



Koda 16

Essentials Guide

How to set up, cook with
and care for Koda 16, plus
handy tips and recipes.



Important

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

 Koda 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 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 16.

 Ensure the gas hose is not tangled and comes away from Koda 16. 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 16 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 16 company while preheating and cooking. Do not leave the oven unattended while lit.

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

 Koda 16 has been designed to run at up to 950°F / 500°C. If Koda 16 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 16 violates our terms, invalidates any warranty and may present a danger to you or others.

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Say hello to Koda 16!

Everyone deserves great pizza and the bigger, the better.

Koda 16 handles larger pizzas with ease thanks to the heat-retaining baking stone, thick insulation and the L-shaped burner that enables one-turn cooking. Enjoy making delicious steaks, roasted veggies, breads and much more in the large internal oven space.

Whether you're a beginner or a pro, this Essentials Guide will help you enjoy cooking with your Koda 16. Remember to hold onto it for hints, tips and delicious recipes.

Thank you for being part of the Ooni community – I know you're going to 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 for important safety information. For those of you too eager 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 16'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

Setting up Koda 16 for the first time

Finding the right place to set up

Koda 16 will perform best when sheltered from wind. Choose a spot that is at least 3ft (1m) away from buildings and structures.

Place Koda 16 on a wood, stone or stainless steel surface that can hold weights upwards of **66lbs / 30kg**.

Choose the perfect space, snap a picture and tag us on your socials **@oonihq** – we love seeing the community's setups!

! Caution

Glass and plastic tables are not recommended.

Seasoning Koda 16

Before cooking for the first time, run Koda 16 at top temperatures for 30 minutes before allowing to cool and wipe down the inside with dry paper towels. This will remove any oils or coatings left behind 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.

Learn more

Keep reading to find out more about cooking, extinguishing and storing Koda 16 as well as our top pizza-making tips. We also have video guides that will help you to get the best results from Koda 16. Find videos, recipes, inspiration and more at **ooni.com**.

If you have any questions – or want to send us some pictures of your delicious Koda 16 dishes – you can always tag us on your socials **@oonihq** or reach us at **support.ooni.com** for any questions. We love talking about pizza and Ooni!

! Caution

Check the gas hose is not tangled and is routed away from the Koda 16. Do not pass the hose under the oven.



Cooking, extinguishing and storing Ooni Koda 16

Before you cook

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

Getting the right temperatures

Although we designed Koda 16 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 16 should not be left running on high for extended periods without cooking. If you are taking a break, 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.

Extinguishing and storing

After you have enjoyed cooking with Koda 16 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 1.5 hours before attempting to move or clean. Koda 16 must be dry and completely cool before storing.

We also recommend storing the stone baking board in a dry environment for optimal performance.

To keep Koda 16 looking great, protect it from the elements with the Koda 16 Cover after use. Your oven can stay outside covered, but we recommend bringing it inside during periods without use or during harsh weather conditions such as strong winds, heavy rain or snow. We also recommend that the stone baking board is stored in a dry environment for optimized performance.



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

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. Koda 16 is suitable with our 16" range and smaller.



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 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 of your hot dishes.



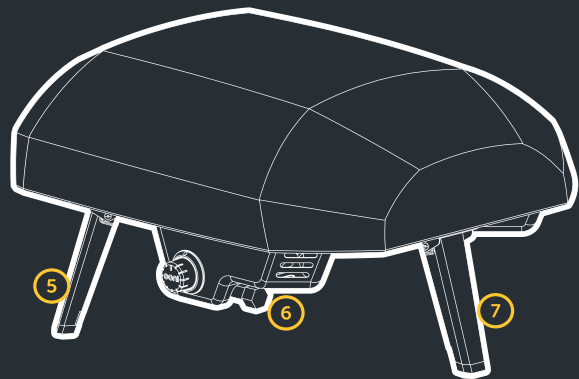
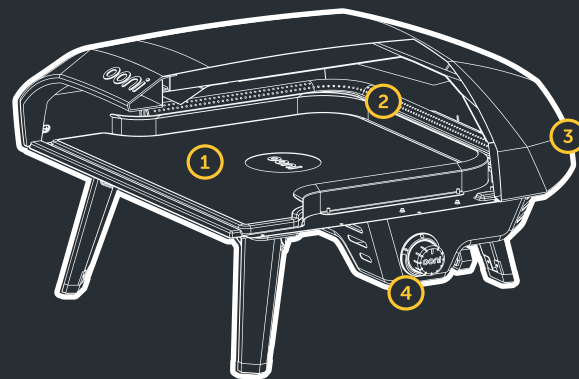
Ooni Modular Table

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.

