




Koda 12


Essentials Guide


How to set up, cook with
and care for Koda 12, plus
handy tips and recipes.





Important


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


 Koda 12 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 the legs of the oven are fully unfolded before use.


 Ensure children and pets are kept at a safe distance and supervised at all times around Koda 12.


 Ensure the gas hose is not tangled and comes away from Koda 12. Do not pass the hose under the oven.


 Do not look directly into the mouth of the oven when lighting, as flames may escape during the initial firing process.


 Koda 12 should run quietly when lit. If you hear a roaring noise from the gas burner, switch the gas off for 5 minutes and relight.

 Keep Koda 12 company while preheating and cooking. Do not leave the oven unattended while lit.

 Koda 12 will get hot. Do not touch the outer shell while in use.

 Koda 12 has been designed to run at up to 950°F / 500°C. If Koda 12 exceeds these temperatures, switch off the flame and allow to cool.

 If the flames have been extinguished, switch off the gas supply immediately for at least 5 minutes before relighting.

 Any modification to your Koda 12 violates our terms, invalidates any warranty and may present a danger to you or others.

Contents

Say hello to Koda 12	3	How to launch pizza in to Koda 12	16
Quick start guide	5	Recipes	
		Ooni Classic Pizza Dough	18
Getting the most from Koda 12	6	Pizza Sauce	20
Koda 12 features	7	Burrata Pizza	21
		Pumpkin, Zucchini and Chile Pizza	22
Setting up, extinguishing and storing Koda 12	8	Cayenne-spiced Shrimp	23
Tools for cooking	9	Care & maintenance	24
Connecting to propane tank	10	Troubleshooting	25
Lighting	13	Keep in touch	29
Top tips for making great pizza	15		



Say hello to Ooni Koda 12!

Everyone deserves great pizza.

Koda 12 is capable of extreme speed and heat, both of which deliver amazing results and a great experience. This oven will change the way you cook and enjoy food outdoors.

Koda 12 is ready to cook at top temperatures in 20 minutes. With an insulated shell and custom-made stone baking board optimised for even heat distribution, Koda 12 bakes restaurant-quality pizza in just 60 seconds.

As if making great pizza weren't enough, you can also use Koda 12 to make mouthwatering steaks, delicious roasted veggies, and much more.

Whether you're a beginner or pro, use this guide to help you enjoy cooking with your Koda 12. Remember to hold onto the Essentials Guide for hints, tips and delicious recipes.

Thank you for being part of the Ooni community – we know that you will love it.



Kristian and the Ooni team



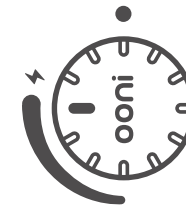
Quick start guide

We know you're excited to get cooking! We'd recommend reading the Essentials Guide cover to cover or important safety information. For those of you too desperate to start, here's everything you *really* need to know:

- **Set up** outdoors on a stainless steel, wood or stone surface.
- **Connect** to your propane tank.
Don't forget to check for gas leaks!
For more detail / full instruction on this refer to the operational manual.
- **Ignite** and run for 30 minutes on Koda 12's first firing before making anything, to season the oven.
- **Get cooking** awesome Neapolitan style pizza, preheat Koda 12 to 750°F (400°C). Launch pizza into the center of the baking stone and rotate for even baking every 20-30 seconds.
- **Enjoy** your flame-cooked creation and repeat to your heart's (and stomach's) desire.



Push, slowly turn and hold for 3 seconds to light. Hold in for another 5 seconds after ignition.



Max. power



Min. power



Off

Getting the most from Ooni Koda 12

Before you begin, remember to read your manual carefully and to store it for future reference.


Before you cook
Check the connections on the propane tank, hose and regulator. They should be secured and checked for leaks before every cook.

Seasoning Koda 12 will burn off any oils or coatings that are remnants from the manufacturing process so that you are ready to cook.

To season, run Koda 12 at top temperatures for 30 minutes before extinguishing. Once cool, wipe down the inside with dry paper towels.

Cooking
Although we designed Koda 12 to be able to safely run up to 950°F (500°C), we suggest you keep it around 750°F (400°C) for the ideal cook on your Neapolitan-style pizza.

