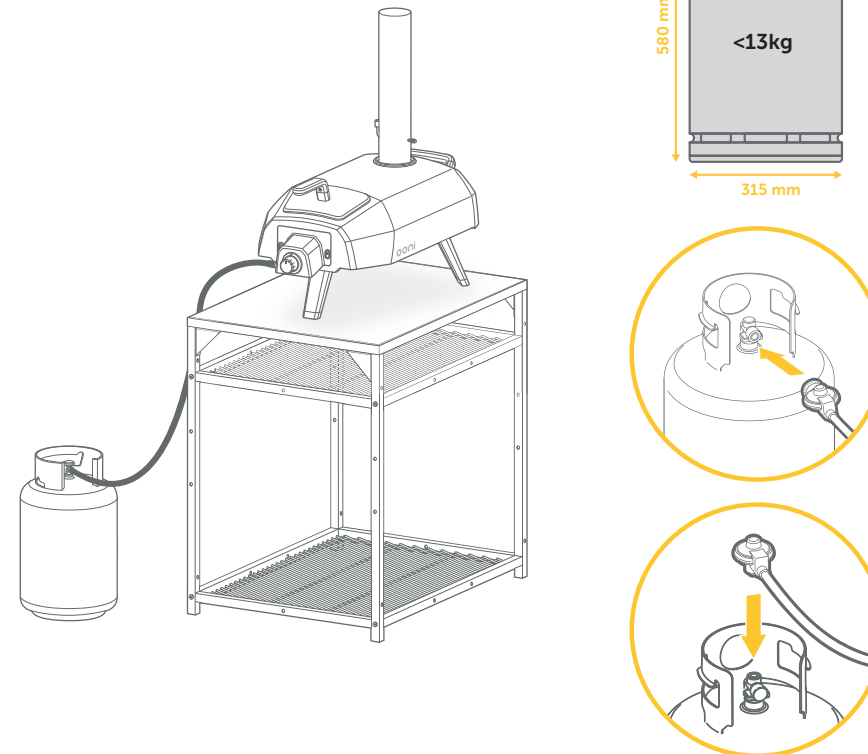




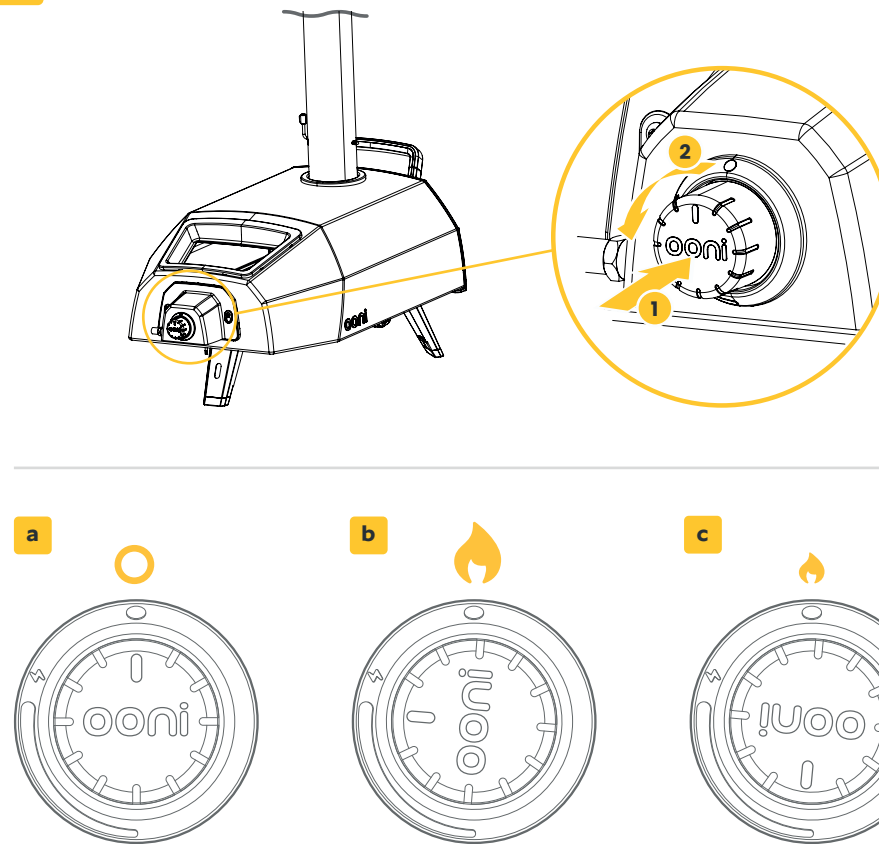
Ooni Gas Burner For Karu 2 Pro

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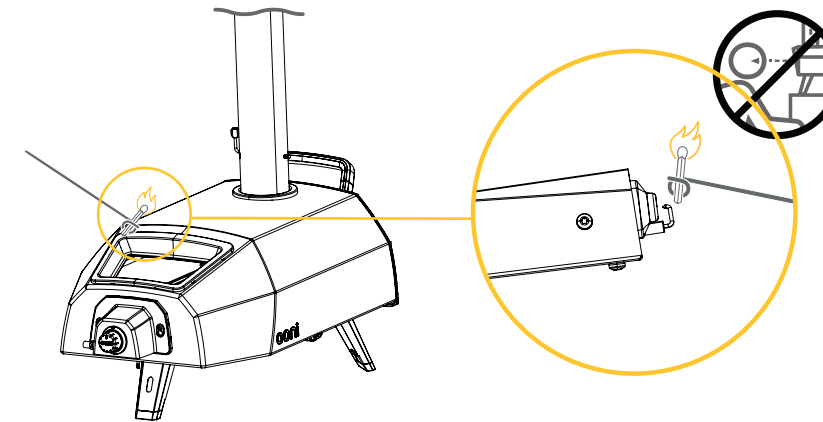
