

Ooni Koda 2 Pro

Short Description

The Ooni Koda 2 Pro 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 Pro is bigger, better, and smarter, reimagining the legacy of the award-winning Koda 12 and Koda 16. Featuring advanced G2 Gas Technology™ with dual lateral burners and a tapered flame, it delivers 500°C of power while reducing temperature variations across the stones by over 420%. This eliminates hot and cold spots, providing professional-level results for any home cook. We are so confident in its performance that we guarantee you can make great pizza or get your money back in 60 days.

With a spacious 18-inch cooking area and 30% larger capacity, this oven is big enough for family-size pizzas, sizzling burgers, or even a whole roast chicken. The powerful twin gas burners reheat the pizza stones 25% faster than previous models for ultra-quick, back-to-back cooking. A removable glass visor helps retain heat while allowing a clear view inside, and the finely tuned dial lets you set temperatures between 160°C for slow roasts and a blazing 500°C for authentic, restaurant-quality pizza.

Quality and convenience are engineered into every detail, from the premium cast aluminum finish to the 3-inch stainless steel pizza ledge for inspecting your food. The Koda 2 Pro comes with a Bluetooth-enabled Ooni Connect™ Digital Temperature Hub and food probes, allowing you to monitor internal and food temperatures via the Ooni app. Available in Foundry Black or Slate Blue, setup is simple and cleanup is effortless as the high temperatures burn off any spills. Whether it's a tailgate party or a backyard blowout, the Koda 2 Pro gives you total control of your cooking experience.

Features and Benefits

- **Spacious 18+" Cooking Area:** The Koda 2 Pro's tapered stone is 21" at the mouth and 18" at the rear, so there's plenty of clearance for launching pizzas and room to manoeuvre.
- **Tapered Flame Burner Design:** Creates precision-tuned flame size and orientation to ensure even heat across the stone from the twin gas burners.
- **Precision Gas Control Panel with Electric Spark Ignition:** The control panel is instantly intuitive and easily accessible, with the electric spark ignition providing reliable lighting every time.
- **Commercial-Grade Stainless Steel Pizza Ledge:** A 3" stainless steel pizza ledge allows you to rest and inspect your food before popping it back in the oven or taking it out.
- **Removable Glass Visor:** A removable 6mm thick protective glass visor provides a panoramic view of food as it cooks while keeping heat inside the oven.
- **Ooni Connect™ Digital Temperature Hub:** Get connected and monitor temperatures inside your Koda 2 Pro with the Bluetooth-enabled Ooni Connect™ Digital Temperature Hub.



Region	Pressure	Product Name	SKU	EAN
France	37mbar	Ooni Koda 2 Pro - Foundry Black	UU-P2DE00	5060967395132
France	37mbar	Ooni Koda 2 Pro - Slate Blue	UU-P33900	5060967396016
EU	30mbar	Ooni Koda 2 Pro - Foundry Black	UU-P2E000	5060967395200



Region	Pressure	Product Name	SKU	EAN
EU	30mbar	Ooni Koda 2 Pro - Slate Blue	UU-P33700	5060967395996
EU	30mbar	Ooni Koda 2 Pro - Highland Green	TBC	TBC
EU (Germany/Austria)	50mbar	Ooni Koda 2 Pro - Foundry Black	UU-P2E100	5060967395149
EU (Germany/Austria)	50mbar	Ooni Koda 2 Pro - Slate Blue	UU-P33600	5060967395989
EU (Germany/Austria)	50mbar	Ooni Koda 2 Pro - Highland Green	UU-P3B500	5060967397891
Switzerland	50mbar	Ooni Koda 2 Pro - Foundry Black	UU-P30F00	5060967395156

Type	Oven
Country of Origin	China
Materials	Main body: Powder coated carbon steel (metal)
	Internal: Stainless steel SUS304
	Base: Stainless steel SUS430
	Legs: Stainless steel
	Nose and rear: Aluminium
	Visor: Borosilicate glass
	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 Pro 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 • Ooni Connect™ Digital Temperature Hub • Digital food probe • Batteries • User Manual
Packaging Certification	ISTA 3A
100% Recyclable Packaging	Yes
Fuel Type	Gas (Propane / Butane)
Fuel Consumption	0.78kg for 10 pizzas
kW (BTU)	9.8kW (33,000 BTU/hr)
Max Temperature	500°C
Lowest Temperature	159°C
Heat up time to 400°C	30 minutes
Heat up time to 500°C	60 minutes
Pizza Size	Up to 18" pizzas
Pizza Cook Time	60-90 seconds
Stone Thickness	20mm
Oven Opening Height	87mm with visor 130mm without visor
Warranty	1 Year + 4 years with extension

Unit	Weight (kg)	Length (m)	Width (m)	Height (m)
Unboxed	29	0.7	0.7	0.4
Colour Box	37.3	0.8	0.7	0.4
Master Carton	38	0.8	0.7	0.4