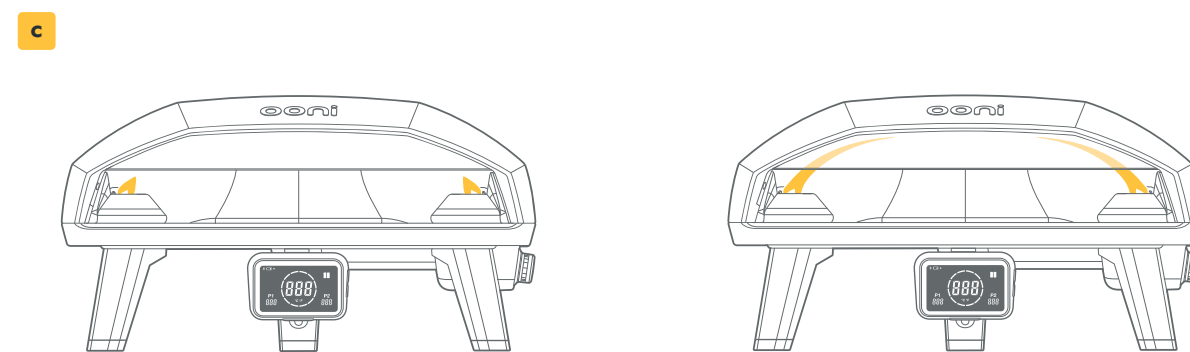
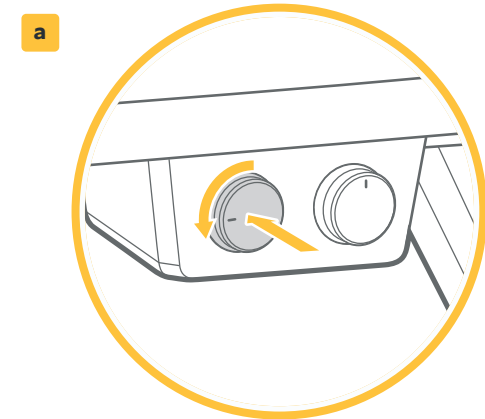
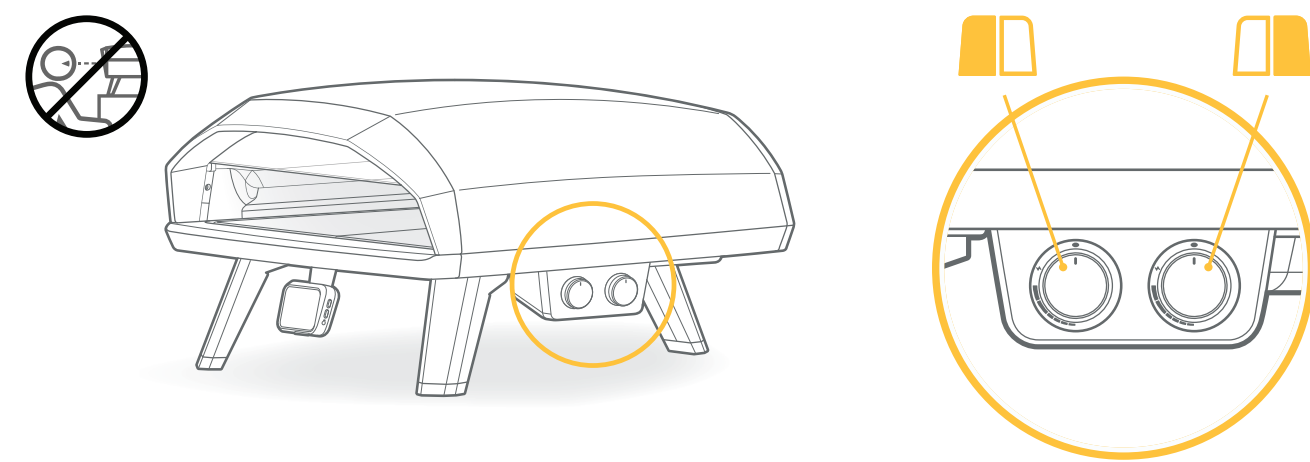