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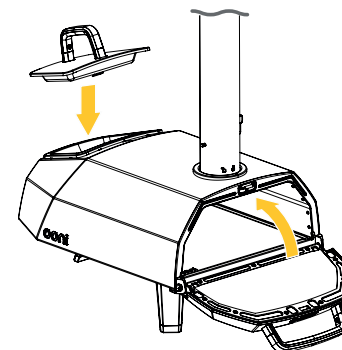
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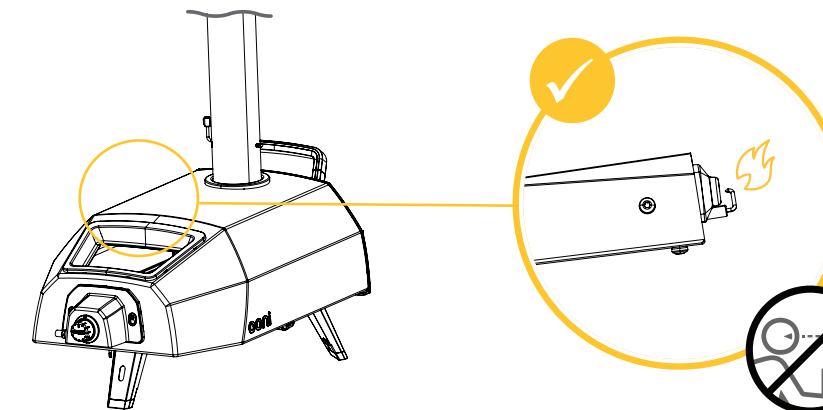
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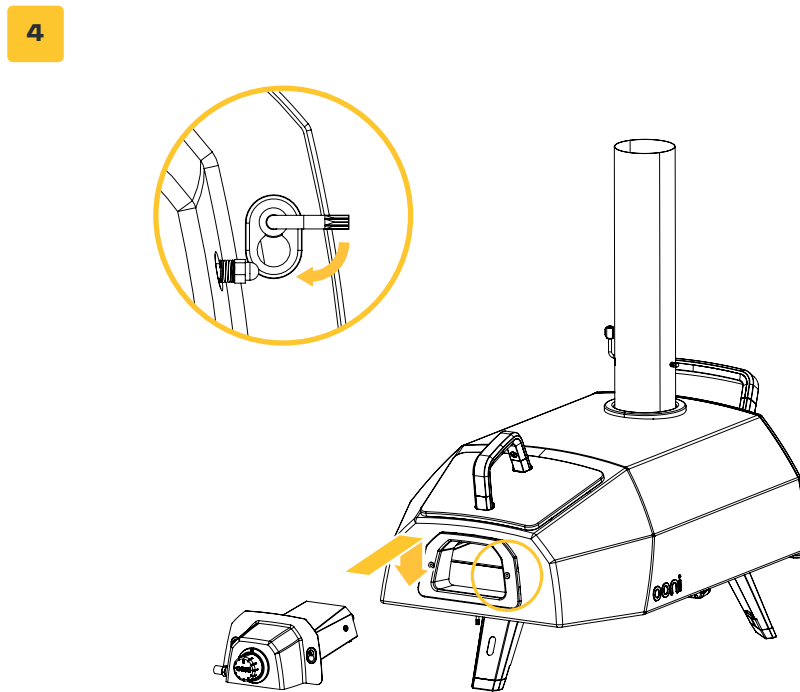
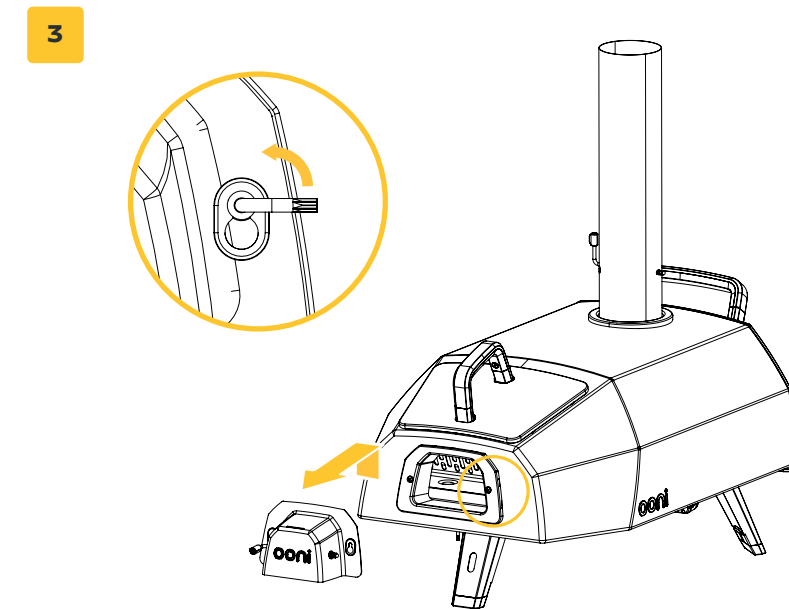
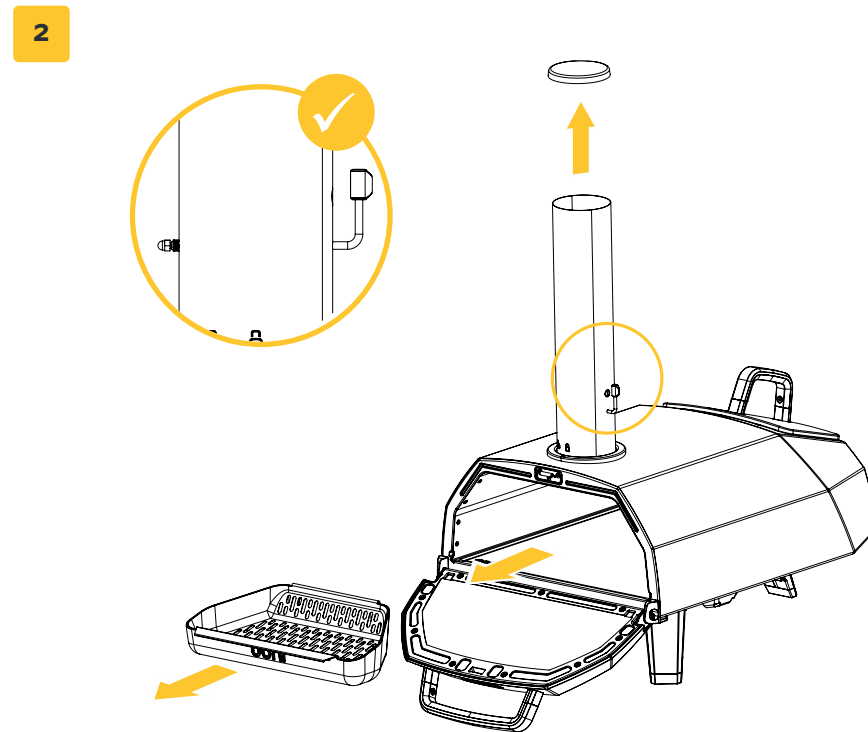
