



Karu 16

Multi-Fuel Pizza Oven

Essentials Guide

How to set up, use and look after your Ooni Karu 16, plus handy tips and recipes.



Important



Your safety is paramount. Please read the Karu 16 safety manual carefully and store for future reference.



Karu 16 is designed for outdoor use only. **Do not use in high winds.**



There may be sharp edges on the interior and exterior of the oven. Please handle with care.



Ensure children and pets are kept at a safe distance and supervised at all times around Karu 16.



Keep Karu 16 company while preheating and cooking. Do not leave the oven unattended while lit.



If your Ooni Karu 16 has not arrived as expected, reach out to us at support.ooni.com. We'll be happy to help!



Ooni Karu 16's legs must be fully extended before firing up.



Do not use water to clean Ooni Karu 16 while it is hot and only store when completely dry.



Karu 16 will get hot. Do not touch the outer shell while in use.



Karu 16 has been designed to run at up to °950F / °500C. If Karu 16 exceeds these temperatures, switch off the flame and allow to cool.



Any modification to your Karu 16 violates our terms, invalidates any warranty and may present a danger to you or others.

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Say hello to Ooni Karu 16!

Making truly amazing pizza at home is the reason I invented the first Ooni pizza oven. To become a master pizzaiolo takes time, passion, and of course, the right tools. Ooni Karu 16 packs all of the right ingredients for making great pizza at home into a sleek design.

The way you cook and enjoy food outdoors is about to change forever.

Building on years of design and engineering, Ooni Karu 16 is the latest innovation in the Ooni range, and we are proud of the cooking experience it provides.

Ooni Karu 16 is a multi-fuel oven, choose your preferred fuel from wood logs, charcoal, or propane. Each fuel source will allow you to reach the super high heats needed to cook truly great pizza at home. Ooni Karu 16 heats to 950°F / 500°C and is ready to start cooking incredible Neapolitan-style pizza in just 15 minutes. Like all Ooni Pizza Ovens, you can cook so much more than Neapolitan style - try Detroit style at a lower temperature, or how about searing a tasty Tomahawk steak, grilled veggies and more.

Cooking with Ooni Karu 16 is simple, fun, and an experience like no other - whether you're a beginner or a pro, the Essentials Guide will help you to enjoy your Ooni experience.

Be sure to hold onto this guide for hints, tips, and delicious recipes. Thank you for being part of the Ooni Community and enjoy Ooni Karu 16 - we know you're going to love it.



Kristian and the Ooni Team

Quick start

Pizza? Yes, please. In 60 seconds? Yes, please! There's a lot to be excited about when it comes to firing up your Ooni Karu 16. For those of you who are just desperate to start, here's the stuff you really need to know:


- 1 Set up** Outdoors on an Ooni Modular Table. Ooni Karu 16 can also be placed on wooden, stone, marble or stainless steel surfaces.
- 2 Prep** Your high-quality fuel and ingredients.
- 3 Light** Fire Ooni Karu 16 for the first time for 30 minutes to season the oven.
- 4 Get hot** An Ooni Infrared Thermometer is a must-have for cooking amazing pizza. We never cook without one!
- 5 Pizza** For awesome pizza, preheat to 750°F / 400°C in the centre of the stone. Launch your pizza and rotate every 20-30 seconds.
- 6 Relax** Let Ooni Karu 16 cool when you're done. Don't use water to clean or cool Ooni Karu 16.
- 7 Repeat** Baking great pizza is a journey and the more you practice, the better your pizza will become!




Getting started

Finding the right place to set up

Ooni Karu 16 will perform best when sheltered from wind. Choose a spot that has at least 1m / 3ft around the oven, away from buildings, structures and plants / trees. Place Ooni Karu 16 on the Ooni Modular Table or a similarly sturdy outdoor table that can hold weights upwards of 99 lbs / 45 kgs. Choose the perfect space, snap a picture and share it with us - we love seeing the Community's set ups!

 For Ooni Karu 16 we recommend the large Ooni Modular Table, especially if you want to store a gas bottle on the bottom shelf.

 Glass and plastic tables are not recommended.

Seasoning Ooni Karu 16

Before cooking for the first time, run Ooni Karu 16 at top temperatures for 30 minutes before allowing the oven to completely cool and wiping down with dry paper towels. This will remove any oils or coatings that are remnants from the manufacturing process.

It's also a good opportunity to get to know your oven — after all, you're going to be spending a lot of time together!

Getting the right burn

Using the right fuel is the first step towards delicious food. When you fire up with high-quality fuel, you will get high-quality food out.

See page 23 for further information.

If you want to change from using solid fuels to using gas, allow Ooni Karu 16 to cool first before attaching the Ooni Karu 16 Gas Burner.

Learn more

Keep reading to find out more about cooking, extinguishing and storing Ooni Karu 16 as well as our top pizza tips. We also have video guides that will help you to get the best results from Ooni Karu 16.

Find videos, recipes and inspiration at [ooni.com](https://www.ooni.com).

If you have any questions - or want to send us some pictures of your delicious Ooni Karu 16 dishes - you can always reach us at support.ooni.com. We love talking about pizza and Ooni!




The door:

To open the door

Lift the door up so the hooks are off of the pins, and pull the handle towards your body. Do not let the door drop.

To close the door

Lift the door up so the hooks rest safely on the pins and ensure it's secure.

 Do not lean on or put weight on the door



Cooking, extinguishing and storing

Reaching optimum temperatures

Ooni Karu 16 has been designed to run at up to 950°F / 500°C. The perfect cooking temperature for our Classic Ooni Dough Recipe is from 752°F / 400°C in the middle of the stone. Read more about our recipes on page 32.

