



Ooni Karu 12G

First Cook Guide

Lighting, cooking and troubleshooting tips, plus recipes and more.



Download the Ooni app to learn how to get the most out of your Ooni pizza oven, discover our favorite recipes and more.





Welcome to Ooni

Making truly amazing pizza at home is the reason we invented the first Ooni pizza oven. Becoming a master pizzaioli takes time, passion and of course, the right pizza oven. Building on years of design and engineering knowledge around pizza, the Ooni Karu 12G uses the latest innovations to create a cooking experience like no other.

Cooking with Ooni Karu 12G is a simple, fun experience and this First Cook Guide will help you get the most out of your new oven. Have a read, prepare your ingredients, then invite your friends and family to join you – the way you cook and enjoy food outdoors is about to change forever.

Ooni Karu 12G is a multi-fuel oven powered by real wood, charcoal, or gas*, and heats up to 950 °F (500 °C)** allowing you to cook truly great pizza at home. Like all Ooni pizza ovens, you can cook a range of pizza styles and beyond. Try a Detroit-style pizza at a lower temperature or sear a tasty tomahawk steak with grilled veggies after just 15 minutes of heat up time.

Welcome to the Ooni Community! We just know you're going to love your Ooni Karu 12G.



Kristian Tapaninaho
Founder & co-CEO




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*Gas burner attachment sold separately
**Fuel type and conditions can affect top temperatures



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 Your safety is paramount. Please read the Ooni Karu 12G manual carefully and store for future reference.

 If your Ooni Karu 12G has not arrived as expected, reach out to us at support.ooni.com. We'll be happy to help!

Key Features

Your Ooni Karu 12G comes with a host of awesome features to give you the best cooking experience.



- a** SureGrab door handle stays cool to the touch, even while the oven blazes at 950 °F/500 °C
- b** ClearView borosilicate glass door lets you keep an eye on your pizza without opening the door and releasing heat
- c** Integrated thermometer monitors Karu 12G's ambient temperature for the perfect bake every time
- d** Chimney baffle with heat-resistant handle to easily adjust oven airflow

- e** Larger fuel tray to reduce time spent refuelling
- f** 0.6" (15mm)-thick cordierite baking stone
- g** Fully-insulated construction retains heat and maintains temperature
- h** Serial number — register for your warranty extension via **[ooni.com/warranty](https://www.ooni.com/warranty)**

Setting Up

There are a few things to consider when choosing a spot to use your Ooni Karu 12G.

1. Set up your Ooni Karu 12G on a sturdy wooden, steel or stone surface — an Ooni Modular Table is ideal, because it has a sleek, stainless steel surface and plenty of space to hang pizza-making tools. *Plastic and glass tables are not recommended.*
2. If there's a breeze, point the back of the oven into the breeze for the best air flow for the fire.
3. Leave plenty of space around your Ooni Karu 12G.
4. Follow the instructions in the manual.



Only use your Ooni Karu 12G outdoors





Essential Tools

Ooni has a wide range of accessories and tools designed to enhance your outdoor cooking experience.



Digital
Infrared
Thermometer

An Ooni must-have! Get an instant and accurate temperature reading by aiming the laser at the middle of the stone baking board. The Ooni Digital Infrared Thermometer will allow you to achieve perfectly crispy pizza bases. We aim for at least 750 °F (400 °C) when baking Neapolitan pizza.



Pizza Peel

Ooni Pizza Peels are designed specifically for use with Ooni pizza ovens. Use one to launch your pizza into the oven and retrieve it after cooking. The Turning Pizza Peel is used to rotate your pizza for an even cook.



Fuel

Use Ooni Premium Fuels and Ooni Natural Firestarters when cooking with your Ooni oven. Our Premium Natural Firestarters are all-natural, simple to use and provide the necessary amount of heat and flame for lighting wood and charcoal without affecting the flavor.

Temperature Control

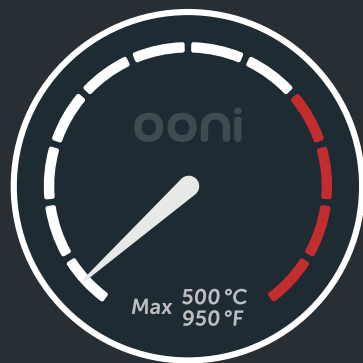
There are two ways of measuring the temperature inside your Ooni Karu 12G: air temperature and stone temperature.

