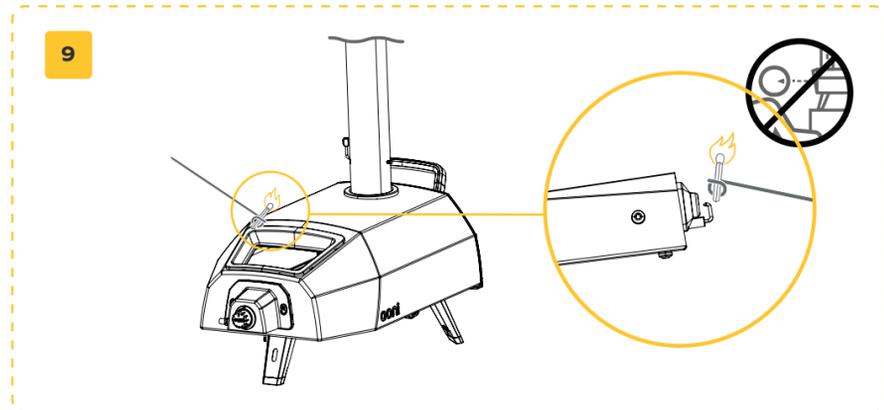
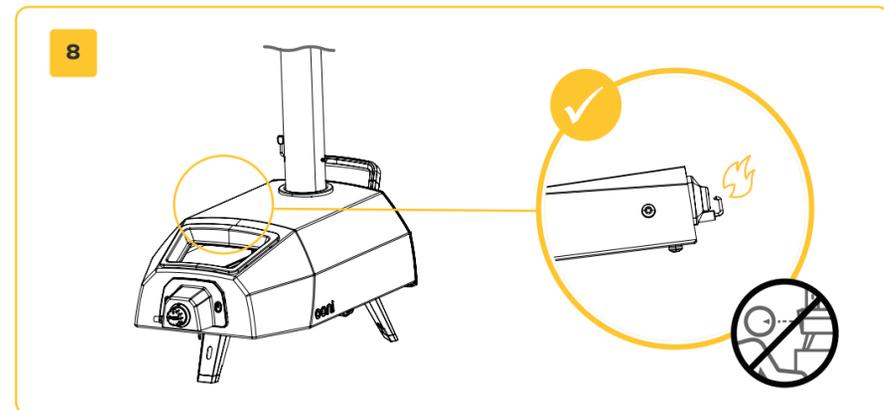
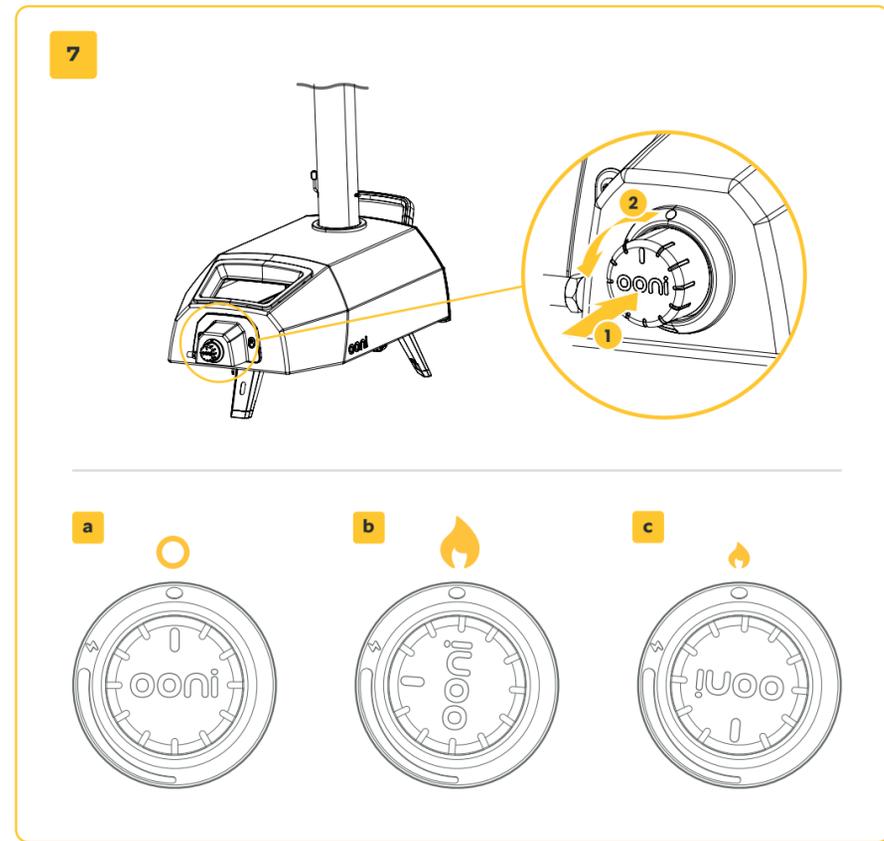
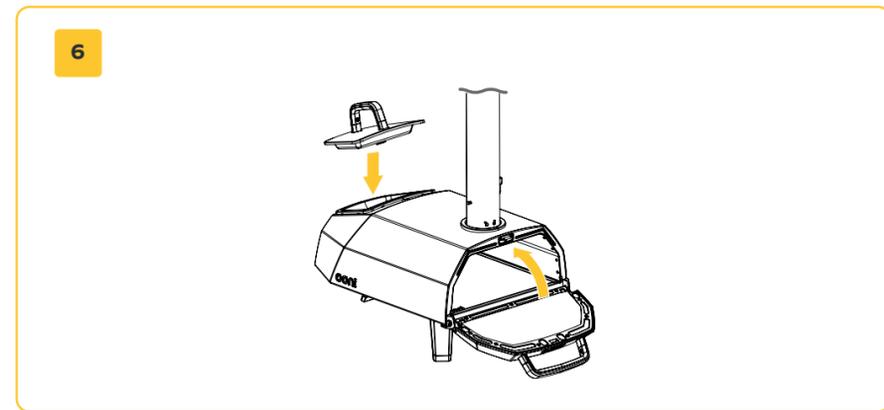
