

ooni

# Ooni 3 Essentials Guide

How to set up, use and look after Ooni 3, plus handy tips and recipes.





## Say hello to Ooni 3!

I designed Ooni, the world's first portable pellet-fired oven, so that my family and friends could have delicious wood-fired food in any outdoor space. Ooni 3 is our latest portable oven and is enjoyed by people all over the world. We put this guide together to help you do the same.

Ooni 3 Essentials takes you through unboxing and setting up to Ooni care and beyond. It also includes some awesome recipes to get you started. We are very excited to see what you create with your Ooni 3!

Thank you and welcome to the Ooni community,



Kristian and the Ooni Team





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# Important notes before you cook

Before you light up and get started with your new Ooni 3, here are some important things to note.



## Tip

Check out our YouTube channel for video guides on assembly, lighting and more...

### Read Ooni 3's safety instructions

Ooni 3 is super-fun but your safety is paramount. Please take the time to review the safety guide in your manual before you begin.

Ooni is designed for **outdoor use only**. Like all fire-based products, children and animals should not be left unattended while Ooni 3 is lit.

Ooni 3 remains hot even after visible flames have died down. Allow at least 1 hour after using Ooni 3 for it to cool down before attempting to move, clean or remove parts.

### Season your Ooni 3

You are about to embark on an awesome cooking adventure with your new Ooni 3 and we are excited to see your creations. But before your first cook, run your Ooni 3 at top temperatures for 30 minutes before allowing it to cool completely and wiping down the inside with dry paper towels.

Remember to ensure that your Ooni 3 is completely cool and dry before storing.

**See page 18 for further care instructions.**

### Prep your food

We have a lot of recipes on our website which are tried, tested and delicious. Ooni 3 will cook almost anything and everything and experimentation is all part of the fun.

**See page 26 for some classic Ooni recipes to get you started.**



# How and where to set up your Ooni 3

We know that you're eager to get started which is why Ooni 3 has been designed for easy assembly. You can be set up in less than 10 minutes from unboxing.



## Tip

Check out our Cover/bag video on our YouTube channel.

## Assembly

Follow our online video guides on our YouTube channel or use the step-by-step guide in your manual.

**The table** that you choose must be able to hold the weight of your Ooni 3 and, of course, anything that you wish to cook: Be sure to choose a table that can hold weights upwards of 14kg (31lbs).

**The table material** should be something that can handle the radiant heat beneath Ooni 3: Wood, metal and stone are recommended. Glass and plastic are not suitable.

**Place your Ooni 3** away from structures and buildings. Ooni 3 performs best when set up in a space sheltered from wind. If you are cooking on a breezy day, position your Ooni 3 so that the air enters through the back to encourage airflow

**Do not use Ooni 3 on the ground.**

**To extinguish** your Ooni 3 when you're done cooking, allow it to cool down naturally.

**Never expose your Ooni 3 to water while it's hot.**

## Storing

Ooni 3 is a super-portable and tough outdoor oven. To maintain its appearance and performance, keep your stone baking board indoors when your Ooni is not in use. In the very unlikely event that you go for extended periods of time without using your Ooni 3, keep it stored indoors.

**Ooni 3's Cover/bag** is a great way to store your Ooni 3. If you're heading to the beach, the hills or to a friend's house, we've got you 'covered': The Cover/bag doubles as a handy and neat way to transport your Ooni 3.



## Tip

Avoid harsh weather conditions, including heavy rain.