Use your Ooni Infrared Thermometer to gauge your stone floor's temperature. The ambient temperature can be read using Ooni Karu 16's inbuilt thermometer. Aim for a close match in stone and ambient temperatures for an even bake.

Don't leave Ooni Karu 16 running on high for extended periods without cooking and do not allow your oven to exceed 999°F / 550°C. If you are taking a break, give Ooni Karu 16 a break too - you'll save fuel and it never takes long

to get back to top temperatures when you're ready to cook again.



If your stone is too hot, place a piece of Ooni cast iron in the oven to draw some of the heat out.

Extinguishing and storing

After you have enjoyed cooking with Ooni Karu 16 and are ready to finish up, simply stop adding fuel. Wait at least two hours before attempting to move or clean Ooni Karu 16.

Make sure Ooni Karu 16 is dry and completely cool before storing.

Ooni Karu 16 is happy living outdoors, especially with the Ooni Karu 16 Cover. To keep Ooni Karu 16 looking great, store indoors during periods of not using

and during harsh weather conditions such as strong winds, heavy rain or snow. Use a hard-wearing brush to clean any excess ash or fuel residue from the grate so that the air can flow through the perforations.

Use the Ooni Karu 16 Cover to protect your oven. Available at [ooni.com](https://www.ooni.com)

Excited to get cooking? Skip to page 22 for detailed lighting instructions.



Tools for cooking



Ooni Infrared Thermometer

We never cook without one! Get an instant and accurate stone temperature reading by aiming the laser at the middle of the stone baking board. The Ooni Infrared Thermometer will allow you to achieve the amazing pizza bases. We aim for at least 750°F / 400°C when baking Neapolitan pizza.



Ooni Cast Iron Series

The high temperatures and fuel versatility of Ooni Karu 16 are perfect for searing meat, baking fish and roasting vegetables. Our Ooni cast iron series is designed to withstand the high temperatures of Ooni ovens, made with removable handles and fitted wooden boards for easily moving and serving your hot dishes.



Ooni Pizza Oven Gloves

We've got you covered for when things get a little hot in the (outdoor) kitchen! These heat-resistant gloves will keep you cool when cooking with all Ooni pizza ovens, whether you're removing the door or adding fuel.



Ooni Pizza Peels Range

Our pizza peels have been designed specifically for use with Ooni pizza ovens and are sleek and easy to transport and store. Having an additional peel helps to speed up the pizza supply chain, allowing you to invite more friends and family to create their own personalised pizza.



Ooni Premium Fuel Ranges and Natural Firestarters

We always use Ooni Premium Fuels and Ooni Natural Firestarters with Ooni. Our all-natural Ooni Premium Natural Firestarters are simple to use and provide enough heat and flame to light up wood and charcoal without affecting the flavor.



Ooni Modular Table Range

Our tables have been designed specifically for Ooni ovens. They provide the perfect set-up and weather resistance for outdoor cooking all year long as well as neat and convenient storage options.



Ooni Karu 16 features

Cooking with wood and charcoal

Ooni Karu 16 needs the right airflow to reach optimum temperatures.

When firing with solid fuels, set up with at least 3 feet / 1 metre of space around the oven and 9 feet / 3 metres above the oven.



- 1 Innovative drop-down door for easy access and increased heat retention.
- 2 Full glass door with innovative ViewFlame™ technology.
- 3 Front-mounted digital thermometer for accurate and immediate temperature readings in °F or °C.
- 4 Extra-large hatch access for inserting large wooden logs and solid fuel.
- 5 Ceiling vent for total flame control.
- 6 Chimney baffle
- 7 Optimized fuel tray design for fuel-efficient air flow.

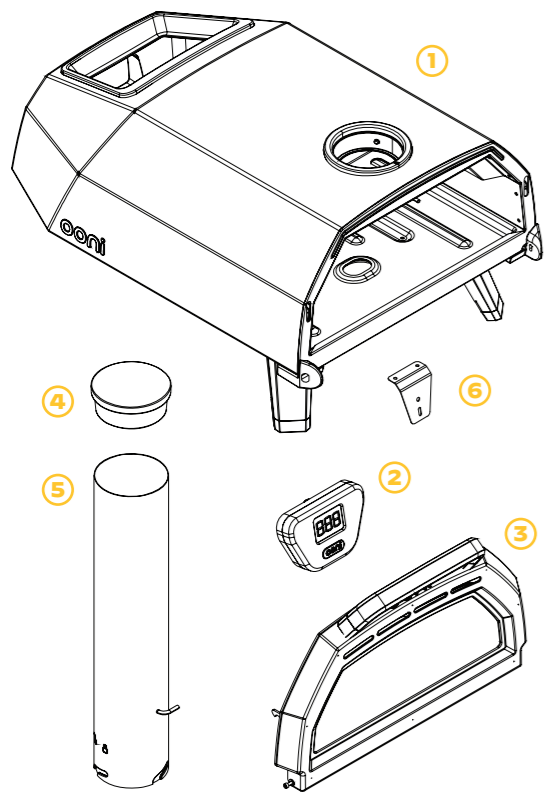
- 8 15mm thick cordierite baking stone. 16.7" / 425 mm cooking surface for up to 16" pizzas.
- 9 Folding legs with non-slip feet. The legs must be fully extended before lighting Ooni Karu 16.
- 10 Fully insulated for improved fuel efficiency and maximum heat control.
- 11 Carbon steel shell with high temperature-resistant powder-coated finish offering increased weather resistance.
- 12 Serial number. Register for your warranty extension via [ooni.com/warranty*](https://www.ooni.com/warranty)

*region dependent

Cooking with Ooni Gas Burner for Ooni Karu 16



What's in the box?