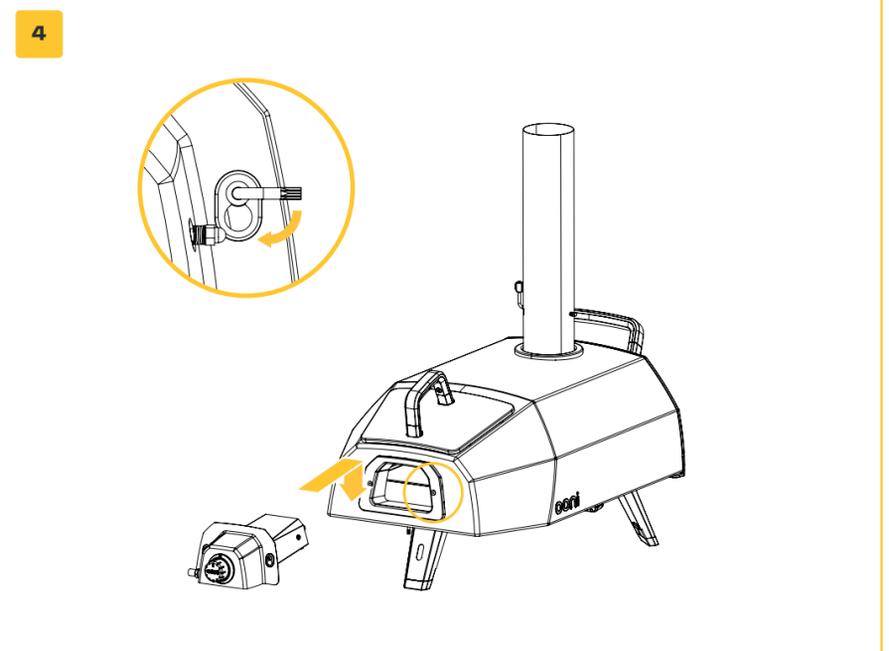
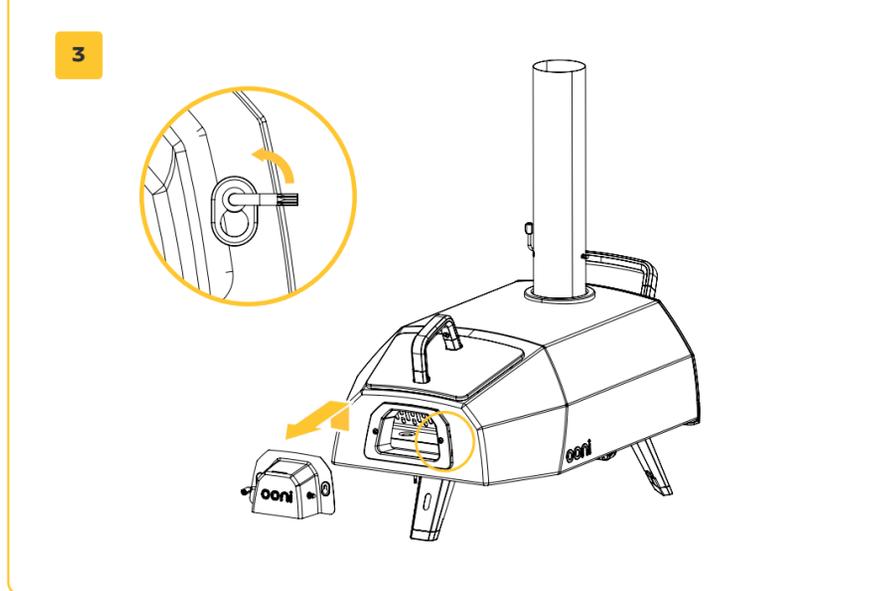
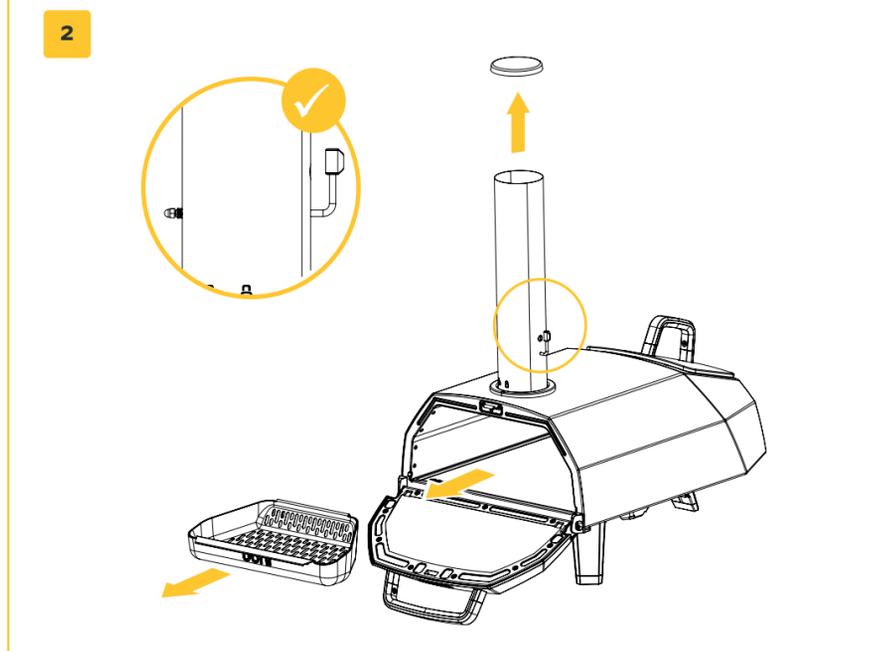
