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ooni Karu 2 Pro

Ooni Karu 2 Pro Pizza Oven User Manual

Model: Karu 2 Pro

INTRODUCTION

Welcome to the world of authentic outdoor cooking with your new Ooni Karu 2 Pro Pizza Oven and Peel Bundle. This multi-fuel oven is engineered for superior performance, reaching temperatures up to 932°F (500°C) to cook pizzas in as little as 60 seconds. Its versatile design allows you to use wood, charcoal, or an optional gas burner, providing ultimate control over your cooking experience. The integrated digital temperature hub and included 14-inch pizza peel enhance precision and ease of use, making it perfect for a wide range of dishes beyond just pizza.





The Ooni Karu 2 Pro Pizza Oven and included 14-inch Pizza Peel, ready for use.

SETUP

Before operating your Ooni Karu 2 Pro, ensure it is properly assembled and placed on a stable, heat-resistant surface outdoors. The oven is designed for countertop installation.

Unpacking and Assembly

1. Carefully remove all components from the packaging.
2. Attach the chimney to the top of the oven. Ensure it is securely locked in place.
3. Insert the pizza stone into the oven chamber.
4. If using the optional gas burner (sold separately), follow its specific installation instructions to attach it to the rear of the oven.



An exploded view showing the main components of the Ooni Karu 2 Pro, including the chimney, oven body, and base.

Placement

- Place the oven on a sturdy, non-combustible surface away from any flammable materials.
- Ensure adequate clearance around the oven for safe operation and ventilation.

OPERATING INSTRUCTIONS

Fueling the Oven

The Ooni Karu 2 Pro is a multi-fuel oven, offering flexibility in your cooking method.

- **Wood/Charcoal:** For a traditional wood-fired experience, load small pieces of hardwood or charcoal into the fuel tray at the rear of the oven.



Close-up of wood burning in the fuel tray at the rear of the oven.

- **Gas (with optional burner):** If you have the Ooni Gas Burner, attach it according to its instructions. This provides convenient, consistent heat.



A user connecting the optional gas burner to the back of the Ooni Karu 2 Pro.

Preheating

The Ooni Karu 2 Pro reaches optimal cooking temperatures of 932°F (500°C) in approximately 15 minutes. Allow the oven to fully preheat to ensure a perfectly cooked crust.

Your browser does not support the video tag.

This video demonstrates the key features of the Ooni Karu 2 Pro Pizza Oven, including its multi-fuel capability, wide cooking surface, and digital temperature hub. It shows the oven reaching high temperatures and various foods being cooked.

Temperature Monitoring with Ooni Connect

The integrated Ooni Connect digital temperature hub allows you to monitor the oven's temperature directly on its front display or via the Ooni app on your smartphone (Bluetooth connection required). This ensures precise temperature control for consistent results.

- **Oven Temperature:** The front display shows the current internal temperature of the oven.
- **Food Probe:** Use the included digital food probe to monitor the internal temperature of larger items like roasts or steaks.



A user checking the Ooni app on their smartphone, which displays the oven's temperature via Ooni Connect.

Cooking

The large cooking area accommodates pizzas up to 16 inches, as well as other dishes like roasted meats and vegetables.

- **Pizza:** Launch your pizza onto the hot stone using the 14-inch pizza peel. Rotate the pizza frequently for even cooking.



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

- **Other Dishes:** Use oven-safe cookware for roasting or baking. The spacious internal height allows for larger items like whole chickens.



A collage highlighting the Ooni Karu 2 Pro's features: powder-coated carbon steel outer shell, ClearView glass door, huge cooking area, and Ooni Connect digital temperature hub with food probe.

MAINTENANCE

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

Cleaning

- **Oven Exterior:** Allow the oven to cool completely. Wipe down the powder-coated carbon steel exterior with a damp cloth. Avoid abrasive cleaners.
- **Pizza Stone:** After the oven has cooled, scrape off any burnt food residue from the pizza stone. The stone is porous and should not be cleaned with soap or water. High heat during subsequent uses will sanitize it.
- **ClearView Glass Door:** The ClearView technology minimizes soot buildup. For any residue, use a non-abrasive glass cleaner designed for high-temperature glass once the oven is cool.
- **Fuel Tray:** Empty ash from the fuel tray after each use once it has cooled.

