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› Ooni Karu 12 Multi-Fuel Outdoor Pizza Oven User Manual

Ooni 2023

Ooni Karu 12 Multi-Fuel Outdoor Pizza Oven User Manual

Model: 2023 | Brand: Ooni

INTRODUCTION

The Ooni Karu 12 Multi-Fuel Outdoor Pizza Oven is designed to bring authentic, high-temperature pizza cooking to your backyard. This versatile oven allows you to cook 12-inch pizzas in as little as 60 seconds, reaching temperatures up to 950°F (500°C). It offers the flexibility of using real wood or charcoal for a smoky, artisan flavor, or connecting to gas with an optional Ooni Gas Burner attachment (sold separately) for quick and clean heat. Its portable design makes it ideal for various outdoor settings.



Image: The Ooni Karu 12 Multi-Fuel Outdoor Pizza Oven, showcasing its sleek design and the internal flames.

Karu 12

12" MULTI-FUEL PIZZA OVEN



Rugged and
ultra-portable



950 °F
maximum
temperature



Excellent heat
retention

Image: Key features of the Ooni Karu 12, highlighting its ruggedness, portability, high temperature capability, and heat retention.

SETUP

Before first use, ensure all components are present and undamaged. The Ooni Karu 12 is designed for easy assembly. Follow the included quick-start guide for detailed instructions on attaching the chimney, fuel tray, and pizza stone. Ensure the oven is placed on a stable, heat-resistant surface outdoors, away from flammable materials. The legs can be folded down and the chimney removed for compact storage and transport.



Image: An exploded view showing the various components of the Ooni Karu 12, including the main body, chimney, fuel tray, and pizza stone.

OPERATING INSTRUCTIONS

Fueling the Oven

The Ooni Karu 12 supports multiple fuel types:

- **Wood or Charcoal:** Load the custom-designed fuel tray with real wood or charcoal. This method provides a traditional, smoky flavor and allows the oven to reach ultra-high temperatures quickly. Ensure proper airflow for optimal burning.
- **Gas (with optional attachment):** For quick and clean heat, attach the Ooni Gas Burner (sold separately) according to its instructions. This provides consistent temperature control.



Image: A close-up view of wood and charcoal burning within the fuel tray of the Ooni Karu 12, illustrating the multi-fuel capability.

Preheating and Cooking

Allow the Ooni Karu 12 to preheat for approximately 15 minutes to reach its optimal cooking temperature of 950°F (500°C). This high heat is crucial for achieving a perfectly crispy crust and rapidly cooked toppings. Once preheated, slide your pizza onto the hot pizza stone using a pizza peel. Pizzas typically cook in just 60 seconds. Rotate the pizza periodically for even cooking.



Image: A person using a pizza peel to slide a pizza into the Ooni Karu 12 oven, set up on an outdoor deck.

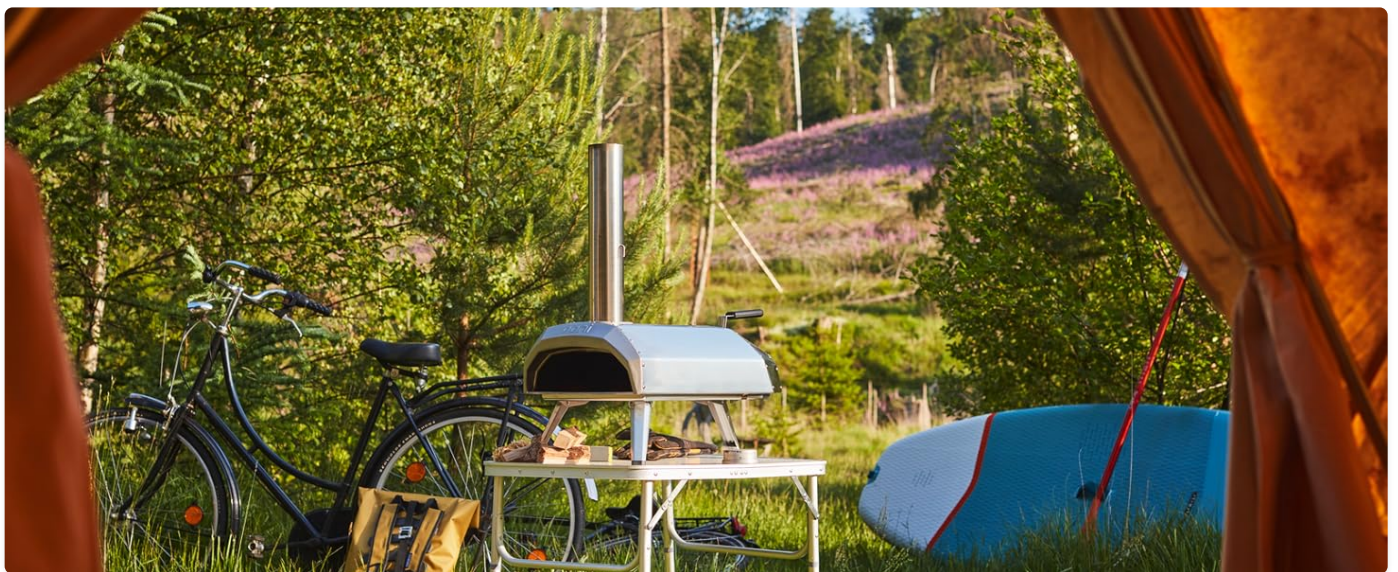


Image: A perfectly cooked pizza being retrieved from the Ooni Karu 12 oven, showcasing the rapid cooking process.

Versatile Cooking

Beyond pizza, the Ooni Karu 12 can be used to cook a variety of dishes, including steak, fish, and vegetables, especially when using Ooni's cast iron cookware range.



Image: A steak being cooked in a cast iron pan inside the Ooni Karu 12, demonstrating its versatility beyond pizza.

Official Product Videos

No official product videos from the seller are available for embedding at this time. Please refer to the product page for any available videos from other creators.

MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Ooni Karu 12. After each use, allow the oven to cool completely. Remove any excess ash from the fuel tray. The pizza stone can be scraped clean with a brush; for stubborn residue, heat the stone in the oven to burn off food debris. Wipe down the exterior with a damp cloth. Avoid using abrasive cleaners that could damage the finish.

TROUBLESHOOTING

- **Oven not reaching temperature:** Ensure adequate fuel (wood/charcoal) and proper airflow. If using gas, check the gas connection and supply.
- **Pizza burning on top/bottom:** Adjust cooking time and rotation frequency. Ensure the pizza stone is adequately preheated. For wood/charcoal, manage the flame size.
- **Excessive smoke:** Ensure dry fuel is used. Proper airflow is essential to minimize smoke.

For further assistance, refer to the comprehensive troubleshooting guide available on the Ooni website or contact Ooni customer support.

SPECIFICATIONS

Feature	Detail
Product Dimensions	31.5 x 15.75 x 30.31 inches
Item Weight	26.4 pounds
Manufacturer	Ooni
Item Model Number	2023
Size	Karu 12
Brand	Ooni
Color	Silver
Heating Method	Radiant (Multi-Fuel: Wood, Charcoal, Gas with attachment)
Finish Type	Brushed



Image: The Ooni Karu 12 oven with its key dimensions (height, width, depth) clearly marked.

WARRANTY AND SUPPORT

For warranty information, product registration, and customer support, please visit the official Ooni website or refer to the documentation included with your purchase. You can also visit the [Ooni Store on Amazon](#) for additional resources and accessories.