Stone temperature vs. air temperature

Your pizza stone will heat up more slowly than the air temperature inside the oven. To cook great pizza, you need the balance of both, so be sure to use both the built in analog thermometer and an **Ooni Digital Infrared Thermometer** to ensure your stone and air temperatures are similar.

Analog thermometer

Ooni Karu 12G has an ambient air thermometer that shows the inside oven temperature, so you can heat your oven to the ideal temperature for whichever pizza style you choose.



- Low (heating up)
- Medium (pan-style pizzas)
- High (Neapolitan-style pizzas)

Stone Temperature And Care

The stone must be in the oven while preheating.

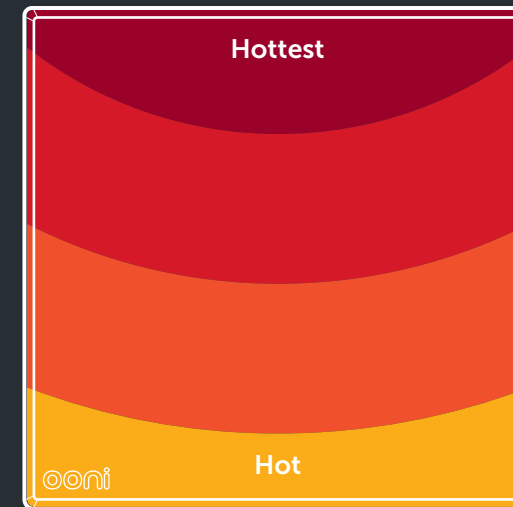
Stone temperature

The stone surface will gradually increase in temperature the closer it gets to the flame. It's important to rotate your pizza and food for an even cook.

Stone care

Once your Ooni Karu 12G has completely cooled, you can use the Ooni Pizza Oven Brush to remove any burnt food before flipping the baking stone. The hot temperatures inside Ooni Karu 12G will naturally clean the underside.

Do not use water to clean your baking stone.





Which Fuel Should You Use?

Cooking with fire is as much an art as it is a science. The following table will give you an idea of the results to expect from each fuel.

Our favorite fuel is a combination of charcoal and wood, but you can choose whichever fuel best suits your cook.

Fuel	Temperature	Benefits
Charcoal & Wood	Up to 950 °F (500 °C)	A base layer of charcoal helps keep a steady, even temperature. Adding wood will give a burst of heat and wood-fired flavor, perfect for pizza.
Wood	Up to 950 °F (500 °C)	Cooking with wood alone is the fuel of choice for Neapolitan pizza purists. Wood is also ideal for any food that enjoys a fast cooking time, like steak, fish or vegetables.
Charcoal	Up to 950 °F (500 °C)	Bake amazing bread, meat and more with charcoal. We love this option for low and slow cooking and it gives you the option to bake thicker-crust and deeper-dish pizza. Charcoal will provide a base heat without excess flame.
Gas**	From 482–950 °F (250–500 °C)	Great for cooking with ultimate speed and quickly reaching super-high temperatures, the Ooni Gas Burner creates the ideal temperature for cooking pizza and much more. See your Gas Burner manual for lighting instructions.

**Please note that the above figures are estimates and are dependent on weather and ambient temperatures.
Gas Burner available at **ooni.com. Region-dependent.*

Cooking With Wood

True Neapolitan-style pizza is cooked with 100% hardwood. Plus, nothing beats the mesmerising glow, soothing crackle and amazing smell of cooking with fire.

Wood can get your Ooni Karu 12G running at high temperatures that are ideal for fast-cook pizza styles.

Types of wood

Hardwood	☑
Painted or treated	☒
Softwood	☒

For best results use kiln-dried hardwood.



Size

We recommend pieces of wood approximately 6" (15cm). Ooni Premium Hardwood 5" (13cm) Oak Logs are ideal for your Ooni Karu 12G.



Start with three to six pieces of wood in your grate and light with natural firestarters. You can also light with a kitchen blowtorch or matches. Please refer to manual for further guidance.

