A hand carefully inserting the pellet hopper lid, which also functions as a slide, into the top opening of the pellet burner.

2. Open the hopper lid and fill the hopper with food-grade hardwood pellets. Do not overfill.

5.2. Ignition

1. Once pellets are loaded, use a natural firelighter or a small amount of kindling placed on top of the pellets in the burner tray.
2. Ignite the firelighter/kindling. The flame will gradually ignite the pellets.
3. Allow the pellets to establish a strong flame and begin to glow before cooking. This may take 10-15 minutes.

5.3. Temperature Management and Refueling

The Ooni Pro Pellet Burner provides a consistent heat source, but temperature management requires practice, especially considering external factors like wind. Pellets burn at a relatively fast rate, and heat can dissipate quickly if not actively burning.

- **Monitoring:** Regularly check the flame and the amount of pellets in the burner.
- **Refueling:** To add more pellets, carefully pull out the pellet slide.

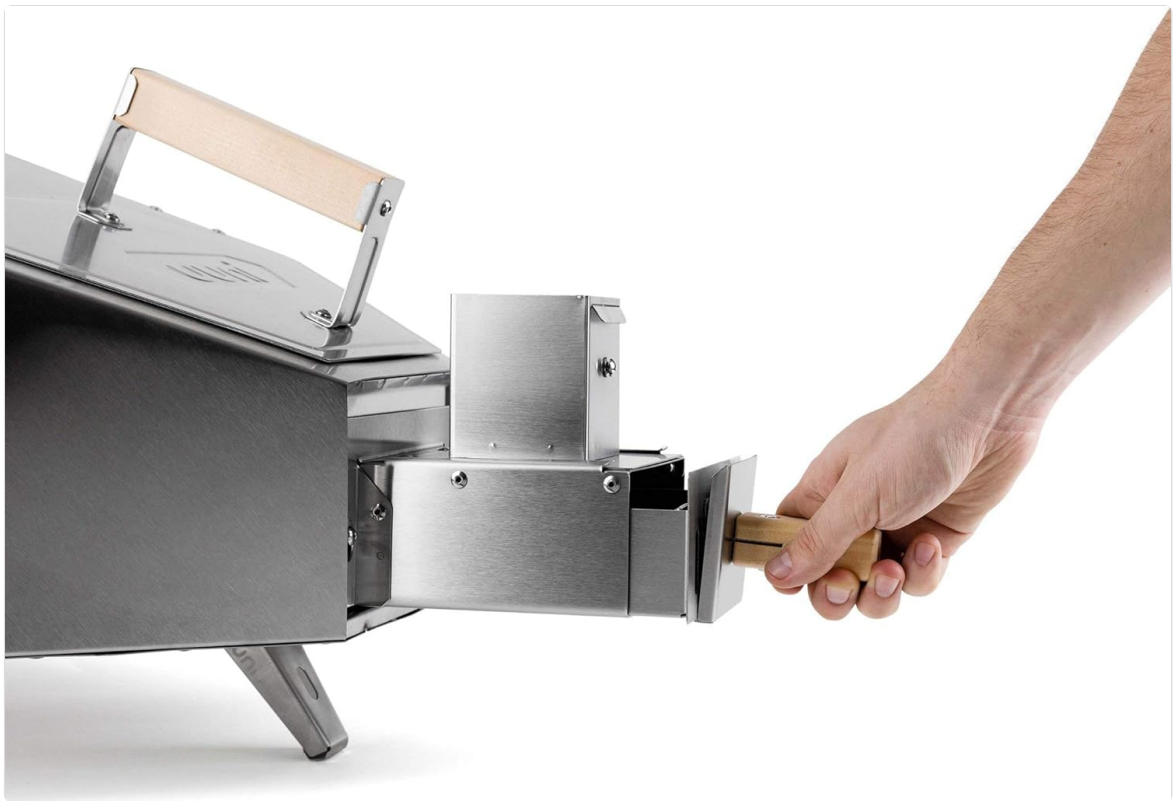


Figure 5: A hand demonstrating how to pull out the pellet slide, revealing the burner tray for refueling or cleaning.