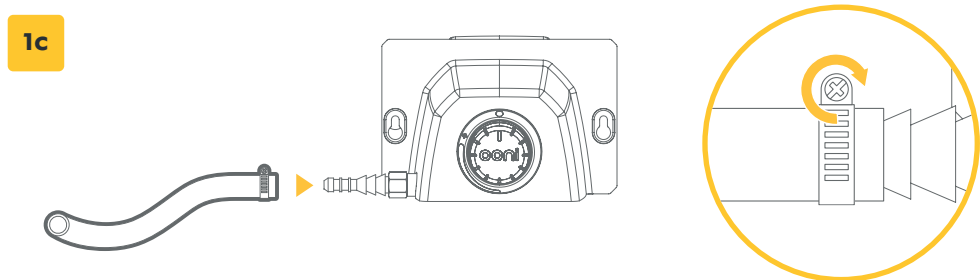
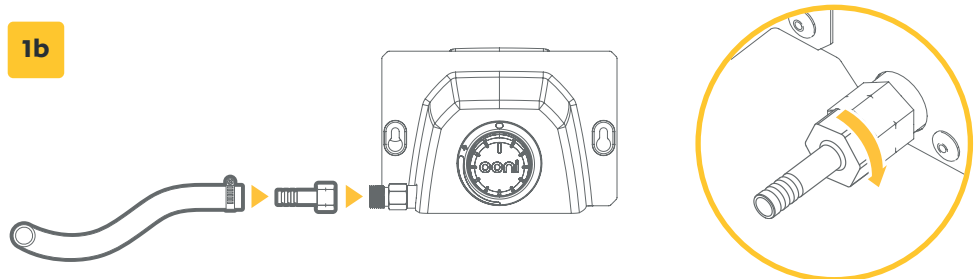
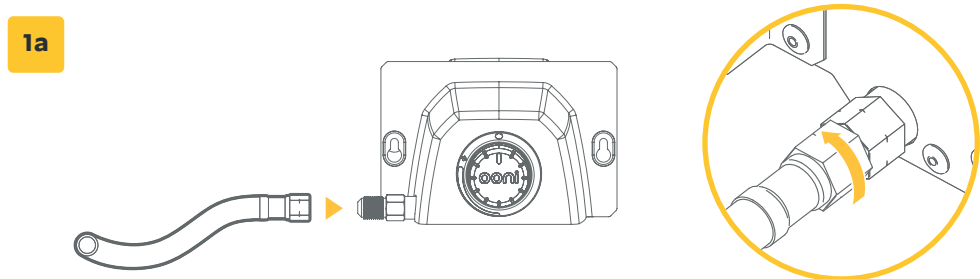
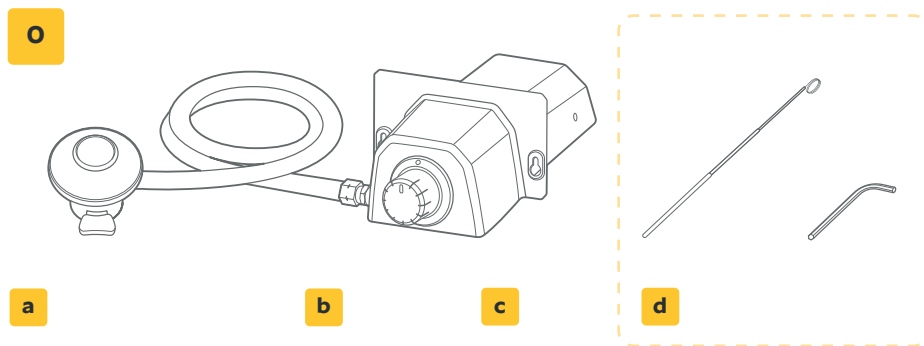