Storage

Store the oven in a dry, protected area when not in use. Consider purchasing an Ooni Karu 2 Pro cover for added protection against the elements.

TROUBLESHOOTING

If you encounter any issues with your Ooni Karu 2 Pro, refer to the following common solutions:

- **Oven Not Reaching Temperature:**
 - Ensure sufficient fuel (wood/charcoal) or proper gas connection and flow.
 - Check that the chimney baffle and rear baffle are open to allow proper airflow.
 - Allow adequate preheating time (at least 15 minutes).
- **Pizza Not Cooking Evenly:**
 - Ensure the oven is fully preheated.
 - Rotate the pizza frequently (every 20-30 seconds) during cooking.
 - Check for consistent flame across the oven chamber.
- **Digital Temperature Hub Not Connecting:**
 - Ensure Bluetooth is enabled on your smartphone.
 - Check that the Ooni app is updated to the latest version.
 - Verify the temperature hub has sufficient battery power.

For further assistance, please contact Ooni customer support.

SPECIFICATIONS

Feature	Specification
Brand	ooni
Model	Karu 2 Pro
Installation Type	Countertop
Special Features	Portable
Oven Cooking Mode	Combustion, Gas (with optional burner)
Color	Black
Door Hinges	Forward
Heating Method	Combustion, Gas

Feature	Specification
Finish Type	Polished
First Available	January 30, 2025





WARRANTY AND SUPPORT

For information regarding product warranty and customer support, please refer to the official Ooni website or contact Ooni customer service directly. You can also visit the [Ooni Store on Amazon](#) for additional resources and contact details.

This product is eligible for a 30-day refund/replacement return policy through Amazon.

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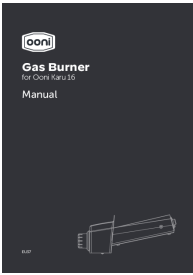
Related Documents - Karu 2 Pro

	<p>Ooni Karu 16 Essentials Guide: Master Outdoor Pizza Cooking</p> <p>Your essential guide to the Ooni Karu 16 multi-fuel pizza oven. Learn setup, cooking techniques, care, and recipes for authentic outdoor pizza and more.</p>
	<p>Ooni Karu 16 Multi-Fuel Pizza Oven Assembly Manual</p> <p>Detailed assembly guide for the Ooni Karu 16 Multi-Fuel Pizza Oven, featuring step-by-step instructions, safety information, and setup tips for outdoor pizza making.</p>
	<p>Ooni Karu 12G Pizza Oven: Assembly Instructions & Safety Manual</p> <p>Comprehensive guide to assembling and safely operating the Ooni Karu 12G multi-fuel pizza oven, including parts list, lighting, and extinguishing procedures.</p>
	<p>Guide Essentiel Ooni Karu 16 : Four à Pizza Multi-Combustible</p> <p>Découvrez comment utiliser, entretenir et maîtriser votre four à pizza Ooni Karu 16. Ce guide essentiel couvre l'installation, les techniques de cuisson au bois, au charbon et au gaz, ainsi que des recettes pour des pizzas exceptionnelles et d'autres plats.</p>



[Ooni Karu 2 Pro Pizza Oven: User Manual, Safety Guide, and Instructions](#)

Official user manual for the Ooni Karu 2 Pro multi-fuel pizza oven. Includes safety warnings, parts list, lighting and extinguishing instructions, and information on the Ooni app.



[Ooni Karu 16 Gas Burner Manual: Installation and Safety Guide](#)

Detailed manual for the Ooni Gas Burner attachment for the Ooni Karu 16 pizza oven. Includes installation, safety instructions, troubleshooting, and technical specifications.