1 Main body - Fully insulated to help Ooni Karu 16 run efficiently and retain heat. Ooni Karu 16 has 3 legs that keep it sturdy and safe and non-slip feet to protect your table-top surface.

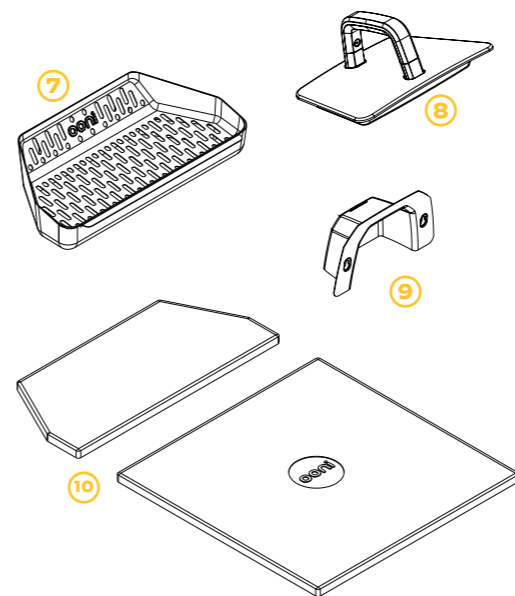
2 Digital Thermometer - The digital front-mounted thermometer displays the internal temperature of the Ooni Karu 16. The thermometer displays temperature in degrees Fahrenheit (°F) and Celsius (°C).

3 Door - Fully insulated to retain heat, with a cool-to-touch handle. The ViewFlame™ technology built into the door will reduce the amount of soot on the glass when firing with solid fuels.

4 Chimney cap - Keeps rainwater out of Ooni Karu 16 when not in use and stored outside without the Ooni Karu 16 Cover.

5 Chimney - Draws heat through Ooni Karu 16 when cooking with wood and the chimney baffle allows you to make airflow adjustments. The chimney's quick release feature allows you to set up and pack down with ease.

6 Thermometer bracket



7 Burner tray & grate - Carefully designed to help Ooni Karu 16 reach optimum temperatures when firing with wood and charcoal. The holes in the grate serve a dual purpose: to increase airflow through the fuel and to allow excess ash to drop away from the burning area.

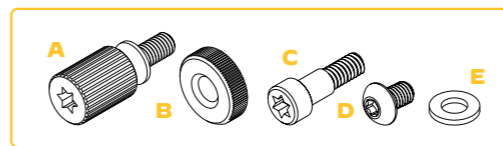
8 Fuel hatch - Fully insulated to hold in heat. Remove and hook on to the back draft defender plate when adding wood and charcoal to the burner.

9 Back Draft Defender Plate - Regulates the air into the back of Ooni Karu 16 for more consistent flames.

10 Stone baking boards - Custom-made from durable cordierite stone, the stone baking boards retains heat and cooks pizza bases thoroughly.

Fixings

- A** Thermometer bracket screw (x2)
- B** Thermometer thumb nut (x1)
- C** Door hinge screw (x2)
- D** Draft defender plate screw (x2)
- E** Washer (x2)



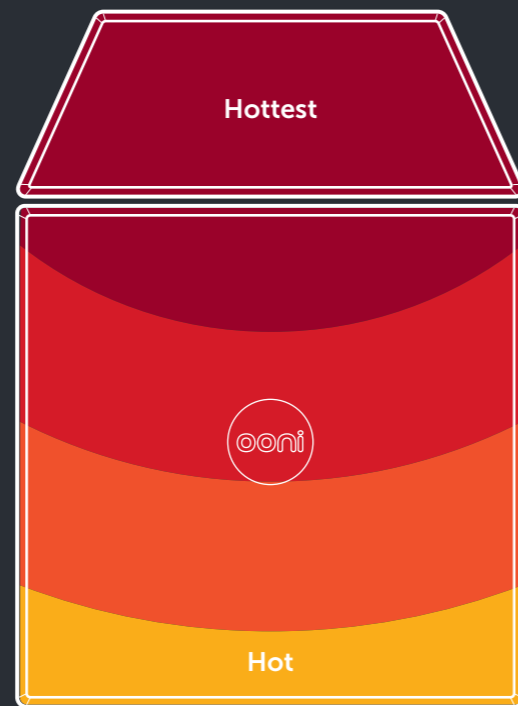
Stone temperature and cooking technique

Ooni Karu 16's large stone floor provides ultimate cooking versatility. The stone floor surface will gradually increase in temperature the closer it gets to the flame, allowing you to manoeuvre food around the oven depending on how you want it to cook. When cooking with fire, it's important to rotate your pizza and food for an even bake.

An **Ooni Infrared Thermometer** is a must-have tool for gauging the stone's temperature.

Stone temperature vs. air temperature

Your pizza stone will heat up a little more slowly than the air temperature that is displayed on your Digital Thermometer. For cooking great pizza, you need the balance of both. So use an Ooni Infrared Thermometer to ensure your stone and air temps are similar.



How to use the Digital Thermometer

Ooni Karu 16 comes with a battery powered Pizza Oven Digital Thermometer to measure the internal air temperature within the oven body in either Celsius (°C) or Fahrenheit (°F). For the most accurate stone temperature, use our Ooni IR Thermometer.



Power on

Press the Ooni button until '888' appears on screen.