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CONTENTS



ENGLISH

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⚠ WARNINGS

Read instructions before using the appliance.

Use outdoors only.

Never operate this appliance unattended.

Accessible parts may be very hot. Keep young children away.

This appliance must be kept away from flammable materials during use.

Keep the fuel supply hose away from any heated surface(s).

Make sure the legs on Ooni Karu 2 Pro are fully extended before use.

To prevent shock, do not touch the electrode tip when igniting the burner.

Do not adjust the ceiling vent or chimney vent during use.

Keep away from hot exhaust gases coming from the chimney.

Please ensure there is a distance of at least 3.5" / 90mm between the edges of any of the oven legs and the edge of the table surface.

This appliance is not intended to be installed in or on recreational vehicles and/or boats.

Do not attempt ignition until gas burner is fully assembled to the oven.

Do not move the appliance during use.

Turn off the gas supply at the gas cylinder after use.

Parts sealed by the manufacturer or agent must not be manipulated by the user.

Storage of the Ooni Gas Burner for Karu 2 Pro indoors is only permissible if the cylinder is disconnected and removed from the appliance.

When the Ooni Gas Burner for Karu 2 Pro is not used for a period of time, it should be removed from the oven and stored in its original packaging in a dry, dust-free environment.

Do not modify the appliance.

Always use protective gloves when handling hot components.

Ensure the oven is clean and free from soot and debris prior to ignition.

CAUTION: All cleaning and maintenance should be carried out when the oven is cool and with the fuel supply turned OFF at the gas cylinder and disconnected.

BEFORE USE CHECK APPLIANCE AND

CONNECTIONS FOR LEAKS: Never check for leaks with a naked flame; always use a soapy water solution. Leak testing: Leak test each time a new gas tank is connected or after a long period without having used the appliance. Make sure that the valve is in correct alignment with the venturi. Make sure that the hose has no cracking or splitting.

IMPORTANT: If you smell gas or cannot stop a gas leak, turn off the gas tank valve and call your local gas tank dealer or fire brigade.

Changing of the gas cylinder must be carried out away from any source of ignition.

Check burner is functional, and there is no sign of damage prior to each use.

When changing the gas cylinder, ensure that the Ooni Gas Burner dial is turned to the off position, disconnect the regulator from the gas cylinder and remove the cylinder. Throughout this process, ensure that the cylinder is kept a minimum of 1 metre away from the oven to avoid ignition risks.



Stand to the side when relighting - never look directly into the oven or at the flame.

This gas burner is certified for use with Ooni Karu 2 Pro only. **DO NOT USE** with any other Ooni pizza oven.

Gas regulator supplied may not be suitable for use in your territory or region; please refer to your local regulations for more information.

There may be sharp edges on the Ooni Gas Burner for Karu 2 Pro. Please handle with care.

Place the oven on a heat resistant surface or use a trivet or heat resistant pad. If in doubt, check with the manufacturer of the surface for advice prior to use.

All references to "Ooni" in this manual include Ooni Limited or 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 GAS BURNER FOR KARU 2 PRO WHICH DOES/DID NOT COMPLY WITH ANY OF THE PROVISIONS OF THIS LEGAL DISCLAIMER.

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 GAS BURNER FOR KARU 2 PRO.

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.

0 What's in the Box

- a. Ooni Gas Burner for Karu 2 Pro
- b. Matchstick holder
- c. Torx key
- d. Regulator and hose*

*not included with all models. Product style may vary.

1 Product Assembly

Regulators and hose connections will vary depending on your region.

If your Ooni Gas Burner for Karu 2 Pro has the hose pre-installed continue to Step 2.

If your Ooni Gas Burner for Karu 2 Pro has a threaded female hose end follow Step 1a.

If your Ooni Gas Burner for Karu 2 Pro has a threaded barb and regular hose with a hose clip, follow Step 1b, then 1c.

If your Ooni Gas Burner for Karu 2 Pro has a regular hose with a hose clip follow Step 1c.

2 Prepare Oven For Gas

Wipe down the oven with a brush and damp cloth, taking care to not use the damp cloth on the pizza stone, to ensure no soot or debris is visible after/prior to each use.

Ensure oven is fully dry and completely cool before use.

Remove the fuel tray and the chimney cap. Ensure the chimney baffle is open.