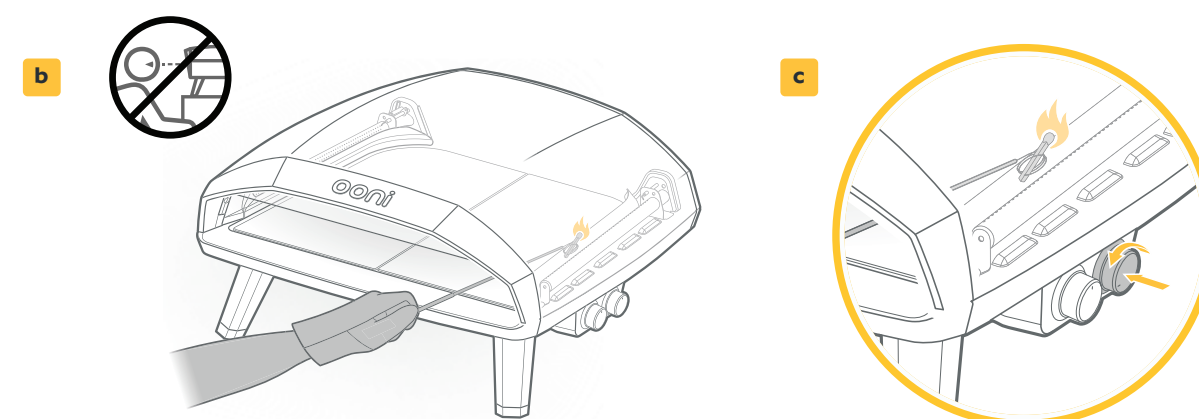
# Koda 2 Max

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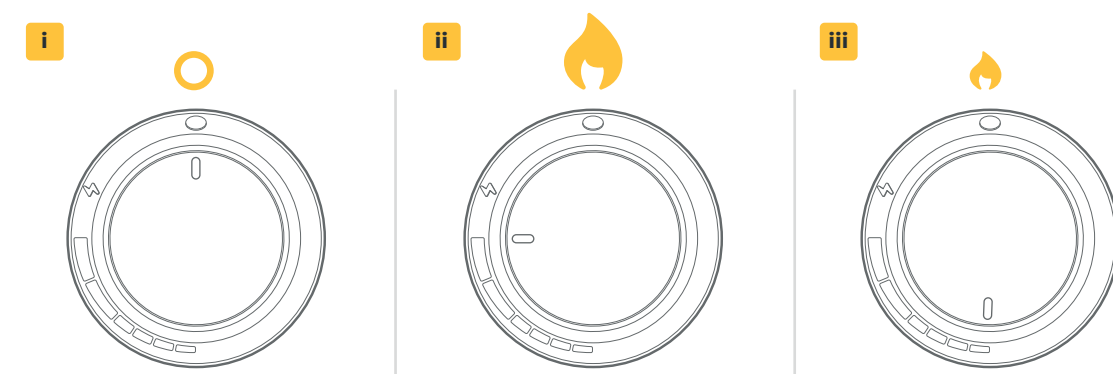
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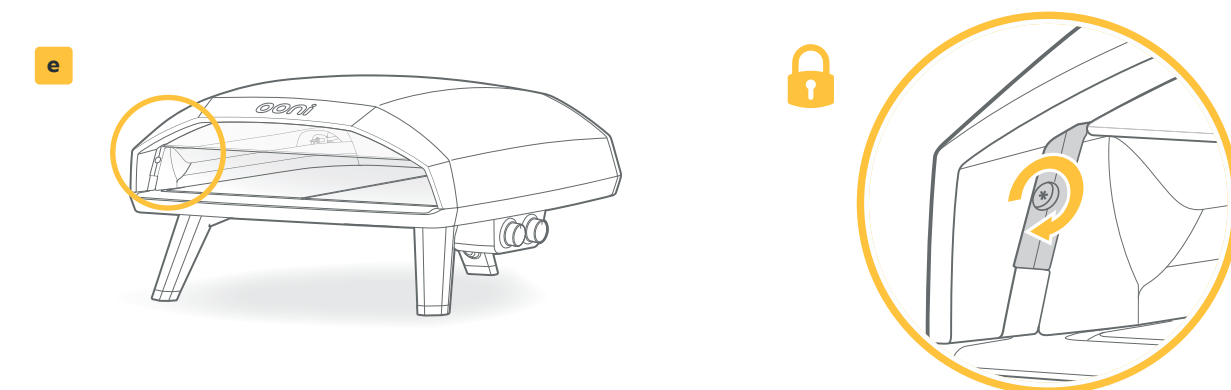