Power off

Press and hold the Ooni button until the display goes blank/off. The thermometer will automatically power off after 3.14 hours. *Get it?!*



Change unit of measure

Single press the Ooni button to cycle between Celsius (C) and Fahrenheit (F).



Temperature

The temperature will be displayed in the unit of measurement you selected.



Max Temperature

Maximum internal temperature reached, open Ooni Karu 16 door to reduce the temperature within the oven



Error

This will display if the thermometer cable has not been connected to the Jack Bracket



Instructions on how to install the Digital Thermometer are on pages 8 to 10 of the manual.

Which fuel should you use?

Ooni Karu 16 has been designed for use with solid fuels, including real wood and charcoal, as well as propane gas with the use of the Gas Burner accessory. Whichever fuel you choose, Ooni Karu 16 will bake incredible pizza.

! Never use water to clean the grate.

Ooni Karu 16 preheats super quickly and will heat most efficiently when topped up with fuel gradually, creating the best environment for optimised airflow. Top up little and often to maintain consistent temperatures. Solid fuels should never overflow out of the grate and the fuel hatch should always be able to fit in place and close comfortably.

! Do not overfill the fuel tray, fuel should be added little and often. Overfilling the fuel tray like shown to right (in photo) can damage your oven.



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

Fuel	Temperature	Benefits
Charcoal & Wood	Up to 950°F / 500°C	Lighting a base layer of charcoal keeps a steady, even temperature; adding wood will give a burst of heat and wood-fired flavor, which is perfect for pizza. <i>See page 16 for lighting instructions.</i>
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, such as steak, fish and vegetables. Use quality fuel, kiln dried hardwood (wet wood, greenwood, softwood will cause excess smoke and poor performance. We always use Ooni Premium Hardwood. <i>See page 16 for lighting instructions.</i>
Charcoal	Up to 480 - 570°F / 250 - 300°C	Bake amazing bread, meat and more with charcoal. We love the option for low and slow cooking with charcoal and it gives you the option to bake thicker-crust and deeper-dish pizza. Charcoal will give a base temperature without excess flame. We always use Ooni Premium Lumpwood charcoal. <i>See page 18 for lighting instructions.</i>
Gas **	From 482-950°F / 250-500°C	For cooking with ultimate speed and reaching super-high temperatures very quickly, use the Ooni Gas Burner to create the ideal temperature for cooking pizza and so much more. <i>See page 20 for lighting instructions.</i>

* Please note that the above figures are estimates and are dependent on weather and ambient temperatures.

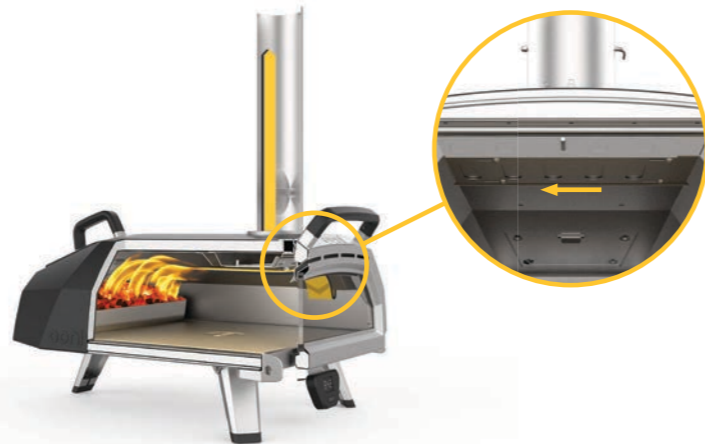
** Gas Burner available at ooni.com. Region dependent.

Chimney baffle and ceiling vent

The easiest way to regulate temperature in Ooni Karu 16 is through fuel management. The inbuilt chimney baffle and ceiling vents also allow for adjustments to be made to airflow and heat distribution through the oven.



Open chimney baffle and ceiling vent - increases the draw of air through the oven, creating more powerful flames and an increased heat.



Closed ceiling vent and open chimney baffle - slows the heat escape and allows for a billowing smoke effect before heat leaves through the side channels.

Closed chimney baffle - reduces the draw of air and flames. Great for low-and-slow cooks.



Are your pizza toppings cooking faster than the pizza base? Simply close the chimney baffle to bring down the flames, which gives the pizza base more time to cook.

ViewFlame™ Technology

Keep an eye on your creations with ViewFlame™ technology.

ViewFlame™ has been developed by our engineers to ensure your door stays cleaner for longer, so you can see your pizza cooking away while retaining heat within the oven.

To optimize ViewFlame™ make sure you follow these three easy steps.

1. Little and often

Do not overfill the fuel tray - ensure you feed a steady amount of fuel into the oven - little and often is always best when firing with solid fuels.

2. Open things up

When cooking at high temperatures always ensure both the ceiling vent and chimney baffle are in the fully open positions (refer to page x of essentials / manual for detail on how to do this)

3. Sweet spot

We recommend firing Ooni Karu 16 to 450°C / 850°F for best results when cooking Neapolitan style pizza.



Cooking with wood

The sound of crackling wood and the incredible smell of a wood-burning fire make for a really sensory cooking experience and add wood-fired flavor to food. We recommend cooking with Ooni Premium Hardwood Logs, which create powerful rolling flames.

Types of wood

Ooni Premium Hardwood Logs are perfect for use with Ooni Karu 16. Always use kiln-dried hardwood like beech or oak for the cleanest and most efficient burn.

Do not use treated or painted wood. Wood with high resin content, such as pine or spruce, might add unwanted flavors to your cooking.



1. Start with 3-6 small pieces of wood in your grate and stack carefully. Ooni Premium Hardwood or similar hardwood kindling is perfect for this. Light with Ooni Firestarters.