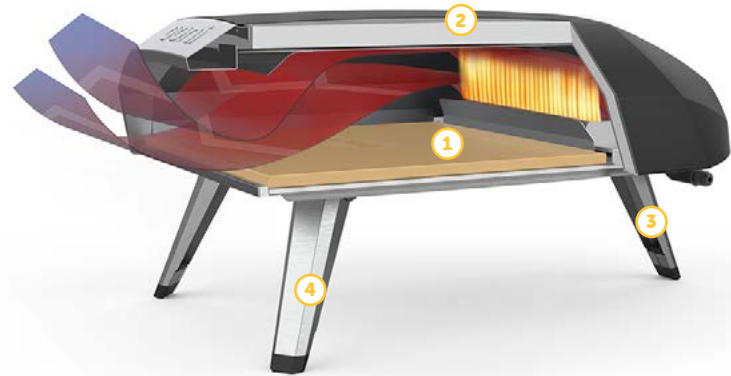
Koda 12 should not be left running for extended periods without cooking. If you are taking a break from cooking, give your oven a break too. Turn the gas control knob all the way to the off position and relight whenever you're ready to start cooking again.

**Warning**
Children and pets must be kept at a safe distance while Koda 12 is hot.

Learn more
Get recipe inspiration, oven instruction and more at ooni.com.

If you have any questions – or want to send us some pictures of your delicious Koda 12 dishes – you can always reach out to us at [support.ooni.com](mailto:support@ooni.com). We love talking all things pizza and Ooni.

Ooni Koda 12 Features



- 1. Custom-made cordierite stone baking board optimized for maximum heat retention.
- 2. Fully insulated shell to retain heat.
- 3. Serial number. Register for your warranty extension at ooni.com/warranty*
- 4. Collapsible legs for easy storage and transport. The tipped feet keep Koda 12 steady and keep surfaces scratch free.



- 5. Gas control knob for lighting Koda 12 and adjusting flame output.
- 6. Viewing hole to monitor the flame.
- 7. Gas terminal for attaching a propane source.

* region dependent

Setting up, extinguishing and storing Ooni Koda 12

We love to see your amazing outdoor kitchens and the adventures you share with Koda 12. Choose your perfect outdoor space and remember to send us a photo!

!

Caution
Do not lead the gas hose underneath the oven.

Setting up
Koda 12 will perform best when sheltered from wind. Choose a spot that is at least 1m (3ft) away from buildings and structures. Ensure that the legs are extended before lighting.

Place Koda 12 on a surface made of wood, stainless steel or stone. The surface should be sturdy enough to hold weights upwards of 30lbs (15kg). Koda 12 has tipped feet to protect the wooden, metal or stone surface you choose.

Note: Glass and plastic tables are not recommended.

Extinguishing
When you have enjoyed your Koda 12 food and are ready to pack up, simply turn off the flame using the gas control knob and detach the regulator from the propane tank.

Wait at least 1 hour after extinguishing before attempting to move or clean. Koda 12 must be dry and completely cool before storing.

!

Caution
Do not expose Koda 12 to moisture or attempt to cool with water. This will result in damage.

Storing
The Koda 12 Carry Cover provides a sleek, durable and waterproof way to store Koda 12. The Carry Cover straps allow you to take Koda 12 on the go so you can fire up at the beach, the hills or at a friend's house.

We suggest storing your oven indoors during periods without use and during harsh weather conditions such as strong winds, heavy rain or snow. We recommend that the stone baking board is stored in a dry environment for optimized performance.

NOTE: Remove the regulator from the tank when not in use.

Tools for cooking



Infrared Thermometer
Get an instant and accurate temperature reading by aiming the laser at the middle of the stone baking board. The Ooni Infrared Thermometer is the must have tool for gauging the temperature of the stone baking board before you begin cooking. It will allow you to achieve the perfect pizza base. We aim for at least 750°F (400°C) when baking Neapolitan-style pizza.



Peels
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. We make our peels in aluminium and bamboo wooden options.



Ooni Pizza Oven Brush
Our 2-in-1 stone baking board brush and scraper tool will help you clean your Ooni baking board efficiently and quickly – use it to brush off excess flour with the bristles, then flip it over to scrape away fallen food.