3 Remove Draft Defender Plate

Unscrew rear bolts anti-clockwise using Allen key. Lift and remove.

4 Add Ooni Gas Burner

Ensure the gas burner is safely attached. Secure but do not overtighten the bolts.

5 Connect To Gas Cylinder

Regulators will vary depending on region.

Patio gas regulator

This is a push-on gas fitting. Ensure that the black switch is in the horizontal position. Depress the button located below the black switch and press the regulator on to the tank valve until it locks into place.

POL gas regulator

This is an anti-clockwise threaded gas fitting. Ensure the tank is fully turned off and screw the regulator anti-clockwise on to the gas tank valve fitting until tight.

Gas Safety Information

The appliance must be installed at least 1.5 m (5 ft) from any flammable materials.

The oven should be placed on a non-flammable, stable and flat surface.

Make sure your oven is placed in an area that will not be affected by adverse weather.

Appliance only to be used with LPG. Maximum cylinder capacity 13kg.

Use a suitable provided regulator certified to EN 16129 and a flexible hose certified to EN 16436.

The length of the hose must be no more than 1.5 m (5 ft) Worn or damaged hose must be replaced. Ensure that the hose is not obstructed, kinked, or in contact with any part of the oven other than at its connection.

The gas supply hose should be checked periodically and should be replaced if damaged and at least every two years.

Your country's national requirements will advise you how often to replace the hose.

Regularly review these requirements for your country.

In the case of blocked venturi immediately turn off burner unit, turn off gas supply, disconnect gas supply and wait until cooled to remove from oven.

Ensure the Ooni Gas Burner and Ooni Pizza Oven are clear of debris before every use.

If any debris does build up use a brush to remove this when appliance has cooled.

Leak testing

General

Although the gas connections of the appliance are leak tested prior packing and shipment, a complete test must be performed at the installation site and prior to any use.

Before each use, check all the gas connections for leak testing using the procedure listed below. If the smell of gas is detected at any time, you should immediately stop using and check the entire system for leaks.

Before testing

Make sure all packing material has been removed from the appliance.

Make a solution of one part liquid detergent and one part water. You will need a spray bottle, brush or rag to apply the solution to the fittings.

To test

1. Turn the burner valve OFF.
2. Turn the liquid propane cylinder valve on counter-clockwise to open the valve.
3. Apply the soap solution to all gas fittings. Soap bubbles would appear where a leak is present.
4. If a leak is present, immediately turn the gas supply OFF and tighten leaky fittings.
5. Turn the gas back ON and recheck.
6. Should the gas continue to leak from any of the fittings, turn the gas supply OFF and contact customer service.

6 Prepare For Ignition

Always route the gas hose away from the oven. The hose must not touch the oven body.

Remove fuel hatch and open door.

7 Ignition

⚠ Stand clear of the oven when igniting - ensure nobody is within 1 m (3 ft) of the front of the oven. Maintain arm's length from the oven when igniting, and do not lean over the oven when igniting.

Turn on the gas at the gas cylinder.

Push the gas burner dial in then slowly turn counter-clockwise until it clicks.

The process of starting to turn and clicking should take a minimum of 3 seconds.

If the gas ignites, hold the dial in for five seconds and then release.

- a. The gas burner is **off**
- b. The gas burner is set to **maximum** flame
- c. The gas burner is set to **minimum** flame

8 Verify That The Gas Burner Has Ignited

1. If yes go to step 10.
2. If not, turn off the gas, go back to step 7 and wait five minutes before attempting again.
3. If the burner still does not ignite go to step 9 and wait five minutes before attempting again.

⚠ Warning:

If the flames go out, or the burner fails to ignite, turn off the gas and wait five minutes before reigniting.

9 Ignition - Using A Match

If the burner still does not ignite, it is possible to light using a match and the supplied Matchstick Holder. Place the match in the holder, turn on the gas at the cylinder, light the match and hold it in front of the burners through the rear hatch. Press and turn the dial as described in Step 7.

Once ignited, go to step 10.

If the burner does not ignite, refer to troubleshooting steps.

10 Heating up oven

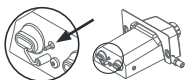
Replace the fuel hatch and close the door.