Size

We recommend pieces of wood approximately 20cm / 8".



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



3. Add fuel little and often and do not overfill - wood must not overflow the grate.



It is normal to see smoke when cooking with wood. Ooni Karu 16 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 an easy choice for low-and-slow cooking in Ooni Karu 16. We use charcoal for non-pizza dishes that do not need the same exposure to flame. Use good quality, sustainably sourced lump charcoal like Ooni Premium Lumpwood 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.



1. Start with 1-2 handfuls of charcoal in your grate and light with Ooni Natural Firestarters.



2. Ooni Karu 16 is not ready to cook when the charcoal is black and producing smoke. When your charcoal is glowing white with a red centre, it is ready to cook.



3. Top up little and often to maintain a good base temperature. Always leave enough room for airflow through the grate.



A combination of charcoal and wood is a great way to cook in Ooni Karu 16. You can achieve a steady base temperature with a bed of lump charcoal before adding wood for a burst of heat and wood-fired flavor.

Flame management

What are you looking for when cooking with fire? Neapolitan-style pizza needs real flame to cook a pizza in 60 seconds.



This rolling flame will bake a beautiful 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 is enough room for airflow through the grate.



Ooni Karu 16 is not ready to cook a 60-second pizza when the fuel tray looks like this. If this is your scenario, gradually build up a flame using smaller pieces of kindling, allowing for good airflow through the grate. Always give new fuel enough time to burn properly before you start cooking.

If you are cooking with charcoal, the flames will be smaller. Add a small piece of kindling 2 or 3 minutes before you bake your pizza to achieve the flames as in image 1.

It is perfectly normal for Ooni Karu 16 to produce smoke and leave a layer of soot on the inside of the oven. Excess soot can be a sign of incomplete airflow or wet fuel. Soot can be wiped down with a dry paper towel after you have finished cooking.

Top tips for making great pizza

1. Use high-quality 00 flour and fresh ingredients. 00 flour is a finely milled Italian style of flour and it is the gold standard for pizza dough.
2. Stretch out a nice, thin base and leave a centimetre-wide space to form a crust that will puff up under the intense heat of the flames.
3. Using your Ooni Infrared thermometer, aim for at least 750°F / 400°C in the centre of your stone baking board before you launch a pizza into the oven.
4. Rotate your pizza every 20-30 seconds to achieve an even bake on your crusts and toppings.
5. Top up your fuel little and often and allow new fuel to burn for a couple of minutes before adding food.
6. Check out the recipes and guides available on our website and subscribe to our YouTube channel for inspiration and top tips.



How to launch pizza in to Karu 16

1. **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.
2. **Flour your hands and the surface you are working on before you begin stretching.**
3. **Check for holes** in the pizza base before adding toppings. If sauce gets between the dough and peel it will have a gluey effect and your dough will stick.
4. **Before you add any toppings - 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. You have to do this before you add toppings!
5. **Keep your toppings light.** Heavy ingredients will weigh down your dough and make it harder to lift off of the peel.



6. **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 Ooni Karu 16 are ready to cook.
7. **If your pizza does stick you can use what we call the hovercraft technique** (see below). 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.



Classic Pizza Dough

Flour, salt, water and yeast – what do these simple ingredients have in common? They come together to create the perfect foundation for any good pizza!

This recipe is an excerpt from our new cookbook, *Ooni: Cooking with Fire*, and the go-to pizza dough recipe for everyone at Ooni HQ.

Makes 3 x 16" or 5 x 12" pizzas

Ingredient	Weight	Qty / Vol
Type '00' flour (or strong white)	607g	21.4oz
Water	364g	12.8oz
Salt	18g	4 tsp
Fresh yeast*	20g	0.7oz

*if unavailable, use 0.3oz / 9.2g active dried yeast or 0.24oz / 7g instant dried yeast

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 dough comes together in a ball. Turn it onto a lightly floured surface and knead with both hands for about 10 minutes, until it is firm and stretchy. Return the dough to the bowl. Cover with plastic wrap and leave to rise in a warm place for 1-2 hours.

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 to at the same speed for 5-10 minutes, or until the dough is firm and stretchy. Cover the dough with plastic wrap and leave to rise in a warm place for 1-2 hours.

When the dough has roughly doubled in size, divide it into 3 or 5 equal pieces, depending on what size you want your pizzas to be (either 16 inches or 12 inches wide). Place each piece of dough in a separate bowl or tray, cover with plastic wrap and leave to rise for another 20 minutes, or until doubled in size.



Classic Pizza Sauce

Simplicity at its finest, our super easy, no-nonsense Classic Pizza Sauce creates the perfect complement for layering up your pizza toppings of choice.

Made using a stovetop (hob) rather than in your Ooni, this recipe is an excerpt from our cookbook, *Ooni: Cooking with Fire*. Choosing good-quality tomatoes will make a difference to the flavor of your sauce - we like to go for canned San Marzano tomatoes, which are the traditional choice for Neapolitan pizzas.

Ingredient	Weight	Qty / Vol
Canned tomatoes	800g	4 cups
Olive oil	30g	2 tbsp
Sugar	10g	2 tsp
Salt	4g	1 tsp
2 garlic cloves, crushed or finely chopped		
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 the pan and use a masher or fork to crush them down.

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, ready to be used as required.



Pizza Margherita

The classic pizza Margherita is a simple yet delicious recipe; the perfect starting point if you're new to the world of wood-firing!

All Ooni pizza chefs should be able to master this one with just a little bit of practice. And if you haven't yet, we're here to help you along the way.