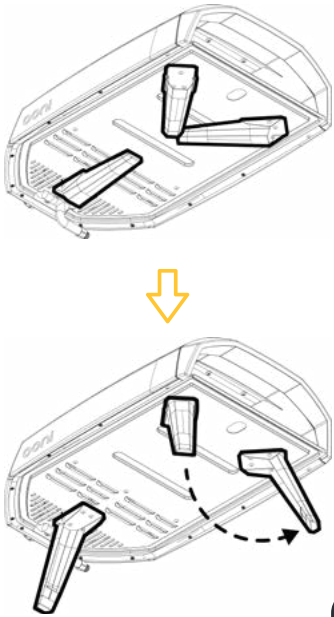
Cast iron
The high temperatures and fuel versatility of Koda 12 are perfect for searing meat, baking fish and roasting vegetables. Our Ooni cast iron series is designed to withstand the high temperatures of Ooni ovens, made with removable handles and fitted wooden boards for easily moving and serving of your hot dishes.



Ooni Modular Table
Our table has been designed specifically for Ooni ovens. It provides the perfect set up and weather resistance for outdoor cooking all year long as well as neat and convenient storage options.

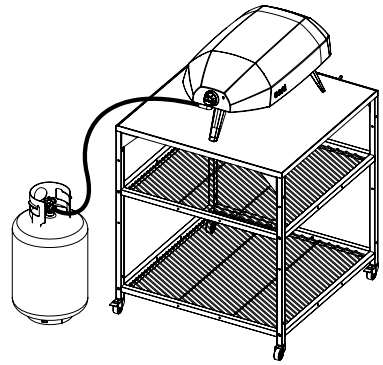
Connecting to propane tank

1 Unfold the legs and insert the baking stone



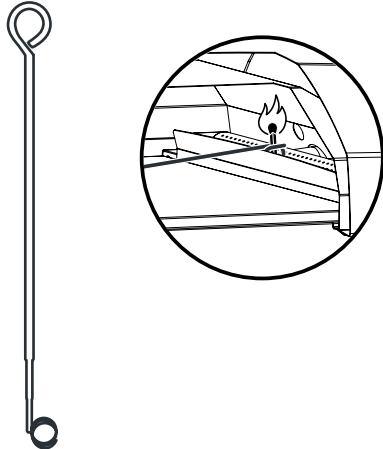
2 Connect to gas

Please refer to your manual for country specific instructions.



Matchstick Holder

This is a matchstick holder for when you need to light your oven with a match. Please refer to the lighting instructions in the manual to see when to use it.



Caution
Check the gas hose is not tangled and is routed away from the Koda 12. Do not pass the hose under the oven.





! Caution

Incorrect lighting may result in overheating and damage. Please follow the instructions carefully.

! Caution

Koda 12 should run quietly when lit. If you hear a roaring noise from the gas burner, switch the gas off for 5 minutes and relight.

Lighting

- Once your regulator is connected, open up the gas from your propane tank.

⚠ Warning

Do not look directly into the mouth of the oven while lighting, as flames may escape from the oven opening.

- Push the control knob in and slowly turn counter-clockwise from 12 o'clock to 9 o'clock. This should take at least 3 seconds as you allow gas to flow into the oven. When the gas control passes 9 o'clock, there will be a *click* of ignition. Continue to push in the control knob for 5 seconds after ignition and then release.



Push, slowly turn and hold for 5 seconds to light



Max. power



Min. power



Off

What to do if the flames go out?

Our priority is for you to enjoy Koda 12 in a safe and fun environment. To ensure this, Koda 12 has a Flame Safe Device (FSD) built in. This means, if the flame is extinguished while the gas supply is on, the FSD will automatically cut off the gas supply into Koda 12.

If you notice that the flames have gone out, turn off the gas supply at the tank and detach from Koda 12.

⚠ Warning

Leave gas to dissipate for 5 minutes before relighting.

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 is the gold standard for pizza dough. Try a longer prove for an easier to digest crust with a more complex flavor.
2. When your dough is at room temperature, stretch out a nice, thin base and leave a centimeter-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 center 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. Give Koda 12 time to recharge after every pizza. This gives you time to enjoy your food and prep your next base.
6. Check out the recipes and guides available on **ooni.com** and subscribe to our YouTube channel for inspiration and more top tips.



