

Ooni Koda 12

Ooni Koda 12 Gas Powered Pizza Oven Instruction Manual

Model: Koda 12 (UU-P06900)

INTRODUCTION

Thank you for choosing the Ooni Koda 12 Gas Powered Pizza Oven. This manual provides essential information for the safe and efficient operation, setup, and maintenance of your oven. Please read all instructions carefully before use and retain this manual for future reference.

The Ooni Koda 12 is designed for outdoor use, offering a convenient way to cook delicious stone-baked pizzas and other dishes. It features a durable cold-rolled carbon steel shell, a high-quality cordierite baking stone, and an efficient gas burner system.

IMPORTANT SAFETY INFORMATION

WARNING: For outdoor use only. Do not operate indoors or in enclosed spaces.

- Always operate the oven on a stable, non-combustible surface.
- Keep children and pets away from the oven during operation.
- Ensure adequate ventilation around the oven.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Check for gas leaks before each use. Refer to the gas connection instructions.
- Do not move the oven while it is hot or in operation.
- Wear heat-resistant gloves when handling hot parts of the oven.
- The oven is equipped with a flame safety device that automatically cuts off the gas supply if the flame extinguishes. If this occurs, wait 5 minutes before attempting to re-ignite.
- Disconnect the gas supply when the oven is not in use.

PACKAGE CONTENTS

Upon unpacking, ensure all components are present and undamaged:

- Ooni Koda 12 Pizza Oven Unit
- Cordierite Baking Stone
- Propane Gas Regulator and Hose
- Instruction Manual

SETUP INSTRUCTIONS

1. Unpacking and Placement

Carefully remove the Ooni Koda 12 from its packaging. Unfold the oven's legs until they lock securely into place. Place the oven on a flat, stable, heat-resistant outdoor surface, away from any combustible materials or structures.



Image: Ooni Koda 12 pizza oven with its legs unfolded, ready for use.

2. Inserting the Baking Stone

Slide the cordierite baking stone into the oven. Ensure it is seated flat and securely on the internal supports.



Image: Front view of the Ooni Kodá 12 oven, showing the cordierite baking stone placed inside and the gas flame at the back.

3. Connecting the Gas Supply

1. Ensure the oven's control dial is in the "OFF" position.
2. Connect the gas hose to the oven's gas inlet. Hand-tighten securely.
3. Connect the other end of the hose (with the regulator) to your propane gas tank. Tighten firmly.
4. Slowly open the valve on your propane gas tank.
5. **Leak Test:** Apply a soapy water solution to all gas connections. If bubbles appear, there is a leak. Immediately turn off the gas supply, tighten connections, and re-test. Do not operate the oven if a leak is detected.



Image: Rear view of the Ooni Koda 12, highlighting the gas inlet connection and the control knob.

OPERATING INSTRUCTIONS

1. Ignition

1. Ensure the gas tank valve is fully open.
2. Push in the control dial and slowly turn it counter-clockwise to the "MAX" position. You should hear a click as the igniter sparks.
3. Hold the dial in for 5 seconds after ignition to allow the flame safety device to engage.
4. If the oven does not ignite, turn the dial to "OFF", wait 5 minutes, and repeat the ignition process.

2. Preheating

Once ignited, allow the Ooni Koda 12 to preheat for approximately 15 minutes. The oven can reach temperatures up to 500°C (932°F), which is ideal for cooking authentic stone-baked pizzas.

3. Cooking

- Use a pizza peel to launch your pizza onto the hot baking stone.
- The Ooni Koda 12 can cook a pizza in as little as 60 seconds.
- Rotate the pizza frequently (every 20-30 seconds) using a turning peel to ensure even cooking and a perfectly crispy crust.
- The heat control dial allows you to adjust the flame intensity for different cooking needs. Lower the flame for slower cooking or for items other than pizza.
- The oven's cooking surface is 33.7 cm (13.25 inches) square, accommodating pizzas up to 30 cm (12 inches) in diameter.
- For cooking other items like meats, fish, or vegetables, consider using Ooni cast iron accessories (sold separately) for optimal results.

4. Shutting Down

When finished cooking, turn the control dial clockwise to the "OFF" position. Close the valve on your propane gas tank. Allow the oven to cool completely before cleaning or storing.

MAINTENANCE

1. Cleaning the Baking Stone

After the oven has cooled, remove the cordierite baking stone. Scrape off any burnt food residue with a stiff brush. The stone is porous and will naturally darken over time; this is normal. Do not use soap or detergents on the stone, as it can absorb them and impart flavors to food. For stubborn stains, you can flip the stone over for the next use, allowing the high heat to burn off residue from the underside.

2. Cleaning the Exterior

Wipe down the cold-rolled carbon steel exterior with a damp cloth. For more persistent grime, a mild soap solution can be used, followed by a thorough rinse and drying. Avoid abrasive cleaners or scouring pads that could damage the finish.

3. Storage

Store the Ooni Koda 12 in a dry environment when not in use. If storing outdoors, use a weather-resistant cover to protect it from the elements. Disconnect the gas tank and store it separately in a well-ventilated area.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven does not ignite.	Gas tank valve closed, low gas, faulty igniter, gas line obstruction.	Ensure gas tank valve is fully open. Check gas level. Verify gas hose connections are secure. Wait 5 minutes and try re-ignition. If problem persists, contact support.
Flame goes out during operation.	Flame safety device activated, low gas pressure, strong wind.	Wait 5 minutes before attempting to re-ignite. Check gas level. Ensure oven is shielded from strong winds.

Problem	Possible Cause	Solution
Pizza not cooking evenly.	Insufficient preheating, not rotating pizza.	Allow oven to preheat for the full 15 minutes. Rotate pizza frequently during cooking.
Excessive smoke.	Food residue on stone, improper fuel.	Ensure baking stone is clean. Only use propane gas as fuel.

If you encounter issues not listed here or if solutions do not resolve the problem, please contact Ooni customer support.

SPECIFICATIONS

Model Name	Koda 12
Model Number	UU-P06900
Brand	Ooni
Color	Black
Fuel Type	Gas (Propane)
Weight	9.2 kg (20.4 lbs)
Material Type	Carbon Steel, Cordierite Stone
Product Dimensions (L x W x H)	62 x 39 x 29 cm (24.4 x 15.7 x 11.4 inches)
Max Temperature	500°C (932°F)
Preheat Time	15 minutes
Pizza Cooking Time	60 seconds
Max Pizza Size	30 cm (12 inches)
Included Components	Hose and Gas Regulator

WARRANTY AND SUPPORT

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

Ooni Official Website: [ooni.com](https://www.ooni.com)

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question