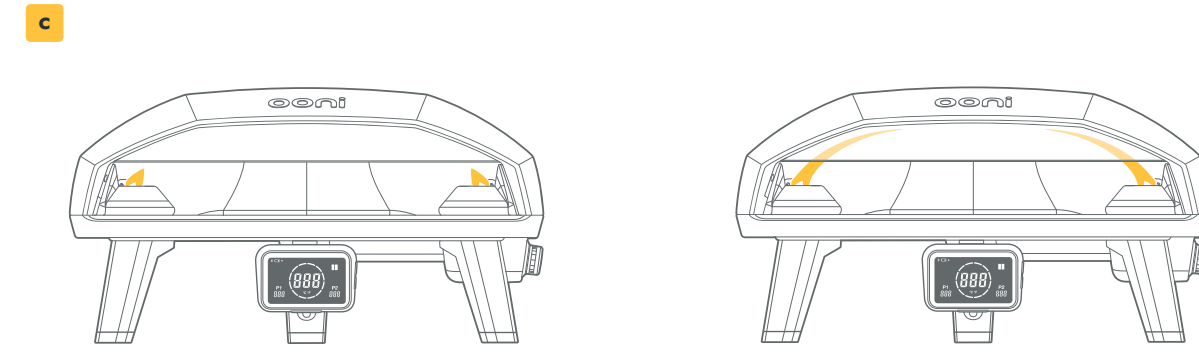
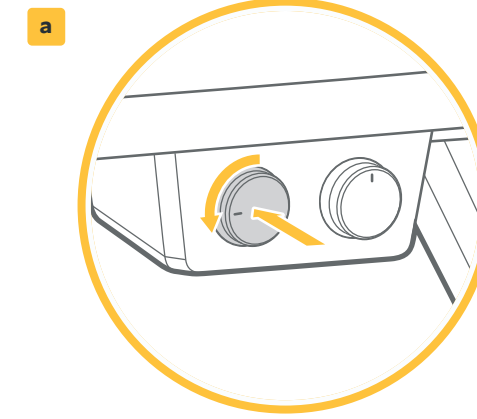
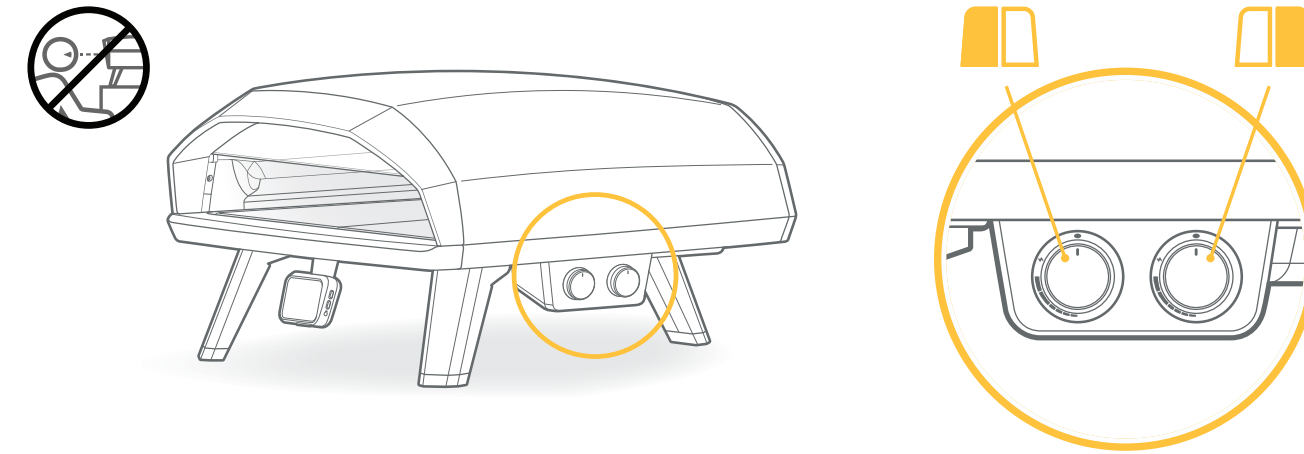




