Connecting people through exceptional food experiences.

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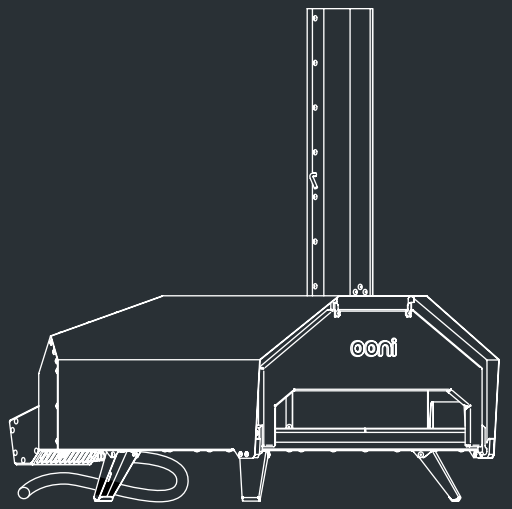


Ooni Pro Gas Burner
Essentials Guide

Ooni Pro Gas Burner

We love the convenience and ease of use when cooking with gas, and we know you will too.

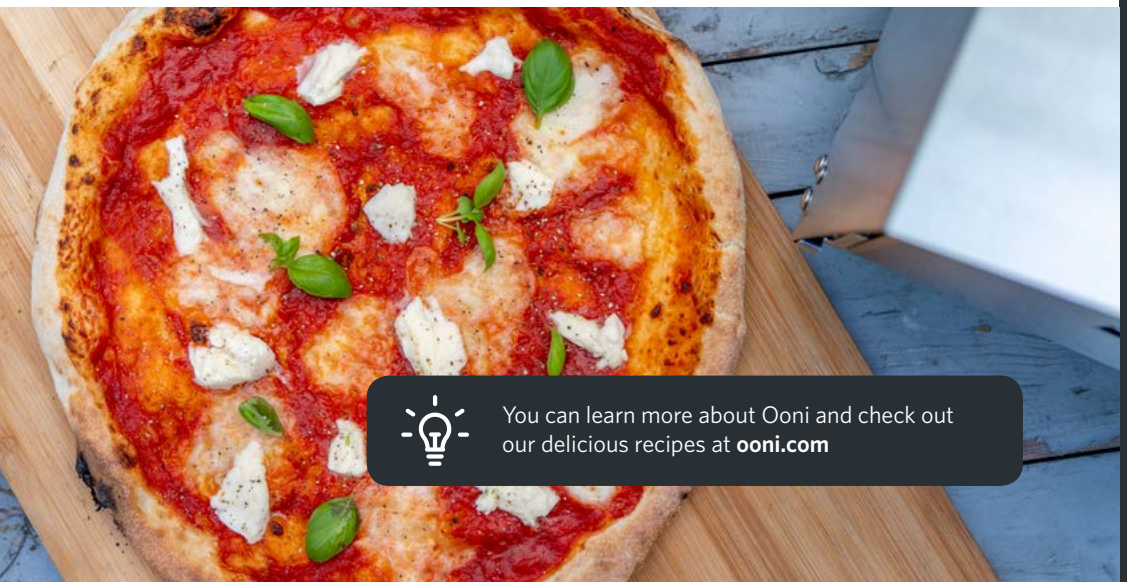
Ooni Pro Gas Burner cooks restaurant-quality pizza in 60 seconds, as well as delicious meat, fish and vegetable dishes. The Gas Burner offers the same preheat speed and high heat as wood and charcoal while allowing you to effortlessly cook at a range of temperatures.

Setting up

Connecting Ooni Pro Gas Burner is easy and quick. Remember to close both the ceiling and chimney vents on Ooni Pro and to use the pizza door only. The full Ooni Pro Gas Burner assembly instructions are in the manual and safety instructions.

Preheat times and cooking temperatures

Ooni Pro Gas Burner will preheat Ooni Pro in 20 minutes from firing, and the temperature of Ooni Pro can be easily adjusted using the heat control knob on the Gas Burner. When at full power, the Gas Burner will run Ooni Pro at 932°F / 500°C for the perfect stone-baked pizza in just 60 seconds.



You can learn more about Ooni and check out our delicious recipes at **ooni.com**

Key information

Cooking with gas is simple and fun, but there are some essential safety instructions to note. Remember to read the manual and safety instructions included in the box before assembling and firing.

Safety information

- Ooni Pro Gas Burner is for outdoor use **only**.
- Ooni Pro Gas Burner runs on bottled propane gas **only**.
- **Only** use the Ooni Pro pizza door when cooking with gas.
- Both your ceiling and chimney vents must be **closed** when cooking with gas.
- Carry out a gas leak test before your first use and every subsequent use. Apply a leak detector spray or soapy water to the connections between the gas bottle and Ooni Pro Gas Burner. If you see bubbles, immediately switch off the gas and check the gas fittings. Repeat this process. If bubbles continue, switch off the gas and contact **support@ooni.com** for further advice.

Troubleshooting

My gas burner is not running at top temperatures

There are a few variables that can affect cooking temperatures when using gas:

- Ensure that your propane bottle is full.
- Ensure that the connections to your gas bottle and regulator are sealed.
- Check for leaks in your gas hose.
- Your ceiling and chimney vents must be closed.

The flame has gone out on my Gas Burner

Ooni Pro Gas Burner has a Flame Safe Device (FSD) built in. For safety reasons, if the flame is accidentally extinguished while the gas supply is turned on, then after a period of time the FSD will automatically cut off the gas supply into Ooni Pro. If you notice that the flames have gone out, turn off the gas supply and wait five minutes before reigniting.

If you have any questions – or would like to send us photos of your delicious Ooni Pro dishes – we're always available at **support@ooni.com**