

Ooni Ooni Volt 12

Ooni Volt 12 Electric Pizza Oven User Manual

Model: Ooni Volt 12

Brand: Ooni

1. INTRODUCTION

The Ooni Volt 12 is a versatile electric pizza oven designed for both indoor and outdoor use. It allows you to achieve authentic, restaurant-quality pizzas quickly and efficiently. With its rapid heating capabilities and precise temperature control, the Ooni Volt 12 is engineered to deliver exceptional cooking results for a variety of dishes beyond just pizza.

This manual provides essential information for the safe and effective operation, maintenance, and troubleshooting of your Ooni Volt 12 electric pizza oven.



Image: The Ooni Volt 12 electric pizza oven, showcasing its sleek design and front controls.

2. IMPORTANT SAFETY INFORMATION

Please read all safety warnings and instructions carefully before using your Ooni Volt 12 to prevent injury or

damage.

- Always place the oven on a stable, heat-resistant surface.
- Ensure adequate ventilation when operating, especially indoors.
- The oven surfaces become extremely hot during operation. Use heat-resistant gloves and avoid direct contact with hot surfaces.
- Keep children and pets away from the oven during use and while it cools down.
- Do not immerse the oven in water or other liquids.
- Unplug the oven from the power outlet when not in use and before cleaning.
- Do not operate the oven if the power cord or plug is damaged.
- This appliance is for household use only.

3. WHAT'S INCLUDED

Your Ooni Volt 12 package includes the following components:

- Ooni Volt 12 Electric Pizza Oven Unit
- Cordierite Baking Stone
- Instruction Manual and Safety Guide



Image: The Ooni Volt 12 oven, its cordierite baking stone, and accompanying manuals.

4. SETUP

4.1 Unpacking

Carefully remove all components from the packaging. Inspect the oven and accessories for any signs of damage. Remove all protective films and packaging materials from the oven before use.

4.2 Placement

Place the Ooni Volt 12 on a flat, stable, and heat-resistant surface. Ensure there is sufficient clearance around the oven (at least 4 inches from walls or other appliances) for proper ventilation and heat dissipation. The oven can be used indoors on a kitchen countertop or outdoors on a suitable surface, provided it is protected from direct rain.



Image: The Ooni Volt 12 with its dimensions (24.2"D x 20.8"W x 10.9"H) indicated, useful for planning placement.

4.3 Initial Burn-in

Before first use, perform an initial burn-in to eliminate any manufacturing odors or residues. Place the baking stone inside the oven. Plug in the oven and set it to its maximum temperature for approximately 30 minutes. Ensure the area is well-ventilated during this process. After 30 minutes, turn off the oven and allow it to cool completely.

5. OPERATING INSTRUCTIONS

5.1 Powering On

Connect the power cord to a grounded electrical outlet. Locate the power switch, typically on the side or rear of the unit, and switch it to the 'ON' position. The LED display will illuminate.

5.2 Temperature Control

The Ooni Volt 12 features a temperature control knob. Rotate the knob to select your desired cooking temperature. The oven can reach temperatures up to 850°F (450°C).



Rain or Shine

The Volt works indoors and outdoors.
As long as you can plug it in, you can make pizza.

Image: A hand turning one of the control knobs on the Ooni Volt 12, demonstrating temperature adjustment.

5.3 Preheating

For optimal results, preheat the oven with the baking stone inside for at least 20 minutes. The oven will signal when it has reached the set temperature. Preheating ensures the stone is uniformly hot, which is crucial for a crispy pizza crust.

5.4 Cooking Pizza

Once preheated, carefully launch your pizza onto the hot baking stone using a pizza peel. Close the oven door immediately. Pizzas typically cook in 60-90 seconds. Monitor the pizza through the oven door and rotate it halfway through cooking for even browning, if necessary.

Volt 12

12" ELECTRIC PIZZA OVEN



Electric for
indoor or
outdoor use



850 °C
maximum
temperature



Fits any
standard kitchen
counter

Image: A pizza being carefully slid into the Ooni Volt 12 oven using a pizza peel.