Ingredient

Ooni Classic Dough
Ooni Classic Sauce
Fresh mozzarella
Basil leaves

Method

Light up your Ooni, then get ready to prepare your pizza while it heats up.

Using a small amount of flour, dust your Ooni pizza peel. Stretch the pizza dough ball out to 12" and lay it out on your pizza peel. Using a large spoon or ladle, spread the sauce evenly across the pizza dough base.

Next, add the cheese and slide the pizza into the pizza oven.

Slide the pizza off the peel and into your Ooni pizza oven, making sure to rotate the pizza regularly.

Once cooked, remove the pizza from the oven. Add a small handful of fresh basil to garnish.



Detroit-Style Pizza

Equipment

Electric scales

Electric mixer

Large mixing bowl

Metal baking pan (max. 33 x 23 cm / 13" x 9")

Tea towels

For the dough

12.3oz / 350g strong bread flour

9.2oz / 260g warm water

½ tsp / 3g instant dried yeast

0.4oz / 10g salt

0.7oz / 20g olive oil, plus extra for coating the metal pan

For the topping

2.8oz / 80g shredded cheddar cheese

3.5oz / 100g shredded mozzarella

3.5oz / 100g pepperoni slices

4.2oz / 120g pizza sauce

Method

Add the flour to a mixing bowl. In another bowl, add the yeast, salt and oil to the water, mix together and pour over the flour.

Using an electric mixer, mix the dough on a low to medium speed for 5 minutes, or until all the ingredients are fully combined and you have a smooth, silky dough with good elasticity.

Cover the bowl with plastic wrap (clingfilm) or a cloth and leave to prove on your kitchen counter at room temperature for 2-4 hours, or until the dough has doubled in size. If you prefer to cold prove the dough, at this point you would refrigerate the dough for up to 72 hours, then remove the dough from the fridge at least a few hours before you plan to cook it; allow the dough to come back up to room temperature before continuing the following steps.

A few hours before you plan to cook your pizza, coat the baking pan with a light layer of olive oil. This step is really important as it will help the pizza crust to caramelize and give the base a satisfying crunch!

Transfer the dough into the pan and 'dimple' it with your fingers, shaping and pushing the dough into the corners. Cover the dough and leave it to rest for about 30 minutes.

Once the dough has relaxed and become more pliable, dimple the dough again using your fingers, continuing to push it towards the corners of the pan. You might need to repeat this rest-and-dimple step a few times in order to get the dough to completely cover the base of the pan.

Sprinkle half the cheese on top of the dough, then cover and leave the dough to rest again for 30 minutes to an hour at room temperature.

Once the dough is undergoing this final proving step with the cheese, fire up your Ooni pizza oven to 840°F / 450°C. Preheat the oven for at least 30 minutes, as the stone baking board needs to be really hot to ensure the heat in the stone bakes the bottom of the pizza properly.

Once the dough's finished resting, add the remaining toppings – add the rest of the cheese, then the pepperoni, and then three stripes of sauce on top. Make sure to sprinkle the cheese all the way to the outer edges to really add to that delicious crunch.

Check the oven is up to 840°F / 450°C, then let the flame size reduce. Place the pan right at the front of your Ooni so it's not too close to the flame. Leave the pizza door on the oven while it's cooking.

At the start, rotate the pan every couple of minutes so the bottom bakes evenly as it draws heat from the stone. Bake the pizza for 10-15 minutes, depending on the thickness of the crust and the size of the pan being used.



Flame-Cooked Steak

When we say perfect, we mean it. The extreme heat from Ooni pizza ovens provides the ideal cook for a juicy, tender, and succulent steak. With the Ooni Dual-Sided Grizzler Plate, you can cook multiple steaks at a time – using the grizzler ribs to create those picture-perfect sear marks. Simple but effective. You'll thank us later!

Equipment

Cast Iron Dual-Sided Grizzler plate
Meat thermometer

For the steak

2 thick-cut prime steaks (roughly 8-12oz per steak)
2 tsp olive oil
Salt and pepper, to taste
Your favorite steak rub, to taste
2 tbsp butter

Method

Before you're ready to cook, allow the steaks to come up to room temperature. This ensures a clean, even cook throughout.

Next, season your steak by gently patting the salt and pepper into the meat with a little olive oil.

Fire up your Ooni Pizza Oven. Aim for 950°F / 500°C on the stone baking board inside. You can check the temperature of your oven quickly and easily using the Ooni Infrared Thermometer. The super-high temperature is vital to achieve the perfect steak. Why? It allows important chemical reactions to take place, caramelizing the fats and sugars and ensuring a rich and succulent cut.

Place your seasoned cast iron Dual-Sided Grizzler Plate in the oven to preheat. After 10 minutes, remove the plate. Using tongs, carefully lay your steaks across the grizzler ribs.

Put the plate back in the oven. For a 20mm cut steak, cook for around 90 seconds on each side. Flip and rotate the steak to ensure an even heat distribution in the hotter zones of the oven.

Using a meat thermometer, check the temperature inside your steak. For rare, aim for 125°F / 52°C. For medium rare, aim for 135°F / 57°C. You can use increments of 10°F for increasing levels of doneness.

Once cooked to your desired level, remove the Dual-Sided Grizzler Plate and transfer the steaks to a wooden cutting board. Add a knob of butter, cover with aluminum foil, and let the meat rest for roughly the time it took to cook. This allows the juices to settle evenly, ensuring full flavor with every bite.

Finally, serve. For maximum tenderness, slice across the grain of the steak with a sharp knife.



Care instructions

Where should I store Ooni Karu 16?