Koda 16 features

1. Custom-made 15mm thick cordierite stone baking board optimized for maximum heat retention.
2. L-shaped gas burner for one-turn cooking experience.
3. Fully insulated shell to retain heat.
4. Slick one-touch gas ignition for fast, easy cooking. Gas control for lighting Koda 16 and adjusting the flame output.
5. Collapsible legs for easy transport and storage. The non-slip feet keep Koda 16 steady and keep surfaces scratch-free.
6. Gas terminal for attaching the hose and gas source.
7. Serial number. Register for your warranty extension via ooni.com/warranty*

*region dependent

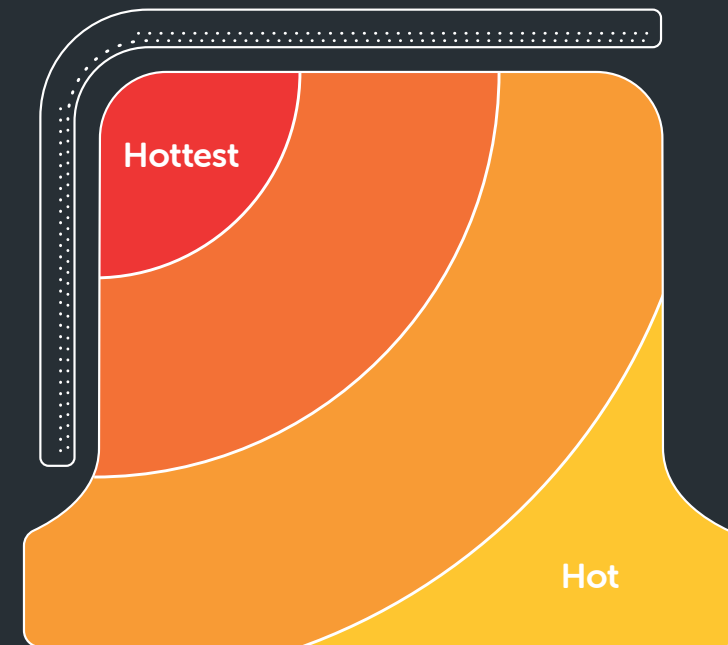


Stone temperatures and cooking technique

Koda 16's large baking stone and L-shaped gas burner create a unique heat map in the oven.

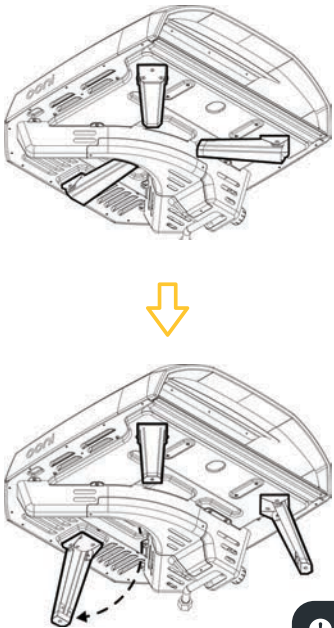
The stone surface will gradually increase in temperature the closer it gets to the flame. Understanding this helps you move food to different zones on the baking stone to better control their cook.

When cooking with fire, it's important to rotate your pizza and other foods for an even bake.