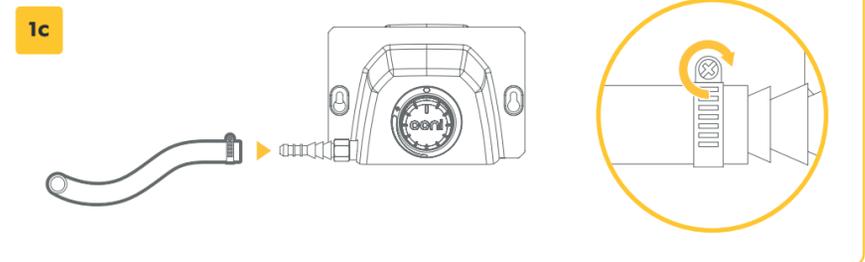
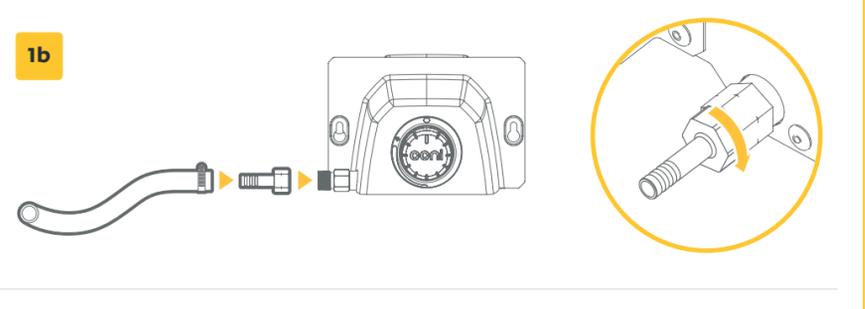
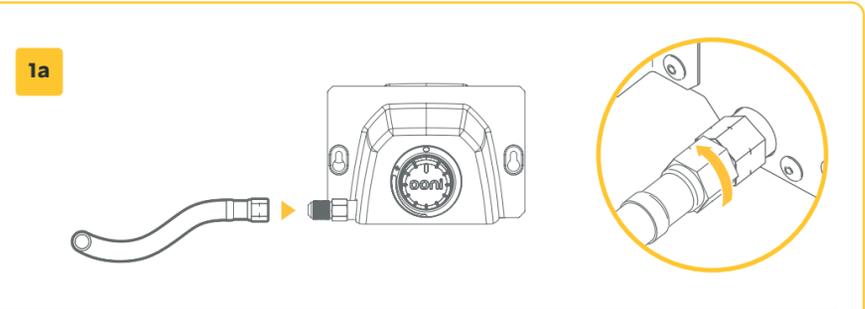
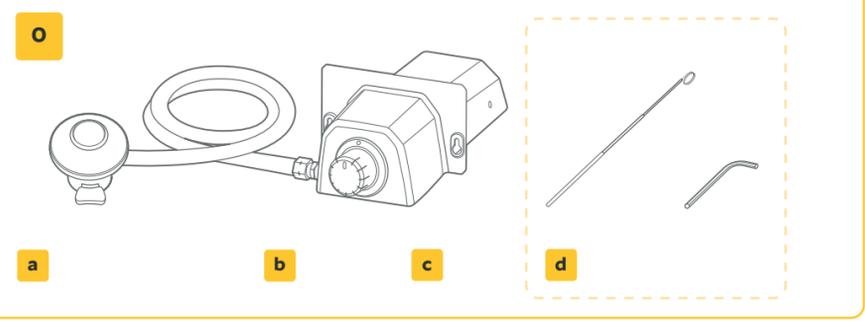