How to launch pizza in to Koda 12

- **Get your peel, dough and ingredients to room temperature.** Cold dough will spring back on itself and stick, but 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.
- **Flour your hands and the surface you are working on before you begin stretching.**
- **Check for holes and shake the peel before adding toppings to check that your dough is freely moving.** If it's stuck, pick it up and add more flour to the peel. If sauce or toppings get between the peel and the dough it could stick the dough to the peel and make launching difficult.
- **Keep your toppings light.** Heavy ingredients will weigh down your dough and make it harder to lift off of the peel or launch.
- **Work quickly after adding toppings to your dough –** there's no need to rush, but remember, dough that rests with toppings for too long will be more likely to have any sauce seep through the dough and stick to the peel. Get your pizza ready when both you and Koda 12 are ready to cook.
- **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.

This recipe will yield 5 x 12” (30cm) pizza bases, equivalent to 5 x 0.55lb (250g) dough balls, or 3 x 16” (40cm) pizza bases, equivalent to 3 x 0.73lb (330g) dough balls.

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

*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 12 inches or 16 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

- 1 garlic cloves, crushed or finely chopped
- 1 tbsp olive oil
- 2 cups (400g) canned whole plum tomatoes (we like San Marzano)
- 0.5 tsp salt
- 1 heaped tsp sugar
- Pinch of freshly ground black pepper
- Handful of basil leaves, roughly chopped



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 in 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.

Burrata Pizza

- 8.8 (250g) Ooni Classic Pizza dough
- 5 tablespoons (90ml) Classic Pizza Sauce
- 2-3 slices prosciutto
- 9oz (150g) burrata
- Handful of small basil leaves
- 2 tablespoons (40ml) extra virgin olive oil



Method

Makes one 12" pizza

When your dough and sauce are ready, fire up Ooni Koda 12. Aim for approximately 752°F / 400°C on the stone baking board. You can check the temperature quickly and easily using the Ooni Infrared Thermometer.

Take the burrata out of the fridge so that it warms up to room temperature. The burrata isn't cooked in the oven on top of the pizza, but added to the pizza once it's cooked, so it's important that it's not too cold.

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. Slide the pizza off the peel and into Ooni Koda 12, making sure to rotate the pizza regularly.

Once cooked, remove the pizza from the oven. Lay the prosciutto on top, then the burrata, scatter over the basil and finish with a generous drizzle of extra virgin olive oil.

Pumpkin, Zucchini and Chilli Pizza

- 8.8 (250g) Ooni Classic Pizza dough
- Half a small pumpkin, roasted and puréed
- 1 garlic clove, crushed (minced)
- 2 tbsp olive oil
- Half a small zucchini (courgette), thinly sliced into rounds
- 1 chilli, deseeded and finely chopped
- 1 tbsp pine nuts
- Sea salt and freshly ground black pepper
- Olive oil



Method

Makes one 12” pizza

In a bowl, combine the pumpkin purée, olive oil and garlic, and season to taste. Set aside.

Once your dough is ready, fire up Ooni Koda 12. Aim for 752°F / 400°C on the stone baking board. You can check the temperature quickly and easily using the Ooni Infrared Thermometer.

Using a small amount of flour, dust your 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 pumpkin sauce evenly across the pizza dough base. Leave a half inch (1cm) border around the edge of the base without sauce, so that it will puff up once it cooks. Top with the zucchini and chilli, and sprinkle with the pine nuts.

Slide the pizza off the peel and into Ooni Koda 12. Make sure to rotate the pizza every 20-30 seconds for an even bake.

Once cooked, remove the pizza from the oven. Finish the pizza with a drizzle of olive oil, and season to taste with salt and pepper.

Cayenne-spiced Shrimp

- 18oz (500g) raw shrimp, peeled with tails on
- 3.5oz (100g) butter, melted
- 3 teaspoons (8g) cayenne pepper
- 3 teaspoons (8g) paprika
- Juice of 1 lemon
- 2 tablespoons (35ml) honey
- 2 teaspoons (5g) salt
- 2 tablespoons (35g) parsley, chopped
- 2 tablespoons (35ml) olive oil



Method

Serves 4 as an appetizer

Preheat Ooni Koda 12 to 572°F / 300°C. You can check the temperature using the Ooni Infrared Thermometer. If using a conventional oven, preheat to 392°F / 200°C.