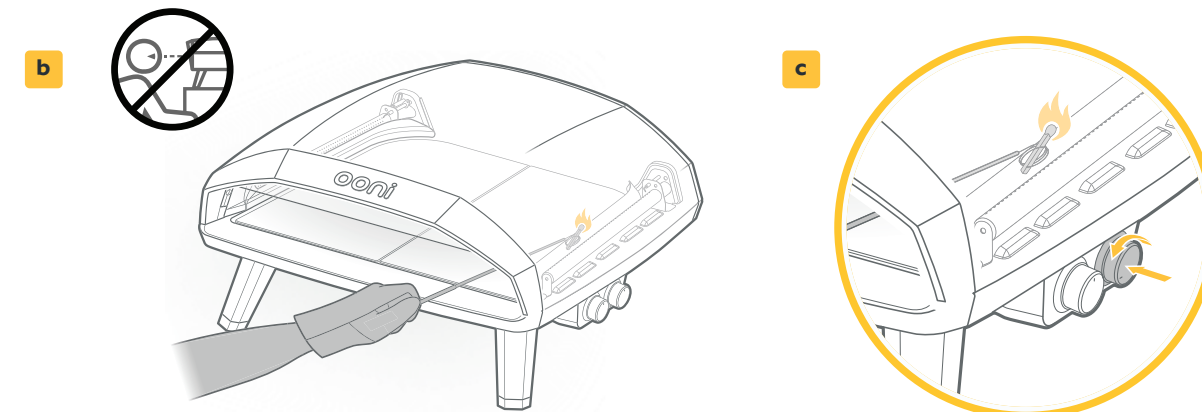
Koda 2 Max

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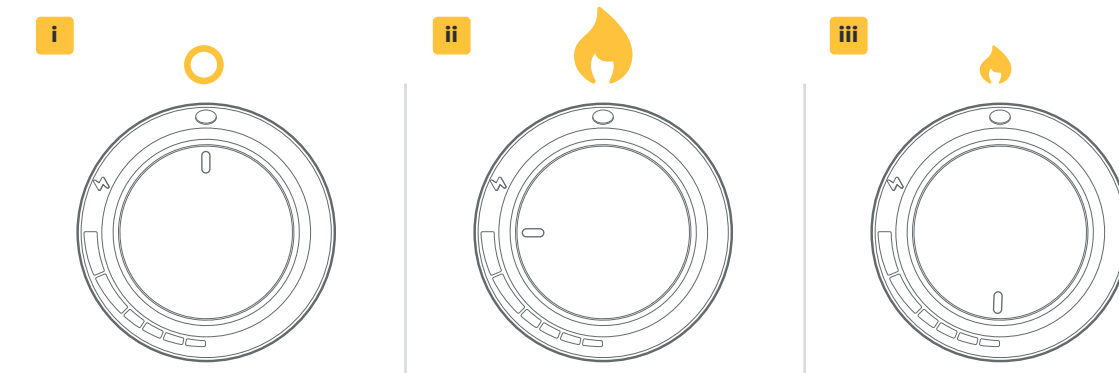
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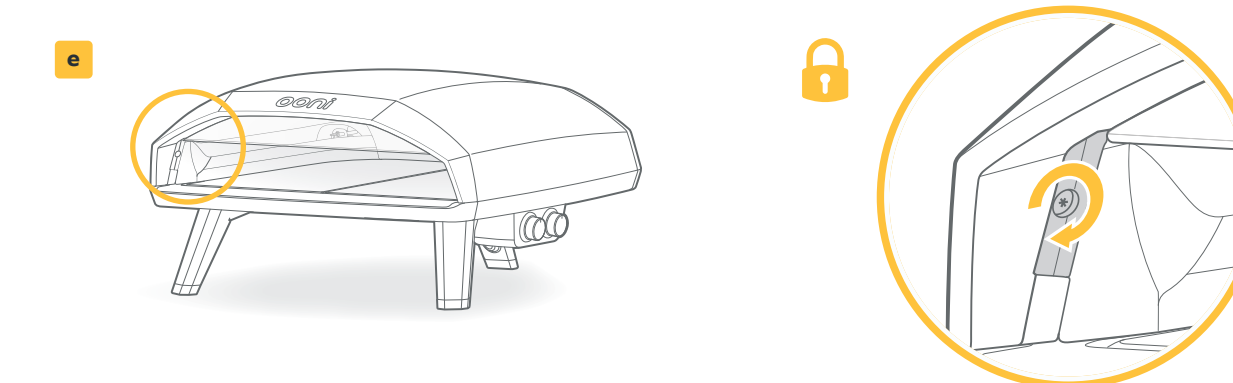
