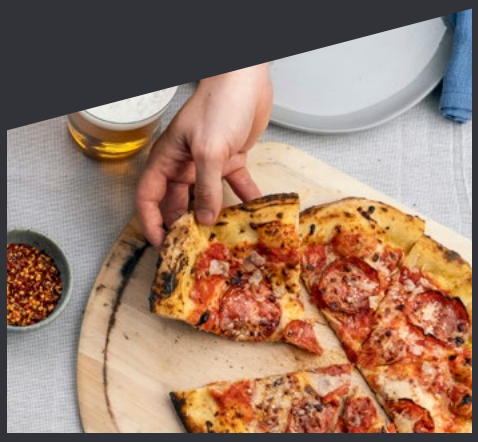
ooni pizza ovens











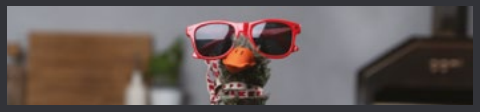












2020

ooni.com

Say hello to Ooni Pizza Ovens!

Ooni was founded by husband-and-wife team Kristian Tapaninaho and Darina Garland in 2012. Growing up in Finland, where his family ran a bakery and families often cook outdoors, Kristian was surrounded by brilliant wood-fired food and baking from a young age. Later living in London with their young family, he was frustrated that the pizzas he was able to cook at home lacked that restaurant-quality taste. His domestic oven wasn't hot enough, and living in a rented property, building an expensive brick oven wasn't feasible.

The only wood-fired pizza ovens on the market were expensive and bulky. Kristian had no engineering background, but was driven to create an accessible pizza oven that could create authentic pizza outdoors. After many prototypes and backyard testing, Ooni created a new cookware category with the launch of the world's first portable pellet pizza oven. After prototypes and backyard testing, Ooni created a new retail category when we launched the world's first portable pellet pizza oven in 2012.

Ooni pizza ovens are hot! Heating up to a colossal 932°F (500°C), all our models cook incredible pizza in just 60 seconds.

Our pizza oven models start at 24lbs (10 kgs), so the pizza party is on wherever you are.

Since launching, Ooni has grown into an award-winning, family-run global business from our head office in Scotland. Our pizza ovens and accessories are sold on over 80 countries, and are loved by our customers and the press. Last year, our Ooni Pro multi-fuel outdoor pizza oven was named 'best pizza oven' by WIRED magazine, and we were ranked 7th in the Sunday Times Fast Track 100 fastest-growing businesses in the UK.





Ooni Fyra



NEW FOR 2020

Our latest portable wood pellet pizza oven, Ooni Fyra delivers a world class wood-fired experience. Cooking with wood pellets means a streamlined, no-nonsense cooking experience. Ooni Fyra is super easy to use and cook truly great wood-fired pizza in just 60 seconds.

- Ooni Fyra runs on energy-efficient, sustainably sourced Ooni wood pellets that give pizza and dishes an authentic wood-fired flavor.
- Highly durable, Ooni Fyra is great in your backyard all year round or, truly portable, bring it with you wherever you want to cook.
- Reaches 932°F (500°C) and is ready to cook within 15 minutes.

Dimensions:	29 x 16 x 28" (74 x 40.8 x 73cm)
Weight:	22.9lb (10.4kg)
Materials:	Powder coated carbon steel
	Glass-reinforced nylon
	TPR feet



Ooni Koda



Designed for ultimate speed, convenience and ease of use, Ooni Koda features instant gas ignition and an adjustable heat control dial for reaching a broad range of temperatures.

- Cook incredible stone-baked pizza in 60 seconds.
- Durable, ceramic fiber-insulated, powder-coated steel shell for superior heat retention and weather resistance.
- Ooni Koda runs on propane gas and reaches 932°F (500°C) and is ready to cook within 10 minutes.