Add the olive oil to your Ooni Sizzler and place inside the oven to warm up. You can also use an Ooni Grizzler or Ooni Skillet for this recipe.

In a large bowl, combine the butter, cayenne pepper, paprika, lemon juice, honey and salt and mix until well combined. Add the shrimp and coat well with the marinade. Leave to marinate in the fridge for at least half an hour.

Remove the Sizzler from the oven, and add all the shrimp to the hot pan along with the marinade from the bowl. Return to the oven and cook for 2 minutes, or until the shrimp flesh has browned on one side.

Pull the Sizzler out of the oven, toss the shrimp to turn them over and return to the oven for another two minutes, or until the shrimp are slightly browned all over.

Remove the Sizzler from the oven, sprinkle the shrimp with parsley and serve immediately. There’s no need for cutlery – pick the shrimp up by the tail!

Care and maintenance

Treat Koda 12 with love and care and it will last for many years to come.

Where should I store Koda 12?

Store Koda 12 safely outside with the Ooni Koda 12 Carry Cover. This waterproof cover will keep your oven safe from the elements – but in cases of extreme weather, we recommend bringing your oven inside. Make sure you give your oven the proper time to cool completely before attempting to cover, move or store. If you are located near the ocean or a body of salt water, protect Koda 12 by storing indoors when not in use.

How do I clean Koda 12?

Cleaning the inside of Koda 12 is easy: Simply run at top temperatures for 30 minutes to burn off excess food. Once cool, the inside can be wiped down with dry paper towels or an Ooni Pizza Oven Brush.

The outer shell of Koda 12 can be wiped down with a damp cloth and dried immediately. Avoid abrasive cleaning products or those with harsh chemicals.

Recommended cleaning routine:

- Wipe down the inner shell with a dry paper towel before every cook
- Wipe down the burner tube every 3 months with a wire brush to remove food debris

How do I clean the stone baking board?

Use the Ooni Pizza Brush to remove any leftover flour or ingredients. For stubborn marks, allow Koda 12 to cool completely before flipping the stone baking board – the high temperatures inside Koda 12 will naturally clean the underside. Always wait for the stone to completely cool before handling.



Caution

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



Caution

The stone baking board is not dishwasher safe.

Troubleshooting

We have hundreds of hours of experience cooking with fire and are constantly trying new recipes and ideas for exceptional food. We eat pizza all the time at Ooni HQ, seriously. We’ve channeled all that pizza knowledge into online resources and video guides, but we’re always available at support.ooni.com for any questions you might have. We are always happy to chat!

I can’t light Koda 12

Review the lighting steps on **page 13**. A necessary step is pushing in and turning the gas control from the off position very slowly. This lets the gas flow into the oven body before the spark ignites the flame. You should be able to hear the gas flowing before you reach 9 o’clock on the dial which is where the oven sparks in to ignition. This can take a few attempts depending on how long it has been since your last firing, ambient temperatures and conditions and your gas set up.



Warning

Take care when lighting and do not look directly into the oven during the lighting process. It is possible for flames to escape out of the oven opening.

The following techniques will solve most issues:

- Disconnect your regulator from your propane tank for 5 minutes. This ‘resets’ your regulator which may have had its safety tripped, preventing gas flow.
- Ensure that your gas tank is full and in an upright position.
- Clear any debris from the regulator and propane tank connections and reattach your regulator.
- For twist-open gas bottles (US), very slowly open up the gas flow. A sudden surge of gas flowing through the regulator can trip the inbuilt safety feature in the regulator.
- Before firing up Koda 12 using the control knob, check for leaks at all the connection points and in the hose with a soapy water solution / leak detector spray.

Koda 12 is making a roaring sound

The flame is optimised when Koda 12 is running quietly. On rare occasions, you may hear a louder-than-normal roaring sound which means that the gas burner has not ignited correctly. If so, switch off for 5 minutes and relight. Incorrect lighting may result in overheating and damage. Please follow the lighting instructions carefully.