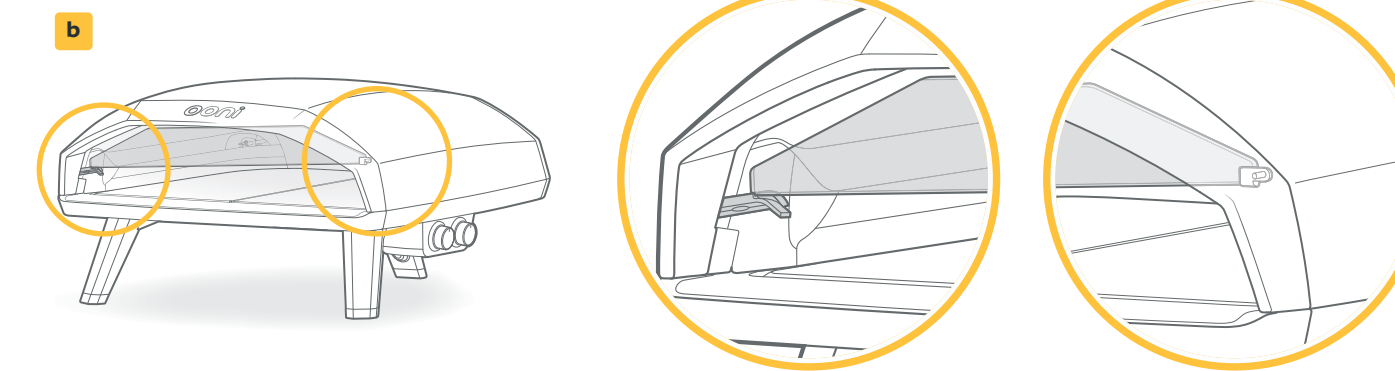
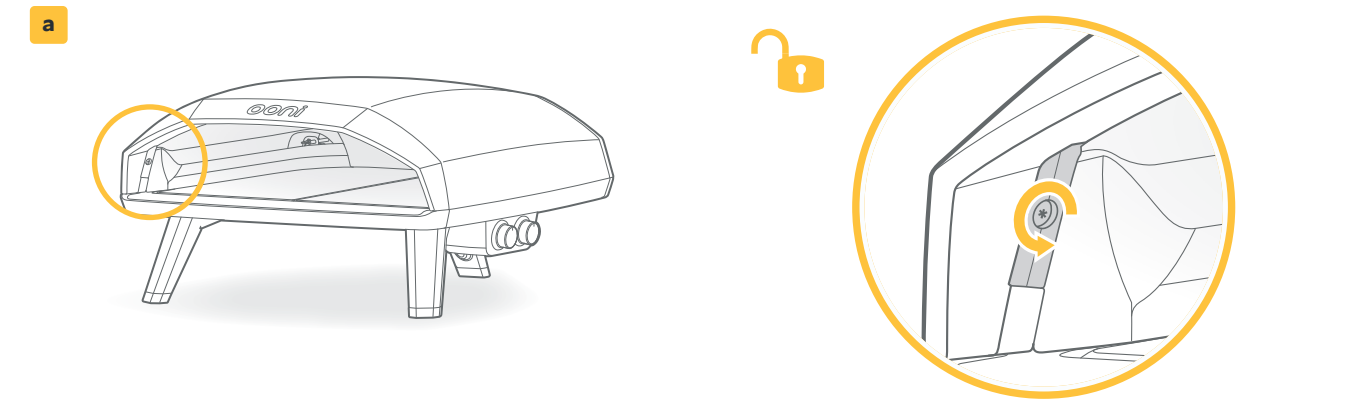
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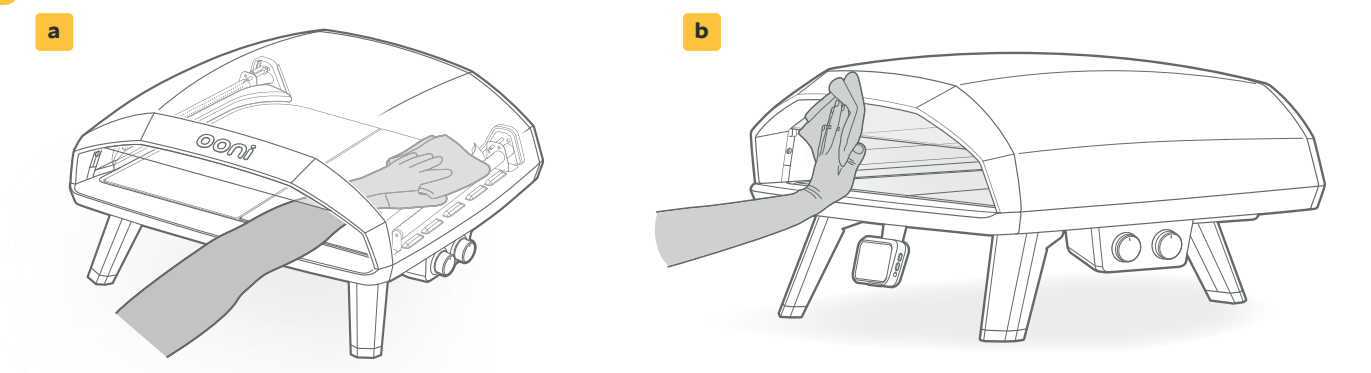
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