# Ooni Gas Burner For Karu 2 Pro

28mbar US





# CONTENTS



ENGLISH  
ESPAÑOL

**2**  
**XX**

**⚠ WARNING**

To reduce the risk of fire, burn hazard or other injury, read this safety manual carefully and completely before using this appliance.

**⚠ WARNING**

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.

**⚠ DANGER**

Never operate this appliance unattended. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.

**⚠ DANGER**

If you smell gas:

- Shut off gas to the appliance
- Extinguish any open flame
- If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.

**⚠ WARNING**

FOR OUTDOOR USE ONLY.

**⚠ WARNING**

- a. Keep the fuel supply hose away from any heated surface(s).
- b. The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- c. Keep children and pets away from the appliance at all times.
- d. Do not move the appliance when in use.
- e. This appliance is not intended for and should never be used as a heater.

**⚠ WARNING**

Spiders and insects can nest inside the burner of the appliance and disrupt gas flow. Inspect the burner at least once a year.

**⚠ WARNING**

When using a match to light the appliance, make sure to use the included matchstick holder.

**⚠ WARNING**

Turn off the gas supply at the cylinder after use.

**⚠ WARNING**

Do not store this appliance indoors unless the gas cylinder is disconnected.

**⚠ WARNING**

Do not store gas cylinder in a building, garage or any other enclosed area and keep out of reach of children at all times

**⚠ WARNING**

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 it's original packaging in a dry, dust-free environment.

**⚠ WARNING**

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

**⚠ WARNING**

Check all gas supply fittings for leaks before each use. Do not use the appliance until all connections have been checked and do not leak.

**⚠ WARNING**

Do not smoke while leak testing. Never leak test with an open flame.

**⚠ WARNING**

When lighting, keep your face and hands as far away from the appliance as possible.

**⚠ WARNING**

Minimum clearance from sides of unit to combustible construction is 610mm (24 inches).  
Minimum clearance from back of unit to combustible construction is 915mm (36 inches).