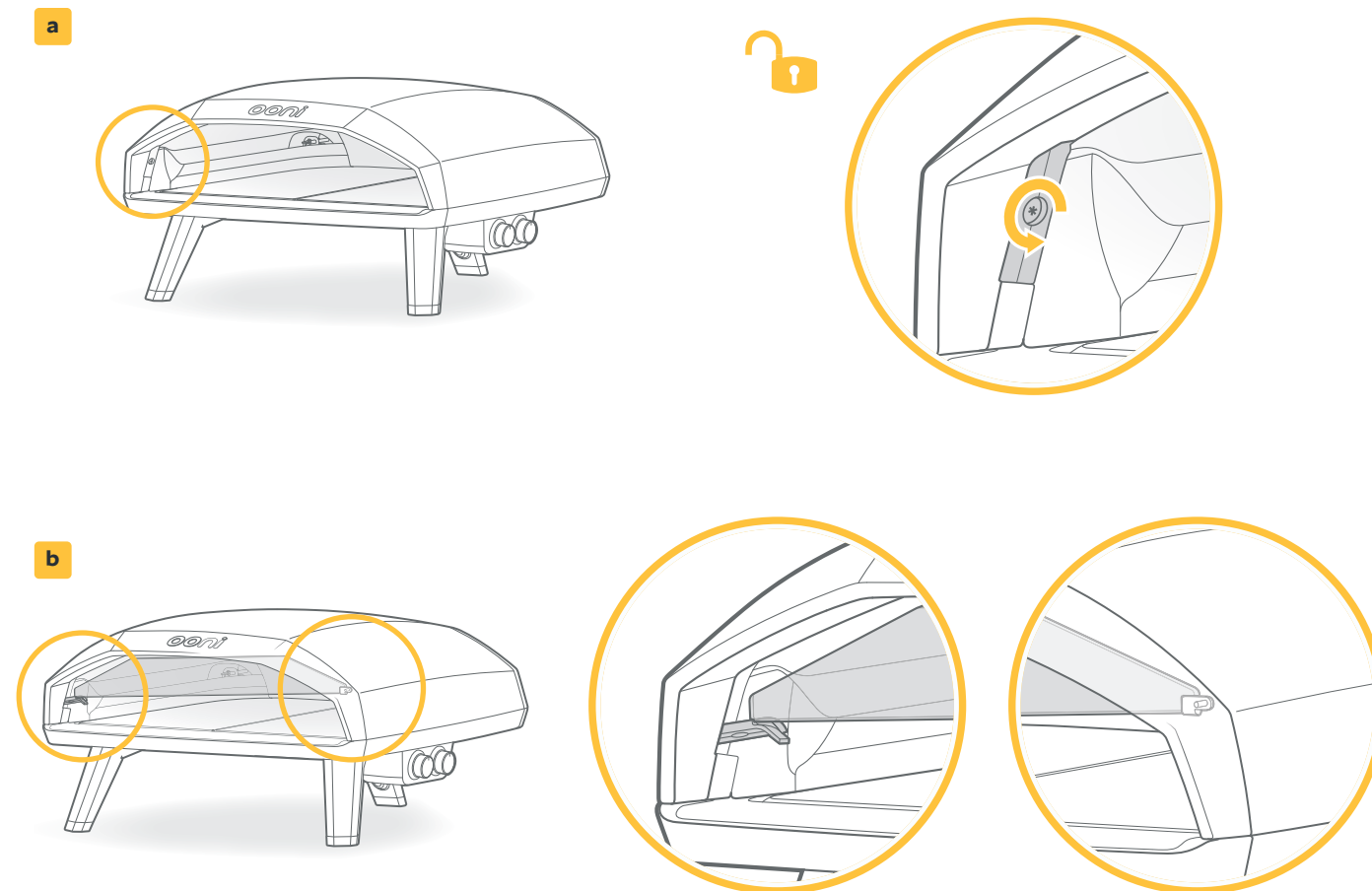
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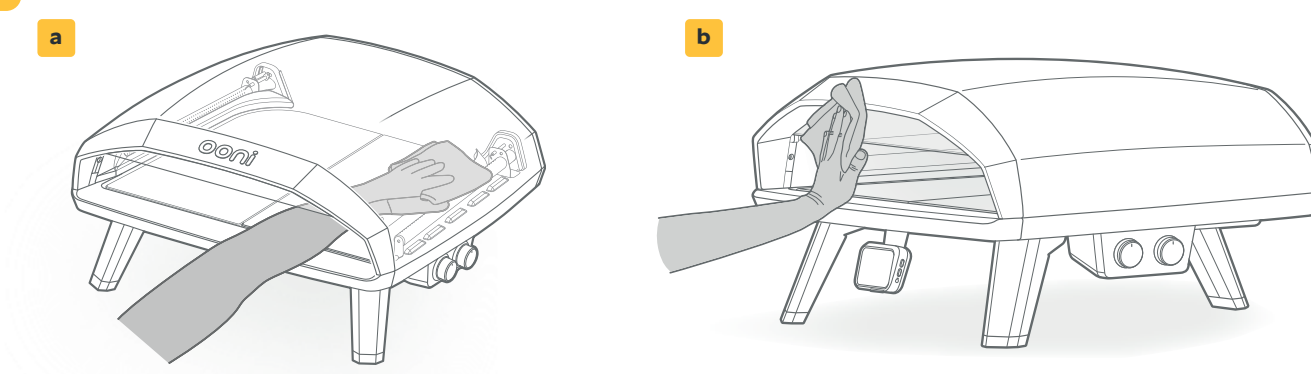
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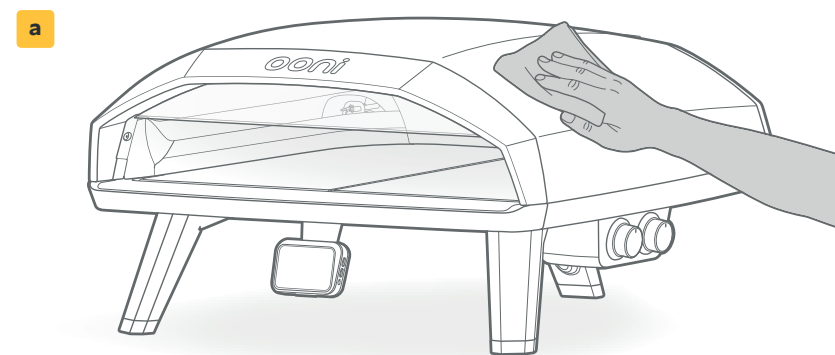
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