Dimensions:	24 x 16 x 12" (62 x 40 x 29cm)
Weight:	20.4lb (9.25kg)
Materials:	Powder-coated cold-rolled steel shell Cast Aluminum nose Stainless steel inner body, base & burner TPR feet

Ooni Koda 16

NEW FOR 2020



Take charge of your outdoor cooking experience with Ooni Koda 16, a gas-powered outdoor pizza oven designed for stone-baking epic 16-inch pizzas and so much more. Blending the convenience of gas power with a showstopping design, Ooni Koda 16 boasts a wide oven opening and large stone baking board – ideal for cooking for groups.

- Cook epic stone-baked, 16-inch pizzas in just 60 seconds, with an authentic stone-baked texture.
- Durable, ceramic fiber-insulated, powder-coated steel shell for superior heat retention and weather resistance.
- Runs on propane gas and reaches 932°F (500°C) and is ready to cook within 25 minutes of firing up.

Dimensions:	23 x 24 x 13" (60 x 61 x 35cm)
Weight:	39lb (18kg)
Materials:	Powder-coated cold-rolled steel shell Cast Aluminum nose Stainless steel inner body, base & burner TPR feet





Ooni Karu



NEW FOR 2020

Master the art of fire with Ooni Karu. Fueled by real wood or charcoal, cook authentic wood-fired, stone-baked pizza in any outdoor space in just 60 seconds.

- Custom-designed fuel tray maximizes airflow and delivers a powerful blast of searing flame – load it up with real wood or charcoal, with no excess ash to clean.
- Weighing just 26.5lb (12kg), Ooni Karu offers portability plus all the power and heat of a larger wood-fired oven.
- Stainless steel body is ceramic fiber-insulated, with an extra-thick Ooni Baking Stone and patented flame keeper for maximum heat retention.

Dimensions:	30 x 15 x 31" (77 x 40 x 80cm)
Weight:	26.4lb (12kg)
Materials:	Brushed 430 Stainless Steel Glass-reinforced nylon TPR feet

Ooni Pro



Ooni Pro is the first outdoor oven to include a multi-fuel function, capable of running on wood, charcoal, or propane gas.

- Ooni Pro has a patent pending design, reaching 932ºF and ready to cook within 20 minutes of firing up.
- Cook Neapolitan-style pizza in just 60 seconds, with an authentic wood-fired flavor.
- Ooni Pro can cook anything from restaurant-quality pizza to roasted fish, stews and large joints of meat.

Dimensions:	29 x 19 x 31" (74 x 49 x 79cm)
Weight:	57lb (22kg)
Materials:	430 stainless steel shell Stainless steel rivets FSC-certified wooden handles Cordierite stone baking board

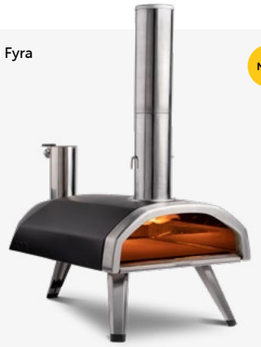




Ooni Pizza Ovens Comparison

Ooni Fyra

NEW



- pizza size: **Up to 13”**
- heat time: **15 minutes**
- max. temp: **932°F** (500°C)
- size: **29 x 16 x 28”** (74 x 40.8 x 73cm)
- weight: **22.9lb** (10.4kg)
- fuel types: **Wood Pellets**

Ooni Koda 16

NEW



- pizza size: **Up to 16”**
- heat time: **25 minutes**
- max. temp: **932°F** (500°C)
- size: **23 x 24 x 14”** (59 x 63 x 37cm)
- weight: **39lb** (18kg)
- fuel types: **Gas**

Ooni Koda



- pizza size: **Up to 13”**
- heat time: **10 minutes**
- max. temp: **932°F** (500°C)
- size: **24 x 16 x 12”** (62 x 40 x 29cm)
- weight: **20.4lb** (9.25kg)
- fuel types: **Gas**