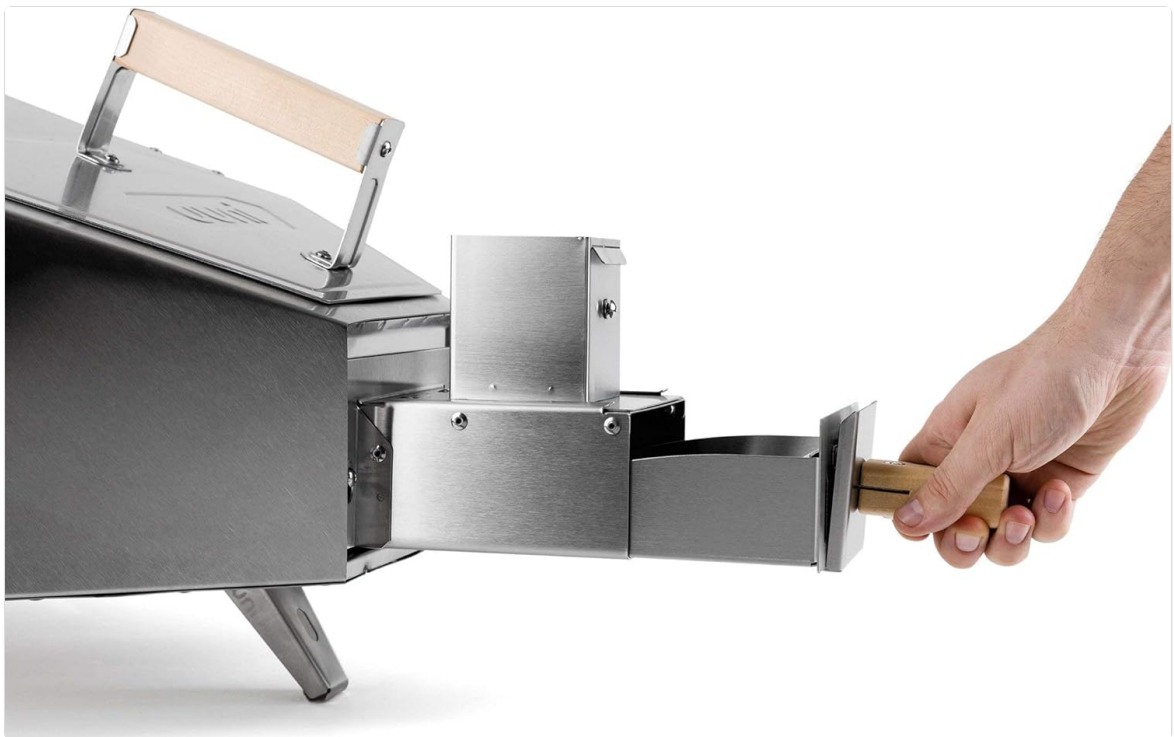


Figure 6: The pellet slide completely removed from the burner, providing full access to the pellet tray.



Figure 7: The Ooni Pro Pellet Burner with its pellet tray partially extended, showing the internal grate where pellets burn.

- Add a small amount of pellets to the burner tray, then reinsert the slide. Avoid adding too many pellets at once, as this can smother the flame.
- **Timing:** For optimal cooking, time your pellet additions to maintain a consistent high temperature, especially when cooking multiple items.
- **Wind Impact:** Be aware that wind can significantly impact the burner's performance and pellet consumption rate. Adjust your pellet feeding strategy accordingly.

6. MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Ooni Pro Pellet Burner.

- **Cool Down:** Always allow the burner to cool completely before attempting any cleaning or maintenance.
- **Ash Removal:** After each use, remove the pellet slide and carefully empty any ash from the burner tray. A small brush or vacuum cleaner can be used once cooled.
- **Surface Cleaning:** Wipe down the stainless steel surfaces with a damp cloth. For stubborn stains, use a mild stainless steel cleaner. Avoid abrasive cleaners or scouring pads.
- **Storage:** When not in use, store the Ooni Pro Pellet Burner in a dry, sheltered location to protect it from the elements.