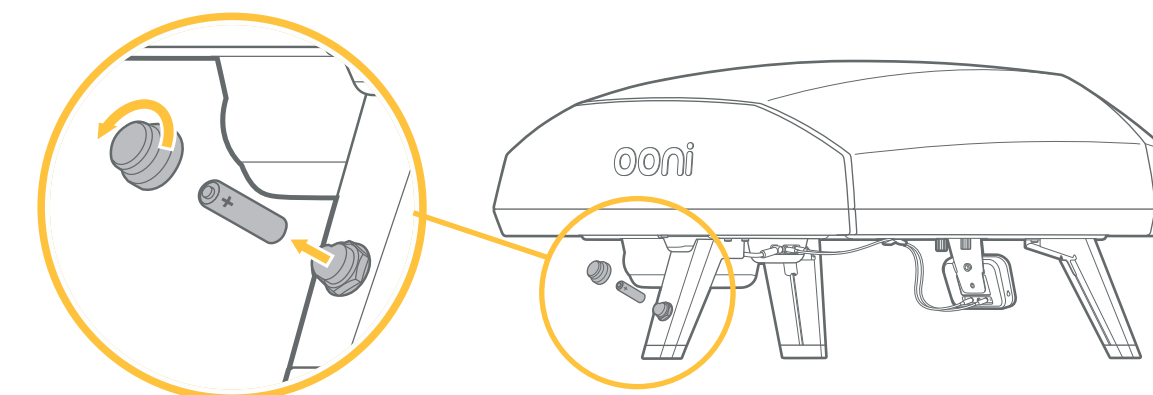
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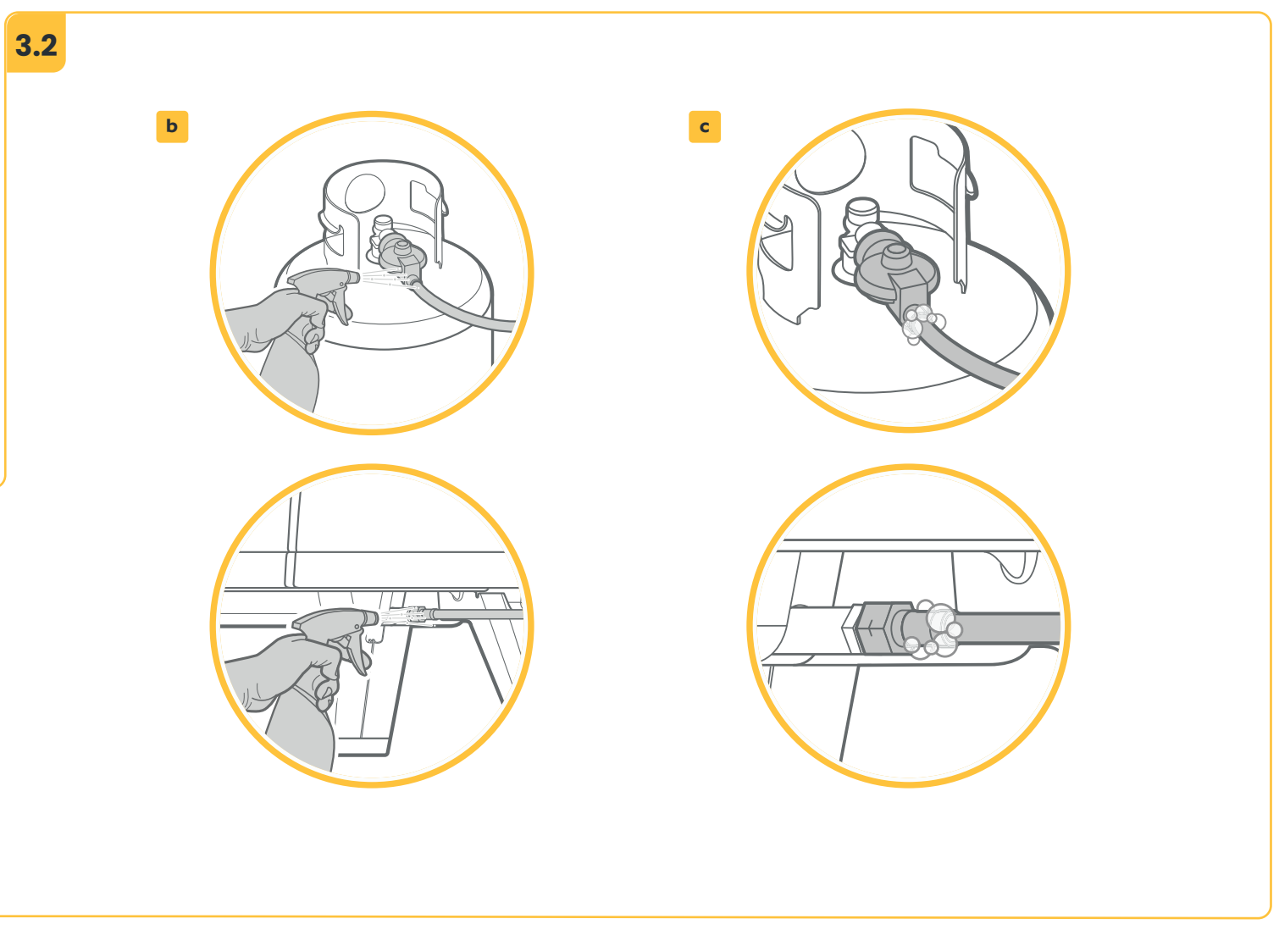
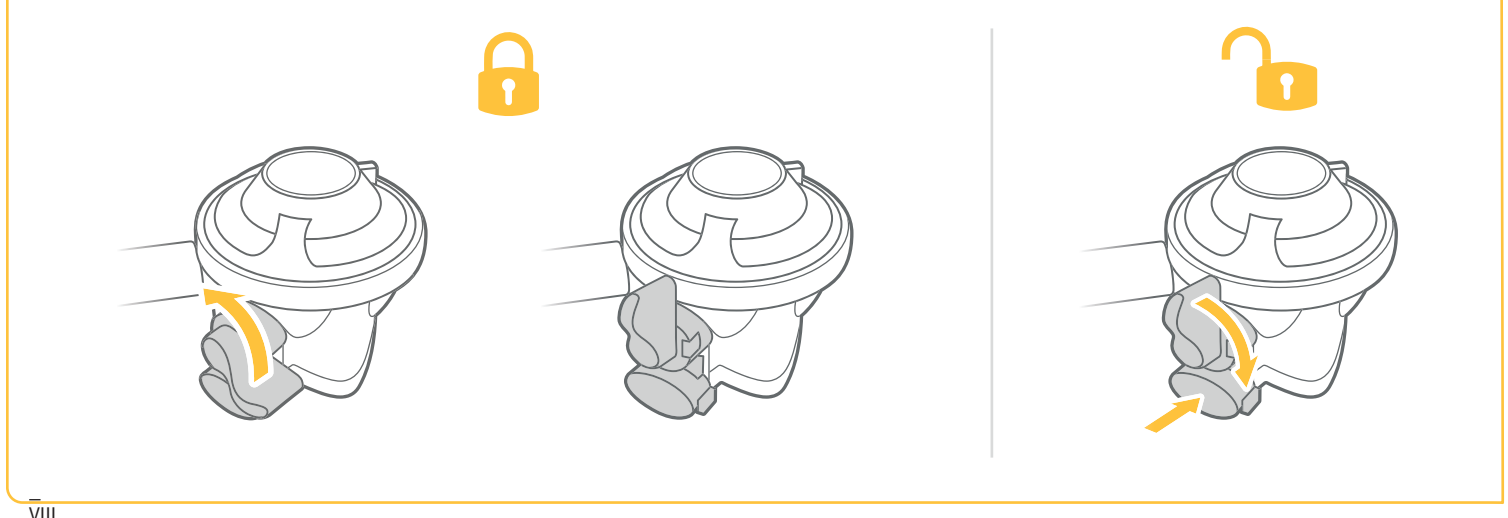
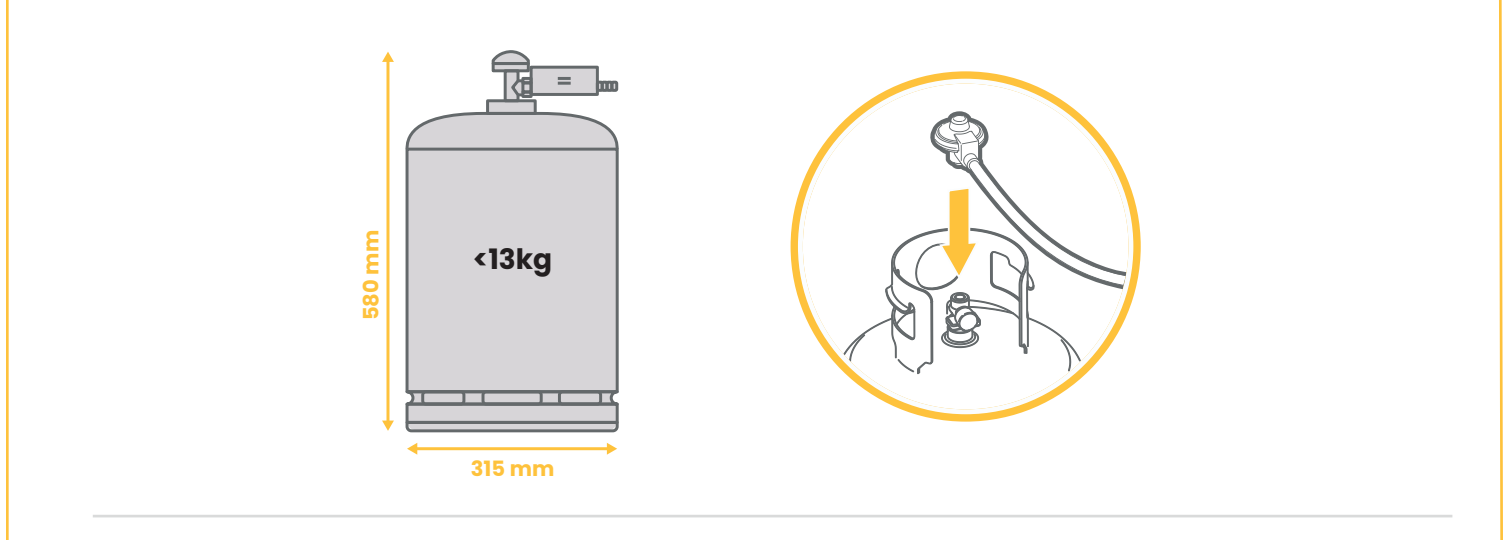
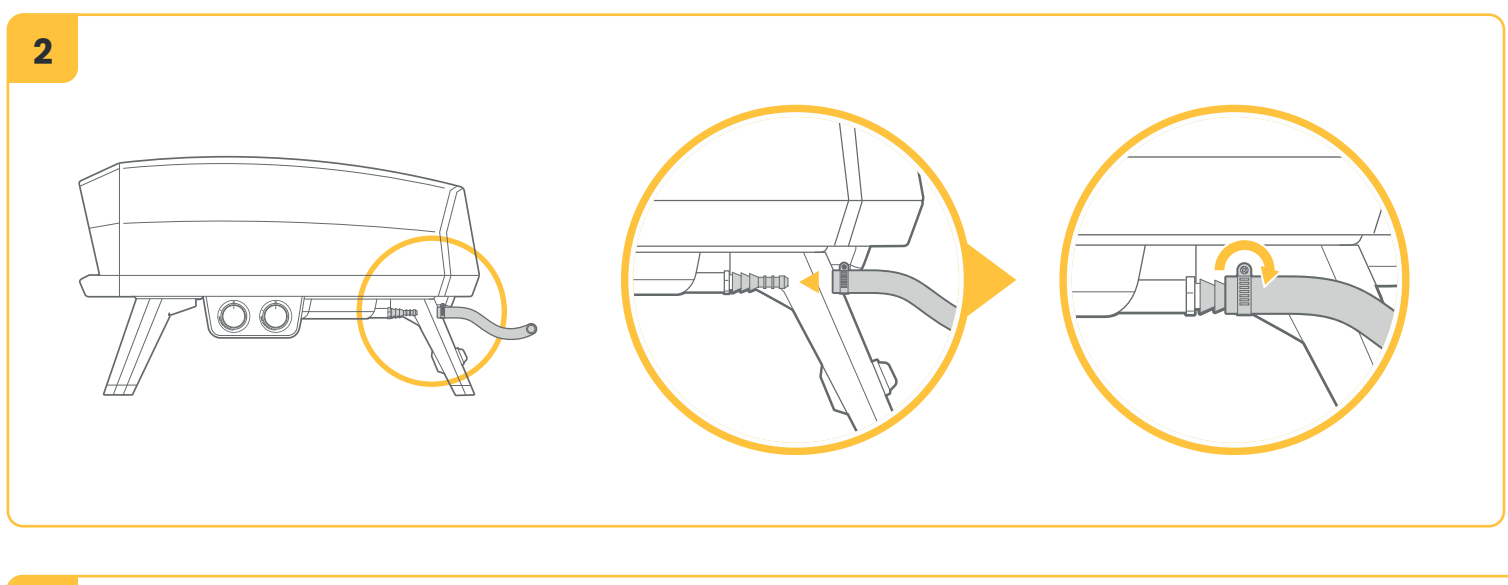