Ooni Karu

NEW



- pizza size: **Up to 13”**
- heat time: **10 minutes**
- max. temp: **932°F** (500°C)
- size: **30 x 15 x 31”** (77 x 40 x 80cm)
- weight: **26.4lb** (12kg)
- fuel types: **Wood, Charcoal or Gas***

Ooni Pro



- pizza size: **Up to 16”**
- heat time: **20 minutes**
- max. temp: **932°F** (500°C)
- size: **29 x 19 x 31”** (74 x 49 x 79cm)
- weight: **57lb** (22kg)
- fuel types: **Wood, Charcoal or Gas***



*gas burner sold separately

Ooni Pizza Peels Comparison

Ooni Bamboo Pizza Peels



The Ooni Bamboo Pizza Peel is the classic way to create your pizza and slide it into your Ooni pizza oven easily. The tapered edge makes moving pizza or bread stress-free. It also double up as a board for slicing and serving.

available sizes
12", 14"

best for
Preparing, launching

materials
Bamboo

weight
12": 1.7lb (0.8kg)
14": 2lb (1kg)

dimensions
12": 19 x 12 x 0.5" (48 x 30 x 1.25cm)
14": 22 x 14 x 0.5" (55 x 35 x 1.25cm)

Ooni Pizza Peels

NEW



The Ooni Pizza Peel is a high-quality, lightweight peel for launching, turning and retrieving pizzas from your oven with ease. The smooth surface makes sliding into pizza ovens an absolute breeze.

available sizes
12", 14"

best for
Launching, turning, retrieving

materials
Aluminum, glass-reinforced nylon

weight
12": 1lb (0.5kg)
14": 1.3lb (0.6kg)

dimensions
12": 25 x 12 x 1.2" (63 x 30 x 3cm)
14": 27 x 14 x 1.2" (68 x 35 x 3cm)

Ooni Perforated Pizza Peels



The Ooni Perforated Pizza Peel is a high-quality, lightweight peel for launching, turning and retrieving pizzas from your oven with ease. Use the tapered peel edge to slide straight under pizza bases.

available sizes
12", 14"

best for
Launching, turning, retrieving

materials
Anodised aluminum, glass-reinforced nylon

weight
12": 1lb (0.5kg)
14": 1.3lb (0.6kg)

dimensions
12": 25 x 12 x 1.2" (63 x 30 x 3cm)
14": 27 x 14 x 1.2" (68 x 35 x 3cm)

Ooni Classic Pizza Peel



We always recommend having more than one peel: for preparing multiple pizzas or when cooking for friends with dietary requirements. Its clever design allows easy storage inside Ooni pizza ovens.

available sizes
12", 14"

best for
Preparing, launching, retrieving

materials
Aluminum

weight
0.8lb (0.4kg)

dimensions
15 x 11.5" (6.8 x 5.2 x 0.2cm)

Ooni Pizza Turning Peel

NEW



Cook your pizzas faster with the Ooni Pizza Turning Peel, keeping pizzas in contact with the stone baking board as you spin them like a pro in your flaming-hot Ooni pizza oven.

available sizes
12", 14"

best for
Turning, retrieving

materials
Anodised aluminum, glass-reinforced nylon

weight
1lb (0.5kg)

dimensions
6 x 31 x 1.2" (17 x 80 x 3cm)

Which peel is best for your oven?

	12" peels	14" peels	Turning peel
Ooni Pro	✓	✓	✓
Ooni Koda	✓		✓
Ooni Karu	✓		✓
Ooni Koda 16	✓	✓	✓
Ooni Fyra	✓		✓





Ooni Accessories

Wow the crowd, then feed them. Complement your Ooni pizza oven with our range of accessories designed to help you create the best cooking experience possible.



Ooni Pizza Cutter Rocker Blade

Cut whole pizzas in half with one quick move using the Ooni Pizza Cutter Rocker Blade. The ultra-sharp, stainless steel blade is 14 inches long and finished with an easy-grip handle.

