

# **PIZZA OVEN INSTRUCTIONS**

## **USING THE OVEN**

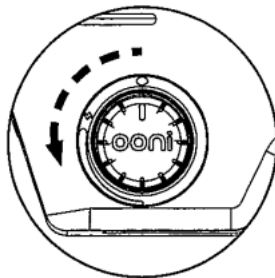
Each burner is rated at 8.0 kWn (572g/h).

- We recommend placing oven on either a metal, stone or wood surface. We don't recommend placing your Ooni on glass or plastic surfaces.
- Do not use water to extinguish oven fire as this can cause damage and personal injury.
- Turn off oven, then turn off propane supply before disconnecting regulator from tank.
- Make sure oven is completely cool before moving or storing.

## **Lighting Instruction**

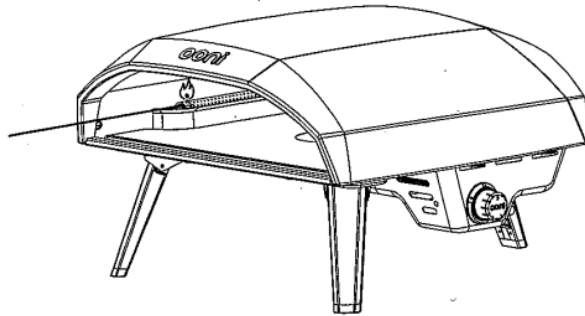
### **To Light the Burner**

1. Make sure the control knob is in OFF position, and then turn the liquid propane cylinder valve ON by slowly turning counterclockwise.
2. Push in and slowly turn the control knob counterclockwise until you hear a click and the burner ignites.
3. If burner doesn't light within 5 seconds, turn the knob OFF, wait 5 minutes and repeat the lighting.



## To Light with a Match

1. If burner will not light after several attempts using the control knob, the burner may be lit with a match.
2. If you have already attempted to light the burner using the control knob, wait 5 minutes for any gas to dissipate.
3. Insert a match into the matchstick holder, ignite the match and insert through the oven opening to the burner.
4. Push and turn the control knob to HI slowly, the burner should ignite immediately.
5. If the burner does not light within seconds, turn the control knob OFF and wait 5 minutes and try again.



## LEAK TESTING

### General

Before each use, check all connections for leak testing using the procedure listed below. If the smell of gas is detected at any time, you should immediately stop using and check all the connections for leak testing using the procedure listed below. If the smell of gas is detected at any time, you should immediately stop using and check the entire system for leaks.

### Before Testing

Make a solution of one part liquid detergent and one part water. You will need a spray bottle, brush or rag to apply the solution to the fittings.

### To Test

1. Turn the burner valve OFF.
2. Turn the liquid propane cylinder valve on counterclockwise to open the valve.
3. Apply the soap solution to all gas fittings. Soap bubbles would appear where a leak is present.

## CARE AND MAINTENANCE

- Let oven cool naturally before cleaning. This can take up to 60 minutes, depending on ambient temperature. Do not use water to cool oven as this can cause damage and personal injury.
- We recommend storing oven indoors, especially during inclement weather and near saltwater.
- To clean interior: Run oven at highest temperature for 30 minutes to burn off excess food. Once cool, wipe down with dry paper towels.
- To clean exterior: Once cool, wipe down with warm, soapy water. Dry immediately. Avoid using abrasive cleaning products and harsh chemicals.
- To clean stone baking board: Allow oven to cool completely, then flip board over. The oven's high temperatures will clean the underside of the board during the next cook. **Board is not dishwasher safe. Do not clean with dishwashing liquid!**

### Stone Baking Board

1. **DO NOT** use the stone over an open flame.
2. Avoid extreme temperature change to the stone. **DO NOT** place frozen foods on a hot stone.
3. The stone is fragile and can break if bumped or dropped.
4. The stone is very hot during use and stays hot for a long time after use.
5. **DO NOT** cool the stone with water when the stone is hot.
6. After cleaning the stone with water, please dry the stone before use. This can be done in a conventional oven at 60°C (140°F) for 2 hours.
7. Burnt on food can be cleaned by flipping the stone where it will clean itself due to the high oven temperatures.