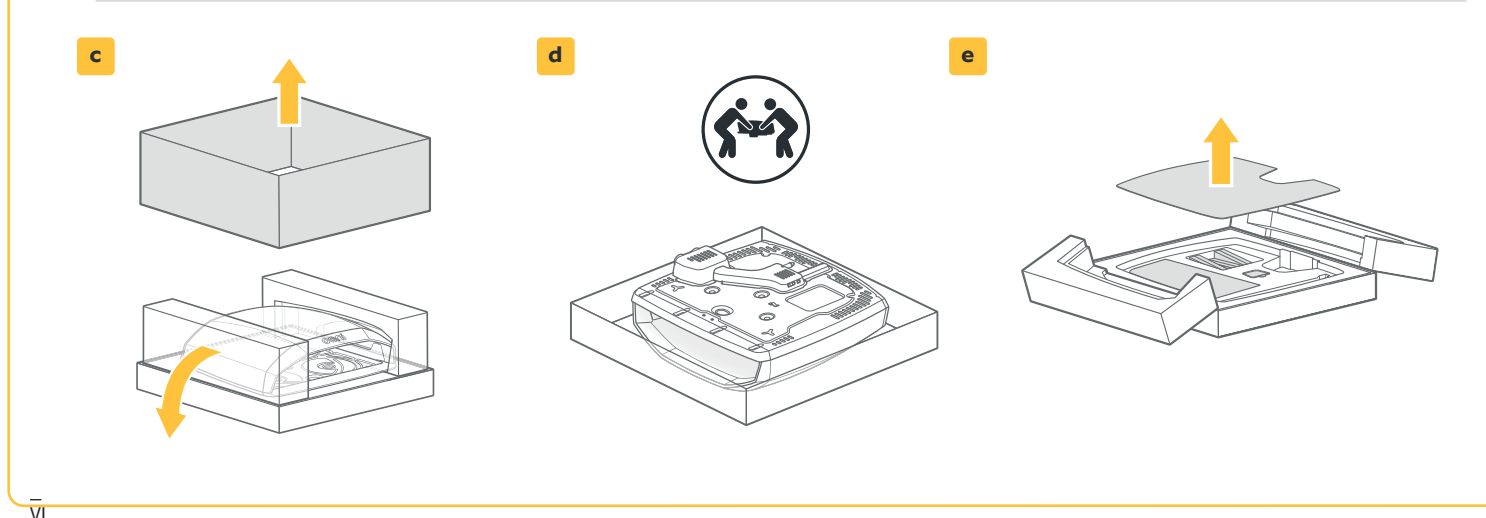
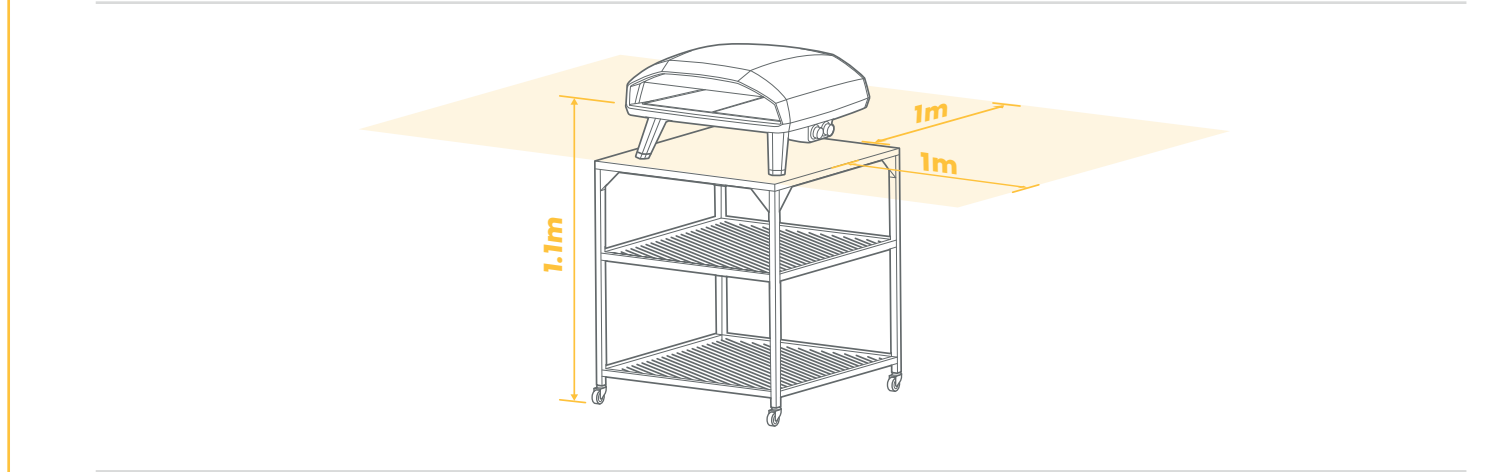
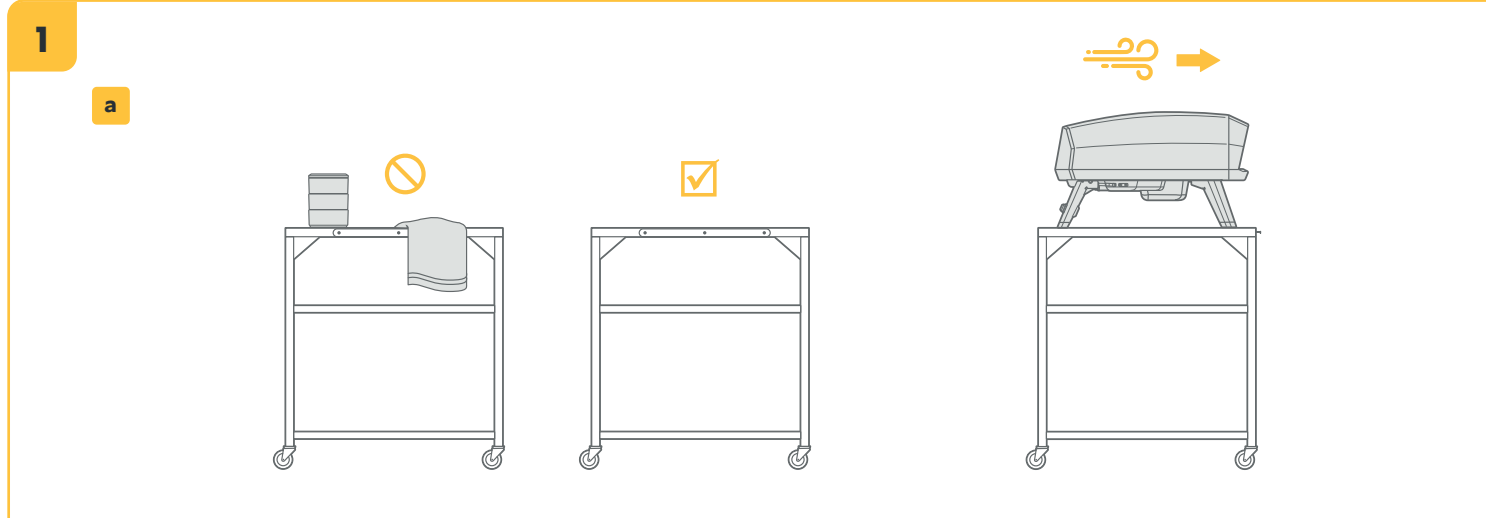
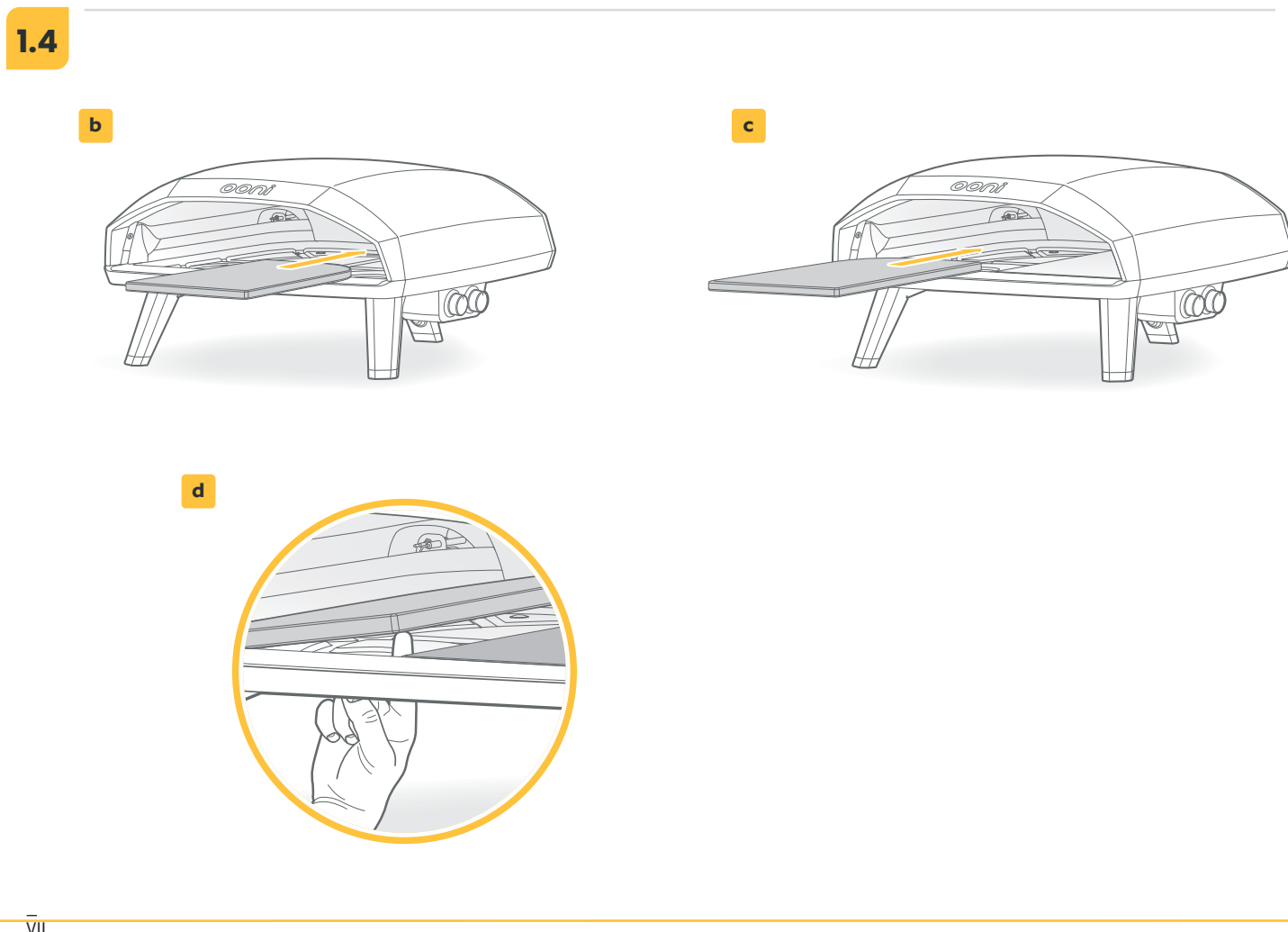
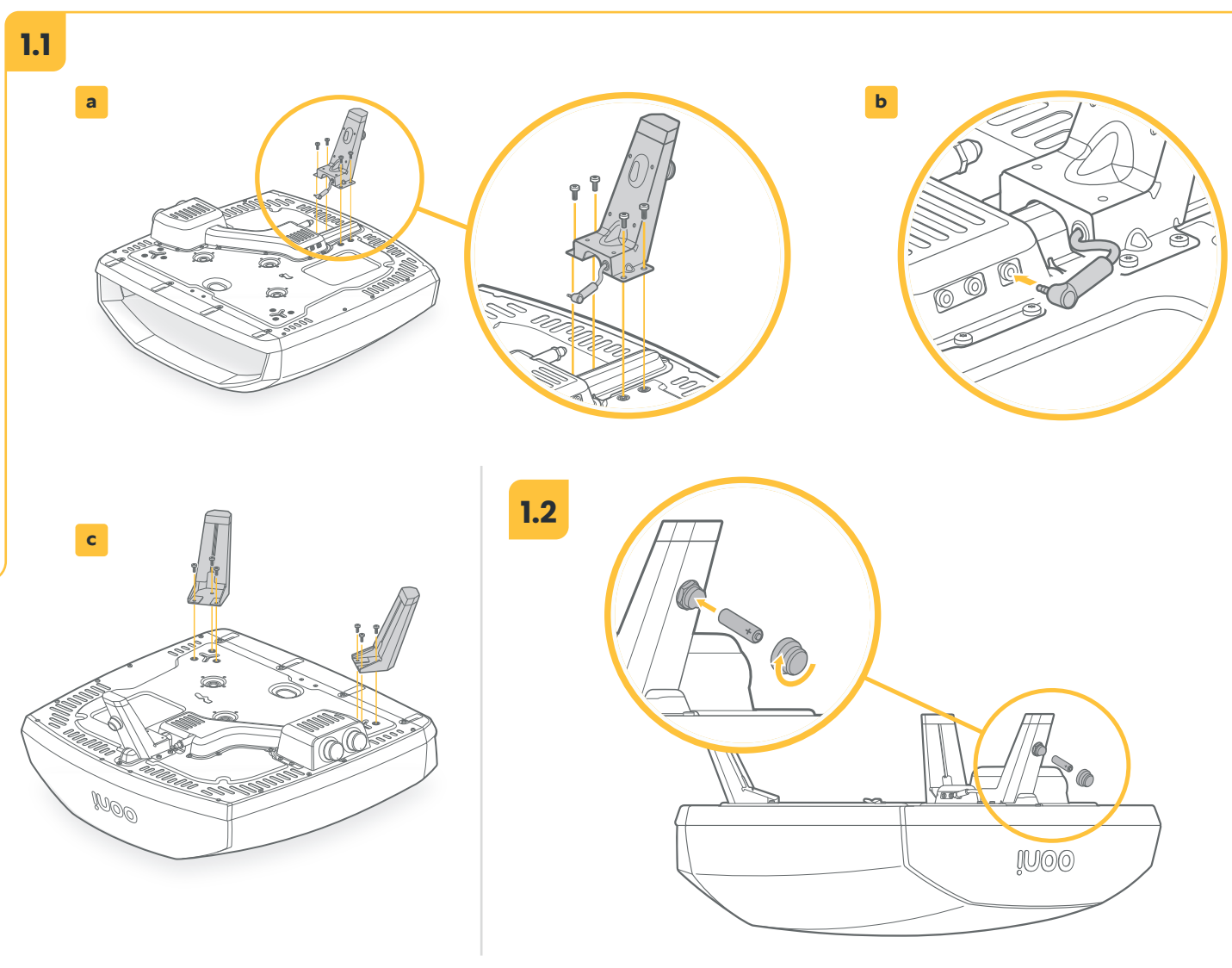
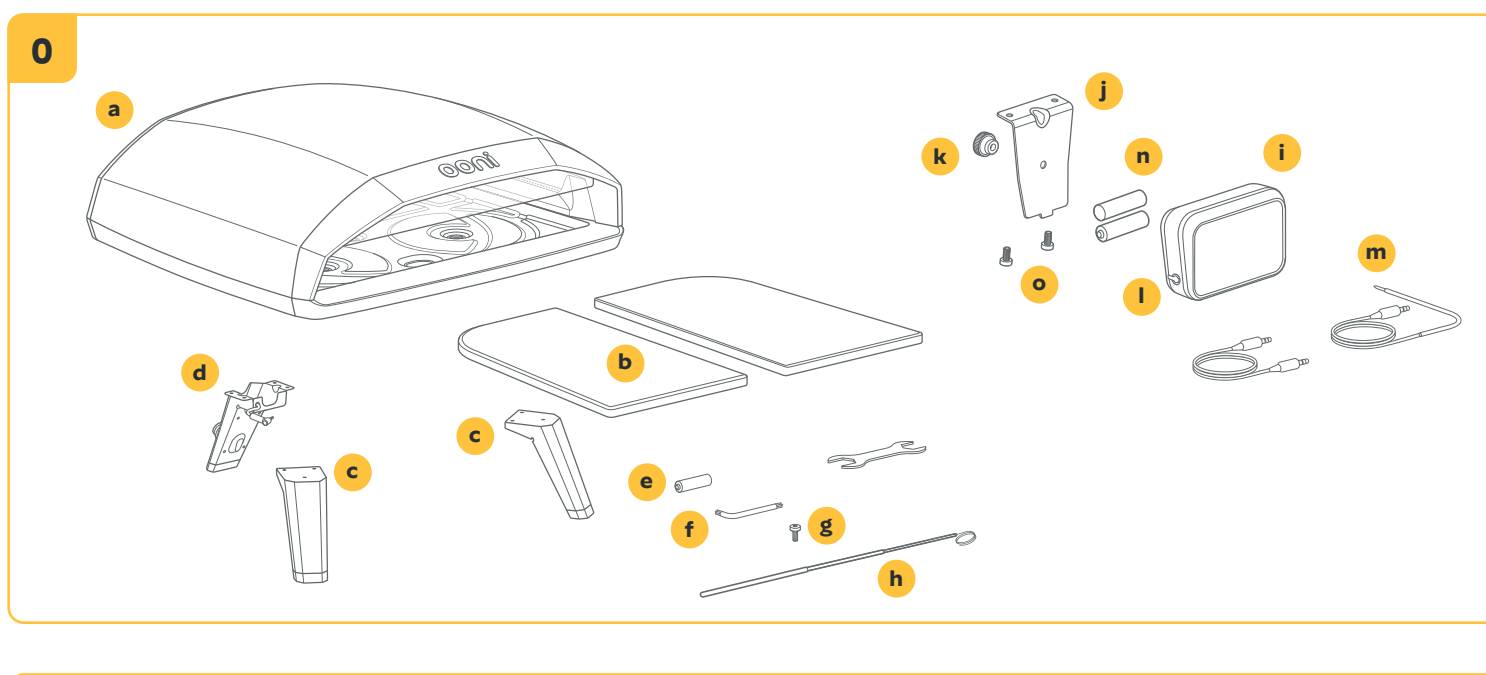