I can smell gas

- Turn off the gas supply to Koda 12 by closing the valve on the propane tank.
- Extinguish any open flame.
- If the smell persists, keep a safe distance and contact your local fire department.

What to do if the flames go out when I let go of the control dial

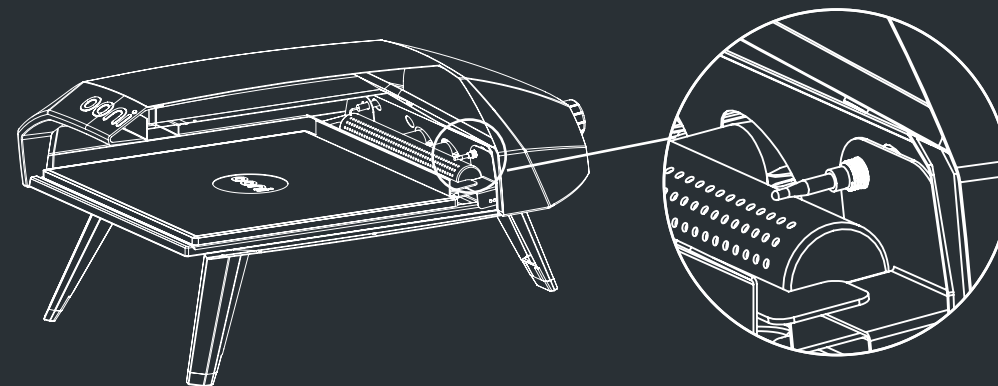
If the flame goes out, wait 5 minutes before relighting.

Push the control knob in and slowly turn counter-clockwise from 12 o'clock to 9 o'clock. This should take at least 3 seconds as you allow gas to flow into the oven. Continue to push in the control knob for 20 seconds after ignition and then release.

If the product is being used in the wind, ensure the wind is entering the back of the oven.

There could also be an issue with the Flame Safety Device (FSD). This built-in safety feature cuts off the gas if the thermocouple is not reading a high enough temperature. To say it another way, the oven thinks that there is no flame and so it doesn't allow gas to flow.

You can see the thermocouple in the picture on the page opposite (p.27). Give it a good wipe down with a dry paper towel. If you can't reach it, use some compressed air and give a good blast to clear it.



Checking for gas leaks

Carry out a gas leak test before every use. Apply a leak detector spray or soapy water to the connections between the propane tank and Koda 12. If you see bubbles, immediately switch off the gas supply and check the gas fittings. If bubbles continue, switch off the gas and service the regulator.

Never cook with a product that has failed a leak test. Contact support.ooni.com for further advice.



Tip
If your stone baking board is too hot, rest a cast iron dish on it for 30 seconds or so to absorb some of the heat.

Koda 12 is running too hot

You will know that Koda 12 is too hot if your food is cooking too quickly and beginning to burn. If Koda 12 is running too hot, reduce the output using the gas control knob.

Koda 12 should not be left running at top temperatures for extended periods without cooking. If you are taking a break from cooking, give your oven a break and turn it off.

Koda 12 is not hot enough

Use the Ooni Infrared Thermometer to check the stone temperature.

Koda 12 is designed to preheat in 20 minutes. Add an extra 5-10 minutes to this when accounting for low ambient temperatures. Check that your propane bottle is full and that you are using the correct regulator. Ensure that there are no leaks in the hose and that the connections between the regulator and propane tank are sealed.

The stone baking board looks dirty

The stone baking board in Koda 12 may change color but this will not affect performance. Excess food can be left to burn off under the high temperatures inside Koda 12. Cleaning and care instructions for the stone baking board can be found on page 24. 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 Koda 12.

The inside of my oven is discoloring

The color of the stainless steel on the inside of Koda 12 will change over time due to the high temperatures the oven reaches. This is normal and won't change the performance of your Koda 12. We recommend wiping down the inside of your oven between cooks.

