

# ooni

Ooni 3

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## PELLET BURNER QUICK START GUIDE

Everything that you need to know about lighting your Ooni 3 and maintaining top temperatures.

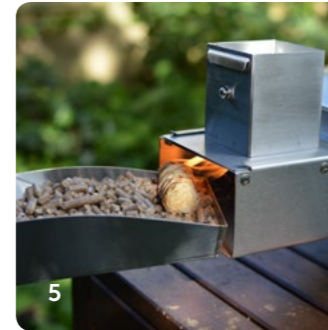


# Burner quick start guide

Everything that you need to know about lighting your Ooni 3 and maintaining top temperatures.

1. Remove your scoop/cap from the top of the chimney.
2. Make sure the door is on and only take it off when adding or removing food.
3. Fill your grate with 100% hardwood pellets to the level pictured.

*If you are lighting using a blow torch, slide the grate back in to your burner and skip to step 6.*



4. Place a natural firestarter at the lip of your grate. We recommend that you do not use petroleum based firestarters as these may impart unwanted flavours to your food.
5. Light the firestarter and slide the grate back in to your burner using the hopper lid handle. Place the hopper lid back on top of the hopper.  
**Skip to step 7.**
6. If lighting using a blow torch, point the flame through the hole on the side of your burner. Hold it here for 30-45 seconds or until your pellets are alight.



7. Once your starter pellets are fully alight, add small amounts of pellets gradually. Allow these to light fully before topping up to the level shown.



8. Maintain a pellet level to approximately 3cm (1") below the top of your hopper throughout your cook. Use the bolt on the hopper as a level guide.

**⚠ Caution**

Never add a full load of pellets while lighting or topping up. Instead, add small amounts of pellets gradually and allow these to light fully before topping up.

## Cooling and disposing of ash



When you have finished cooking, allow your Ooni to burn through any remaining pellets. Once your Ooni has completely cooled, follow these steps to dispose of any residual ash.

***Please note that pellets may still be warm and that heatproof gloves should be worn. Allow your Ooni to cool for at least 1 hour before disposing of ash and storing.***



1. While wearing heatproof gloves, carefully remove the grate using your hopper lid.
2. Gently shake the ash in to a large metal bucket of water.

***Do not submerge or expose your Ooni grate directly to the water as this can cause personal injury or damage to your Ooni 3.***

# Everyone deserves great pizza

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