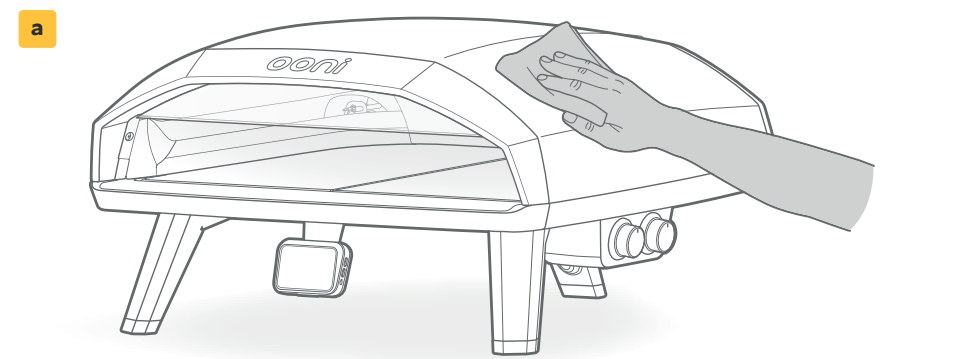
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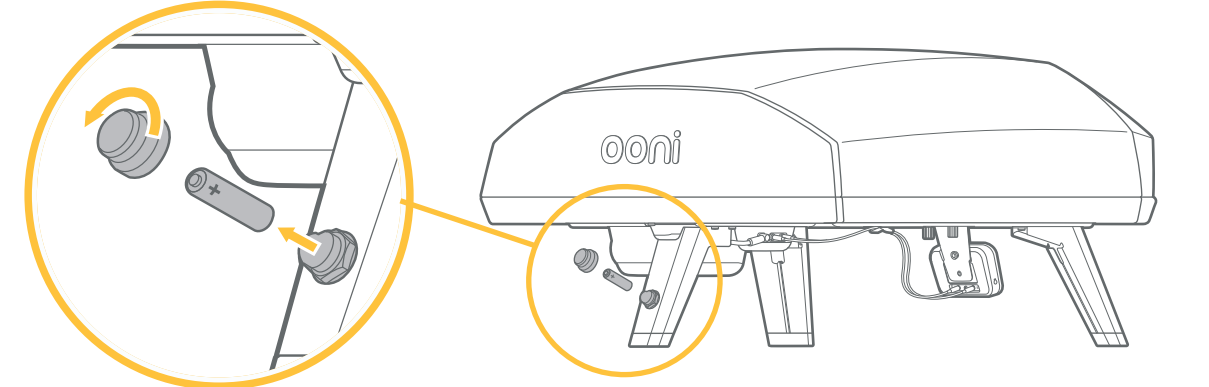
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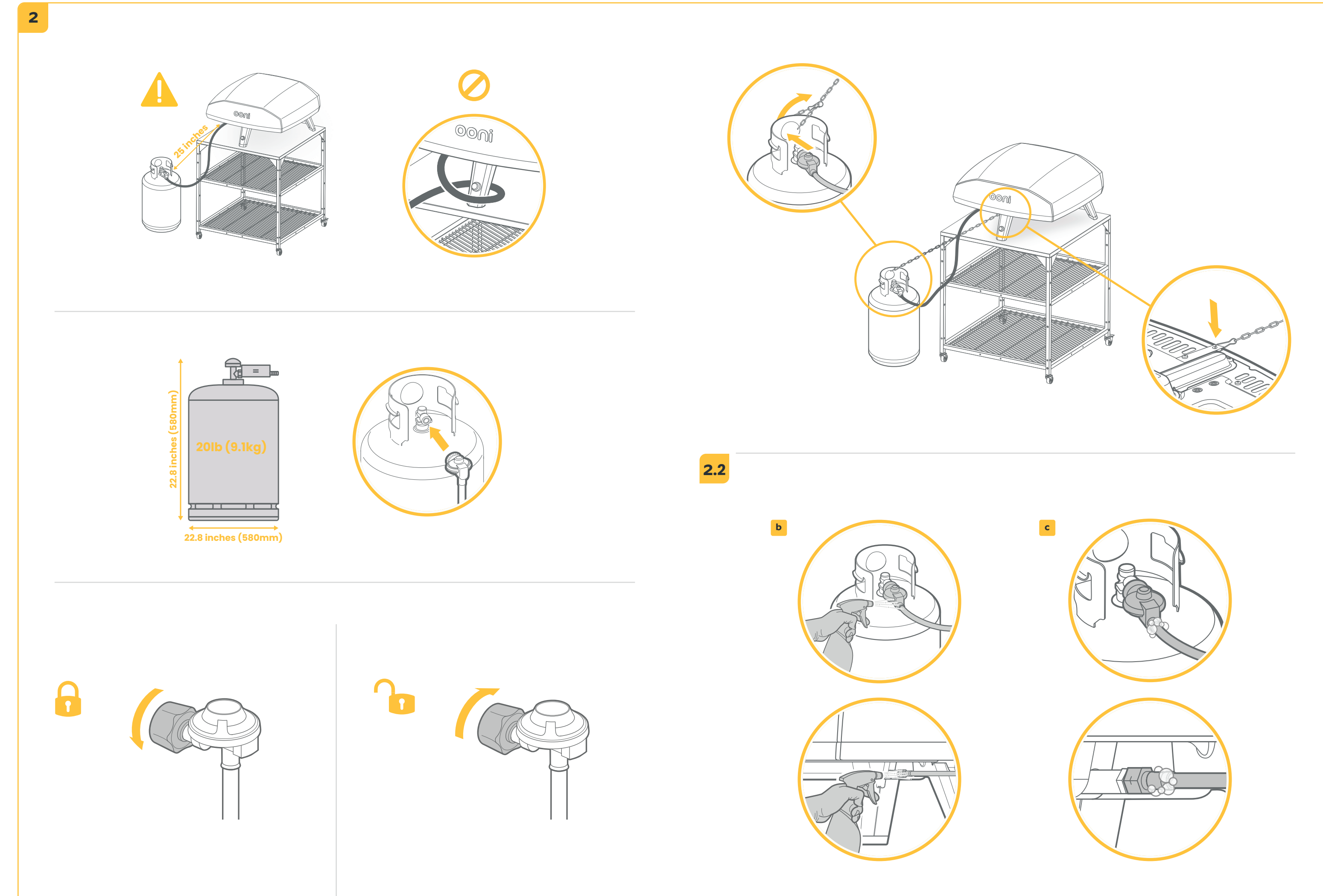