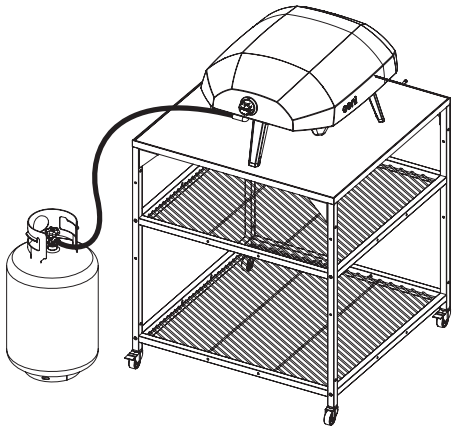
Connecting to propane tank

1 Unfold the legs and insert the baking stone



2 Connect to propane tank

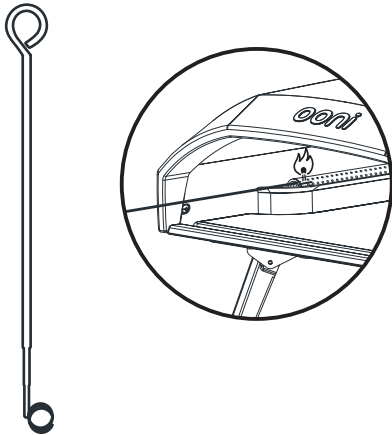
Please refer to your manual for country-specific instructions.



Caution
Check the gas hose is not tangled and is routed away from the Koda 16. Do not pass the hose under the oven.

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.





Lighting

- Once your regulator is connected, release the gas slowly from the 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 press the gas control for 5 seconds after ignition and then release.



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



Max. power



Min. power



Off

What to do if the flames go out?
Our priority is for you to enjoy Koda 16 in a safe and fun environment. To ensure this, Koda 16 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 to Koda 16.

If you notice that the flames have gone out, turn off the propane gas supply at the tank and detach Koda 16. Leave for 5 minutes before re-lighting to allow gas to dissipate.

 **Warning**
Leave gas to dissipate for 5 minutes before relighting.

Top tips for making pizza

1. Use high-quality 00 flour and fresh ingredients. 00 flour is a finely milled Italian style of flour and the gold standard for pizza dough. Try a longer prove for an even better crust and 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. Use your Ooni Infrared Thermometer to measure the baking stone's temperature. For Neapolitan pizza, 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 16 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](https://www.ooni.com) and subscribe to our YouTube channel for inspiration and more top tips.



How to launch pizza in to Koda 16

- **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, the dough could stick 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 have any sauce seep through the dough and stick to the peel. Get your pizza ready when both you and Koda 16 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 8.8lb (250g) dough balls, or 3 x 16” (40cm) pizza bases, equivalent to 3 x 11.6lb (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

Simplicity at its finest, our super easy, no-nonsense Classic Pizza Sauce creates the perfect base for layering up the 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.

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 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 spacing each piece around the pizza base so areas of sauce are exposed. Launch the pizza off the peel and into your Ooni pizza oven. Rotate the pizza every 20-30 seconds to make sure it bakes evenly.

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



Nduja & Broccoli

Ingredients

- 9.5oz (270g) Classic Pizza Dough ball (see note below)
- 9 tbsp (140ml) Classic Pizza Sauce (see note below)
- Olive oil
- 2 garlic cloves, crushed
- 9 broccolini stems, cleaned (or 5 broccoli florets, broken into pieces)
- 3.1oz (90g) mozzarella, torn into small pieces
- 6oz (170g) nduja, rolled into small balls
- Shaved parmesan

Method

Prepare your pizza dough ahead of time. To make a 16” pizza, we recommend pizza dough balls that are 9.5oz (270g). Fire up your Koda 16. Aim for 950°F / 500°C on the stone baking board inside.

Add a little oil to a pan and once it’s heated up, add the garlic. Then sauté the broccoli over medium heat until slightly softened. Set aside.

Using a small amount of flour, dust your Ooni pizza peel. Stretch the pizza dough ball out to 16 inches and lay it on your pizza peel. Top with the pizza sauce, mozzarella, broccoli and nduja balls. Launch the pizza off the peel and into your Ooni pizza oven, oven. Rotate the pizza every 20-30 seconds to make sure it bakes evenly.

Once cooked, remove the pizza from the oven. Finish with a drizzle of olive oil and a generous sprinkle of shaved parmesan, then serve straight away.