Refuel when the wood has mostly burnt to embers but before all visible flames have disappeared.



Add small amounts of fuel often, and make sure not to overfill – wood mustn't overflow the grate.

💡 It is normal to see smoke when cooking with wood. Ooni Karu 12G will burn cleanly and with minimal smoke when running at optimum temperatures.

Cooking With Lump Charcoal

Lump charcoal offers a wide range of temperatures and is a smart choice for low and slow cooking in your Ooni Karu 12G. We use charcoal for non-pizza dishes that don't need the same exposure to flame.

Use high-quality, sustainably sourced lump charcoal like Ooni Premium Lump Wood Charcoal.

Lump charcoal will burn down to a small amount of ash, reducing your clean-up.

Do not use briquettes as they will block the holes in the grate, resulting in reduced airflow.



A combination of charcoal and wood is a great way to cook in your Ooni Karu 12G. You can achieve a steady base temperature with lump charcoal. Adding wood gives a burst of heat, rolling flames and wood-fired flavor.



Start with two to three pieces of charcoal in your grate and light with natural firestarters. Please refer to manual for further guidance.



If your charcoal is still black and is producing smoke, your Ooni Karu 12G is not yet ready to cook.

When your charcoal is glowing white with a red center, it's ready to cook.



Add fuel a little at a time to maintain a good base temperature. Always leave room for airflow through the grate.

Flame Management

Neapolitan-style pizza needs rolling flames to cook a pizza in 60–90 seconds.



This is the type of fire to aim for when cooking a 60–90 second Neapolitan-style pizza – it's the result of fuel management. You'll see this when fuel is given time to burn through properly and there's enough room for airflow through the grate.

If your flame doesn't look like this, gradually build up a flame by adding pieces of wood, allowing new fuel enough time to burn properly before you start cooking.

Chimney Baffle Control

The easiest way to regulate temperature in your Ooni Karu 12G is through fuel management. The inbuilt chimney baffle also allows for adjustments to the airflow and combustion of fuel.



Open chimney baffle: increases the draw of air through the oven, creating more powerful flames and increased heat.



Closed chimney baffle: reduces the draw of air for a smokier effect and lower heat.

Make, Shape, Top, Cook

First off, work swiftly: — there's no need to rush, but remember dough that rests on the peel for too long will be more likely to stick. Get your pizza ready when both you and your Ooni Karu 12G are ready to cook.



Get your peel, dough and ingredients to room temperature.

Cold dough will spring back on itself and stick; warm dough will stretch too far and tear. If you stretch your pizza on a warm peel, the dough will start to sweat, which will cause it to stick.



Shaping

Use any technique you like to shape your dough: finger-press, steering wheel, parachute or toss. Just make sure you leave a 1/2" (1cm) edge for the crust and the dough hasn't torn.

Dust your peel with a little extra flour before placing your stretched dough on it.



Saucing

Before adding anything to the dough, stop and shake the peel to check that your dough is moving freely. If it's stuck, pick it up and add more flour to the peel. Do this before you add toppings!

Check for holes in the pizza base before adding toppings, and pinch them closed if you find any.



Toppings

Keep them light. Heavy ingredients will weigh down your dough and make it harder to slide off of the peel.

Make, Shape, Top, Cook



Temperature

Using your Ooni Infrared Thermometer, aim for at least 750 °F (400 °C) in the center of your baking stone before you launch a pizza into the oven.



Launch

If your pizza does stick you can use what we call the hovercraft technique (see above). Lift up the edge of your dough at one side and gently blow air underneath the base. This will create air pockets and will spread flour to the areas that are sticking.



Cooking

When cooking with your Ooni, it's important to stay close because the oven gets HOT and will cook your pizza very quickly. For an even cook, rotate the pizza every 20–30 seconds



Enjoying

Slice your pizza straight away and serve hot. Give your pizza stone enough time to recharge before baking another.

Cooking Troubleshooting

Making pizza is a journey. The important thing is to learn as you go and enjoy it! Practice, eat, learn, repeat!