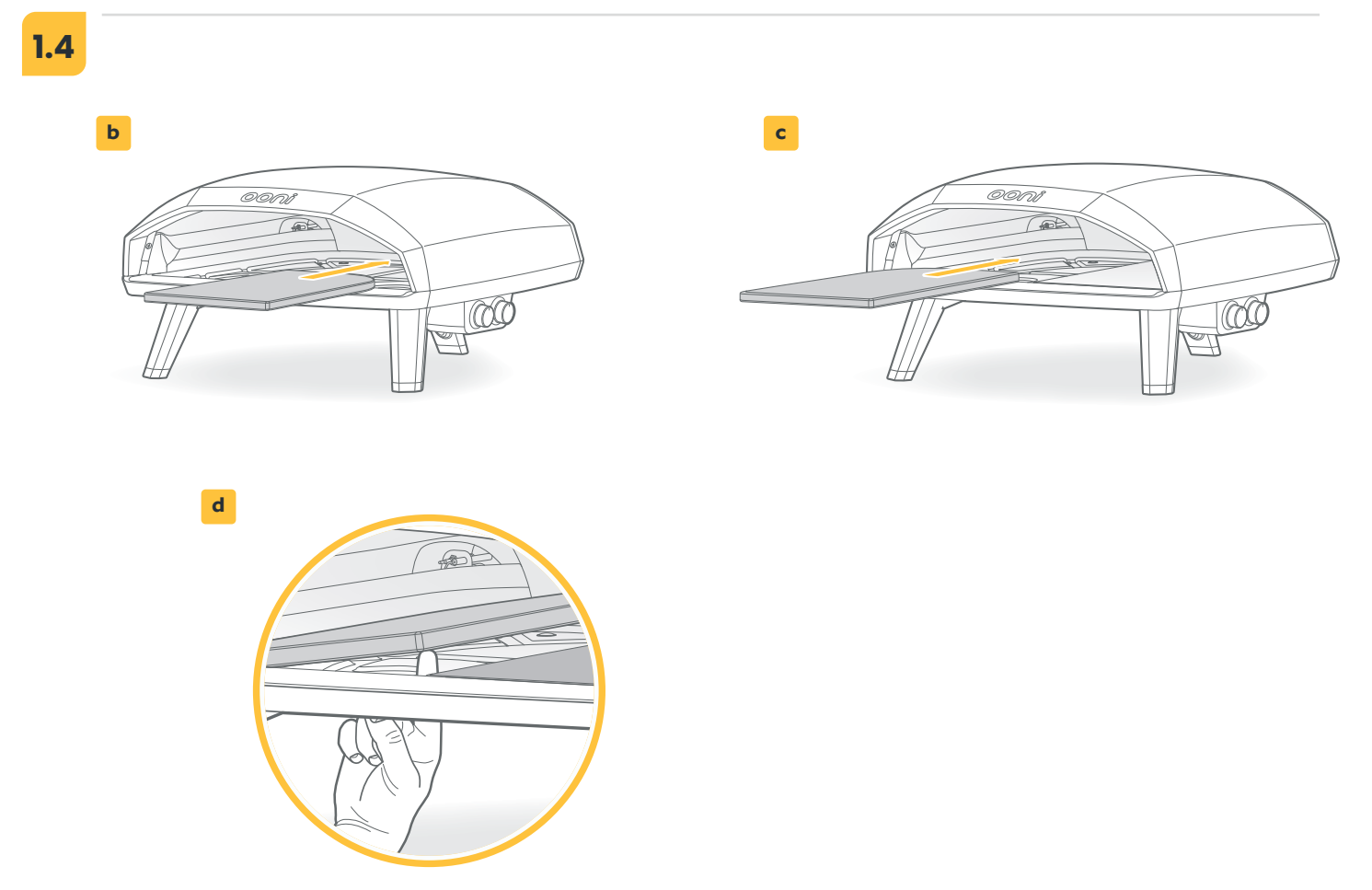
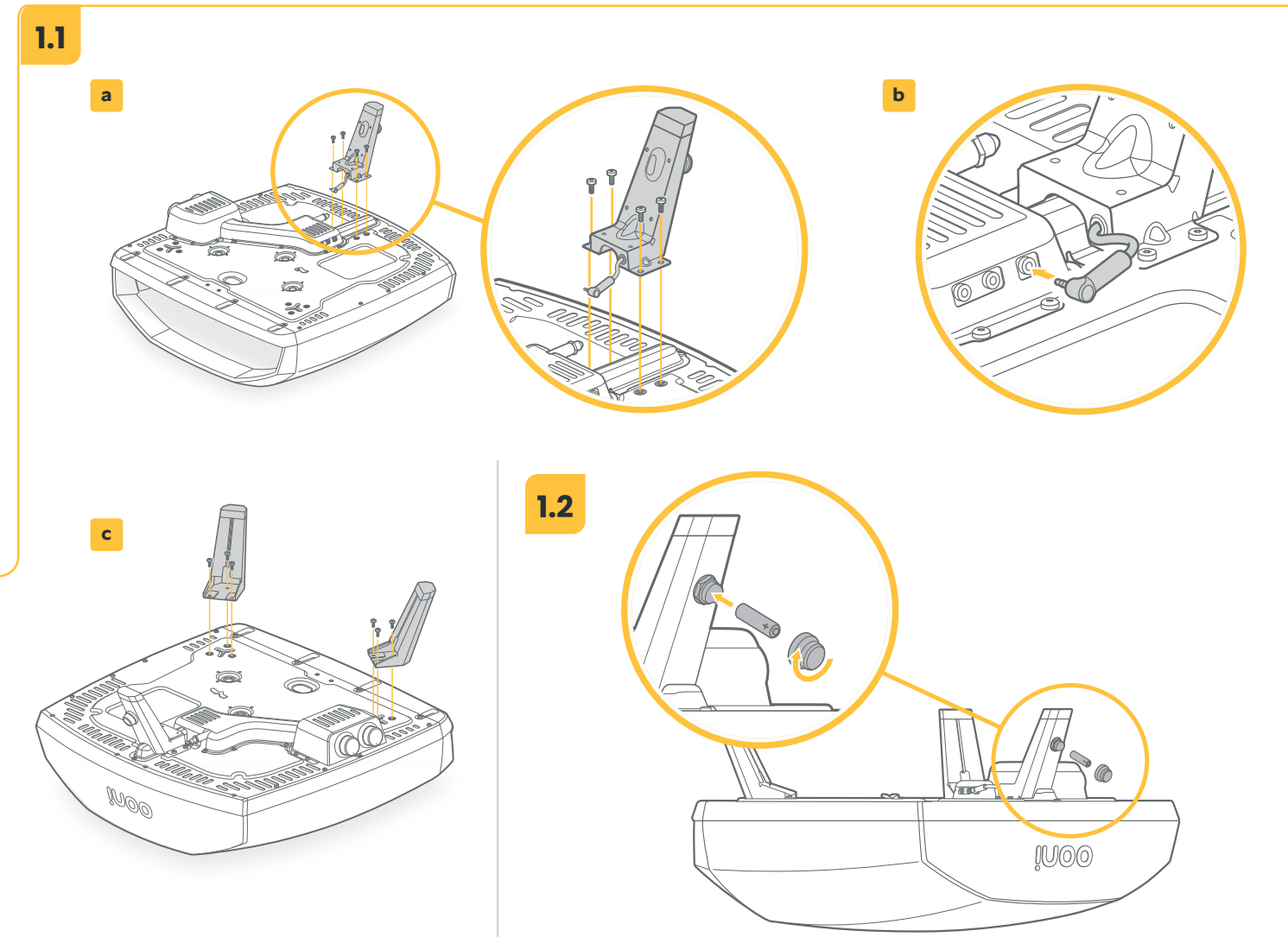
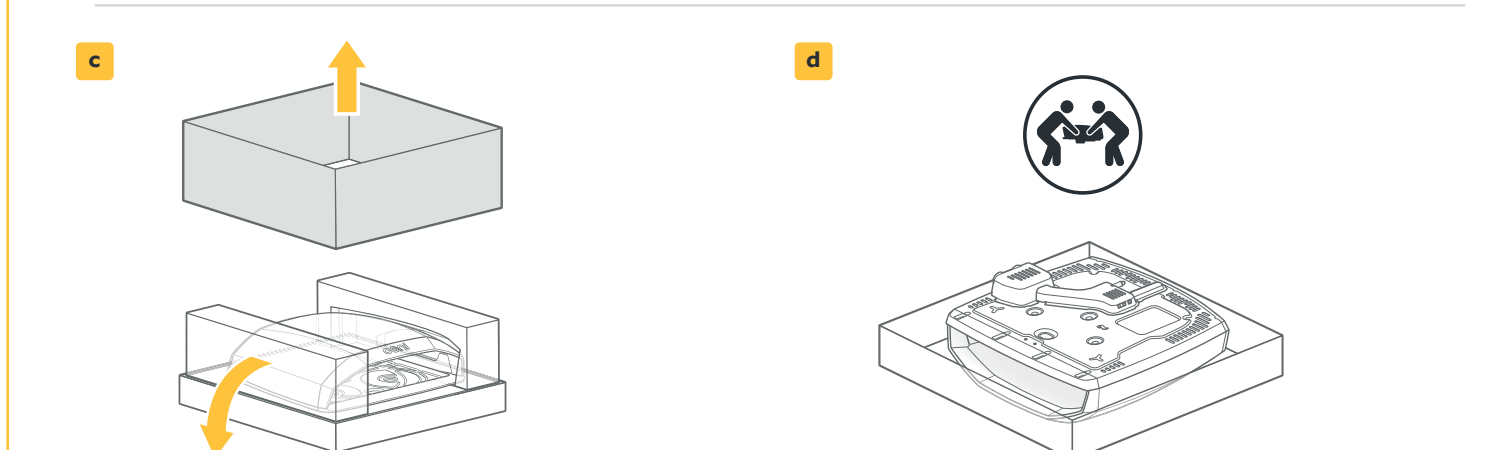
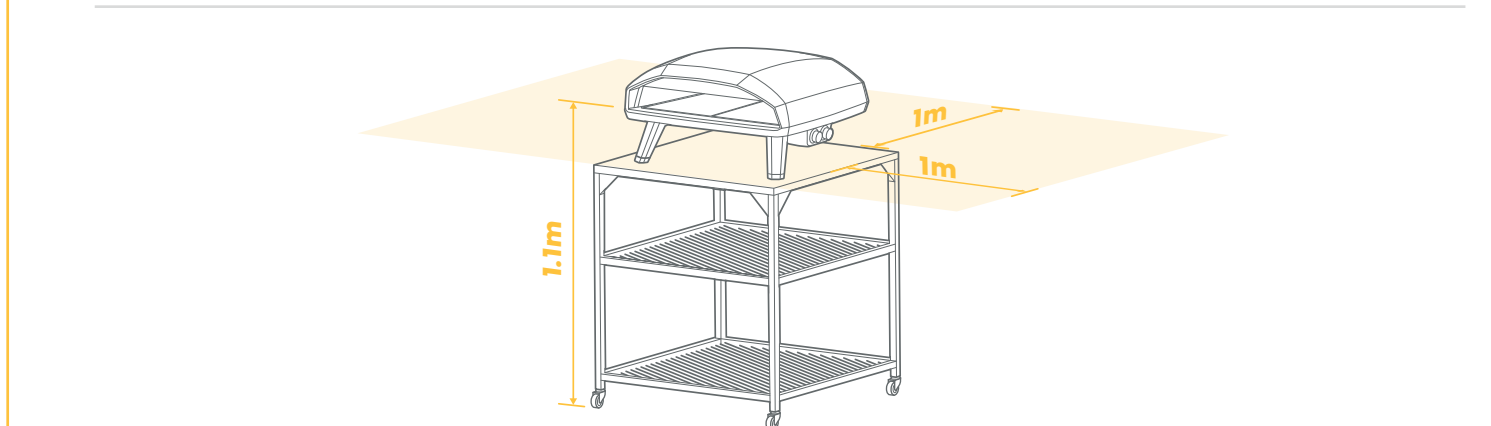
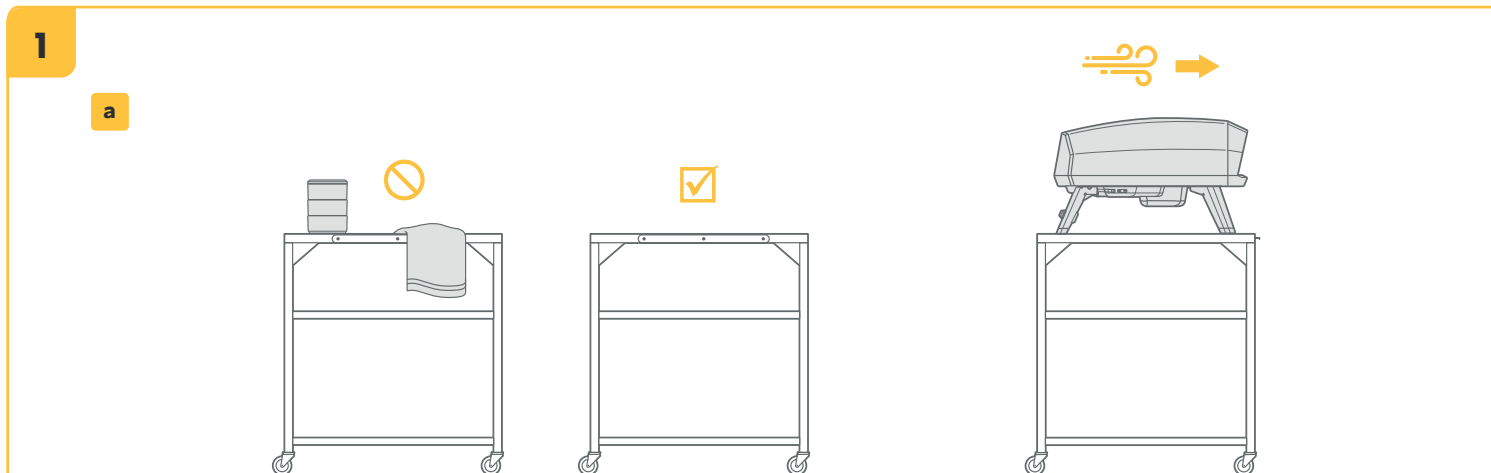
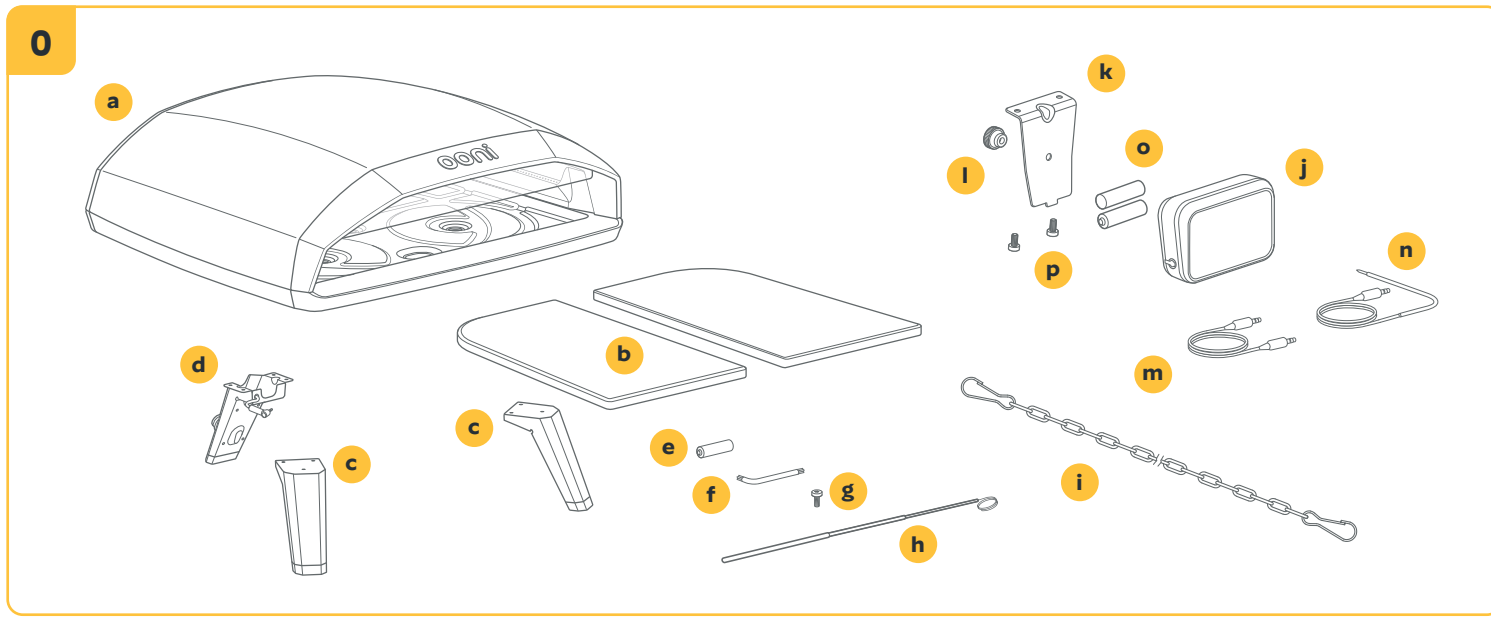