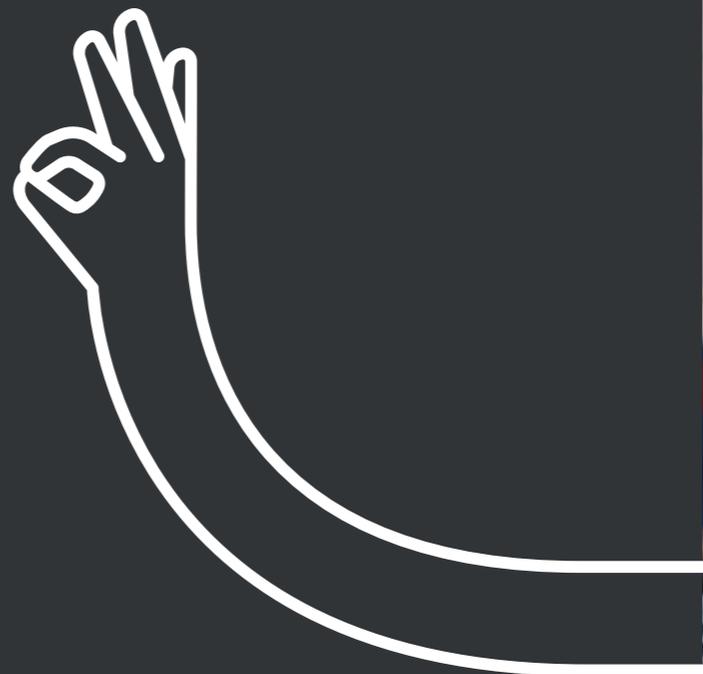


# How to get the best results from Ooni 3

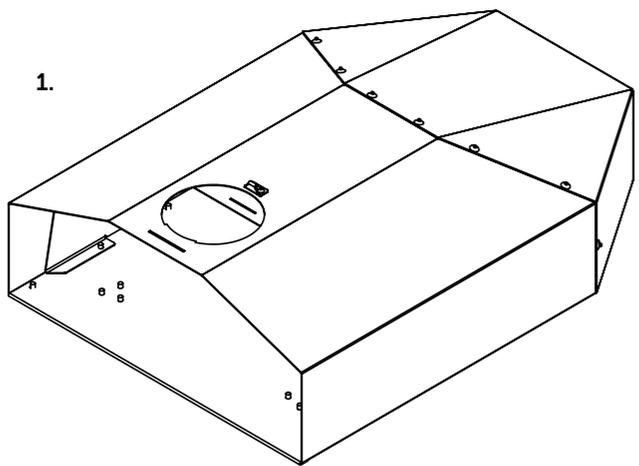
Ooni 3 Essentials is a great place to start! This will be your guide to Ooni 3 and the features that make it the world's most popular wood-fired oven. You can also find information online: We have a lot of awesome resources at [ooni.com](https://www.ooni.com) and video guides on our YouTube channel.

If you have any questions, queries or comments then you can reach us at [support@ooni.com](mailto:support@ooni.com).

We love hearing from the Ooni community!



# What's in the box?



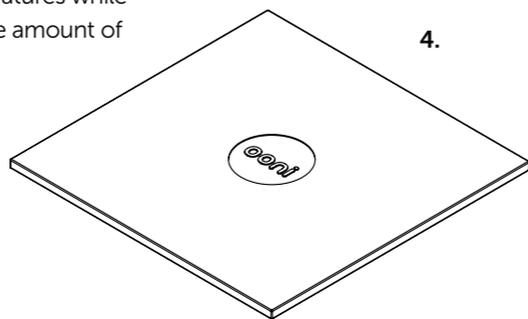
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**1. Main Body:** Insulated with ceramic fibre to help Ooni 3 run efficiently. Ooni 3 sits on three legs which keep it sturdy and safe.

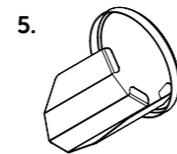
**2. Flame Keeper:** This patented feature ensures that flames roll along the oven ceiling and across the cooking area as they are drawn to the chimney. It helps Ooni 3 to run at high temperatures while reducing the amount of fuel used.

**3. Flame Guard:** Is placed beneath the stone baking board. This separates the cooking area from the direct heat of the flames.

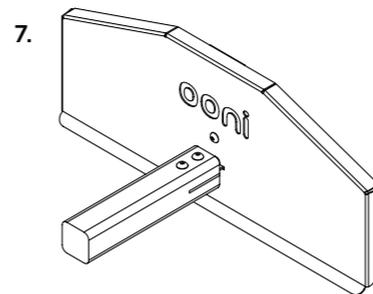
**4. Stone Baking Board:** Custom-made from durable 100% cordierite stone, this holds in heat and cooks your food from below.



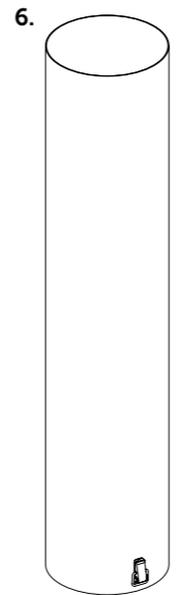
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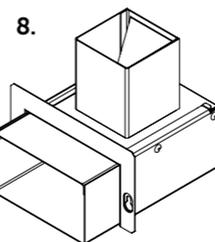
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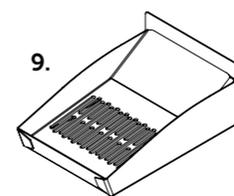
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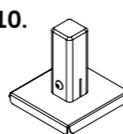
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8.