Roast Pork Chops with Apple and Cinnamon

Ingredients
Olive oil
2 tsp ground cinnamon
1 tbsp brown sugar
1 tbsp white wine vinegar
Salt & pepper
2 pork chops, bone in
3 tbsp butter, unsalted
2 green apples, quartered
3 sprigs fresh thyme
1 cinnamon quill
1 cup (200ml) apple cider

Method

Fire up your Koda 16. Aim for 375°F / 190°C on the stone baking board inside.

In a bowl, mix together together 2 tablespoons of olive oil along with the cinnamon, brown sugar, white wine vinegar and salt and pepper to taste. Add the pork chops and coat well with the marinade.

Add a little olive oil to your Ooni Cast Iron Skillet and place inside the oven to warm up.

Once the skillet is warm, add the butter to the pan. When melted, add the pork chops. Place the skillet in the oven to cook for 3 minutes, or until the chops are golden brown on one side, then flip over the chops. Add the apple to the pan, and nestle the thyme and cinnamon quill into the melted butter. Gently pour in the apple cider.

Return the pan to the oven to cook for another 3 minutes, or until the pork chops are golden all over and the apples have softened and caramelized. Leave the meat to rest in the pan for 5 minutes, covered with aluminum foil. Then, slice and serve with spoonfuls of the cooked apple and pan juices.



Apple & Cranberry Crumble

Ingredients
½ stick (50g) butter, melted
⅓ cup (80ml) coconut oil, melted
3.5oz (100g) rolled oats
3.5oz (100g) instant oats
3 tbsp plain flour
1.8oz (50g) shaved almonds
3.5oz (100g) brown sugar
1 tsp ground cinnamon
½ tsp nutmeg
Olive oil
2 tsp cornflour
5 green apples, peeled & chopped
3.5oz (100g) fresh or frozen cranberries
2.8oz (80g) brown sugar
2 tbsp vanilla extract
4 tbsp maple syrup

Method

Fire up your Ooni. Aim for 350°F / 180°C on the baking stone inside. You can check the baking stone’s temperature quickly and easily using the Ooni Infrared Thermometer.

First, prepare the crumble topping. In a bowl, combine the butter, coconut oil, rolled oats, instant oats, plain flour, shaved almonds, brown sugar (3.5 oz or 100g), ground cinnamon and nutmeg until well combined and set aside.

Add a little olive oil to your Ooni Cast Iron Skillet and place inside your Koda 16 to warm up. In a small bowl, add 4 tablespoons of boiling water to the cornflour and mix until well combined. Set aside.

Once the skillet is warm, remove it from the oven and add the apples. Cook in the oven for 5 minutes, or until the fruit has slightly softened.

Remove the skillet and add the cornflour-water mixture, brown sugar (2.8 oz or 80g), vanilla extract and maple syrup. Toss well to coat the fruit with all the wet ingredients, then spread around the cranberries. Return the skillet to the oven and cook for another 5-7 minutes, or until the fruit is a light golden color.

Top the fruit evenly with the crumble mixture and continue to cook for another 10 minutes, or until the topping is toasted and crunchy.

Remove skillet from the oven and serve warm, topped with a scoop of vanilla ice cream.



Care instructions

Treat Koda 16 with love and care and it will last for many years to come.

Where should I store Koda 16?

Store Koda 16 safely outside with the Ooni Koda 16 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 16 by storing indoors when not in use.

How do I clean Koda 16?

Cleaning the inside of Koda 16 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 16 can be wiped down with warm, soapy water 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 16 to cool completely before flipping the stone baking board – the high temperatures inside Koda 16 will naturally clean the underside. Always wait for the stone to completely cool before handling.



Caution

The stone baking board is not dishwasher safe.

Disconnect after every use

Always switch off Koda 16 and then your gas supply before disconnecting the regulator from the tank.



Caution

Do not apply water to any part of Koda 16 to extinguish or cool as this can cause damage and personal injury.



Warning

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



Troubleshooting

Our team has thousands of hours of experience cooking with fire and enjoying delicious pizza. 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.