Like all cooking, the most important factors are temperature and time. If you want to cook a thin pizza quickly, aim for a higher temperature and reduce the amount of time in the oven. For thicker pizza and other dishes, reduce the temperature and increase the time so your food can cook through.



My base is overcooked / burnt

- Reduce your preheat time and stone temperature
- Reduce the amount of flour added to your pizza base and make sure you use "00" flour
- Use Ooni Classic Pizza Dough recipe
- Add enough fuel to produce flames across the top of your pizza while the stone bakes from underneath



One side of the crust is burnt

- Rotate your pizza sooner and more frequently
- Use the Ooni Turning Peel to make turning your pizza easier
- Reduce the flame size before launch



My base is undercooked

- Use the Ooni Infrared Thermometer to make sure your baking stone has reached 750 °F (400 °C) or higher before you launch
- Use the Ooni Classic Pizza Dough recipe
- Stretch your dough thinner
- Use fewer toppings
- Avoid a lot of toppings with high moisture content

Aftercare

How do I extinguish Ooni Karu 12G?

Please refer to your manual for instructions on how to extinguish your Ooni Karu 12G.

How do I clean Ooni Karu 12G?

A run at top temperatures will do the hard work for you, burning off any excess flour or remnants of food.

Soot is a natural side effect when burning solid fuels. Once the Ooni Karu 12G has completely cooled, excess soot can be wiped down using a dry paper towel or the Ooni Pizza Oven Brush. You can reduce the amount of soot that builds up through efficient fuel management (as described on page 18).

When cool, the outside of your oven can be wiped with a damp cloth and dried completely. Use a regular stainless steel cleaner to remove any marks or smudges from the stainless steel.

How do I clean the glass pane?

Only clean when your Ooni Karu 12G is completely cool. Soot can be removed using paper towels or a dry cloth. For more thorough cleaning, use warm soapy water when the glass is completely cool.

Where should I store Ooni Karu 12G?

While Ooni Karu 12G is happy to live outdoors, we recommend that you store your oven indoors when it is not in use. Remember to allow your oven to cool and to ensure that it is completely dry before storing.

The Ooni Karu 12 Cover is perfect for Ooni Karu 12G and can be ordered at [ooni.com](https://www.ooni.com).

How to care for your baking stone

It is normal for the stone to look used so don't worry! Your baking stone can be cleaned by running Ooni Karu 12G at top temperatures. If you need to remove hard-to-budge debris from the stone, use the Ooni Pizza Oven Brush. Don't use water to clean your stone.

Only dry, bread-based dishes should be cooked directly on the stone. Meats, vegetables and other wet dishes should be cooked using Ooni Cast Iron or other pans that are able to withstand the high temperatures inside Ooni Karu 12G.

In colder climates and at times of year when the temperature is lower, the baking stone will take longer to heat up. To achieve faster heat up times, we suggest storing your stone at room temperature.



Classic Pizza Dough

Flour, salt, water and yeast come together to create the perfect foundation for any good pizza!

This recipe is an excerpt from our cookbook, *Ooni, Cooking with Fire* and is our go-to dough recipe at Ooni HQ.

Ingredients

12 cups (368g) lukewarm water

3.5 grams active dry yeast, or 7 grams instant dried yeast

4 ½ cups (613g) “00” flour, plus extra for dusting

3 teaspoons (18g) salt

Method

Place two-thirds of the water in a large bowl. In a saucepan or microwave, bring the other third of water to boil, then add it to the cold water in the bowl. This creates the correct temperature for activating yeast. Whisk the salt and yeast into the warm water.

If mixing by hand:

Place the flour in a large bowl and pour the yeast mixture into it. Stir with a wooden spoon until a dough starts to form. Continue mixing by hand until the pizza dough comes together in a ball.

Place the dough ball onto a lightly floured surface and knead with both hands for about ten minutes, until it’s firm and stretchy. Return the dough to the bowl.

Cover with a dish towel and leave to rise in a warm place for about two hours, or until doubled in size.

If mixing with a mixer:

Fit the mixer with the dough hook and place the flour in the mixer bowl. Turn the machine on at a low speed and gradually add the yeast mixture to the flour. Once combined, leave the dough to keep mixing at the same speed for five to ten minutes, or until the dough is firm and stretchy. Cover the dough with plastic wrap and leave to rise in a warm place for two hours or until doubled in size.