Dimensions:	15 x 0.8 x 3.9" (38 x 2 x 10cm)
Weight:	1.3lb (0.6kg)
Material:	Stainless steel, nylon



Ooni Pizza Cutter Wheel

Slice pizza like a pro with the Ooni Pizza Cutter Wheel, crafted with a super sharp, stainless steel blade for streamlined cutting and cleaning, plus an easy-grip handle.

Dimensions:	4.4 x 0.8 x 9.4" (11 x 2 x 24cm)
Weight:	0.5lb (0.2kg)
Material:	Stainless steel, nylon

NEW



Ooni Modular Table - Medium

A modular table system specifically designed to accommodate Ooni's range of pizza ovens and accessories. This contemporary outdoor piece is made from stylish powder-coated carbon steel, featuring two units to choose from - a standard and a large sized table.

Perfect for....

Dimensions:	23 x 31 x 35" (60 x 80 x 90cm)
Weight:	48lb (22kg)
Materials:	Powder-coated mild steel & stainless steel

NEW



Ooni Modular Table - Large

A modular table system specifically designed to accommodate Ooni's range of pizza ovens and accessories. This contemporary outdoor piece is made from stylish powder-coated carbon steel, featuring two units to choose from - a standard and a large sized table.

Perfect for....

Dimensions:	31 x 31 x 35" (80 x 80 x 90cm)
Weight:	57lb (26kg)
Materials:	Powder-coated mild steel & stainless steel

NEW



Ooni Bench/Pizza Dough Scraper

Move it, divide it, clean it up. Working with pizza dough can be a sticky business! Turn bulk-proofed dough onto your work surface with ease and portion it with precision using the Ooni Bench/Dough Scraper, featuring a firm stainless steel edge and easy-grip handle.

Dimensions:	6 x 4 x 0.5" (16 x 11 x 2cm)
Weight:	0.5lb (0.2kg)
Material:	Stainless steel, nylon



Ooni Pizza Oven Brush

The Ooni Pizza Oven Brush is a 2-in-1 stone baking board brush and scraper tool featuring a comfortable wooden handle, plus a durable stainless steel scraper and bristles. Its the perfect tool for efficiently and quickly cleaning your Ooni pizza oven after cooking.

Dimensions:	23 x 0.8 x 1.7" (60 x 2 x 4.5cm)
Weight:	1lb (0.4kg)
Material:	Stainless steel, bamboo



Ooni Cast Iron Skillet

Made of high quality durable cast iron, the Ooni Cast Iron Skillet has excellent heat retention and is the perfect all-purpose pan. Great for use in Ooni, open fires and on a domestic hob or stovetop. The unique removable handle and heat-resistant wooden base means safer handling of the hot pan.

Dimensions: 16 x 9 x 1.5" (42 x 25 x 4cm)
9" (22cm) cooking surface
Weight: 2.8lb (2.9kg)
Materials: Cast iron, beech



NEW

Ooni Dual-Sided Grizzler Plate

Load up that extra large cut of beef and sear it off in your Ooni pizza oven. The cast iron Ooni Dual-Sided Grizzler Plate fits inside all of our pizza ovens, so you can go beyond stone-baked pizza to make a range of larger flame-cooked dishes for a crowd. Use the removable handles to easily move the plate, and rest it right on the beech serving board.

Dimensions: 7.5 x 5 x 2" (19 x 13 x 6cm)
Weight: 13lb (6.1kg)
Materials: Cast iron, beech



Ooni Grizzler Pan

The Gizzler Pan will help you cook delicious meat, fish and vegetables, with the added distinctive grill marks of a griddle pan. Try a Grizzler Pan steak and you'll never look back! Made of high quality cast iron with a removable handle and wooden serving board for ease of use.

Dimensions: 12.2 x 6.3 x 1.1" (32 x 16 x 2.5cm)
Weight: 5.5lb (2kg)
Materials: Cast iron, beech



Ooni Sizzler Pan

You can cook amazing meat, fish or vegetables with the Sizzler Pan. Food retains juices and flavours while being flame-cooked in record time in your Ooni. Removable handle and wooden serving board make handlig this high quality cast iron pan simple and safe.