I can't light Koda 16

Review the lighting steps on [page 15](#). 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, environmental conditions and your gas setup.

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

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 propane 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 built-in safety feature in the regulator.
- Before firing up Koda 16 using the control knob, check for leaks at all the connection points and in the hose with a soapy water solution / leak detector spray.

The flame went out after I tried to light the oven

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, 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 **Figure 1.0**. 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.

Koda 16 is making a roaring sound

The flame is optimised when Koda 16 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 16 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.

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 16. 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.

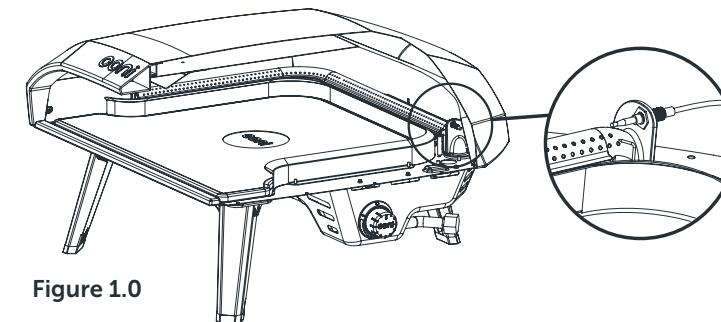


Figure 1.0

Koda 16 is running too hot

You will know that Koda 16 is too hot if your food is cooking too quickly and beginning to burn. If Koda 16 is running too hot, reduce the output using the gas control knob.

Koda 16 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 too and turn it off.



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 16 is not hot enough

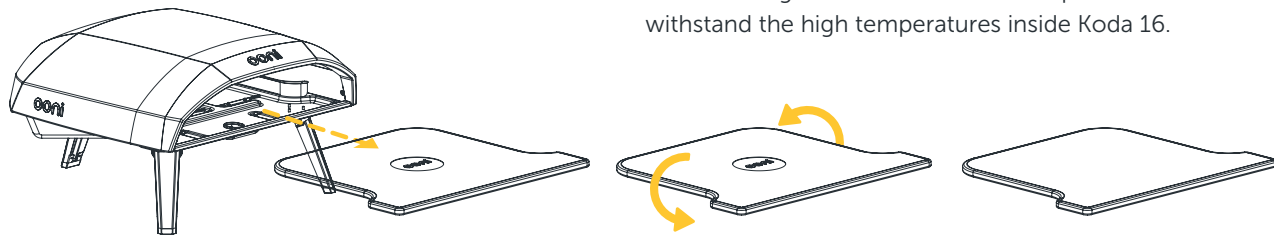
Use the Ooni Infrared Thermometer to check the stone temperature.

Koda 16 is designed to reach optimum temperatures in **20 minutes** preheat time. Add an extra 10-15 minutes to this when accounting for low ambient temperatures. Check that your propane tank 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.

My pizza is burning

If you find that your pizza is burning, start turning your pizza sooner into your cook and let it sit for very short periods before turning again. Koda 16 can cook at very high temperatures, so it's important to keep an eye on your food to prevent burning.

When you launch your pizza, immediately dial down the flames in Koda 16. After 20-30 seconds, or just after you see the crust rise and the base become more solid, make your first rotation and dial the flames back up to maximum. This should give you an even bake on the top and bottom of your pizza.



My pizza isn't cooked through

The beauty of cooking with Koda 16 and gas is that you can adjust the flame output to suit your pizza style. If you're making a Neapolitan-style or other thin crust pizza, aim for 750°F / 400°C in the center of your baking stone with your Infrared Thermometer before you launch your pizza. These pizzas will cook best when the toppings are light.

If you are baking a thicker pizza or one with heavier toppings, reduce your target baking stone temperature and dial down the flame. You can also place your pizza further away from the direct heat in the back left corner of the oven.