5.2



5.4





All references to "Ooni" in this manual include Ooni Limited and its relevant subsidiaries and holding companies as defined in section 1159 of the Companies Act 2006.

OONI DOES NOT ACCEPT ANY RESPONSIBILITY, LEGAL OR OTHERWISE, FOR THE INCIDENTAL OR CONSEQUENTIAL DAMAGE TO PROPERTY OR PERSONS RESULTING FROM THE USE OF YOUR OONI OVEN WHICH DOES/DID NOT COMPLY WITH ANY OF THE PROVISIONS OF THIS MANUAL.

OONI SHALL IN NO EVENT BE LIABLE FOR ANY SPECIAL, INDIRECT, CONSEQUENTIAL OR OTHER DAMAGES OF ANY NATURE WHATSOEVER IN EXCESS OF THE ORIGINAL PURCHASE PRICE OF YOUR OONI OVEN.

Some states or countries do not allow the exclusion or limitation of incidental or consequential damages, therefore such limitations or exclusions may not apply to you.

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Read and follow all warnings and instructions before assembling and using the appliance. Follow all warnings and instructions when using the appliance.

Keep this manual for future reference.

▲ WARNING

Do not modify the appliance. Contact Ooni support to obtain replacement parts.

Make sure all packaging is removed from the oven prior to use.

Allow the oven to cool completely before covering or moving it.

Operate using the control dials only; never touch the outer metal surfaces, pizza stone or glass while the oven is on.

When setting up, make sure the mouth of the oven faces away from the wind. Place the oven at least one meter away from any structure or combustible material. Do not use in stormy weather or heavy snow.

Turn both control dials to the OFF position before connecting the gas cylinder.

Only connect the gases listed on the rating plate.

If at any time you smell gas, close the gas cylinder or regulator valve, turn the control dials on the oven to the OFF position, and extinguish any open flames.

Do not wear loose clothing when operating or standing near the oven.

Never check for leaks with a naked flame or attempt to ignite the burners while testing.

Stand to the side when lighting. Never look directly into the mouth of the oven or at the flame.

Never use chemical cleaners or soaps on the pizza stone surface.

Never pour water onto the pizza stone, as this may cause it to crack.

Wear heat protective gloves when using the oven and when handling hot cooking apparatus.

This appliance will be hot during and after use.

Do not move the appliance when in use. Never attempt cleaning or maintenance while the oven is hot or in use.

Do not spray aerosols in the vicinity of this appliance while it is in operation.

Do not place articles on or against this appliance.

Do not use or store flammable materials in or near this appliance.

Do not use and adaptor at the cylinder connection.

Do not use or store flammable materials in or near this appliance.

Do not use and adaptor at the cylinder connection.

Do not use abrasive cleaners or scouring pads to clean any part of the oven.

Use only Ooni-approved or official accessories and spare parts. Failure to do so may cause injury or damage to your oven or property.

If the oven is operating abnormally, turn the oven off and contact Ooni support.

Sealed systems of the appliance shall not be manipulated.

Take care when cleaning inside the oven because sharp edges may be present.

Follow the requirements of AS/NZS 5601 and the local authority for safe operation of the oven.

Test the operation of the oven following setup.

Do not use indoors.

Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion wear cuts or leaks the hose must be replaced prior to the appliance being put into operation. Use a suitable regulator certified to Regulator - AS/NZS 1869, and the inlet connection to the hose and regulator assembly shall:

(i) for Australia, conform to AS 4627, Type 27.

Contact Ooni support for assistance.

Keep the fuel supply hose away from any heated surfaces.

This appliance is not intended for commercial use.

Do not use near combustible materials.

Do not block any air intakes.

The size for 9 kg LP gas cylinder is 310 mm in diameter and 455 mm tall, minimum cylinder capacity is 4kg and maximum is 13kg.

The pressure regulator and hose assembly supplied with the appliance must be used.

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

Any enclosure in which the appliance is used shall comply with one of the following:

An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.

Within a partial enclosure that includes an overhead cover and no more than two walls.

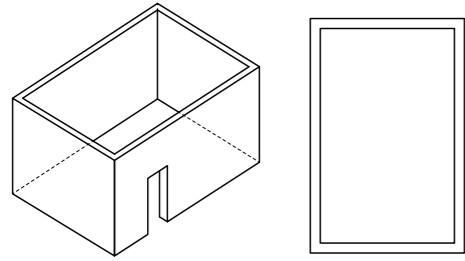
Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:

(i) at least 25% of the total wall area is completely open; and

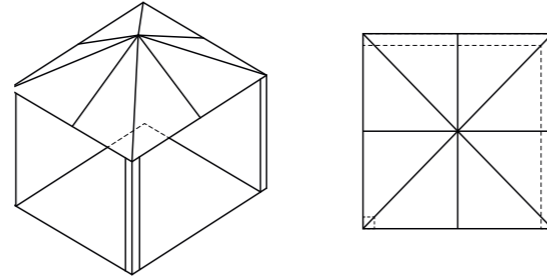
(ii) at least 30% of the remaining wall area is open and unrestricted.

In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

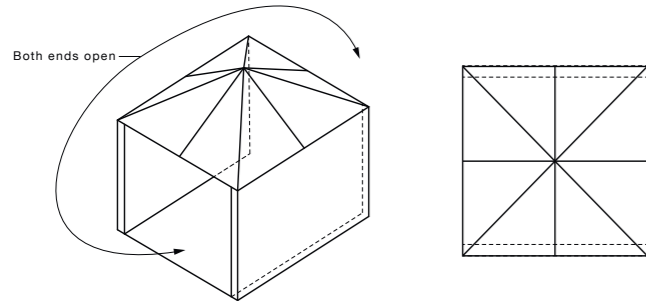
Diagrammatical Representation of Outdoor Areas



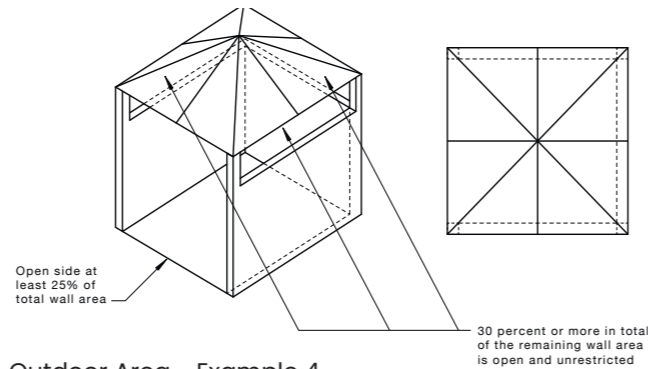
Outdoor Area - Example 1



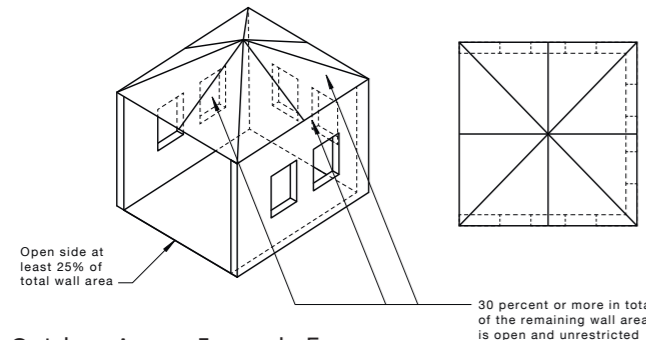
Outdoor Area - Example 2



Outdoor Area - Example 3



Outdoor Area - Example 4



Outdoor Area - Example 5

Getting started

o What's in the box:

- | | |
|----------------------------------|---|
| a Ooni Koda 2 Max oven | Koda 2 Max assembly instructions |
| b Pizza stone (x2) | j Digital Temperature Hub |
| c Front leg (x2) | k Mounting bracket |
| d Rear leg | l Thumb nut |
| e AA battery for ignition | m Ambient temperature cable (x2) |
| f Torx key | n Food Probe (x2) |
| g M5 screws (x10) | o AA Batteries (x2) |
| h Matchstick holder | p Bracket screws |
| i Restrictor chain | Digital Temperature Hub assembly instructions |

! CAUTION: your oven is very heavy and will require two people to lift, assemble and position.

DO NOT lift the oven with pizza stones in place.

ALWAYS hold the oven from the underside of the base, **NEVER** from the inside of the upper shell.

1 Setup and assembly

- Choose a suitable position and surface for setup.
 - The Ooni Large Modular Table or another sturdy metal or wood surface is ideal for oven support. Do not set your oven on plastic or glass tables. Always ensure the table can withstand the weight of the oven.
 - The surface should allow for the mouth of the oven to face away from the wind and must be one meter away from any structure or combustible material.
 - We recommend positioning the oven so the pizza stone sits at a height of 1.1m from the ground.
- Lift the lid off the box and place the lid upside down nearby.
- Lift the central outer box section up and away allowing the packaging protecting the sides of the oven to fall open.
- With help from another person, carefully lift the oven out and place it upside down on the lid of the box to protect the top.