Dimensions: 12.2 x 6.3 x 1.1" (32 x 16 x 2.5cm)
Weight: 5.5lb (2kg)
Materials: Cast iron, beech



NEW



Ooni Pizzaiolo Apron

Get your hands dirty, but not your clothes! Our hard-wearing Ooni Pizzaiolo Apron is made from heavy-duty canvas with genuine leather accents, featuring two multi-use pockets, dish towel holder, adjustable straps for the perfect fit and removable buckles for easy washing.

Dimensions:	26 x 35" (67 x 90cm)
Weight:	1lb (0.4kg)
Materials:	Genuine leather, heavy-duty canvas



Ooni Pizza Oven Gloves

These heat-resistant leather gloves lined with flannelette and canvas will add protection when cooking with all Ooni pizza ovens, whether you're removing the door or topping up the fuel.

A pair of Ooni Pizza Oven Gloves come with Ooni Pro as standard.

Dimensions:	13.8 x 7 x 1" (35 x 15 x 2cm)
Weight:	0.5lb (0.3kg)
Materials:	Leather, flannelette, canvas



NEW



Ooni Dual Platform Digital Scales

Streamline your pizza prep and make the perfect dough every time with our Ooni Dual Platform Digital Scales. Measure all your ingredients down to a tenth of a gram – yes, even those tiny amounts of salt and yeast – using the bead-blasted stainless steel platforms, a dual LCD display to see both platform measurements simultaneously, and a custom-fit measuring dish for yeast or herbs.

Dimensions:	12 x 7 x 11" (31 x 18 x 30cm)
Weight:	2lb (0.8kg)
Materials:	Plastic, bead blasted stainless steel



Ooni Infrared Thermometer

Measure the surface temperature of your Ooni pizza oven's baking stone in seconds! Aim the laser guide at the middle of your stone baking board and the reading will display on the screen. Displays in °F or °C.

Dimensions:	7.5 x 5 x 2.4" (19 x 13 x 6cm)
Weight:	0.6lb (0.3kg)
Materials:	Plastic



'Ooni: Cooking with Fire' Cookbook

Our first ever cookbook, Ooni: Cooking with Fire, is written by Ooni co-founders Kristian Tapaninaho and Darina Garland to share our story and love of outdoor cooking. Featuring delicious ideas for meat, fish and vegetable dishes plus desserts, and of course pizza!

Dimensions:	8 x 10 x 0.7" (21.5 x 26.5 x 2cm)
Weight:	20lb (1.2kg)
Materials:	Paper, toner ink



Ooni Baking Stone

The Ooni Baking Stone's heat retention bakes from belowfor perfectly cooked pizza bases and well-cooked dishes that are ready fast. The high quality cordierite stone baking board will also provide exceptional results in a conventional oven.

Ooni Baking Stone comes as standard with Ooni Koda.

Dimensions:	13.2 x 13.5 x 0.4" (39 x 48 x 2cm)
Weight:	6lb (2.2kg)
Materials:	Solid cordierite stone



NEW

Ooni Karu Carry Cover

Pack up Ooni Karu for your next adventure with the 100% waterproof Ooni Karu Carry Cover, complete with an elasticated edge for a super snug fit and adjustable straps for moving your pizza oven with ease.

Dimensions: 11 x 8.5 x 1.5" (27 x 22 x 4cm)
Weight: 0.8lb (0.4kg)
Materials: Aluminum, polyester



NEW

Ooni Pro Cover

Protect your Ooni Pro from the elements and keep it free from debris with this water-resistant cover.

Dimensions: 16 x 9.8 x 2.4" (41 x 25 x 6cm)
Weight: 1.5lb (0.7kg)
Materials: Polyester



NEW

Ooni Fyra Carry Cover

Take your Ooni Fyra on the road and protect it from the elements with this super handy, 100% waterproof carry cover. The elasticated edge gives a snug fit, the adjustable straps make it comfortable to carry and the chimney stash bag fits inside, meaning everything packs up neat and tidy!

