

[Manuals.plus](#) /

› [ooni](#) /

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

ooni UU-P30300

Ooni Karu 2 Multi-Fuel Outdoor Pizza Oven Instruction Manual

MODEL: UU-P30300 | BRAND: OONI

1. Product Overview

The Ooni Karu 2 is an advanced, portable multi-fuel outdoor pizza oven designed for superior pizza-making. It features an integrated thermometer, a weather-resistant steel body, and an insulated glass door with ClearView technology for optimal heat retention and visibility. Capable of reaching 950°F (500°C) in as little as 15 minutes, it cooks 12-inch pizzas in just 60 seconds. Its multi-fuel versatility allows for cooking with wood, charcoal, or an optional gas burner (sold separately).



Image: The Ooni Karu 2 Multi-Fuel Outdoor Pizza Oven, showcasing its sleek design and integrated chimney.

29.7" (75.4cm)



28.7" (72.8cm)

16.4" (41.7cm)

Image: Dimensions of the Ooni Karu 2 oven, indicating its compact and portable size for outdoor use.

Karu 12G

12" MULTI-FUEL PIZZA OVEN



Advanced and
ultra-portable
pizza oven



Multi-fuel
functionality



950 °F
maximum
temperature

Image: Graphic highlighting key features of the Ooni Karu 12G, including its advanced portability, multi-fuel capability, and maximum temperature of 950°F.

2. Setup and Assembly

The Ooni Karu 2 is designed for quick and straightforward assembly. Ensure all components are present before beginning.

2.1 Unpacking and Component Check

Carefully remove all items from the packaging. Refer to the diagram below to identify each part:



Image: Diagram illustrating the various components included with the Ooni Karu 2 pizza oven, such as the main body, chimney, pizza stone, and fuel tray.

2.2 Assembly Steps

1. **Attach the Chimney:** Insert the chimney into the opening on top of the oven body and secure it according to the instructions provided in the quick start guide.
2. **Install the Pizza Stone:** Carefully slide the cordierite pizza stone into the oven. Ensure it sits flat and securely.
3. **Insert the Fuel Tray:** Place the multi-fuel tray into the rear of the oven. This tray is designed to hold wood or charcoal.
4. **Position the Door:** Attach the oven door, ensuring the ClearView glass is clean and properly seated.
5. **Optional Gas Burner:** If using the Ooni Gas Burner (sold separately), follow its specific installation instructions to attach it to the rear of the oven.

Once assembled, place the oven on a stable, heat-resistant surface outdoors, away from flammable materials.

3. Operating Instructions

The Ooni Karu 2 offers versatile cooking options with its multi-fuel system. Always ensure proper ventilation and safety precautions when operating.

3.1 Fueling the Oven

- **Wood/Charcoal:** For a traditional wood-fired experience, fill the extra-large fuel tray with Ooni wood pellets,

small pieces of hardwood, or charcoal. Ignite the fuel and allow it to burn until the oven reaches the desired temperature, indicated by the integrated thermometer.

- **Gas (with optional burner):** If using the Ooni Gas Burner, connect it to a propane tank according to the burner's instructions. Turn the gas knob to ignite and preheat the oven.

3.2 Preheating

Allow the Ooni Karu 2 to preheat for at least 15-20 minutes to reach optimal cooking temperatures (around 950°F / 500°C). The integrated thermometer provides an accurate reading of the oven's internal temperature.

3.3 Cooking Pizza

Once the oven is at temperature, launch your pizza onto the hot stone using a pizza peel. Rotate the pizza every 20-30 seconds for even cooking. Pizzas typically cook in 60 seconds or less.



Image: A pizza baking inside the Ooni Karu 2 oven, with visible flames indicating high heat.



Image: A perfectly cooked pizza being removed from the Ooni Karu 2 oven using a pizza peel.

3.4 Official Product Videos

Your browser does not support the video tag.

Video: "Ooni Karu 2 Pizza Oven Product Features" - This video highlights the key features and design elements of the Ooni Karu 2 pizza oven, demonstrating its advanced engineering and user-friendly aspects.

Your browser does not support the video tag.

Video: "Ooni Karu 2 Pizza Oven Features" - A concise overview of the Ooni Karu 2's main features, including its multi-fuel capability and rapid heating.

4. Care and Maintenance

Regular cleaning and proper care will extend the life of your Ooni Karu 2 pizza oven.

- **Cool Down:** Always allow the oven to cool completely before cleaning.
- **Exterior:** Wipe the powder-coated steel body with a damp cloth. Avoid abrasive cleaners.
- **Pizza Stone:** Scrape off any burnt food residue with a brush. The high heat of the oven will naturally clean the stone during use. Do not use soap or water on the stone as it is porous.
- **Chimney:** Periodically remove and clean the chimney to ensure proper airflow.
- **Storage:** Store the oven in a dry place. Consider using an Ooni Karu 2 cover (sold separately) for protection against the elements.

5. Troubleshooting

Here are some common issues and their potential solutions:

Problem	Possible Cause	Solution
Oven not reaching temperature	Insufficient preheating time; inadequate fuel; blocked airflow.	Allow more preheat time (20-30 mins); add more fuel; ensure chimney vent is open and fuel tray is clear.
Pizza burning too quickly on top	Oven too hot; pizza too close to flames.	Reduce fuel or gas setting slightly; rotate pizza more frequently; ensure flames are not directly hitting the top of the pizza.
Pizza sticking to the stone	Not enough flour/semolina on peel; stone not hot enough.	Use more flour/semolina on your pizza peel; ensure oven is fully preheated before launching.
Smoke coming from front of oven	Chimney vent closed; wet fuel.	Ensure chimney vent is fully open; use dry, seasoned wood or charcoal.

If you encounter issues not listed here, please refer to the Ooni support website or contact customer service.

6. Technical Specifications

Feature	Detail
Brand Name	Ooni
Model Info	UU-P30300
Item Weight	33.7 pounds
Product Dimensions	28.35 x 16.54 x 30.31 inches
Country of Origin	China
Capacity	23.3 Cubic Centimeters
Installation Type	Countertop
Oven Cooking Mode	Wood, Charcoal or Propane
Burner type	Wood, Charcoal or Propane
Color	Black
Fuel type	Wood
Included Components	Pizza oven and stone
Heating Method	Wood, Charcoal or Propane
Finish Type	Powder Coated

7. Warranty and Support

Ooni products are built to last, and the Ooni Karu 2 comes with a standard manufacturer's warranty. For specific warranty details, including coverage period and terms, please refer to the warranty card included with your product or visit the official Ooni website.

For technical support, troubleshooting assistance, or to purchase accessories and spare parts, please visit the Ooni support page at ooni.com/pages/support or contact their customer service team directly.