1.1 Attaching the legs

- Attach rear leg to the base with 4 x M5 screws using the included torx key.
- Plug the ignition battery cable into the socket on the base of the oven next to the leg.
- Attach the two front legs using 3 x M5 screws each.

1.2 Installing the ignition battery

- i** The ignition battery compartment is located inside the rear leg.
- Unscrew cap counterclockwise and install the supplied AA battery, paying attention to the +/- directions.
 - Screw cap back on clockwise.

1.3  Follow the Digital Temperature Hub assembly instructions to install.

1.4 Inserting the pizza stones

- !** The pizza stones are heavy; be careful not to pinch your fingers.
- If your oven is upside down: With help from another person, carefully turn the oven upright and then position in its intended location.
 - Using both hands, carefully lift the first pizza stone and position so its rounded corner faces the back corner of the oven. Slide the pizza stone into position, taking care not to scratch the pizza ledge.
 - Using both hands, pick up the second pizza stone and repeat the process on the other side.
 - To remove either pizza stone, use one hand to push up through the hole in the base of the oven until the front of the pizza stone tips high enough to grab and slide out using your other hand. **Never** attempt to remove the pizza stones while they are hot.

2 Connecting to gas

- Turn both control dials to the OFF position before connecting the gas cylinder.

⚠ WARNING

The size for 9 kg LP gas cylinder is 310 mm in diameter and 455 mm tall, minimum cylinder capacity is 4kg and maximum is 13kg.

Take care when attaching or changing the gas cylinder and do so away from any ignition sources.

Connect only gases that are listed on the rating plate.

2.1 Connecting the gas cylinder

- The gas cylinder valve should be in the OFF position.
- Make sure the oven control dials are also in the OFF position.
- Inspect the valve connections, port and regulator assembly. Remove any debris and inspect the hose for damage.
- Connect the regulator assembly to the gas cylinder by rotating the hand nut counterclockwise.
- Open gas cylinder valve to release gas.
- Loop one end of the restrictor chain through the handle of the gas cylinder and clip to another chain link to secure. Use the other end of the chain to clip to the chain at the rear of the oven.

2.2 Testing for leaks

- Using a leak detector spray or a solution of dish soap and water, check for gas leaks every time you reconnect a fitting or replace the gas cylinder.
- Use a brush or spray bottle to apply the solution to the connections and regulator. Inspect the gas hose and apply the solution to any cracks you find.
- If a leak is present, the solution will bubble. If you observe a leak in the hose fitting, tighten the fitting and recheck for leaks. If the leak persists or a crack in the hose is leaking, **do not** operate the oven. Contact Ooni support for assistance.
- If you find a leak, **do not** operate the oven; remove the gas cylinder. If the leak is found in the oven or hose, contact Ooni support. If the leak is found in the gas cylinder valve, contact your gas supplier.

2.3 Disconnecting the gas cylinder

- Turn the gas burner control dials to the OFF position.
 - Close gas cylinder valve.
 - Unscrew regulator from gas cylinder by rotating the hand nut clockwise.
 - Place dust cap on exposed gas cylinder, if fitted.
- If the gas connection is disconnected, the oven will cut off the gas supply.

⚠ WARNING

If at any time you smell gas, close the gas cylinder or regulator valve, turn the control dials on the oven to the OFF position, and extinguish any open flames.

Never check for leaks with a naked flame or attempt to ignite the burners while testing.

3 Lighting Koda 2 Max

⚠ WARNING

Stand to the side when lighting. Never look directly into the mouth of the oven or at the flame.



Operate using the control dials only; never touch the outer metal surfaces, pizza stone or glass while the oven is on.

If either burner fails to ignite as expected, refer to the troubleshooting guide. Turn the gas off and wait 5 minutes before attempting to light again.

Wear heat protective gloves when using the oven and when handling particularly hot cooking apparatus.

3.1 Ignition

- The left dial controls the left burner; the right dial controls the right burner.
- Push and hold either control dial in while slowly rotating counterclockwise to spark and light the gas. Once lit, continue holding for 5 seconds to maintain the flame.
 - Verify the gas has ignited.
 - If yes, go to 3.3.
 - If the burner does not ignite, switch to the OFF position, wait 5 minutes, then try again.
 - If the burner does not ignite after the second attempt, switch to the OFF position, wait 5 minutes, then follow step 3.2.
 - If flames are ignited correctly, they should look like the illustration.
 - If either or both burners are accidentally extinguished, please refer to troubleshooting.

3.2 Lighting the oven with the matchstick holder

- Never look directly into the oven when lighting; always stand to the side and wear gloves throughout.
 - If burners will not light after several attempts using the control dials, you may light them with a match. The supplied matchstick holder is attached to the base on the opposite side of the control panel.
- If you have already attempted to light the burners using the control dials, first switch to the OFF position and wait 5 minutes for any gas to dissipate.
 - Insert a match into the matchstick holder, ignite the match and touch it to one of the burners through the mouth of the oven.
 - Push in the control dial that corresponds to the burner and slowly turn it to maximum. The burner should ignite immediately.
 - Continue pushing the control dial in for 5 seconds after ignition, then release.
 - If the burner does not light within seconds, turn the control dial off, wait 5 minutes, and then try again.

3.3 Using the gas burners

- Turn the control dial to adjust the corresponding flame and temperature as needed.
 - The gas burner is OFF.
 - The gas burner is set to **maximum** flame.
 - The gas burner is set to **minimum** flame.
- Repeat the process (starting at 3.1) to light the second burner.
- To turn off, **push in the control dial** and rotate clockwise until it stops and the corresponding flame extinguishes.

3.4 Seasoning your oven

- You must season your oven before cooking in it for the first time.
 - Always wear gloves when putting your hand inside the oven.
- To do this, run the oven at top temperature for 30 minutes.
 - Turn off the oven and allow it to cool completely, then wipe down the inside with dry paper towels.

3.5 Shutting off the oven

- To turn off after seasoning or cooking, push in the control dial and rotate clockwise until it stops and the corresponding flame extinguishes. Repeat for both burners.
- Shut off the gas supply and disconnect the regulator.

3.6 Cooking in your oven

- Turn both burners on at full power to preheat the oven and pizza stones for at least 30 minutes.
 - Only cook pizza and other dry, bread-based dishes directly on the pizza stone. To cook meat, vegetables or other dishes, use the range of Ooni Cast Iron and Ooni Pans or other Ooni-approved cooking accessories.
 - The oven is equipped with two independent burners, enabling you to cook on just one side of the oven, on both sides at the same temperature, or on both sides at varying temperatures to accommodate different pizza styles.
- !** **Never** reach into the oven to clear away food debris that has fallen onto the pizza stone. Leave it to burn out, then remove it once the oven has cooled. Refer to the pizza stone cleaning procedure in the maintenance section of this manual for additional tips.
 - i** We strongly recommend using an Ooni Digital Infrared Thermometer to accurately measure the pizza stone temperature. Your pizza stone will heat up slower than the air inside the oven. (To cook great pizza, you need a balance of both.) That's why it's important to use an Ooni Digital Infrared Thermometer as well as the Digital Temperature Hub to ensure your pizza stone and air temperatures are within a close range.
 - i** For everything you need to know about cooking with Koda 2 Max, download the Ooni app.

4 Installing the visor (if required)



Scan for video instructions

- !** Wear protective gloves and make sure your oven is cool.
- Open the hinge by using the torx key to loosen the screw counterclockwise.
 - Using both hands, guide the right-hand side of the visor into the U-shaped bracket at the top right of the oven mouth.
 - Place the left-hand side of the visor into the recess on the left hinge.
 - Place your left thumb under the hinge and gently push it upward until it lies flat against the oven body. Hold the hinge in this position.
 - Use the torx key to tighten the screw clockwise, locking the hinge.
 - Ensure the hinge is locked into place.

