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› Ooni Karu 2 Pro Multi-Fuel Pizza Oven Instruction Manual

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MODEL: KARU 2 PRO

Brand: Ooni

Welcome to Your Ooni Karu 2 Pro

The Ooni Karu 2 Pro is a versatile multi-fuel outdoor pizza oven designed to deliver exceptional cooking performance. Capable of reaching 950°F (500°C) in just 15 minutes, it allows you to cook authentic Neapolitan-style pizzas in 60 seconds. This oven offers the flexibility of cooking with wood, charcoal, or an optional gas burner, making it suitable for a wide range of outdoor culinary creations.

Important Safety Guidelines

Always prioritize safety when operating your Ooni Karu 2 Pro. Failure to follow these guidelines can result in serious injury or property damage.

- **Outdoor Use Only:** This appliance is designed for outdoor use in a well-ventilated area. Do not use indoors or in enclosed spaces.
- **Clearance:** Maintain a minimum clearance of 3 feet (1 meter) from combustible materials on all sides and above the oven.
- **Stable Surface:** Place the oven on a stable, level, non-combustible surface.
- **Fuel Type:** Use only Ooni-approved wood, charcoal, or the Ooni Karu 16 & Karu 2 Pro Gas Burner (sold separately). Never use lighter fluid, gasoline, or other volatile liquids.
- **Hot Surfaces:** The oven and its components become extremely hot during operation. Always use heat-resistant gloves and appropriate tools.
- **Children and Pets:** Keep children and pets away from the oven during operation and while it is cooling down.
- **Supervision:** Never leave the oven unattended while in use.
- **Cool Down:** Allow the oven to cool completely before cleaning, moving, or storing.

Package Contents

Verify that all components are present before beginning assembly.

- Ooni Karu 2 Pro Oven Unit
- Ooni Karu 2 Pro Cordierite Pizza Stone
- Ooni Karu 2 Pro Chimney
- Fuel Tray for Wood/Charcoal
- Digital Temperature Hub
- Food Probe
- Oven Door
- Manual and Safety Guide



An exploded view illustrating the main components of the Ooni Karu 2 Pro pizza oven, including the oven body, chimney, fuel tray, and pizza stone.

Setup

Follow these steps to set up your Ooni Karu 2 Pro for its first use.

1. **Unpack:** Carefully remove all components from the packaging.
2. **Assemble Legs:** Ensure the oven legs are fully extended and locked into place.
3. **Insert Pizza Stone:** Slide the cordierite pizza stone into the oven. Ensure it is seated flat and securely.
4. **Attach Chimney:** Insert the chimney into the opening on top of the oven and secure it. Ensure the chimney baffle is open for proper airflow during startup.

5. **Install Fuel Tray:** Place the fuel tray into the rear of the oven.
6. **Attach Digital Temperature Hub:** Secure the Digital Temperature Hub to the designated mounting point on the front of the oven.
7. **Position Oven:** Place the assembled oven on a stable, heat-resistant outdoor surface, ensuring adequate clearance from combustibles.



The Ooni Karu 2 Pro pizza oven fully assembled, ready for outdoor use.



The Ooni Karu 2 Pro positioned on an outdoor table, demonstrating a typical setup for cooking.

Operating Your Ooni Karu 2 Pro

The Ooni Karu 2 Pro offers multi-fuel capabilities for diverse cooking experiences.

Fuel Options

Wood and Charcoal Firing

For a traditional wood-fired flavor, use kiln-dried hardwood logs (6-8 inches long) or lump charcoal. Load the fuel tray at the rear of the oven. Ensure good airflow by keeping the chimney baffle open during ignition and adjusting as needed for temperature control.



Close-up view of wood and charcoal burning in the integrated fuel tray at the rear of the oven.



A hand wearing a protective glove adding charcoal to the fuel tray of the Ooni Karu 2 Pro.

Gas Firing (Optional Gas Burner)

For maximum convenience and consistent heat, the Ooni Karu 2 Pro can be fitted with the Ooni Karu 16 & Karu 2 Pro Gas Burner (sold separately). Follow the gas burner's instructions for installation and operation. This option provides precise temperature control and quick heat-up times.



A person connecting the gas burner attachment to the Ooni Karu 2 Pro oven.

Temperature Control and Monitoring

The Ooni Karu 2 Pro features an integrated Digital Temperature Hub that displays the internal oven temperature. For enhanced monitoring, connect the oven to the Ooni Connect App via Bluetooth to track temperatures directly on your smartphone. The included food probe can be used to monitor the internal temperature of meats and other dishes.