7. TROUBLESHOOTING

If you encounter issues with your Ooni Pro Pellet Burner, refer to the following common problems and solutions:

- **Pellets Not Lighting or Staying Lit:**
 - Ensure pellets are dry and of good quality. Damp pellets will not ignite properly.
 - Verify sufficient airflow. Check for any blockages in the burner or oven's ventilation.

- Use an adequate amount of firelighter or kindling to establish a strong initial flame.
 - Avoid overfilling the burner tray, which can smother the flame.
- **Oven Not Reaching Desired Temperature:**
 - Check pellet supply. Ensure there is a continuous feed of pellets.
 - Assess environmental conditions. Strong winds can significantly reduce oven temperature. Consider a more sheltered location.
 - Allow sufficient preheating time. The oven and stone need time to absorb heat.
 - Ensure the oven door is closed when not inserting/removing food to retain heat.
- **Limited Flame Control:**
 - Pellet burners offer less direct flame control compared to gas burners. Temperature is primarily managed by pellet feed rate and airflow.
 - Practice is key to understanding how the burner reacts to pellet additions and environmental factors.

8. SPECIFICATIONS



Feature	Specification
Materials	430 Stainless Steel
Weight (Burner Unit)	1.6 kg (3.5 lbs)
Weight (Boxed)	2 kg (4.4 lbs)
Product Dimensions (approx.)	12.2 x 14.57 x 5.51 inches (31 x 37 x 14 cm)

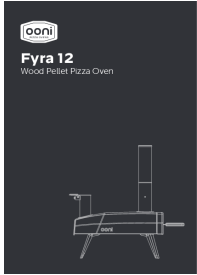
9. WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the official Ooni website or contact Ooni customer service directly. Keep your proof of purchase for warranty claims.

Ooni Website: www.ooni.com

Related Documents - Pro Pellet Burner

	<p>Ooni Karu 12 Gas Burner Manual: Installation and Safety Guide</p> <p>Comprehensive manual for the Ooni Karu 12 Gas Burner, covering installation, safety precautions, operation, and troubleshooting. Ensure safe and efficient use of your Ooni pizza oven accessory.</p>
	<p>Ooni Karu 16 Gas Burner Manual: Installation and Safety Guide</p> <p>Detailed manual for the Ooni Gas Burner attachment for the Ooni Karu 16 pizza oven. Includes installation, safety instructions, troubleshooting, and technical specifications.</p>



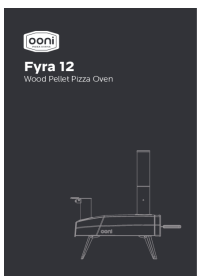
[Ooni Fyra 12 Wood Pellet Pizza Oven User Manual](#)

Comprehensive guide for the Ooni Fyra 12 Wood Pellet Pizza Oven, covering setup, lighting, extinguishing, and safety precautions for optimal outdoor pizza-making.



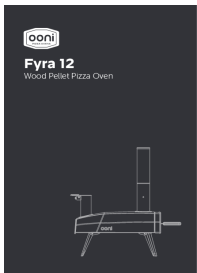
[Ooni Fyra Manual & Safety Instructions](#)

Comprehensive guide for the Ooni Fyra pizza oven, covering assembly, safe operation, lighting, and maintenance. Learn to make authentic wood-fired pizzas outdoors.



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

Comprehensive guide for the Ooni Fyra 12 Wood Pellet Pizza Oven, covering assembly, safety, lighting, and extinguishing procedures. Learn how to use your Ooni Fyra 12 for the best pizza-making experience.



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

Comprehensive guide for the Ooni Fyra 12 Wood Pellet Pizza Oven, covering setup, lighting, extinguishing, and safety precautions for optimal outdoor pizza-making.