11 Extinguishing

When you have finished cooking or you would like to turn off the gas burner, push in and turn the dial clockwise to the off position.

Disconnect the regulator from the gas tank.

Leave oven to cool completely before storing.

Problem	Possible cause	Prevention / Solution
My oven isn't getting hot enough	<ol style="list-style-type: none"> 1. Empty gas bottle 2. Gas leak in the hose 3. Regulator improperly fixed 4. Operation in extreme conditions 5. Gas bottle is too small 6. Oven is not set up correctly 7. Gas burner is backlighting (<i>typically accompanied by a roaring sound</i>) 8. The pizza stone is wet 	<ol style="list-style-type: none"> 1. Check the gas bottle is full; an empty or even a nearly empty bottle may affect gas burner performance. 2. Perform a leak test and ensure there are no cracks or leaks in the hose. 3. Ensure the regulator is properly fixed to the gas bottle and the hose is firmly attached to the gas burner and tightened using appropriate-sized wrenches as outlined in the instruction manual. 4. Your gas burner and oven should not be used in extreme conditions (eg high wind) 5. Select a gas bottle with a power rating suitable for the gas burner. 6. Check the oven is set up according to the instructions in this manual. 7. Follow the steps to turn off the gas burner and re-ignite the oven. 8. Extend the preheat time to allow excess moisture to evaporate and the stone to dry out. To prevent this in future, use the chimney cap, store indoors or use a waterproof cover.
My gas burner will not ignite	<ol style="list-style-type: none"> 1. Improper set-up 2. Empty gas bottle 3. Cracking or leaking from the hose 4. Improper lighting technique 5. Regulator improperly fixed 6. Improper alignment of the sparkler 	<ol style="list-style-type: none"> 1. Check the oven is set up according to the instructions in this manual. 2. Check the gas bottle is full, an empty or even a nearly empty bottle may affect gas burner performance. 3. Perform a leak test and ensure there are no cracks or leaks in the hose. 4. Turning the dial too quickly may prevent the gas burner from lighting. 5. Ensure the regulator is properly fixed to the gas bottle and the hose is firmly attached to the gas burner and tightened using appropriate- sized wrenches as outlined in the instruction manual. 6. Reposition the sparkler tip so it is 3 mm away from the front of the burner cap.
My flame is too yellow / too blue	Variation in the environment, the food you cook, ambient temperature and condition of your Ooni oven may effect the colour of your flame	The color of your flame will not affect the taste or quality of your food.
My oven switches off after I let go of the control dial.	There may be soot build up on the FSD probe 	Ensure the gas burner and gas supply are switched off. Wait for the burner to cool down. Gently clean the probe and burner holes with a damp cloth. Leave the burner to dry fully before re-lighting.
Gas Burner for Ooni Karu 2 Pro will not maintain its flame	<ol style="list-style-type: none"> 1. Lack of oxygen 2. Oven placed on an uneven surface 	<ol style="list-style-type: none"> 1. Check the oven is set up according to the instructions in this manual. 2. If your Ooni is on a slant when set up, the oxygen will not flow as well. Try to set your oven up on a flat surface.
I can hear a 'roaring sound' coming from the Gas Burner and my flames are very weak	Gas Burner is backlighting so the flame is in the venturis	Switch off the gas supply and the gas burner immediately, wait five minutes and relight the gas burner.
The flame coming from my gas burner seems too powerful	Gas bottle is not being used in the correct orientation	Ensure the gas bottle is positioned upright

? If problems persist, please contact Ooni support

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Ooni Limited, 189 West Main Street, Broxburn, Scotland, EH52 5LH	I3B/P(30) Butane, Propane or their mixture 30 mbar
Ooni Karu 2 Pro Gas Burner	8.46 kW (620 g/h)
DK, FI, IT, NL, NO, SE, LU, MT	1.04mm
DE: Butan, Propan oder eine Mischung davon DK: Butan, propan eller en blanding af disse ES: Butano, propano o sus mezclas FI: Butaani, propaani tai niiden seos IT: Butano, propano o una miscela dei due NL: Butaan, propaan of hun mengsel NO: Butan, propan eller deres blandinger SE: Butan, propan eller en blandning av de två	
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