**⚠ WARNING**

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**

This manual states that an oven, fryer or broiler shall not be used on or under any apartment or condominium balcony or deck.

**⚠ WARNING**

Do not modify the appliance.

**⚠ WARNING**

This manual includes an instruction to 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. The replacement hose assembly shall be that specified by the manufacturer.

**⚠ WARNING**

This appliance shall be used only outdoors, and shall not be used in a building, garage, or any other enclosed area.

**⚠ WARNING**

This manual includes a list of required parts necessary for the safe operation of the appliance, directions for proper assembly and for assembly of installed parts and accessories supplied with the appliance, and proper procedures for gas leak testing.

**⚠ WARNING**

The appliance should not be located or used under unprotected, combustible, overhead construction materials or surfaces.

**⚠ WARNING**

Make sure the legs on Ooni Karu 12G and Ooni Karu 12 are fully extended before use.

**⚠ WARNING**

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

**⚠ WARNING**

Ensure the chimney baffle is fully open during use.

**⚠ WARNING**

Do not adjust the chimney baffle during use.

**⚠ WARNING**

Keep away from hot exhaust gases coming from the chimney.

**⚠ WARNING**

Always use protective gloves when handling hot components.

**⚠ WARNING**

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

**⚠ WARNING**

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.

**⚠ WARNING**

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

**⚠ WARNING**

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

**⚠ WARNING**

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

**⚠ LP GAS CYLINDER WARNING**

1. Do not store spare liquid propane gas cylinder under or near this appliance.
2. Never fill the cylinder beyond 80 percent capacity.
3. Liquid propane cylinder must be fitted with an OVERFILL PROTECTION DEVICE (OPD).
4. If the information above is not followed exactly, a fire resulting in death or serious injury may occur.
5. This manual states that the installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or Natural Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSA B149.2

**⚠ WARNING**

When changing the gas cylinder, ensure that the Ooni Gas Burner for Karu 2 Pro 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 meter away from the oven to avoid ignition risks.



Stand to 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.

**⚠ WARNING**

There may be sharp edges on the Ooni Gas Burner. Please handle with care.

**⚠ WARNING**

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.

## 0 What's in the Box

- Ooni Gas Burner for Karu 2 Pro
- Matchstick holder
- Torx key
- 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.

### QCC1 regulator

This gas fitting is clockwise. Make sure that the tank is completely switched off and screw the regulator as far as possible into the gas tank valve.

### Gas Safety Information

- Please always keep the gas bottle in upright position.
- The size for 20 lbs LP gas cylinder is 12.2 inches in diameter and 17.9 inches tall.
- If the appliance is not in use, the gas must be turned off at the supply cylinder.
- The cylinder used must include a collar to protect the cylinder valve.
- The minimum distance for the appliance and the 20lb gas tank is 40 inches apart.
- In the case of blocked venturi immediately turn off burner unit, turn off gas supply, disconnect gas supply and wait until cooled to removed from oven.
- Ensure the Ooni Gas Burner and Ooni Pizza Oven is clear of debris before every use.
- If any debris does build up use a brush to remove this when appliance has cooled.
- 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.

### Connecting the liquid propane gas cylinder

1. The cylinder valve should be in OFF position.
2. Make sure the burner valve is in OFF position.
3. Inspect the valve connections, port and regulator assembly. Remove debris and inspect the hose for damage.
4. When connecting the regulator assembly to the valve, use your hand to tighten the nut clockwise until it stops. Use of a wrench could damage the quick coupling nut and result in a hazardous situation.
5. Open the cylinder valve fully by turning the valve counter-clockwise.
6. Before lighting the oven, use a soap and water solution to check all connections for leaks.
7. If a leak is found, turn the cylinder valve OFF, and do not use the oven until local liquid propane dealer can make repairs.

### Disconnecting the liquid propane gas cylinder

1. Turn the oven burner valve OFF and make sure the oven is cool.
2. Turn the liquid propane cylinder valve OFF by turning clockwise until it stops.
3. Detach the regulator assembly from the cylinder valve by turning the quick coupling nut counter-clockwise.
4. Place dust cap for cylinder valve outlet whenever the cylinder is not in use.

