

Ooni Karu 2 Pro

Short Description

Tradition meets technology, the Ooni Karu 2 Pro Multi-Fuel Pizza Oven.

Long Description

Tradition meets technology.

Spacious, versatile, and loaded with innovative features, the Ooni Karu 2 Pro Multi-Fuel Pizza Oven is the latest leap forward for Ooni's award-winning Karu range. Building on over a decade of engineering experience, Karu 2 Pro enables users to bake authentic wood-fired pizzas in as little as 60 seconds. Make everything from family-sized pizzas to whole roast chickens, hefty tomahawk steaks to deep dish pies on Karu 2 Pro's 17" cooking surface. Load up the oven's extra-large fuel tray with your choice of wood or charcoal for an unmistakable smoky flavor, or switch it up and opt for the convenience of gas with the Karu Gas Burner attachment (sold separately).

Say goodbye to guesswork with Karu 2 Pro's integrated Ooni Connect™ Digital Temperature Hub. Monitor temperature information on the front-mounted display or send it straight to your phone via Bluetooth. Simply log in to the Ooni app, and you'll know exactly when to launch your pizzas. Karu 2 Pro also comes with a digital food probe, allowing you to easily monitor the temperature of meats as they roast. The Karu 2 Pro's multi-fuel capability lets you choose between cooking with wood or charcoal for a traditional experience and smoky flavours, or choose gas* for unbeatable convenience. The Karu 2 Pro's extra-large glass door is your window to a world of culinary creations, allowing you to monitor your pizzas without losing heat. And don't worry about unsightly buildup; the oven's ClearView™ technology helps to minimize soot and ash from sticking to the glass, keeping your oven looking fresh, cook after cook.

Thanks to Karu 2 Pro's powder-coated outer shell, you can create a year-round outdoor kitchen. Engineered to keep the elements at bay, the oven's carbon steel shell also locks in heat as you cook. This means Karu 2 Pro can take pride of place in your outdoor space for years to come.

What happens when you combine innovation with authenticity? Karu 2 Pro.

*Gas Burner for Ooni Karu 2 Pro sold separately.

Features and Benefits

- **Spacious and versatile:** Features a 17"-wide cooking surface and an internal height of 5.7".
- **Ooni Connect™ functionality:** Sync your oven to our app using the Ooni Connect™ smart cooking functionality for real-time cooking notifications.
- **ClearView™ Glass Door:** The insulated borosilicate glass door allows you to keep an eye on your pizza as it cooks without the need to open the door and release heat.
- **Digital Temperature Hub:** Get instant air temperature readings from inside the oven sent to your phone via Bluetooth so you know exactly when to launch your pizzas or remove meats.
- **Easily switch to gas:** Switch to the convenience of gas cooking by attaching the gas burner.
- **Extra large fuel tray:** The rear access fuel tray makes it easy to insert a large volume of wood logs or charcoal for uninterrupted cooks.
- **Largest ceiling height:** At 145mm, Karu 2 Pro features the tallest ceiling height of any Ooni oven.



Product Name	SKU	EAN
Ooni Karu 2 Pro	UU-P35400	5060967396474

Type	Oven
Country of Origin	China
Materials	Main body: Powder coated carbon steel
	Internal: Stainless steel SUS430
	Base: Stainless steel SUS430
	Fuel tray and grate: Stainless steel SUS443 + SUS430
	Legs: Stainless steel SUS430
	Nose and rear: Die cast aluminium
	Stone: Cordierite
	Handles: Nylon (plastic) and aluminium (metal)
	Feet: TPR (plastic)
	Door: Borosilicate glass, aluminium, stainless steel ADC12 + SUS430
	Digital Temperature Hub: Plastic
	Food probe: Stainless steel SUS304
Colours	Body: Black and silver
	Nose: Grey
	Handles: Black
	Feet: Black
Storage Guidelines	- It's recommended to store the oven indoors using an Ooni Karu 2 Pro Cover - 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
	Glass door: Wipe down with paper towel or a dry cloth
	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	• Main Body • Fuel Tray • Fuel Grate • Baking stone x 2 • Oven door • Fuel hatch door • Draft defender plate with improved air venting • Chimney • Chimney cap • Digital Temperature Hub • 1 x Food Probe • 1 x Ambient temperature cable • 2 x AA batteries • Torx Key • Manual • Warranty Card
Product Certification	EN1860
Packaging Certification	Yes
Packaging Materials	Colour Box: Cardboard
	Master Carton: Cardboard
100% Recyclable Packaging	No
Fuel Type	Solid fuels (wood / charcoal) + gas with additional gas burner (sold separately)
Fuel Consumption	2.2 kg for 10 pizzas
kW (BTU)	7.3kw (25,000 BTU/hr)
Max Temperature	500°C
Pizza Size	Up to 16" pizzas (17" stone)
Pizza Cook Time	60 seconds

Oven Opening Height	137mm
Warranty	5 year (1 year standard + 4 extended on registration)

Unit	Weight (kg)	Length (m)	Width (m)	Height (m)
Unboxed	27.2	0.83	0.5	0.83
Colour Box	35.1	0.92	0.6	0.38
Master Carton	37.1	1	0.6	0.4