

Ooni Koda 16

Ooni Koda 16 Gas Pizza Oven - Instruction Manual

Model: Koda 16

Brand: Ooni

INTRODUCTION

The Ooni Koda 16 Gas Pizza Oven is designed for outdoor cooking, offering a convenient and efficient way to prepare gourmet pizzas and other dishes. Its gas-powered system provides instant heat and consistent performance, making it an excellent choice for home use.

This bundle includes the Ooni Koda 16 Gas Pizza Oven, a 14" Aluminium Pizza Peel, and a custom-fit Koda 16 Cover, providing everything you need to get started and protect your investment.

SETUP GUIDE

Setting up your Ooni Koda 16 is straightforward. Follow these steps to prepare your oven for its first use:

- 1. Unfold the Legs:** Carefully unfold the sturdy legs of the Ooni Koda 16 until they lock securely into place. Ensure the oven is stable on a flat, heat-resistant surface.
- 2. Insert the Pizza Stone:** Place the included pizza stone baking board inside the oven. Ensure it sits flat and is properly aligned.
- 3. Connect to Gas Tank:** Connect the gas hose from the oven to a compatible propane gas tank. Ensure all connections are tight and secure to prevent leaks.
- 4. Check for Leaks:** Before lighting, perform a leak test on all gas connections using a soapy water solution. Bubbles indicate a leak.
- 5. Ventilation:** Always operate the Ooni Koda 16 in a well-ventilated outdoor area. Never use indoors or in enclosed spaces.



The Ooni Kodá 16 with its legs unfolded and flames ignited, ready for use.



The complete Ooni Kodá 16 bundle, showcasing the oven, pizza peel, and protective cover.

OPERATING INSTRUCTIONS

The Ooni Kodá 16 is designed for rapid heating and efficient cooking. Follow these steps for optimal performance:

1. **Ignition:** Turn the gas supply on at the tank. Push in and turn the control dial on the side of the oven towards you until you hear a click and the burner ignites. Hold the dial in for a few seconds to allow the thermocouple to heat up, then release.
2. **Preheating:** Allow the oven to preheat for approximately 15-20 minutes. The powder-coated carbon steel shell ensures incredible heat retention, reaching temperatures up to 950°F (500°C).
3. **Pizza Preparation:** Lightly flour your Ooni 14" Aluminium Pizza Peel. Stretch your dough, add your desired toppings, and then carefully launch the pizza into the preheated oven.
4. **Cooking:** Pizzas cook very quickly, often in as little as 60 seconds. Due to the L-shaped flame, you will need to rotate your pizza frequently (every 20-30 seconds) during cooking.
5. **Other Dishes:** The Kodá 16 is versatile. With Ooni cast iron cooking accessories (sold separately), you can roast meats, fish, or vegetables.
6. **Shut Down:** To turn off the oven, turn the control dial to the 'OFF' position and then turn off the gas supply at the

tank.



Launching a pizza into the Ooni Kodia 16 using the included aluminium pizza peel.



A close-up view of the powerful L-shaped flame inside the Ooni Kodia 16, providing intense heat for cooking.

CARE AND MAINTENANCE

Proper care ensures the longevity and performance of your Ooni Kodá 16:

- **Cleaning the Stone:** After the oven has completely cooled, use a brush to remove any burnt food debris from the pizza stone. For stubborn stains, you can flip the stone over for the next use, allowing the high heat to burn off residue. Do not use soap or water on the stone.
- **Exterior Cleaning:** Wipe down the exterior of the oven with a damp cloth once it has cooled. Avoid abrasive cleaners that could damage the finish.
- **Storage:** When not in use, protect your Ooni Kodá 16 from the elements with the included 100% waterproof Ooni Kodá 16 Cover. Store in a dry place.
- **Gas Line Inspection:** Periodically inspect the gas hose and connections for any signs of wear, cracks, or damage. Replace if necessary.





The Ooni Koda 16 protected by its custom-fit waterproof cover.

TROUBLESHOOTING TIPS

While the Ooni Koda 16 is designed for ease of use, mastering pizza making can have a slight learning curve. Here are some common issues and solutions:

- **Pizza Burning on One Side:** This is common due to the intense heat and L-shaped flame. Ensure you are rotating the pizza frequently (every 20-30 seconds) during cooking.
- **Pizza Sticking to Peel:** Ensure your pizza peel is adequately floured before launching the pizza. A quick shake of the peel before launching can help ensure the pizza slides off easily.
- **Oven Not Lighting:** Check that the gas tank is open and has sufficient fuel. Ensure the gas hose is securely connected. If the igniter is clicking but no flame, try holding the control dial in for a longer period after ignition.
- **Uneven Stone Temperature:** Allow sufficient preheating time (15-20 minutes) for the stone to reach optimal temperature.

PRODUCT SPECIFICATIONS






Feature	Detail
Brand	Ooni
Model	Koda 16
Size	16 inches
Color	Silver
Heating Method	Gas (Propane)
Finish Type	Aluminium

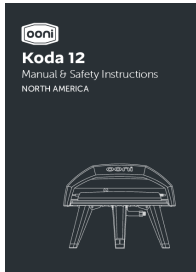
WARRANTY AND SUPPORT

Specific warranty details are typically provided with your product packaging or can be found on the official Ooni website. For product support, troubleshooting assistance, or to purchase accessories, please visit the [Ooni Store on Amazon](#) or the official Ooni website.

© 2023 Ooni. All rights reserved.

Related Documents - Koda 16

	<p>Ooni Koda Outdoor Pizza Oven: Safety & Operation Manual</p> <p>Comprehensive guide to the Ooni Koda outdoor pizza oven, covering safety instructions, assembly, operation, and maintenance for optimal use.</p>
	<p>Ooni Koda 12 Essentials Guide: Setup, Cooking, Care, Tips & Recipes</p> <p>Comprehensive guide for the Ooni Koda 12 pizza oven, covering setup, operation, maintenance, troubleshooting, and delicious recipes for making great pizza outdoors.</p>
	<p>Ooni Koda 2 Max 28mbar US User Manual Assembly, Setup, and Safety Guide</p> <p>Comprehensive user manual for the Ooni Koda 2 Max 28mbar US outdoor pizza oven. Includes assembly instructions, setup guide, safety warnings, operating procedures, maintenance tips, and troubleshooting for your Ooni pizza oven.</p>
	<p>Ooni Koda 16 Manual & Safety Instructions</p> <p>Comprehensive manual and safety instructions for the Ooni Koda 16 outdoor gas pizza oven, covering setup, operation, maintenance, and troubleshooting.</p>
	<p>Ooni Koda 16 FSD Thermocouple Replacement Guide Official Manual</p> <p>Step-by-step guide for replacing the FSD thermocouple on your Ooni Koda 16 pizza oven. Includes tools required, safety precautions, and detailed instructions for a successful repair.</p>



[Ooni Koda 12 Pizza Oven: Manual & Safety Instructions](#)

Comprehensive manual and safety instructions for the Ooni Koda 12 outdoor gas pizza oven, covering assembly, operation, safety precautions, and troubleshooting.