While Ooni Karu 16 is happy to live outdoors, we recommend that you store Ooni Karu 16 indoors when it is not in use. Remember to allow Ooni Karu 16 to cool and to ensure that it is completely dry before storing.

The Ooni Karu 16 Cover is perfect for Ooni Karu 16 and can be ordered at [ooni.com](https://www.ooni.com).

How do I clean Ooni Karu 16?

A run at top temperatures will do the hard work for you, burning off any excess flour or remnants of food. Always give Ooni Karu 16 time to cool completely before cleaning and never expose warm parts to moisture. You can wipe down the inside with a dry paper towel if you need to.

When cool, the outside of Ooni Karu 16 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 Ooni Karu 16 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.

How do I extinguish Ooni Karu 16?

Leave Ooni Karu 16 to burn through any remaining solid fuels and allow it to cool naturally. This can take 90 minutes depending on ambient temperatures.

⚠ Do not apply water to Ooni Karu 16 to extinguish or cool as this can cause damage and personal injury.

How do I clean the stone baking board?

It is normal for the stone to look used so don't worry! Your stone baking board can be cleaned by running Ooni Karu 16 at top temperatures. If you need to remove hard-to-budge debris from the stone, use the Ooni Pizza Oven Brush.

Only cook pizza and dry, bread-based dishes directly on the stone baking board. If you are cooking meat, vegetables or other dishes then use the Ooni Cast Iron Series.

The stone baking board is not dishwasher safe.

💡 Once it has completely cooled, you can flip the stone baking board for the next time you use your Ooni Karu 16. The top temperatures inside Ooni Karu 16 will naturally clean the underside.

⚠ During harsh weather or extended periods of cold / wet weather we recommend you keep your Pizza Stone inside, this can easily be removed from Ooni Karu 16



Troubleshooting

Ooni Karu 16 has been carefully designed to provide exceptional food experiences and we know that you will love using it to cook. The Ooni team has thousands of hours of experience cooking with fire and enjoying delicious pizza. You can reach us at support.ooni.com or check out our online FAQs and video guides - we'll be happy to help.

I am seeing smoke and soot

It is perfectly normal for solid fuels to produce some smoke during the initial lighting period. Once Ooni Karu 16 is up to temperature, it will burn cleanly with minimal smoke. Continued smoke is a sign of incomplete combustion and can be caused by reduced airflow or the use of unsuitable fuel.

Remember to follow the lighting steps on page 22 and to top up little and often. An over-full grate can suffocate the flame and cause smoke.

Always store your fuel in a warm, dry environment and use within 6 months. Charcoal and wood that are old may have absorbed moisture and will not burn cleanly or efficiently.

Soot is natural when burning solid fuels. Excess soot can be wiped down using a dry paper towel or the Ooni Pizza Oven Brush when Ooni Karu 16 has completely cooled. You can reduce the amount of soot through efficient fuel management as described on page 19.

My Ooni Karu 16 glass door has soot on it

The ViewFlame™ technology is designed to minimise the amount of soot build up on the glass door. It will not keep the glass door fully clear. Therefore during the cook, wearing Ooni Oven Gloves, you can wipe the glass using a dry paper towel.

Stubborn marks can be removed using warm soapy water, only once Ooni Karu 16 is full cooled.

My Ooni Karu 16 has changed colour

Ooni Karu 16 is made from high-quality stainless steel and powder-coated carbon steel. You may notice some colour changes after repeated heat cycles but this won't affect performance. This change is known as patina.

You can polish Ooni Karu 16's stainless steel with a stainless steel cleaner and a sponge.

My Ooni Karu 16 is running too hot - my pizza is burning

Fuel management is the easiest way to reduce the temperature of Ooni Karu 16. If your Ooni Karu 16 exceeds 950°F / 500°C, stop adding fuel and remove the hatch until regular temperatures are reached. You can also reduce the flames by closing over the chimney baffle (see page 20).

My Ooni Karu 16 is not hot enough - my pizza is taking too long

Ooni Karu 16 will preheat from 20 minutes but will take longer if you are aiming for maximum temperatures. Add an additional 10-15 minutes to this preheat time if your Ooni Karu 16 is not running hot enough and to account for ambient temperature.

If cooking with charcoal or wood, check that your chimney baffle and ceiling vent are both open and the chimney cap is removed for optimum airflow. Before each cook, free the grate of any leftover ash by brushing it down with a hard-wire brush. Only use fuel that is high quality and dry.

Keep your door on throughout your cook. This helps to keep heat in and allows the chimney to work its magic drawing heat through the oven.

My stone baking board looks dirty

Your stone baking board may change colour during your cook but this will not affect performance. If you want, you can scrape away any excess flour or food with the Ooni Pizza Oven Brush. Once the stone baking board has completely cooled, you can flip it over for the next time you cook - the high temperatures inside Ooni Karu 16 will naturally clean the underside.

My burner grate has changed shape

Ooni Karu 16 is a hot oven! Parts of Ooni Karu 16 will regularly reach temperatures of 1000°F / 537°C and above. The appearance of your grate may change but this will not affect performance.

Replacements are available to order via [ooni.com](https://www.ooni.com).

I can see flames at the back of Ooni Karu 16

This can be expected when the door is removed or depending on ambient conditions. When setting up, always ensure you have at least 3ft / 1m of space around the oven. Keep the door on throughout your cook and position your oven so that wind enters through the rear of the oven, not the front.

My thermometer is displaying 'HHH'

This means that the maximum internal temperature of the oven has been reached, open Ooni Karu 16 door to reduce the temperature within the oven.

