



Manuals.plus /

› Ooni /

› Ooni Koda 2 Propane Gas Pizza Oven Instruction Manual - 14 Inch Foundry Black

Ooni Koda 2

Ooni Koda 2 Propane Gas Pizza Oven - 14 Inch Foundry Black Instruction Manual

Model: Koda 2 (Gen 2) | Brand: Ooni

INTRODUCTION

The Ooni Koda 2 Propane Gas Pizza Oven is designed for consistently epic pizza with its G2 Gas Technology. This 14-inch gas-powered outdoor oven features a patent-pending tapered flame gas burner system, delivering 200% better heat distribution for superior and easier pizza making. Weighing just 35 lbs, it is compact and ultra-portable, allowing you to make pizza anywhere. The 50% thicker pizza stone offers enhanced heat retention, reducing reheat time between back-to-back cooks by 20% compared to the Ooni Koda 12. Its 20% larger cooking area provides more room to maneuver for the perfect cook.



Image: The Ooni Koda 2 Propane Gas Pizza Oven, a compact and portable outdoor unit, shown in Foundry Black.

SETUP

Setting up your Ooni Koda 2 is a straightforward process. Ensure the oven is placed on a stable, heat-resistant surface outdoors. Connect the included gas hose and 28 mBar regulator to a propane gas tank. The pizza stone should be placed inside the oven before heating. The oven is designed for a simple, plug-and-play setup.

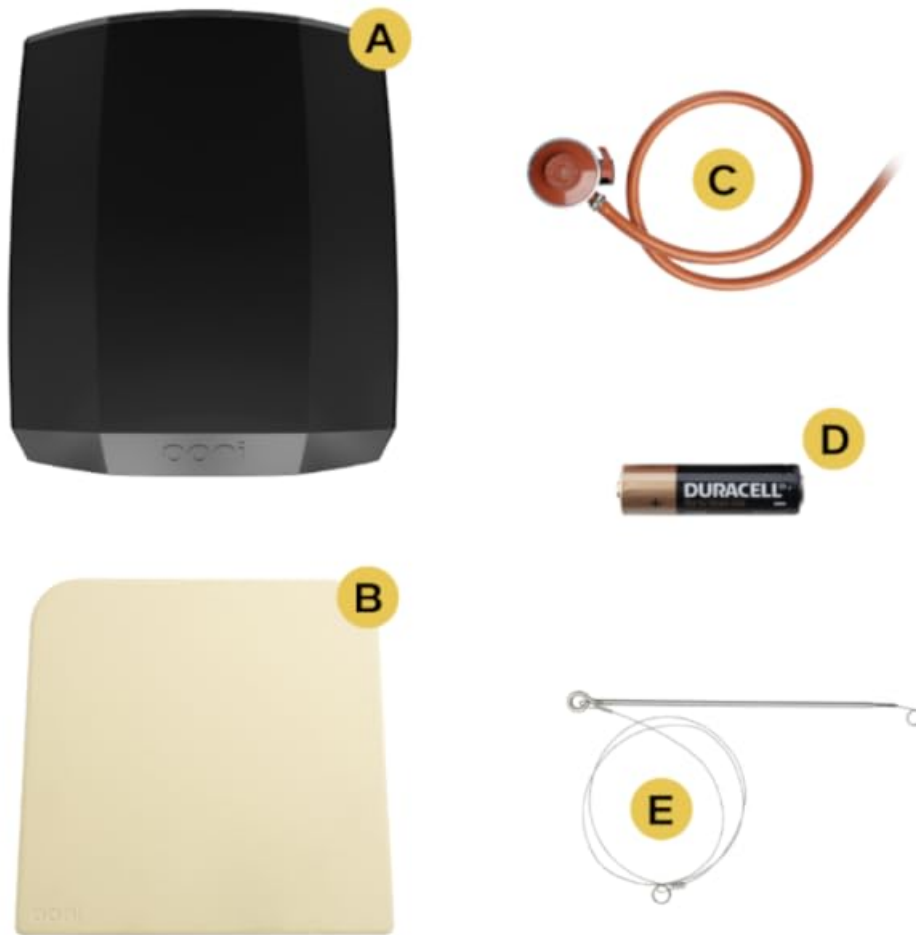


Image: A visual representation of the Ooni Koda 2 components, including the oven, pizza stone, gas hose and regulator, battery, and match holder.