Front view of the Ooni Karu 2 Pro, highlighting the digital temperature display at the base of the oven.

This video demonstrates the key features of the Ooni Karu 2 Pro, including its multi-fuel capability, wide cooking surface, integrated digital temperature hub, and ClearView glass door. It shows the oven reaching high temperatures and various foods being cooked, highlighting the ease of use and monitoring through the Ooni Connect App.

Cooking with Your Oven

Preheat your Ooni Karu 2 Pro to 950°F (500°C) for optimal results, typically achieved within 15 minutes. The 15mm thick cordierite pizza stone retains heat exceptionally well, ensuring consistent cooking.

Pizza Cooking

Once the oven reaches temperature, launch your 16-inch pizza using a pizza peel. Cook for approximately 60 seconds, rotating the pizza frequently for an even bake and leopard-spotted crust. The ClearView™ glass door allows you to monitor your pizza without losing heat.



A pizza being carefully launched into the Ooni Karu 2 Pro oven using a pizza peel.



A person preparing to cook a pizza with the Ooni Karu 2 Pro in an outdoor setting.

Other Dishes

The spacious 17-inch wide cooking surface and 5.4-inch internal height allow for cooking more than just pizza. Experiment with roasting whole chickens, searing hefty Tomahawk steaks in a cast iron pan, baking tall loaves of bread, or grilling vegetables.



A cast iron pan with meat and vegetables cooking inside the Ooni Karu 2 Pro oven.

Maintenance

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Ooni Karu 2 Pro.

- **Pizza Stone:** After the oven has cooled, scrape off any burnt food residue from the stone using a brush. Flip the stone periodically to burn off any remaining residue from previous cooks. Do not use water or soap on the stone.
- **Exterior:** Wipe down the powder-coated carbon steel outer shell with a damp cloth once the oven is completely cool. Avoid abrasive cleaners.
- **Chimney:** Periodically remove the chimney and clean any soot or creosote buildup.
- **Glass Door:** The ClearView™ technology minimizes soot buildup. If cleaning is needed, use a damp cloth when the glass is cool.
- **Storage:** Store the oven in a dry, covered area when not in use, especially during adverse weather conditions.

Troubleshooting

Here are some common issues and their potential solutions:

Issue	Possible Cause / Solution
Oven not reaching target temperature (950°F / 500°C)	• Insufficient Preheating: Allow at least 15-20 minutes for preheating. • Fuel Quality/Quantity: Ensure you are using dry, good quality wood/charcoal or that the gas burner is set to high. • Airflow Restriction: Check that the chimney baffle is fully open and the fuel tray is not overfilled. • Environmental Factors: Cold or windy conditions can affect heat retention. Consider a sheltered location.
Pizza sticking to the stone	• Stone Not Hot Enough: Ensure the stone has reached full temperature. • Too Much Moisture: Ensure your dough is not too wet. • Insufficient Flour/Semolina: Use a generous amount of semolina or flour on your pizza peel before launching.
Excessive smoke (wood/charcoal)	• Wet Wood: Only use kiln-dried hardwood. • Insufficient Airflow: Ensure the chimney baffle is open and the fuel tray is not blocked. • Overfilling Fuel Tray: Do not overload the fuel tray; add small amounts of fuel frequently.
Digital Temperature Hub not displaying correctly	• Battery Issue: Check or replace batteries if applicable. • Connection: Ensure the hub is securely attached. • Extreme Temperatures: Allow the unit to normalize if exposed to extreme cold or heat.

Specifications

- **Brand Name:** Ooni
- **Model:** Karu 2 Pro
- **Item Weight:** 59.8 pounds
- **Product Dimensions:** 16 x 24 x 37.5 inches
- **Country of Origin:** China
- **Installation Type:** Freestanding
- **Oven Cooking Mode:** Solid Fuel or Gas
- **Burner Type:** Solid Fuel or Gas
- **Color:** Black
- **Fuel Type:** Solid Fuel or Gas
- **Door Hinges:** Drop-Down
- **Material Type:** Stainless Steel
- **Pizza Stone Thickness:** 15mm (Cordierite)
- **Max Temperature:** 950°F (500°C)
- **Heat-up Time:** 15 minutes to 950°F (500°C)

Warranty and Support

Ooni products are built to last and come with a manufacturer's warranty. For specific warranty details, registration, or to access customer support, please visit the official Ooni website or contact their customer service team. Keep your proof of purchase for any warranty claims.

Online Support: ooni.com/pages/support