4.1 Removing the visor

For deep cleaning or cooking larger items in the oven, follow these steps to remove the visor:

- !** Wear protective gloves and make sure your oven is cool.
- Place your left thumb above the screw to support the hinge.
 - Use the torx key to loosen the screw counterclockwise, unlocking the hinge.
 - Gently lower the hinge using your left thumb, which will allow the visor to lower.
 - Use both hands to carefully lift the left-hand side of the visor and pull forward to release the visor from the right bracket.
 - To close the hinge, place your left thumb under the hinge and gently push it upward until it lies flat against the oven body. Hold the hinge in position and rotate the screw clockwise to lock.
 - Ensure the hinge is locked into place.

5 Care and maintenance instructions

⚠ WARNING

Never attempt cleaning or maintenance while the oven is hot or in use.

Always wear gloves when cleaning the oven.

Do not use abrasive cleaners or scouring pads to clean any part of the oven.

Do not use chemical cleaners on painted surfaces.

Take care when cleaning inside the oven because sharp edges may be present.

5.1 Cleaning the interior

- After each use, switch off the oven and allow it to cool completely before wiping down the inside surfaces and along the burner tubes with dry paper towels.
- If the glass visor is dirty, you can clean it carefully using a damp cloth or dry paper towel. For stubborn stains, remove the visor according to the included instructions (step 5.1).

5.2 Cleaning the exterior

- The outer shell of Koda 2 Max can be wiped down with warm, soapy water and dried immediately. Avoid abrasive cleaning products or those with harsh chemicals.
- Dry immediately and cover with the Koda 2 Max Cover.

5.3 Cleaning the pizza stones

- !** **Never** use chemical cleaners or soaps on the pizza stones. **Never** expose your pizza stones to water.

There is no need to wash the pizza stones; it is perfectly normal for their appearance to change over time.

- Turn the oven on at full power for 45 minutes without cooking in it. The pizza stone will self-clean at high temperatures, and any food residue or debris will turn to ash.
- Allow the oven to cool completely, then brush the ash away with an Ooni Pizza Oven Brush.
Note: Your oven pizza stones are symmetrical and double-sided, so you can turn them over between uses (once cool) and burn off any stubborn residue from underneath the next time you cook.


5.4 Replacing the ignition battery

- The ignition battery compartment is located inside the rear leg.
 - Unscrew the cap counterclockwise to remove the old battery and replace it with a new one, paying attention to the +/- directions.
 - Screw the cap back on clockwise.
 - Safely dispose of the old battery.
- i** If you are storing the oven for more than a month, remove the battery.

Extend your 1 year warranty to 5 years*, for free when you register your product at ooni.com/warranty within 60 days of purchase.*

*Terms and conditions apply

Troubleshooting

Issue	Possible Cause	Solution
My oven won't ignite	<ol style="list-style-type: none"> 1. Improper setup. 2. Insufficient gas flow. 3. Regulator attached incorrectly. 4. No spark from ignition. 5. There's a spark or audible click, but the gas doesn't ignite. 	<ol style="list-style-type: none"> 1. Make sure the oven is set up according to step 1. 2. Make sure the gas cylinder contains fuel and is in an upright position; an empty or nearly empty cylinder could affect performance. Check for any kinks in the gas hose. 3. Make sure the regulator is properly attached to the gas cylinder. 4. Check that the ignition battery is present, inserted correctly and has a charge (step 1.2). Ensure that the sparker cable is inserted properly (step 1.1). 5. Please contact Ooni customer support. You can also light with a match and the matchstick holder (step 4.2) if necessary.
My oven burners ignite, but won't stay lit.	<ol style="list-style-type: none"> 1. The Flame Supervision Device (FSD) is not engaged. 2. The FSD thermocouple is dirty. 3. The FSD thermocouple is faulty. 	<ol style="list-style-type: none"> 1. Closely follow the lighting steps (step 4). Make sure to push and hold the control dial for at least 5 seconds after ignition in order to engage the Flame Supervision Device (FSD). 2. Turn off the gas supply, wait for the oven to cool, gently clean the FSD thermocouple with a damp cloth, and leave it to dry fully before relighting. (You may need to remove the visor for easier access.) 3. If steps 1 and 2 don't fix the problem, contact Ooni customer support.
My oven isn't getting hot enough.	<ol style="list-style-type: none"> 1. Insufficient gas flow. 2. Gas cylinder/ regulator pressure. 3. Oven setup and positioning. 4. Weather conditions. 5. Gas burner is backlighting (typically accompanied by a roaring sound). 6. The visor has been removed. 7. Regulator safety feature has been triggered (US and Canada) 	<ol style="list-style-type: none"> 1. Make sure the gas cylinder contains fuel and is in an upright position; an empty or nearly empty can could affect performance. Check for any kinks in the gas hose. 2. Select a suitable gas cylinder (step 3) and regulator pressure (as per the rating plate). 3. See setup instructions (step 1). Use the oven in an area sheltered from wind, or at least position it so the mouth faces away from any wind. 4. Preheat time and maximum temperature can be affected by location and weather conditions. Adjust the expected preheat time to account for varying ambient conditions. If your oven has been exposed to moisture or cold, it may take longer to preheat. Store underneath a waterproof cover and bring the pizza stones indoors during extended periods without use. 5. Follow the steps to turn off the gas burner, wait 5 minutes, then reignite the oven (step 4.1). 6. Preheat time and maximum temperature can be affected when cooking without the visor. Re-install to ensure to temperatures can be reached. 7. Disconnect your regulator from your gas cylinder for 5 minutes. This resets the regulator, which may have had its safety tripped, preventing gas flow.
Excessively sooty flame/ soot on oven interior and visor.	<ol style="list-style-type: none"> 1. Burning food debris. 2. Incorrect setup or incompatible gas cylinder or regulator. 3. Blocked gas venturi. 	<ol style="list-style-type: none"> 1. Refer to the Ooni app for cooking guidelines. Avoid using too much flour to launch your pizza, and remove any food scraps that fall onto the pizza stone. Use an Ooni Pizza Oven Brush to clean the pizza stone between cooks. 2. Ensure your oven is assembled correctly and that you are using the correct gas cylinder (step 3) and regulator (as per the rating plate). 3. Contact Ooni customer support.
Cooking Issues		 <p>Scan to download the Ooni app for pizza tips, recipes and troubleshooting.</p> <p>You can also contact our Ooni customer support at support.ooni.com</p>

If a problem persists, please contact Ooni customer support at support.ooni.com.



Ooni Limited, Unit 5, Ooni Park,
189 West Main Street, Broxburn, EH52 5LH, UK

THIS APPLIANCE MUST BE KEPT AT LEAST 1m AWAY FROM COMBUSTIBLE MATERIALS DURING USE. THIS APPLIANCE MUST HAVE AT LEAST 1.5m OVERHEAD CLEARANCE FROM COMBUSTIBLE MATERIALS DURING USE

FOR STORAGE AND CYLINDER EXCHANGE, DISCONNECT THE CYLINDER ONLY. DO NOT DISCONNECT HOSE FROM THE APPLIANCE.



LIGHTING INSTRUCTIONS - TO LIGHT BURNER

Make sure the control dials are in OFF positions and then turn on the LPG cylinder valve ON by slowly turning counterclockwise.

Push and hold either control dial in while slowly rotating counterclockwise to spark and light the gas.

Hold the dial for 5 seconds and then release.

If the burner does not ignite, switch to the OFF position, wait 5 minutes, and repeat the lighting.

Model: UU-P2B200 Ooni Koda 2 Max	SAI Global AS/NZS 5263.1.7
Gas Type: Propane	Certificate Number:
Test Point Pressure: 2.75 kPa	
Nominal Gas Consumption: 36.6 MJ/h (726 g/h)	
Injector size: 2 x 1.3mm	

PA-A00544