### Oven Interior

Wipe down with a paper towel between uses to remove any debris.

### Other Areas of Oven

Clean when required using a non-abrasive sponge.

## Troubleshooting

Problem	Possible Cause	Prevention/Solution
Burner will not light	<ol style="list-style-type: none"> <li>1. No gas flow.</li> <li>2. Coupling nut and regulator not fully connected.</li> <li>3. Obstruction of gas flow.</li> <li>4. Disengagement of burner to valve.</li> <li>5. Incorrect Assembly.</li> </ol>	<ol style="list-style-type: none"> <li>1. Check to see if propane tank is empty.</li> <li>2. Turn the coupling nut about ½ to ¾ additional turn until solid stop. Tighten by hand only - do not use tools.</li> <li>3. Clear burner tube.</li> <li>4. Re-engage burner &amp; valve.</li> <li>5. Check steps in assembly instructions.</li> </ol>
Sudden drop in gas flow or low flame	<ol style="list-style-type: none"> <li>1. Out of gas.</li> </ol>	<ol style="list-style-type: none"> <li>1. Check for gas in propane tank</li> <li>2. Turn off gas control knob, wait 30 seconds and light oven. If flames are still low, turn off gas control knob and propane valve. Disconnect regulator. Reconnect regulator and leak test. Turn on propane tank valve, wait 30 seconds and then light oven.</li> </ol>
Flames blow out	<ol style="list-style-type: none"> <li>1. High or gusting winds.</li> <li>2. Low on propane gas.</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn front of oven away from wind.</li> <li>2. Refill propane tank.</li> <li>3. Refer to Sudden drop in gas flow above.</li> </ol>
Flare-up	<ol style="list-style-type: none"> <li>1. Grease build up.</li> <li>2. Excessive fat in meat.</li> <li>3. Excessive cooking temperatures.</li> <li>4. Excess flour on the cooking surface.</li> </ol>	<ol style="list-style-type: none"> <li>1. Clean oven.</li> <li>2. Trim fats from meat before cooking.</li> <li>3. Adjust (lower) temperature accordingly.</li> <li>4. Brush remnant flour from cooking surface.</li> </ol>
Flashback (fire in burner tube, roaring sound from burner)	<ol style="list-style-type: none"> <li>1. Burner and/or burner tubes are blocked.</li> <li>2. Pressure drop during ignition.</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn gas control knob off. Clean burner and/or burner tubes.</li> <li>2. Turn off oven, ensure the tank valve is fully open (if applicable) and relight.</li> </ol>

## **TIPS FOR THE PERFECT PIZZA**

1. Make sure pizza dough is at room temperature. This means it needs to be out of the fridge for two to four hours (depending on your climate), so the gluten can relax. Here's a good way to gauge whether dough is ready to stretch to your desired pizza size and shape. If it begins to shrink immediately after stretching, it needs more time. Cover with a kitchen towel and check in 10 to 15-minute increments until dough no longer resists stretching.
2. Our dough-stretching technique is a foolproof way to reduce air bubbles while still creating a dynamic crust. Use your hands to stretch and push dough out from the center – and please resist the urge to use a rolling pin. For more info, check out the video in our image carousel.
3. Preheat your pizza stone for 30 minutes before using. We suggest purchasing an [infrared thermometer](#) to ensure the stone is at the proper baking temperature (between 850°F–950°F).
4. When building your pizza, use less sauce and cheese than you might think (so as not to weigh down your dough). If you're adding veggies or ground meat, be sure to par-cook them first.
5. Rotate pizza every 20 seconds to ensure even baking – for a total of 60 to 90 seconds.