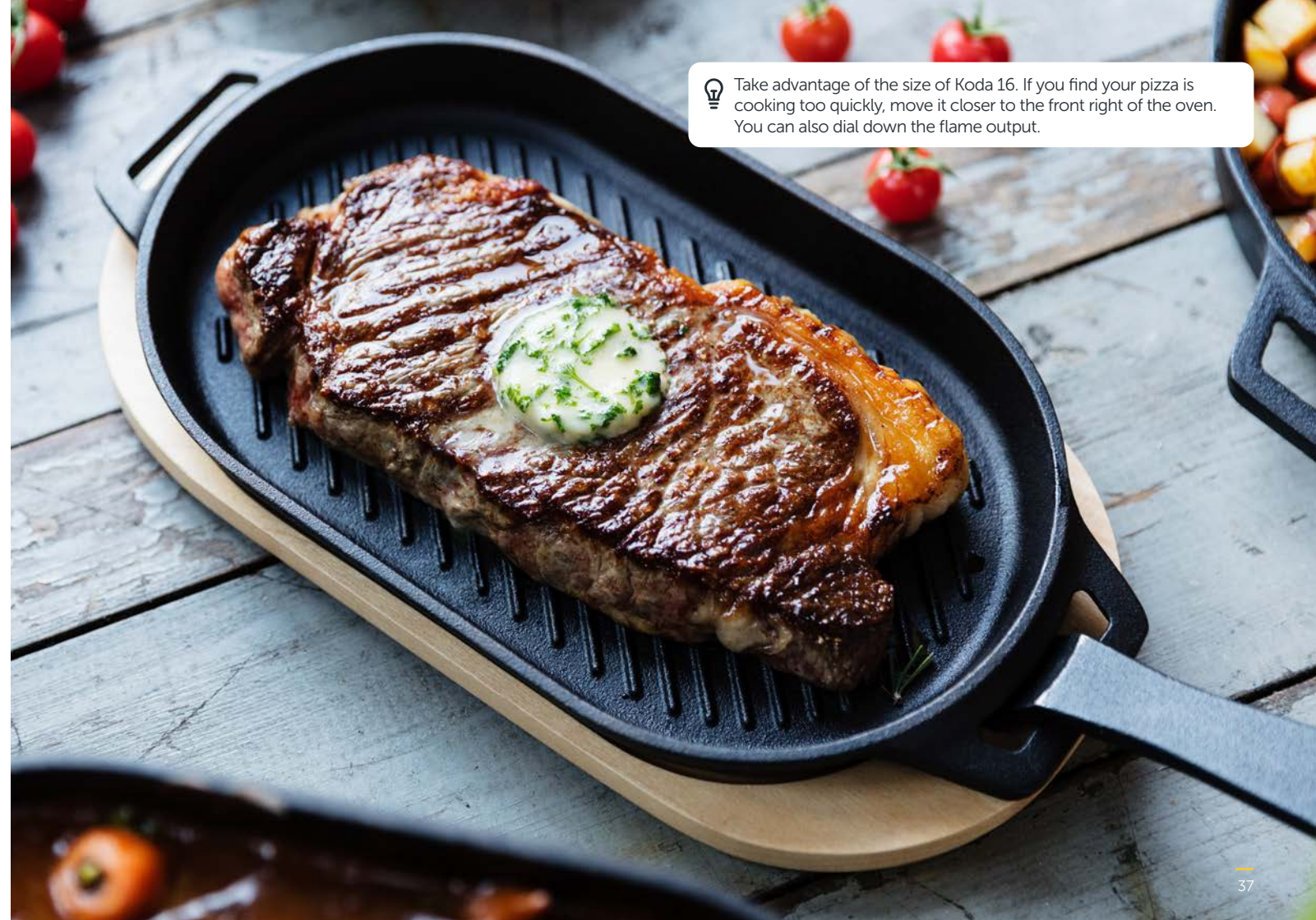
The stone baking board looks dirty

The stone baking board in Koda 16 may change color but this will not affect performance. Excess food can be left to burn off under the high temperatures inside Koda 16. Cleaning and care instructions for the stone baking board can be found on **page 32**.

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 16.



Take advantage of the size of Koda 16. If you find your pizza is cooking too quickly, move it closer to the front right of the oven. You can also dial down the flame output.





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.

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Keep in touch

We love seeing what you create with your Koda 16, so keep in touch by tagging your photos with **#ooni**.

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