6.2



6.4





All references to "Ooni" in this manual include Ooni Limited and its relevant subsidiaries and holding companies as defined in section 1159 of the Companies Act 2006.

OONI DOES NOT ACCEPT ANY RESPONSIBILITY, LEGAL OR OTHERWISE, FOR THE INCIDENTAL OR CONSEQUENTIAL DAMAGE TO PROPERTY OR PERSONS RESULTING FROM THE USE OF YOUR OONI OVEN WHICH DOES/DID NOT COMPLY WITH ANY OF THE PROVISIONS OF THIS MANUAL.

OONI SHALL IN NO EVENT BE LIABLE FOR ANY SPECIAL, INDIRECT, CONSEQUENTIAL OR OTHER DAMAGES OF ANY NATURE WHATSOEVER IN EXCESS OF THE ORIGINAL PURCHASE PRICE OF YOUR OONI OVEN.

Some states or countries do not allow the exclusion or limitation of incidental or consequential damages, therefore such limitations or exclusions may not apply to you.

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**This manual contains important information essential to the safe operation of your oven. Read this manual in full before assembling, installing, using or servicing your Ooni Koda 2 Max oven. Failure to follow these instructions could result in property damage, fire, serious bodily injury or even death.**

**Please keep this manual for future reference.**

### ⚠ WARNING

Read the instructions before using the appliance and retain them for future reference.

Use outdoors only.

Accessible parts may be very hot. Keep young children away.

This appliance must be kept away from flammable materials during use.

Do not use the appliance on combustible surfaces.

Do not move the appliance during use.

Turn off the gas supply at the gas cylinder after use.

Take care when attaching or changing the gas cylinder and do so away from any source of ignition.

Do not modify the appliance.

This appliance is extremely hot during use.

Allow the oven to cool completely before covering or moving it.

Operate using the control dials only; never touch the outer metal surfaces, pizza stone or glass while the oven is on.

When setting up, make sure the mouth of the oven faces away from the wind. Place the oven at least one meter away from any structure or combustible material. Do not use in stormy weather or heavy snow.

Turn both control dials to the OFF position before connecting the gas cylinder.

Only connect the gases listed on the rating plate.

Use only with cylinders under 13kg, with a maximum diameter of 315 mm and a maximum height of 580 mm.

Gas hose must be certified to EN16436 with a maximum length of 1.5m.

If at any time you smell gas, close the gas cylinder or regulator valve, turn the control dials on the oven to the OFF position, and extinguish any open flames.

Do not wear loose clothing when operating or standing near the oven.

Never store spare gas cylinders under or near the oven.

Never check for leaks with a naked flame or attempt to ignite the burners while testing.

Stand to the side when lighting. Never look directly into the mouth of the oven or at the flame.

Never use chemical cleaners or soaps on the pizza stone surface.

Never pour water onto the pizza stone, as this may cause it to crack.

Wear heat protective gloves when using the oven and when handling particularly hot cooking apparatus.

Never attempt cleaning or maintenance while the oven is hot or in use.

Do not use abrasive cleaners or scouring pads to clean any part of the oven.

Use only Ooni-approved or official accessories and spare parts. Failure to do so may cause injury or damage to your oven or property

If the oven is operating abnormally, turn the oven off and contact Ooni support.

Replace gas hose if damaged, or when national conditions require it.

Sealed systems of the appliance shall not be manipulated.

Take care when using or cleaning the oven because sharp edges may be present.

## Getting started

### o What's in the box:

- a** Ooni Koda 2 Max oven
- b** Pizza stone (x2)
- c** Front leg (x2)
- d** Rear leg
- e** AA battery for ignition
- f** Torx key
- g** M5 screws (x10)
- h** Matchstick holder

- i** Digital Temperature Hub
- j** Mounting bracket
- k** Thumb nut
- l** Ambient temperature cable (x2)
- m** Food Probe (x2)
- n** AA Batteries (x2)
- o** Bracket screws

Koda 2 Max assembly instructions

Digital Temperature Hub assembly instructions

**ⓘ CAUTION:** your oven is very heavy and will require two people to lift, assemble and position.

**DO NOT** lift the oven with pizza stones in place.

**ALWAYS** hold the oven from the underside of the base, **NEVER** from the inside of the upper shell.

## 1 Setup and assembly

- a. Choose a suitable position and surface for setup.
  - i. The Ooni Large Modular Table or another sturdy metal or wood surface is ideal for oven support. Do not set your oven on plastic or glass tables. Always ensure the table can withstand the weight of the oven.
  - ii. The surface should allow for the mouth of the oven to face away from the wind and must be one meter away from any structure or combustible material.
  - iii. We recommend positioning the oven so the pizza stone sits at a height of 1.1m from the ground.
- b. Lift the lid off the box and place the lid upside down nearby.
- c. Lift the central outer box section up and away allowing the packaging protecting the sides of the oven to fall open.
- d. With help from another person, carefully lift the oven out and place it upside down on the lid of the box to protect the top. Make sure all packaging is removed from the oven.
- e. Lift the cardboard divider inside the box to reveal the oven legs, Digital Temperature Hub, pizza stones and other parts for assembly.

