

Ooni Koda 2 Pro

Gas-Powered Pizza Oven

Dimensions (product)

26.81 x 25.67 x 15.47 in
0.7 x 0.7 x 0.4 m

Dimensions (boxed)

TBD in
TBD m

Weight (product)

66 lbs
30 kg

Weight (boxed)

TBD lbs
TBD kg

Available in two colors:

☐ Foundry Black

☒ Slate Blue

Please check in with your Account Manager for color availability in your region.



The Koda 2 Pro lets you entertain with culinary flair. With a spacious 18" cooking area spread across two baking stones, this powerful oven gives you endless cooking possibilities – from family-sized pizzas to whole roast joints.

Quick facts

- Preheats to cooking temp in 30 minutes
- Makes stone-baked pizza in just 60 seconds
- Hits a top temperature of 950 °F/500 °C
- Effortless gas-powered cooking
- Use outdoors all year round and protect with **Oven Cover for Koda 2 Pro** when not in use.
- Compatible with Ooni cookware products



Spacious 18" Cooking Area

Enjoy 21% more cooking space.* With a tapered baking stone that provides an extra two inches at the mouth of the oven, loading food and launching pizza couldn't be easier.

Ooni G2 Gas Technology™

The next-generation gas system uses patent-pending technology for precision-tuned, tapered flames. Creating incredibly even heat across the entire cooking surface.

Precision Controls

The finely calibrated dial lets you go low for roasting meats and veggies, or blazing hot for Neapolitan-style pizza.

Commercial-Grade Stainless Steel Pizza Ledge

A 3" stainless steel pizza ledge allows you to rest and inspect your food before popping it back in the oven or taking it out.

20mm Baking Stone

This extra thick baking stone retains more heat for expertly cooked pizza bases.

Removable Glass Visor

A 6mm thick protective glass visor gives you a panoramic view and retains heat for efficient pizza cooking. To increase internal height, remove the visor to easily roast meats, veggies and more in your oven.

Ooni Connect™ Digital Temperature Hub

Get connected and keep an eye on temperatures inside your Koda 2 Pro and of your roasting meats – with the included digital probe – direct to your phone.

**Compared to Koda 16.*



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