

Ooni Koda 2

Short Description

The Ooni Koda 2 Gas-Powered Pizza Oven’s advanced G2 Gas Technology™ and innovative flame design all but eliminate hot and cold pockets, ensuring more even cooking and tastier pizza.

Long Description

The Ooni Koda 2 is the reimagined evolution of the award-winning Koda 12, engineered to bring professional-grade results to any backyard. Using advanced G2 Gas Technology™, it features a patent-pending tapered flame that directs heat precisely to ensure incredibly even temperatures. This powerful machine hits 500°C, reducing stone temperature fluctuations and making it easier than ever to achieve consistent, restaurant-style pizza.

Built for performance, the gas burner reheats the stone 20% faster than the previous model, allowing you to fire out back-to-back pizzas for a crowd. Its expansive temperature range, from 190°C up to 500°C, provides the power to choose between 60-second Neapolitan-style pizzas, pan-baked grandma pies, flame-cooked wings, or seared steaks. Precision control dials allow you to fine-tune the heat across the spacious cooking surface, which includes a stainless steel ledge for resting and inspecting your food.

Despite its power, the Koda 2 remains portable at just 16kg with folding legs for easy transport and storage. The oven is clad in premium cast aluminum for a robust yet lightweight finish, available in Foundry Black and Slate Blue. For added convenience, it is compatible with the Ooni Connect™ Digital Temperature Hub for smartphone monitoring. Setup is simple—just slide in the stone and hit the electric ignition—and the high heat makes cleanup as easy as burning off any leftover residue.

Features and Benefits

- **Spacious 14"+ Cooking Area:** The Koda 2’s pizza stone is 15.5” at the front and 14.2” at the back, giving you even more cooking space to play with for launching pizzas or putting pans into the oven.
- **Tapered Flame Burner Design:** Creates precision-tuned flame size and orientation to ensure even heat from the front of the oven to the back.
- **Ooni Connect™ Digital Temperature Hub* Compatibility (sold separately):** Get connected and monitor temperatures inside your Koda 2 with the Bluetooth-enabled functionality.
- **Dual Cast Aluminum Construction:** The Koda 2’s nose and back plate are clad in premium cast aluminum, which is hard-wearing and looks great from any angle in your backyard.
- **Stainless Steel Pizza Ledge:** A 2” stainless steel pizza ledge allows you to rest and inspect your food before popping it back in the oven or taking it out.



Region	Pressure	Product Name	SKU	EAN
France	37mbar	Ooni Koda 2 - Foundry Black	UU-P2D500	5060967395095
France	37mbar	Ooni Koda 2 - Slate Blue	UU-P33400	5060967395965
France	37mbar	Ooni Koda 2 - Highland Green	UU-P3C600	5060967398119



Region	Pressure	Product Name	SKU	EAN
EU	30mbar	Ooni Koda 2 - Foundry Black	UU-P2D700	5060967395194
EU	30mbar	Ooni Koda 2 - Slate Blue	UU-P33200	5060967395941
EU	30mbar	Ooni Koda 2 - Highland Green	UU-P3B200	5060967397860
EU (Germany/Austria)	50mbar	Ooni Koda 2 - Foundry Black	UU-P2D800	5060967395101
EU (Germany/Austria)	50mbar	Ooni Koda 2 - Slate Blue	UU-P33100	5060967395934
EU (Germany/Austria)	50mbar	Ooni Koda 2 - Highland Green	UU-P3B400	5060967397884
Switzerland	50mbar	Ooni Koda 2 - Foundry Black	UU-P31100	5060967395170

Type	Oven
Country of Origin	China
Materials	Main body: Powder coated carbon steel (metal)
	Internal: Stainless steel SUS304L
	Base: Stainless steel SUS430
	Legs: Stainless steel SUS430
	Nose and rear: Aluminium
	Stone: Cordierite
	Feet: TPR (plastic)
Colours	Body: Black and silver
	Nose and rear: Grey
	Feet: Black
Storage Guidelines	• It's recommended to store the oven indoors • You can cover the oven with the Ooni Koda 2 Carry Cover when it's not in use • Allow the oven to cool fully before storing • Do not store the gas tank indoors

Cleaning Guidelines	Stainless steel parts: Use <i>Bar Keeper's Friend</i> with a rough sponge
	Powder coated parts: Wipe down with a cloth and warm soapy water
	Stone baking board: Brush away debris using the Ooni Pizza Oven Brush; the high heat will handle the rest of the cleaning. You can also flip the stone for a fresh surface. Never use water or liquid cleaners.
Included in the Box	• Oven • Stone • Torx key • Legs x3 • Regulator and hose • Matchstick holder • Fixings • User Manual
Packaging Certification	ISTA 3A
100% Recyclable Packaging	Yes
Fuel Type	Gas (Propane / Butane)
Fuel Consumption	0.39kg for 10 pizzas
kW (BTU)	4.4kW (15,000 BTU/hr)
Max Temperature	500°C
Lowest Temperature	189°C
Heat up time to 400°C	20 minutes
Heat up time to 500°C	50-55 minutes
Pizza Size	Up to 14" pizzas
Pizza Cook Time	60-90 seconds
Stone Thickness	15mm
Oven Opening Height	82mm
Warranty	1 Year + 4 years with extension

Unit	Weight (kg)	Length (m)	Width (m)	Height (m)
Unboxed	14.2	0.6	0.5	0.3
Colour Box	22.8	0.7	0.6	0.4
Master Carton	21	0.7	0.6	0.4