My thermometer isn't working

Please refer to page 8 and 10 of your Ooni Karu 16 manual and:

- check the batteries are working and inserted correctly
- ensure that the thermometer cable is attached to the Jack bracket under the oven.

My oven Digital Thermometer is reading a different temperature to my Ooni Infrared Thermometer

Refer to page 16 for tips on stone temperature and cooking technique.



Cooking troubleshooting

Making pizza is a journey: The important thing is to learn as you go and enjoy it! Practice, eat, practice, eat, 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 that your food can cook through.

Aim for matching ambient and stone temperatures for an even cook.

My base is overcooked / burnt

Ooni Karu 16 can cook at very high temperatures, so it's important to keep an eye on your food while it does. Not all pizza needs to cook at top temperatures in Ooni Karu 16 and you can easily dial down the temperatures to suit the pizza you want!

If you find that your pizza is burning, rotate more frequently and sooner into your bake.

We recommend the use of our Ooni Infrared Thermometer for gauging the temperature of your stone baking board.

Some other tips that will prevent overcooking are:

- Reducing your preheat time
- Reducing the amount of flour added to your pizza base and making sure you use 00 flour
- Using a thin base made using the Classic Ooni Pizza Dough recipe
- Adding enough fuel to provide flames across the top of your pizza while the stone bakes from underneath



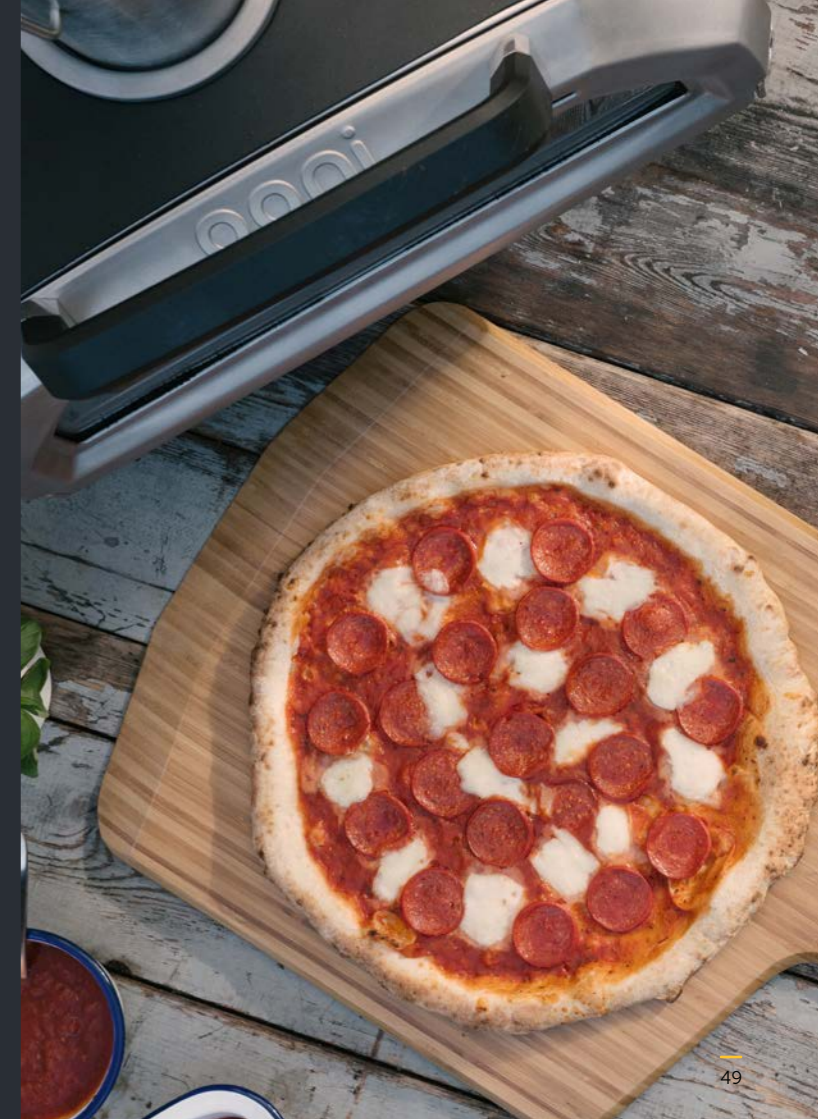
If your stone baking board is too hot, try adding a piece of Ooni cast iron for 30 seconds or so to absorb some of the heat.

My base is undercooked

- Increase your preheat or recharge time. Measure the temperature with your Ooni Infrared Thermometer and preheat until it is at a temperature you are happy with.
- Use a thin base made using the Classic Ooni Pizza Dough recipe.
- If you are cooking a thicker pizza with more toppings, aim for a lower temperature to allow time for everything to cook through.
- If your toppings are cooked before your base, close over the chimney vent. This will stop flames from cooking the top while your pizza bakes from the retained heat on the stone.

I'm having issues with my dough

Download our app and dial in the ingredients you want to use. Check out our online Community or reach out to our team via support.ooni.com - we can help!





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 16 you're helping to plant trees through Ooni's partnership with Eden Projects and 1% for the Planet. Thank you!

ooni.com/impact

Keep in touch

We love hearing and seeing what you create and cook with your Ooni Karu 16 so keep in touch by tagging your photos with #ooni or #oonified

Follow us and keep up to date with all things Ooni via:



Subscribe to our mailing list at ooni.com for access to delicious recipes, top tips and exclusive promotions. If you have any questions, queries or comments then you can reach us at [support.ooni.com](mailto:support@ooni.com).



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