When the dough has roughly doubled in size, divide it into three or four equal pieces, depending on what size you want your pizzas to be (either 16 inches or 12 inches wide respectively). Place each piece of dough in a dough tray or in separate bowls, cover with plastic wrap and leave to rise for another 30 to 60 minutes, or until doubled in size.



Classic Pizza Sauce

Our super easy, no-nonsense Classic Pizza Sauce is the perfect complement for your favorite toppings.

Made using a stovetop (hob) rather than in your Ooni, this recipe is an excerpt from our cookbook, *Ooni: Cooking with Fire*. Use high-quality tomatoes for the best flavor – we recommend canned San Marzano tomatoes, the traditional choice for Neapolitan-style pizzas.

Ingredients

2 tablespoons extra-virgin olive oil

2 garlic cloves, crushed or finely chopped

4 cups (800g) canned whole plum tomatoes (we like San Marzano)

2 teaspoons sugar, heaped

1 teaspoon salt

Handful of basil leaves, roughly chopped

Pinch of freshly-ground black pepper

Method

Place the oil in a pan over a medium heat. When warm, add the garlic and fry until softened but not brown.

Pour the can of plum tomatoes into a bowl and use a masher or fork to break them apart and crush them. Pour the tomatoes into the pan.

Add all the remaining ingredients, then simmer on a low heat for 20 minutes, or until the flavor has deepened and the sauce has thickened slightly.

This sauce can be used straight away, or placed in an airtight container and stored in the fridge for up to a week.



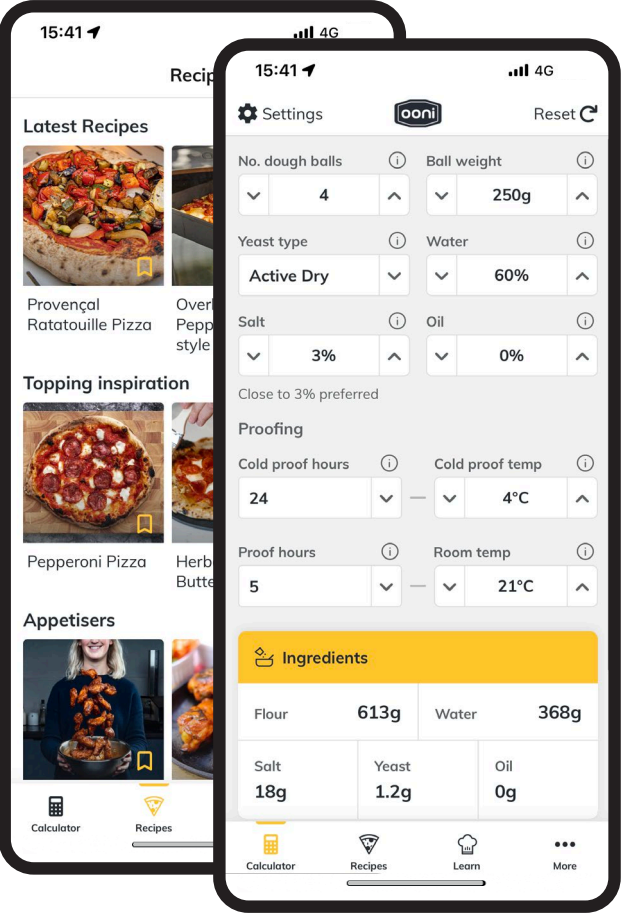
Looking For More?

The Ooni app is here with our favorite recipes and videos on how to get the best out of your Ooni pizza oven.

Featuring our Ooni Dough Calculator, say goodbye to guesswork when it comes to the perfect pizza dough. Download it now!



We love hearing and seeing what you create and cook with your Ooni Karu 12G so keep in touch by tagging your photos on social media with #ooni.



Make PIZZA



The Ooni Impact Fund donates 1% of Ooni's annual global revenue to charitable causes and projects focused on social and environmental change. By purchasing Ooni Karu 12G, you're helping to plant trees through Ooni's partnerships with Eden Projects and 1% for the Planet.

Thank you!



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