

ooni UU-P0AD00

Ooni Fyra 12 Wood Pellet Pizza Oven Instruction Manual

Brand: Ooni

Model: UU-P0AD00

1. INTRODUCTION AND OVERVIEW

The Ooni Fyra 12 is a portable, wood pellet-fueled outdoor pizza oven designed to cook authentic wood-fired and stone-baked pizzas in as little as 60 seconds. Its efficient design allows it to reach extreme temperatures of up to 950°F (500°C) in just 15 minutes, providing a fast and enjoyable cooking experience. Beyond pizza, this versatile oven can also be used to cook a variety of other foods, including bread, vegetables, and even steak, imparting a delicious smoky flavor.

Weighing only 20 lbs (9 kg) and featuring foldable legs, the Ooni Fyra 12 is highly portable, making it ideal for use in backyards, on patios, or for outdoor adventures like camping. Its powder-coated carbon steel shell ensures optimal heat retention and durability.



Figure 1: The Ooni Fyra 12 Wood Pellet Pizza Oven.

2. SAFETY INFORMATION

WARNING: This appliance is for outdoor use only. Do not operate indoors or in enclosed spaces. Ensure adequate ventilation.

- Always place the oven on a stable, level, and non-combustible surface. Maintain a safe distance from combustible materials (e.g., wooden structures, dry grass, trees).
- The oven reaches extremely high temperatures. Use heat-resistant gloves when handling any part of the oven or accessories during operation.
- Keep children and pets away from the oven during use and while it is cooling down.
- Only use Ooni-approved wood pellets as fuel. Do not use charcoal, lighter fluid, or other accelerants.
- Be aware of flames shooting out from the back of the oven, especially when opening the door or adding fuel. Maintain a clear area behind the oven.

- Allow the oven to cool completely before cleaning or storing.
- **Proposition 65 Warning:** This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

3. COMPONENTS

The Ooni Fyra 12 comes with the following main components:

- Oven Body with foldable legs
- Main Chimney (removable)
- Pellet Hopper (attaches to the rear of the oven)
- Pizza Stone (cordierite baking stone)
- Oven Door with handle
- Fuel Tray / Burner Box

Fyra 12

12" WOOD PELLET PIZZA OVEN



Fueled by
hardwood
pellets



950 °F
maximum
temperature



Weighs
just 10 kg

Figure 2: Exploded view of Ooni Fyra 12 components.



Figure 3: Rear view of the Ooni Fyra 12, showing the pellet hopper.

4. SETUP

Follow these steps to set up your Ooni Fyra 12 for first use:

1. **Unpack:** Carefully remove all components from the packaging.
2. **Unfold Legs:** Place the oven body on a flat, stable surface and unfold the three legs until they lock into place.
3. **Insert Pizza Stone:** Slide the cordierite pizza stone into the oven. Ensure it sits flat and securely.
4. **Attach Chimney:** Insert the main chimney into the top opening of the oven body and secure it.
5. **Attach Pellet Hopper:** Slide the pellet hopper onto the rear of the oven body. Ensure it is firmly attached and aligned with the fuel tray.
6. **Position Oven:** Place the assembled oven on a heat-resistant, outdoor surface, ensuring sufficient clearance from any combustible materials.
7. **First Firing (Curing):** Before cooking food, perform a 30-minute burn-in at maximum temperature to cure the stone and burn off any manufacturing residues.



Figure 4: Assembled Ooni Fyra 12 with key dimensions.

5. OPERATING INSTRUCTIONS

The Ooni Fyra 12 is designed for quick and efficient cooking. Here's how to operate it:

5.1 Fueling and Lighting

1. **Add Pellets:** Fill the pellet hopper at the back of the oven with Ooni wood pellets. The gravity-fed system will automatically

feed pellets into the burner.

2. **Light Fuel:** Place a natural fire starter (e.g., Ooni Premium Natural Firestarters) in the fuel tray and light it. The flames will ignite the pellets.
3. **Preheat:** Close the oven door and allow the oven to preheat for approximately 15 minutes. The temperature should reach around 950°F (500°C). You can use an infrared thermometer to check the temperature of the pizza stone.