Gas Connection

Attach the gas hose to the oven and the regulator to your propane tank. Ensure all connections are secure to prevent leaks. The oven features a knob control for easy ignition and temperature adjustment.

Your browser does not support the video tag.

Video: This video demonstrates the setup and gas connection for the Ooni Koda 2 Gas Pizza Oven, showing how to connect the propane tank and ignite the oven.

OPERATING INSTRUCTIONS

Preheating the Oven

Turn on the gas and ignite the oven using the knob control. Allow the oven to preheat on full blast for 15-20 minutes. The Ooni Koda 2 can reach temperatures up to 950°F (500°C), ensuring a perfectly cooked pizza in a short amount of time. For optimal results, use an infrared thermometer to check the pizza stone's temperature, aiming for 700°F (370°C) or higher.



Image: The Ooni Koda 2 oven is shown preheating, with the internal flames visible, indicating it's reaching optimal cooking temperature.

Cooking Your Pizza

Once the oven is preheated, prepare your pizza on a lightly floured or cornmeal-dusted pizza peel. Cornmeal helps the pizza slide easily off the peel. Carefully launch the pizza into the oven. Immediately turn the heat down to the lowest setting or almost lowest. This prevents the pizza from burning too quickly, especially the crust closest to the flame.



Image: A pizza cooking inside the Ooni Koda 2 oven, showing the flames at the rear and the pizza stone.

Rotating the Pizza

The Ooni Koda 2 cooks pizzas very quickly, often in 60 seconds or less. Due to the intense heat, it is crucial to rotate your pizza frequently to ensure even cooking and prevent burning. Use a pizza turning peel to rotate the pizza every 15-30 seconds. You may need to remove the pizza from the oven briefly to turn it if you don't have a turning peel. Keep a close eye on the crust, especially the edge closest to the flame, as it can go from perfectly cooked to burnt in seconds.

Your browser does not support the video tag.

Video: This video provides an honest review of the Ooni Koda 2, demonstrating the pizza cooking process, including launching, rotating, and removing the pizza from the oven.

Removing the Pizza

Once the crust is golden brown and the cheese is bubbly, use your pizza peel to remove the pizza from the oven. Let it cool for a minute or two before slicing and serving.

MAINTENANCE

Cleaning the Pizza Stone

After the oven has completely cooled, use a brush to scrape off any burnt food residue from the pizza stone. The stone can be flipped over for the next use to burn off any remaining residue from the previous cook. Do not use soap or water on the pizza stone, as it is porous and will absorb liquids.

Exterior Cleaning

Wipe down the exterior of the oven with a damp cloth. For stubborn stains, a mild detergent can be used. Ensure the oven is completely dry before storing.

TROUBLESHOOTING

- **Gas Flow Issues:** If the oven is difficult to light or gas flow is weak, ensure the propane tank valve is fully open. Sometimes, turning the regulator so the hose is vertical (up or down) can help. You may need to turn the gas on for a few seconds, then off, then hold the knob pushed in at the off position for a few seconds before turning it counter-clockwise to the max position to trigger the ignitor.
- **Pizza Burning:** If your pizza is burning too quickly, especially the crust, reduce the flame setting immediately after launching the pizza. Ensure you are rotating the pizza frequently (every 15-30 seconds) to ensure even cooking.
- **Dough Sticking to Peel:** Use ample flour or cornmeal on your pizza peel before placing the dough. Work quickly when adding toppings to prevent the dough from absorbing moisture and sticking.

SPECIFICATIONS

Brand	Ooni
Model Name	Ooni Koda 2
Model Number	Koda 2 (Gen 2)
Color	Foundry Black
Product Dimensions	21.5"D x 13.1"W x 28.4"H
Item Weight	35.27 Pounds
Capacity	14 Cubic Inches (14" pizza stone)
Material	Stainless Steel
Power Source	Gas Powered (Propane)
Temperature Range	Up to 950°F (500°C)
Special Feature	Portable, G2 Gas Technology, Ooni Connect™ Digital Temperature Hub Compatible

WARRANTY AND SUPPORT

All Ooni products come with a voluntary manufacturer's warranty for 1 year as standard. Ooni extends this warranty by 5 years when you register the product with them within 60 days of purchase. For detailed warranty information and customer support, please visit the official Ooni website or contact their customer service.

Additional protection plans are available for purchase, including 3-Year and 4-Year protection plans, and a Complete Protect monthly plan.