### 1.1 Attaching the legs

- a. Attach rear leg to the base with 4x M5 screws using the included screwdriver.
- b. Plug the ignition battery cable into the socket on the base of the oven next to the leg.
- c. Attach the two front legs using 3x M5 screws each.

### 1.2 Installing the ignition battery

- ⓘ** The ignition battery compartment is located inside the rear leg.
  - a. Unscrew cap anti-clockwise and install the supplied AA battery, paying attention to the +/- directions.
  - b. Screw cap back on clockwise.



### 1.3 **Follow the Digital Temperature Hub assembly instructions to install.**

### 1.4 Inserting the pizza stones

- ⓘ** The pizza stones are heavy; be careful not to pinch your fingers.
  - a. If your oven is upside down: With help from another person, carefully turn the oven upright and then position in its intended location.
  - b. Using both hands, carefully lift the first pizza stone and position so its rounded corner faces the back corner of the oven. Slide the pizza stone into position, taking care not to scratch the pizza ledge.
  - c. Using both hands, pick up the second pizza stone and repeat the process on the other side.
  - d. To remove either pizza stone, use one hand to push up through the hole in the base of the oven until the front of the pizza stone tips high enough to grab and slide out using your other hand. **Never** attempt to remove the pizza stones while they are hot.

## 2 Installing the gas hose pipe (if required)

- ⓘ** Your oven is supplied with the gas hose and regulator most suited to the gas supply found in your region of purchase. If you have an alternative gas cylinder then contact Ooni support.
  - a. Push hose onto the barb.
  - b. Slide jubilee clip over the hose.
  - c. Tighten clip with suitable screwdriver.

### 3 Connecting to gas

- Turn both control dials to the OFF position before connecting the gas cylinder.

#### ⚠ WARNING

Use only with cylinders under 13kg, with a maximum diameter of 315 mm and a maximum height of 580 mm.

Take care when attaching or changing the gas cylinder and do so away from any ignition sources.

The appliance and the gas cylinder should be a minimum of 635mm apart.

Connect only gases that are listed on the rating plate.

#### Patio gas regulator

This is a push-on gas fitting. Ensure that the black switch is in the horizontal position, then press the button located below the black switch. Push the regulator onto the gas cylinder valve until it locks into place.

#### POL gas regulator

This is an anti-clockwise threaded gas fitting. Ensure the gas cylinder valve is shut completely OFF, then screw the regulator onto the gas cylinder valve fitting until tight.

### 3.1 Connecting the gas cylinder

- The gas cylinder valve should be in the OFF position.
- Make sure the oven control dials are also in the OFF position.
- Inspect the valve connections, port and regulator assembly. Remove any debris and inspect the hose for damage.
- Connect the regulator assembly to the valve, by pushing the regulator onto the valve by rotating the hand nut counterclockwise.
- Completely open the cylinder valve by turning the black switch on the regulator anti-clockwise.

### 3.2 Testing for leaks

- Using a leak detector spray or a solution of dish soap and water, check for gas leaks every time you reconnect a fitting or replace the gas cylinder.
  - Use a brush or spray bottle to apply the solution to the connections and regulator. Inspect the gas hose and apply the solution to any cracks you find.
  - If a leak is present, the solution will bubble. If you observe a leak in the hose fitting, tighten the fitting and recheck for leaks. If the leak persists or a crack in the hose is leaking, **do not** operate the oven. Contact Ooni support for assistance.
  - If you find a leak, **do not** operate the oven; remove the gas cylinder. If the leak is found in the oven or hose, contact Ooni support. If the leak is found in the gas cylinder valve, contact your gas supplier.
- Replacement regulators must be certified to EN16129 and hoses to EN16436, with a maximum length of 1.5m.

### 3.3 Disconnecting the gas cylinder

- Turn the gas burner control dials to the OFF position.
- Turn the black switch on the regulator clockwise.
- Push the button on the regulator to release it from the top of the gas cylinder.
- Place the dust cap on the exposed gas cylinder valve when not in use.

#### ⚠ WARNING

If at any time you smell gas, close the gas cylinder or regulator valve, turn the control dials on the oven to the OFF position, and extinguish any open flames.

Never check for leaks with a naked flame or attempt to ignite the burners while testing.

### 4 Lighting Koda 2 Max

#### ⚠ WARNING

Stand to the side when lighting. Never look directly into the mouth of the oven or at the flame.

If either burner fails to ignite as expected, refer to the troubleshooting guide. Turn the gas off and wait 5



minutes before attempting to light again. Operate using the control dials only; never touch the outer metal surfaces, pizza stone or glass while the oven is on.

Wear heat protective gloves when using the oven and when handling particularly hot cooking apparatus.

#### 4.1 Ignition

- The left dial controls the left burner; the right dial controls the right burner.
- Push and hold either control dial in while slowly rotating anti-clockwise to spark and light the gas. Once lit, continue holding for 5 seconds to maintain the flame.
  - Verify the gas has ignited.
    - If yes, go to 4.3.
    - If the burner does not ignite, switch to the OFF position, wait 5 minutes, then try again.
    - If the burner does not ignite after the second attempt, switch to the OFF position, wait 5 minutes, then follow step 4.2.
  - If flames are ignited correctly, they should look like the illustration.
  - If either or both burners are accidentally extinguished, please refer to troubleshooting.

#### 4.2 Lighting the oven with the matchstick holder

- Never look directly into the oven when lighting; always stand to the side and wear gloves throughout.
  - If burners will not light after several attempts using the control dials, you may light them with a match. The supplied matchstick holder is attached to the base on the opposite side of the control panel.
- If you have already attempted to light the burners using the control dials, switch to the OFF position and wait 5 minutes for any gas to dissipate.
  - Insert a match into the matchstick holder, ignite the match and touch it to one of the burners through the mouth of the oven.
  - Push in the control dial that corresponds to the burner and slowly turn it to maximum. The burner should ignite immediately.
  - Continue pushing the control dial in for 5 seconds after ignition, then release.
  - If the burner does not light within seconds, turn the control dial OFF, wait 5 minutes, and then try again.

#### 4.3 Using the gas burners

- Turn the control dial to adjust the corresponding flame and temperature as needed.
  - The gas burner is OFF.
  - The gas burner is set to **maximum** flame.
  - The gas burner is set to **minimum** flame.
- Repeat the process (starting at 4.1) to light the second burner.
- To turn off, push **in the control dial** and rotate clockwise until it stops and the corresponding flame extinguishes.

#### 4.4 Seasoning your oven

- You must season your oven before cooking in it for the first time.
  - Always wear gloves when putting your hand inside the oven.
- To do this, run the oven at top temperature for 30 minutes.
  - Turn off the oven and allow it to cool completely, then wipe down the inside with dry paper towels.

#### 4.5 Shutting off the oven

- To turn off after seasoning or cooking, push in the control dial and rotate clockwise until it stops and the corresponding flame extinguishes. Repeat for both burners.
- Shut off the gas supply and disconnect the regulator.

#### 4.6 Cooking in your oven

- Turn both burners on at full power to preheat the oven and pizza stones for at least 30 minutes.
  - Only cook pizza and other dry, bread-based dishes directly on the pizza stone. To cook meat, vegetables or other dishes, use the range of Ooni Cast Iron and Ooni Pans or other Ooni-approved cooking accessories.
  - The oven is equipped with two independent burners, enabling you to cook on just one side of the oven, on both sides at the same temperature, or on both sides at varying temperatures to accommodate different pizza styles.
- !** **Never** reach into the oven to clear away food debris that has fallen onto the pizza stone. Leave it to burn out, then remove it once the oven has cooled. Refer to the pizza stone cleaning procedure in the maintenance section of this manual for additional tips.
  - i** We strongly recommend using an Ooni Digital Infrared Thermometer to accurately measure the pizza stone temperature. Your pizza stone will heat up slower than the air inside the oven. (To cook great pizza, you need a balance of both.) That's why it's important to use an Ooni Digital Infrared Thermometer as well as the Digital Temperature Hub to ensure your pizza stone and air temperatures are within a close range.
  - i** For everything you need to know about cooking with Koda 2 Max, download the Ooni app.