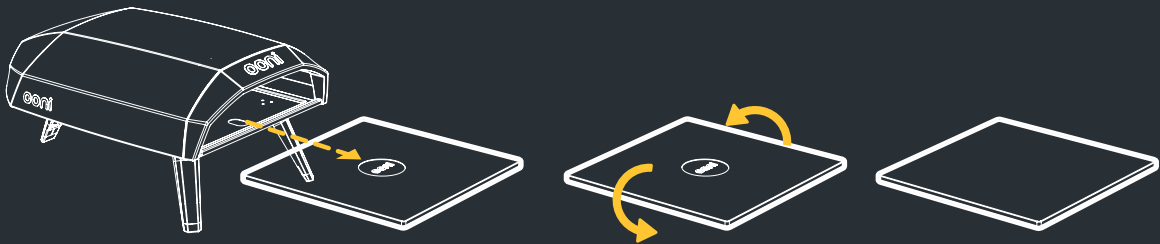
My pizza is stuck to the peel

Pizza can stick to the peel for various reasons, but the most common is leaving the pizza for too long between topping and launching. For more of our top tips on how to keep pizza from sticking, see **page 16**.

My pizza is burning on one side

To get an even bake on all sides of the pizza, be sure to rotate your pizza every 20-30 seconds. The side closest to the flame will color the fastest, so make sure all sides spend about an even amount of time being directly exposed to the flame.

How to rotate the stone



Flame troubleshooting



For further troubleshooting, contact us at support.ooni.com



Other environmental factors such as wind may affect your flame

It's important to note that flame color isn't always linked to oven temperature when it comes to Ooni ovens. Environmental factors like wind can affect your flame appearance.

You won't need to study the flames in the back of your oven to make sure it's functioning normally. With that said, these visual cues in your oven's flame can help you troubleshoot any problems.

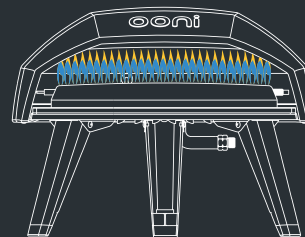
For the 28, 37, and 50mbar propane models:

- **Ideal flame:** When using any of the 28, 37, and 50mbar propane models, a blue flame with yellow tips is the ideal flame to look for.
- **Long sooty yellow flame:** This type of flame happens when butane is used in any of the 28, 37, and 50mbar propane models. We recommend you only use propane in these models.
- **Asymmetrical:** There might be a blockage in your burner. Try cleaning it out with compressed air.
- **Flame too low:** If your flame is too low we recommend checking the levels in your gas tank.

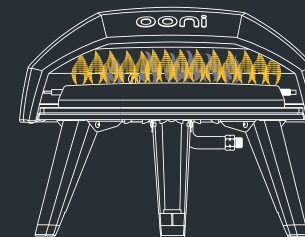
For the 30mbar Butane variant:

- **Ideal flame:** When the 30mbar butane model a blue flame with yellow tips is the ideal flame to look for.
- **Blue flame:** Normal Flame when using Propane
- **Asymmetrical:** There might be a blockage in your burner. Try cleaning it out with compressed air.
- **Flame too low:** If your flame is too low we recommend checking the levels in your gas tank.

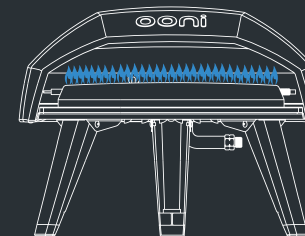
Ideal flame 



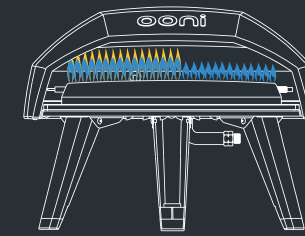
Long sooty yellow flame



Flame too low



Asymmetrical





1% of Ooni's global revenue is actively managed for positive social and environmental change through the Ooni Impact Fund. As a proud member of 1% for the Planet, we've planted tens of thousands of trees and supported charitable organizations all over the world to reflect our global market.

ooni.com/impact

Keep in touch

We love seeing what you create with your Koda 12 so keep in touch by tagging your photos with **#ooni** or **#OoniKoda**.

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 – let us know at **support.ooni.com**.



MAKE GREAT PIZZA AT HOME

ooni.com

© 2021 Ooni

Ooni is a registered trademark of Ooni Ltd.

All rights reserved.