5.5 Adjusting Heat Balance

The Ooni Volt 12 allows you to adjust the balance between the top and bottom heating elements for precision cooking. Refer to the specific dial markings for fine-tuning the heat distribution to suit different pizza styles or other dishes.



Image: An internal diagram illustrating the heat flow and distribution within the Ooni Volt 12 oven.

6. MAINTENANCE AND CLEANING

6.1 Cleaning the Stone

Allow the baking stone to cool completely before cleaning. Scrape off any burnt food residue with a stiff brush or metal scraper. The stone is porous and will naturally darken over time; this is normal and does not affect performance. Do not use soap or water on the stone, as it can absorb moisture and crack when heated.

6.2 Cleaning the Exterior

Ensure the oven is unplugged and completely cool. Wipe down the exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that could damage the finish. Dry thoroughly with a clean cloth.

6.3 Storage

Store the Ooni Volt 12 in a dry, protected area when not in use. If storing outdoors, use a weather-resistant cover to protect it from the elements.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven not heating up	Not plugged in; Power switch off; Circuit breaker tripped	Check power connection; Ensure power switch is ON; Reset circuit breaker
Pizza crust not crispy	Insufficient preheating; Stone not hot enough	Preheat oven for at least 20 minutes; Ensure stone is at target temperature before launching pizza
Pizza burning on top/bottom	Incorrect heat balance; Too high temperature	Adjust top/bottom heat balance knob; Lower overall temperature slightly
Excessive smoke	Food residue on stone; Excess flour on stone	Clean stone thoroughly after cooling; Use less flour/semolina when launching pizza

8. TECHNICAL SPECIFICATIONS

Feature	Specification
Brand	ooni
Model Name	Ooni Volt 12
Product Dimensions	24.2"D x 20.8"W x 10.9"H
Item Weight	39.2 pounds
Color	Black
Material	Stainless Steel (Door), Powder Coated Steel (Shell)
Power Source	Electric
Temperature Range	Up to 850°F (450°C)
Control Type	Knob


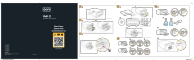


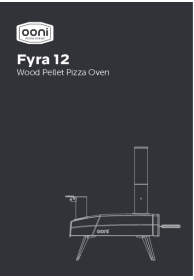
Feature	Specification
Special Feature	LED Display
Included Components	Ooni Volt, Baking Stone

9. WARRANTY AND SUPPORT

Ooni products are manufactured to high-quality standards. For information regarding your product's warranty, please refer to the warranty card included in your packaging or visit the official Ooni website. For technical support, troubleshooting assistance, or spare parts, please contact Ooni customer support through their official channels.

For the most up-to-date support information, please visit:[Ooni Support Page](#)

Related Documents - Ooni Volt 12

	<p>Ooni Volt 12 Electric Pizza Oven Essentials Guide</p> <p>Your comprehensive guide to the Ooni Volt 12 Electric Pizza Oven. Learn setup, operation, essential tools, pizza styles, recipes, and troubleshooting for delicious homemade pizza.</p>
	<p>Ooni Volt 2 Assembly Instructions and User Manual</p> <p>Comprehensive assembly instructions and user manual for the Ooni Volt 2 electric pizza oven, covering setup, operation, safety guidelines, and maintenance. Learn to make perfect pizzas indoors.</p>
	<p>Ooni Volt 12 Electric Pizza Oven Essentials Guide</p> <p>An essential guide to using the Ooni Volt 12 electric pizza oven, covering setup, quick start, features, pizza styles, recipes, and troubleshooting for perfect homemade pizza.</p>
	<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 Fyra 12 Wood Pellet Pizza Oven User Manual</p> <p>Comprehensive guide for the Ooni Fyra 12 Wood Pellet Pizza Oven, covering setup, lighting, extinguishing, and safety precautions for optimal outdoor pizza-making.</p>



[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.