Figure 5: Lighting the wood pellets.

5.2 Cooking Pizza

1. **Launch Pizza:** Once the oven is at temperature, open the door and use a pizza peel to launch your prepared pizza onto the hot stone.
2. **Rotate:** Pizzas cook very quickly (around 60 seconds). Rotate the pizza every 15-20 seconds using the peel to ensure even cooking and a perfectly leopard-spotted crust.
3. **Monitor Heat:** Keep the pellet hopper sufficiently full to maintain consistent high temperatures. If the flame dies down, add more pellets.
4. **Remove Pizza:** Once cooked to your liking, use the pizza peel to remove the pizza from the oven.



Figure 6: Pizza cooking inside the Ooni Fyra 12.



Figure 7: Cooked pizza on a peel.



Figure 8: Person cooking pizza with the Ooni Fyra 12.

5.3 Cooking Other Foods

The Ooni Fyra 12 is not limited to pizza. You can cook various dishes, such as:

- **Bread:** Bake artisanal bread with a crispy crust.
- **Vegetables:** Roast vegetables for a smoky flavor.
- **Steak/Fish:** Cook smaller cuts of meat or fish in a cast iron pan for a quick sear.

Adjust cooking times and temperatures as needed for different food types. Always use appropriate oven-safe cookware.

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Video 1: Official Ooni promotional video showcasing the oven's versatility.

6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your Ooni Fyra 12.

6.1 Cleaning the Pizza Stone

- Allow the oven and stone to cool completely.
- Scrape off any burnt food residue using a stiff brush or Ooni pizza oven brush.
- Flip the stone over for the next use; the high heat will burn off any remaining residue from the previous cook.
- Do not use soap or water on the stone, as it is porous and will absorb liquids.

6.2 Ash Removal

- Once the oven is completely cool, remove the pellet hopper and fuel tray.
- Dispose of ash safely. Ensure no embers remain.
- Clean the fuel tray and hopper of any ash or unburnt pellets.

6.3 Exterior Cleaning and Storage

- Wipe down the exterior of the oven with a damp cloth. Avoid abrasive cleaners.
- Store the oven in a dry, covered area when not in use to protect it from the elements. The foldable legs make storage convenient.

7. TROUBLESHOOTING

Here are some common issues and their potential solutions:

Problem	Possible Cause(s)	Solution
Difficulty maintaining high temperature.	Insufficient pellets; blocked airflow; wet pellets.	Ensure pellet hopper is full. Check for ash buildup in the burner. Use dry, high-quality pellets.
Excessive smoke.	Wet pellets; improper airflow; too many pellets.	Use dry pellets. Ensure chimney damper is open. Do not overfill the burner.
Pizza burning quickly on top, undercooked on bottom.	Stone not hot enough; oven too hot; not rotating pizza.	Preheat oven longer (15-20 mins). Use an infrared thermometer to check stone temperature (aim for 750-850°F). Rotate pizza frequently (every 15-20 seconds).

Problem	Possible Cause(s)	Solution
Pellet hopper getting jammed.	Pellets not feeding smoothly; ash buildup.	Ensure pellets are dry and free of debris. Clear any ash or unburnt pellets from the hopper and burner.

8. SPECIFICATIONS

Feature	Detail
Product Dimensions	18.9 x 10.24 x 27.17 inches
Item Weight	32.6 pounds
Model Number	UU-P0AD00
Heating Method	Wood Pellets
Finish Type	Powder Coated
Max Temperature	9500F (5000C)
Pizza Size	12 Inch

9. WARRANTY AND SUPPORT

For detailed warranty information, product registration, and customer support, please visit the official Ooni website. You can also find additional resources, recipes, and tips for getting the most out of your Ooni Fyra 12.

Manufacturer: Ooni

First Available: May 5, 2020

For direct support, please refer to the contact information provided in your product packaging or on the Ooni website.

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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.

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