Dimensions: 24 x 15 x 7" (60 x 38 x 17cm)
Weight: 0.8lb (0.4kg)
Materials: Aluminum, Polyester



Ooni Premium Natural Firestarters

Ooni Premium Natural Firestarters are made from 100% natural wood shavings and are free from chemical aromas for a pure and quick fuel ignition in your Ooni pizza oven.

Dimensions: 0.5 x 0.5 x 1.5" (1.5 x 1.5 x 4cm)
Weight: 1.2lb (0.5kg)
Materials: Natural wood shavings, refined wax



NEW

Ooni Koda 16 Carry Cover

Protect your Ooni Koda 16 from the elements with the 100% waterproof, custom-designed cover. Elasticeated edges give a super snug fit.

Dimensions: 11 x 8.5 x 3" (28 x 22 x 8cm)
Weight: 1.3lb (0.6kg)
Materials: Aluminum, Polyester



NEW

Ooni Koda Carry Cover

Ooni Koda Carry Cover is waterproof and is the best way to protect your Ooni Koda from the elements. The elasticated edge gives a snug fit and handy adjustable straps allow you to carry and transport Ooni Koda with ease.

Dimensions: 10 x 12 x 1.5" (27 x 32 x 4cm)
Weight: 0.8lb (0.4kg)
Materials: Aluminum, Polyester



Ooni Premium Lumpwood Charcoal*

Ooni Premium Lumpwood Charcoal is made from 100% birch hardwood, and is free from chemicals, aromas or additives, for a high-performance, pure fuel that infuses your dishes with all natural flavors.

Dimensions: 25 x 12 x 6" (64 x 32 x 15.8cm)
Weight: 10lb (4.5kg)
Material: 100% Birch

*Available in the UK and EU only.



Ooni Premium Hardwood Pellets*

Your first pizza can be cooked with just 0.6lb (300g) of pellets. If cooking continously, a 6.6lb (3kg) bag will last for approx. 3-4 hours and a 22lb (10kg) bag will last for a good 10-12 hours. These high-quality hardwood pellets are sustainability sourced, food safe and suitable to use with other pellet grills and barbecues.

Dimensions: 7 x 17 x 4/24 x 14 x 31"
(20 x 45 x 12/60 x 36 x 79cm)
Weight: 6.6/22lb (3/10kg)
Material: 100% Beech (UK & EU)/ 100% Oak (US)

*3kg available in the UK and EU only.





Ooni Pro Gas Burner

Convert your Ooni Pro to gas power easily and quickly using the Ooni Pro Gas Burner. Simply attach the burner. Lighting up Pro with gas is easy: simply attach the burner to the rear of Ooni Pro and you're ready to get cooking.

Dimensions:	13 x 5.9 x 5.1" (33 x 20 x 12cm)
Weight:	2.6lb (2.6kg)
Materials:	430 stainless steel



Ooni Gas Burner

Easily convert your Ooni Karu to gas with the Ooni Gas Burner. Simply slide the attachment onto the back of the oven, insert the screws and you're ready to hook up your pizza oven to a propane gas tank.

Dimensions:	6.4 x 4.3 x 9" (29 x 31 x 14cm)
Weight:	2lb (2.3kg)
Materials:	430 stainless steel

1% FOR THE PLANET®
— MEMBER —

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At Ooni, two of our core values are passion and kindness. We're passionate about enabling everybody to cook and enjoy great pizza, as well as about being a company for good – we believe that businesses have a responsibility to have a positive impact on the world.

Our Ooni Impact Fund donates 1% of annual global turnover to charitable causes and projects focused on positive social and environmental change. As an official member of 1% for the Planet, we plant thousands of trees in Madagascar through our partnership with Eden Reforestation Projects, and have supported a range of organizations including Slice Out Hunger, Social Bite and the Red Cross.

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