#### 5 Installing the visor (if required)



Scan for video instructions

- !** Wear protective gloves and make sure your oven is cool.
- Open the hinge by using the torx key to loosen the screw counterclockwise.
  - Using both hands, guide the right-hand side of the visor into the U-shaped bracket at the top right of the oven mouth.
  - Place the left-hand side of the visor into the recess on the left hinge.
  - Place your left thumb under the hinge and gently push it upward until it lies flat against the oven body. Hold the hinge in this position.
  - Use the torx key to tighten the screw clockwise, locking the hinge.
  - Ensure the hinge is locked into place.

#### 5.1 Removing the visor

For deep cleaning or cooking larger items in the oven, follow these steps to remove the visor:

- !** Wear protective gloves and make sure your oven is cool.
- Place your left thumb above the screw to support the hinge.
  - Use the torx key to loosen the screw counterclockwise, unlocking the hinge.
  - Gently lower the hinge using your left thumb, which will allow the visor to lower.
  - Use both hands to carefully lift the left-hand side of the visor and pull forward to release the visor from the right bracket.
  - To close the hinge, place your left thumb under the hinge and gently push it upward until it lies flat against the oven body. Hold the hinge in position and rotate the screw clockwise to lock.
  - Ensure the hinge is locked into place.

#### 6 Care and maintenance instructions

##### ⚠ WARNING

Never attempt cleaning or maintenance while the oven is hot or in use.

Always wear gloves when cleaning the oven.

Do not use abrasive cleaners or scouring pads to clean any part of the oven.

Do not use chemical cleaners on painted surfaces.

Take care when cleaning inside the oven because sharp edges may be present.

Always cover oven when storing outdoors.

#### 6.1 Cleaning the interior

- After each use, switch off the oven and allow it to cool completely before wiping down the inside surfaces and along the burner tubes with dry paper towels.
- If the glass visor is dirty, you can clean it carefully using a damp cloth or dry paper towel. For stubborn stains, remove the visor according to the included instructions (Step 5.1).

#### 6.2 Cleaning the exterior

- The outer shell of Koda 2 Max can be wiped down with warm, soapy water and dried immediately. Avoid abrasive cleaning products or those with harsh chemicals.
- Dry immediately and cover with the Koda 2 Max Cover.

#### 6.3 Cleaning the pizza stones

- !** **Never** use chemical cleaners or soaps on the pizza stones. **Never** expose your pizza stones to water. There is no need to wash the pizza stones; it is perfectly normal for their appearance to change over time.
- Turn the oven on at full power for 45 minutes without cooking in it. The pizza stone will self-clean at high temperatures, and any food residue or debris will turn to ash.
  - Allow the oven to cool completely, then brush the ash away with an Ooni Pizza Oven Brush.  
Note: Your oven pizza stones are symmetrical and double-sided, so you can turn them over between uses (once cool) and burn off any stubborn residue from underneath the next time you cook.


#### 6.4 Replacing the ignition battery

- The ignition battery compartment is located inside the rear leg.
  - Unscrew the cap anti-clockwise to remove the old battery and replace it with a new one, paying attention to the +/- directions.
  - Screw the cap back on clockwise.
  - Safely dispose of the old battery.
- i** If you are storing the oven for more than a month, remove the battery.


Extend your 1 year warranty to 5 years\*, for free when you register your product at [ooni.com/warranty](https://ooni.com/warranty) within 60 days of purchase.\*

\*Terms and conditions apply

**Troubleshooting**

Issue	Possible Cause	Solution
My oven won't ignite	<ol style="list-style-type: none"> <li>1. Improper setup.</li> <li>2. Insufficient gas flow.</li> <li>3. Regulator attached incorrectly.</li> <li>4. No spark from ignition.</li> <li>5. There's a spark or audible click, but the gas doesn't ignite.</li> </ol>	<ol style="list-style-type: none"> <li>1. Make sure the oven is set up according to step 1.</li> <li>2. Make sure the gas cylinder contains fuel and is in an upright position; an empty or nearly empty cylinder could affect performance. Check for any kinks in the gas hose.</li> <li>3. Make sure the regulator is properly attached to the gas cylinder.</li> <li>4. Check that the ignition battery is present, inserted correctly and has a charge (step 1.2). Ensure that the sparker cable is inserted properly (step 1.1).</li> <li>5. Please contact Ooni customer support. You can also light with a match and the matchstick holder (step 4.2) if necessary.</li> </ol>
My oven burners ignite, but won't stay lit.	<ol style="list-style-type: none"> <li>1. The Flame Supervision Device (FSD) is not engaged.</li> <li>2. The FSD thermocouple is dirty.</li> <li>3. The FSD thermocouple is faulty.</li> </ol>	<ol style="list-style-type: none"> <li>1. Closely follow the lighting steps (step 4). Make sure to push and hold the control dial for at least 5 seconds after ignition in order to engage the Flame Supervision Device (FSD).</li> <li>2. Turn off the gas supply, wait for the oven to cool, gently clean the FSD thermocouple with a damp cloth, and leave it to dry fully before relighting. (You may need to remove the visor for easier access.)</li> <li>3. If steps 1 and 2 don't fix the problem, contact Ooni customer support.</li> </ol>
My oven isn't getting hot enough.	<ol style="list-style-type: none"> <li>1. Insufficient gas flow.</li> <li>2. Gas cylinder/ regulator pressure.</li> <li>3. Oven setup and positioning.</li> <li>4. Weather conditions.</li> <li>5. Gas burner is backlighting (typically accompanied by a roaring sound).</li> <li>6. The visor has been removed.</li> </ol>	<ol style="list-style-type: none"> <li>1. Make sure the gas cylinder contains fuel and is in an upright position; an empty or nearly empty can could affect performance. Check for any kinks in the gas hose.</li> <li>2. Select a suitable gas cylinder (step 3) and regulator pressure (as per the rating plate).</li> <li>3. See setup instructions (step 1). Use the oven in an area sheltered from wind, or at least position it so the mouth faces away from any wind.</li> <li>4. Preheat time and maximum temperature can be affected by location and weather conditions. Adjust the expected preheat time to account for varying ambient conditions. If your oven has been exposed to moisture or cold, it may take longer to preheat. Store underneath a waterproof cover and bring the pizza stones indoors during extended periods without use.</li> <li>5. Follow the steps to turn off the gas burner, wait 5 minutes, then reignite the oven (step 4.1).</li> <li>6. Preheat time and maximum temperature can be affected when cooking without the visor. Re-install to ensure to temperatures can be reached.</li> </ol>
Excessively sooty flame/ soot on oven interior and visor.	<ol style="list-style-type: none"> <li>1. Burning food debris.</li> <li>2. Incorrect setup or incompatible gas cylinder or regulator.</li> <li>3. Blocked gas venturi.</li> </ol>	<ol style="list-style-type: none"> <li>1. Refer to the Ooni app for cooking guidelines. Avoid using too much flour to launch your pizza, and remove any food scraps that fall onto the pizza stone. Use an Ooni Pizza Oven Brush to clean the pizza stone between cooks.</li> <li>2. Ensure your oven is assembled correctly and that you are using the correct gas cylinder (step 3) and regulator (as per the rating plate).</li> <li>3. Contact Ooni customer support.</li> </ol>
Cooking Issues		 <p><b>Scan to download the Ooni app for pizza tips, recipes and troubleshooting.</b></p> <p><b>You can also contact our Ooni customer support at <a href="https://support.ooni.com">support.ooni.com</a></b></p>

If a problem persists, please contact Ooni customer support at [support.ooni.com](https://support.ooni.com).

Model: UU-P2B800 Ooni Koda 2 Max	I3+ (28-30/37)	I3B/P(30)
Ooni Limited, Unit 5, Ooni Park, 189 West Main Street, Broxburn, EH52 5LH, UK	Butane	Propane
	28-30 mbar	37 mbar
Read the instructions before using this appliance. Use outdoors only. <b>WARNING: Accessible parts may be very hot, keep young children away.</b>	11kw (801 g/h)	11kw (801 g/h)
	Injector size/Marking: 1.2mm x 2 / 1.20	
	A (outdoors use only)	
	CY, GR, ES, TR	BG, CZ, DK, EE, GR, ES, FI, HR, HU, IL, IS, IT, LT, LV, NL, NO, PL, PT, RO, SA, SE, SI, SK, TR
Pizza oven PIN: 2575DP40644	 2575-24	