## 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 the fuel hatch and open the door

## 7 Ignition

**⚠ Stand clear of the oven when igniting - ensure nobody is within 1 meter (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

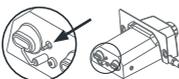
Replace the fuel hatch and close the door.

## 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"> <li>1. Empty gas bottle</li> <li>2. Gas leak in the hose</li> <li>3. Regulator improperly fixed</li> <li>4. Operation in extreme conditions</li> <li>5. Gas bottle is too small</li> <li>6. Oven is not set up correctly</li> <li>7. Gas burner is backlighting (<i>typically accompanied by a roaring sound</i>)</li> <li>8. The baking stone is wet</li> </ol>	<ol style="list-style-type: none"> <li>1. Check the gas bottle is full; an empty or even a nearly empty bottle may affect gas burner performance.</li> <li>2. Perform a leak test and ensure there are no cracks or leaks in the hose.</li> <li>3. Ensure the regulator is properly fixed to the gas bottle and the hose is firmly attached to the gas burner tightened using appropriate sized wrenches as outlined in the instruction manual.</li> <li>4. Your gas burner and oven should not be used in extreme conditions (eg high wind).</li> <li>5. Select a gas bottle with a power rating suitable for the gas burner.</li> <li>6. Check the oven is set up according to the instructions in this manual.</li> <li>7. Follow the steps to turn off the gas burner and re-ignite the oven.</li> <li>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.</li> </ol>
My gas burner will not ignite	<ol style="list-style-type: none"> <li>1. Improper set-up</li> <li>2. Empty gas bottle</li> <li>3. Cracking or leaking from the hose</li> <li>4. Improper lighting technique.</li> <li>5. Regulator improperly fixed</li> <li>6. Improper alignment of the sparker</li> </ol>	<ol style="list-style-type: none"> <li>1. Check the oven is set up according to the instructions in this manual.</li> <li>2. Check the gas bottle is full, an empty or even a nearly empty bottle may affect gas burner performance.</li> <li>3. Perform a leak test and ensure there are no cracks or leaks in the hose.</li> <li>4. Turning the dial too quickly may prevent the gas burner from lighting.</li> <li>5. Ensure the regulator is properly fixed to the gas bottle and the hose is firmly attached to the gas burner tightened using appropriate-sized wrenches as outlined in the instruction manual.</li> <li>6. Reposition the sparker tip so it is 3 mm away from the front of the burner cap.</li> </ol>
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 colour 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 is switched off, wait for the burner to cool down, gently clean the probe and burner holes with damp cloth, leave the burner to fully dry before re-lighting.
Gas Burner for Ooni will not maintain its flame	<ol style="list-style-type: none"> <li>1. Lack of oxygen</li> <li>2. Oven placed on an uneven surface</li> </ol>	<ol style="list-style-type: none"> <li>1. Check the oven is set up according to the instructions in this manual.</li> <li>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.</li> </ol>
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 5 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 gas bottle is positioned upright

**?** If problems persist, please contact Ooni support

		ANSIZ21.89-2017 CSA 1.18-2017 Outdoor Cooking Specialty Gas Appliance / Cuisiner en plein air spécialisés appareils à gaz 
Ooni Limited, Unit 5 Bishopsgate Business Park, 189 West Main Street, Broxburn, West Lothian, Scotland, EH52 5LH		
Gas Burner for Karu 2 Pro / Brûleur à gaz Ooni Karu 16		
	LP	Rate Input / Taux d'entrée (BTU/H)
Components / Composant	Orifice size / Taille de l'orifice	
Main burner / Brûleur principal	1.10	27500
 <p>Stand to side when relighting - never look directly into the oven or at the flame.</p> <p>Colóquese a un lado cuando vuelva a encenderlo, nunca mire directamente al horno o a la llama.</p> <p>Tiens-toi sur le côté lors du réallumage. Ne regarde jamais directement la flamme ou l'intérieur du four.</p>		<b>SN</b>
 <p>Always ensure the Ooni Karu 2 Pro door is open, and the fuel hatch is off, when lighting or relighting.</p> <p>Asegúrese siempre de que la puerta del Ooni Karu 16 esté abierta y la trampilla de combustible cerrada cuando encienda o vuelva a encender el aparato.</p> <p>Lors de l'allumage ou du réallumage, vérifie toujours que la porte du four Ooni Karu 16 est ouverte et que la trappe du réservoir à combustible est retirée.</p>		