9.



10.

## Tip

Before you begin assembly, please read your manual or watch how it's done on our YouTube channel.

**5. Scoop/cap:** To keep rain and debris out of Ooni 3 when not in use. This doubles as a scoop for adding pellets to your hopper.

**Remember to remove this before you light Ooni 3.**

**6. Chimney:** Draws heat through your Ooni 3 and features a quick release clip to help secure and pack away your Ooni 3 with ease.

**7. Door:\*** Remains on Ooni 3 throughout your cook, holding in heat and allowing for optimum airflow from burner to chimney.

**8. Burner and Hopper\*:** Holds pellets which gravity feed on to the grate.

**9. Grate and Burner Tray\*:** Your grate serves a dual purpose: To allow for optimum airflow through the pellets and as a space for excess ash to drop out of the burning area.

**10. Hopper Lid:** Doubles as a handle for removing your grate when completely cool. **Remember to leave this on your hopper throughout your cook.**

*\*Requires assembly. Please refer to your manual for instructions.*

# Lighting up Ooni 3 and cooking with fire

Cooking with fire is as much an art as it is a science. Here are some top tips to help you get the most from Ooni 3.

## Type of pellets

Only use 100% hardwood pellets that are meant for cooking and grilling.

Avoid using softwood pellets as they won't burn as efficiently.

## Do not use pellets meant for animal bedding or heating.

These can contain additives and potentially harmful chemicals.

## Lighting method

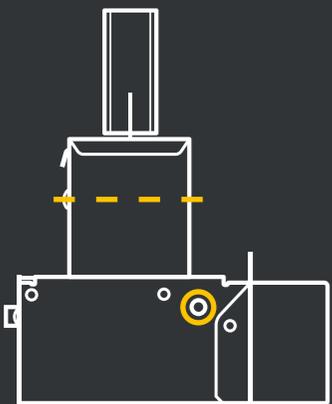
You can either use a natural firestarter or a blow torch to light your Ooni 3. Instructions for both methods are on the following pages.

Your Ooni 3 will take approximately 10 minutes to reach optimum cooking temperatures.

## Maintaining temperature

To get the most consistent burn, top up your pellets little and often. Ooni 3 will run best when pellets are topped up to approximately 3 cm (1") from the top of the hopper (as shown in the adjacent diagram).

**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.**



— optimum pellet level  
● side hole for torch flame

## ! Caution

Wind can cause flames to escape from the rear of your Ooni 3 so, as always, exercise caution when your Ooni is lit and do not leave it unattended.



## Tip

For best results, keep your pellets stored in a warm, dry environment in an airtight container.

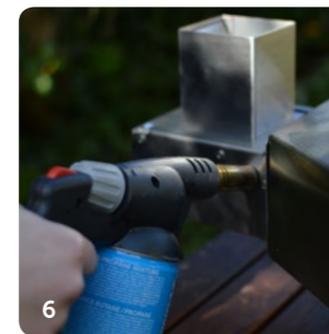
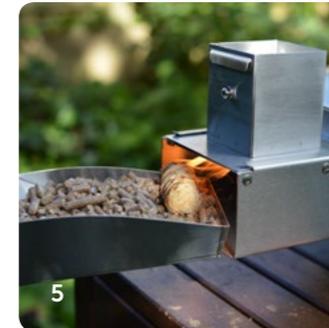


# Burner quick start guide

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 the steps below 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.***

# Care instructions

## Where should I store my Ooni 3?

It is important that your Ooni 3 is protected from adverse weather conditions, including high winds and rain. We recommend that you store Ooni 3 indoors during extended periods of time and that you keep your stone baking board in a warm, dry environment when your Ooni is not in use. Ensure that your Ooni is cool and dry and use your Ooni 3 Cover/bag for storage and transport.

## How do I clean my Ooni 3?

There's no need for elbow grease as a run through at top temperatures will do most of the work for you. If you like, you can wipe down the inside with dry paper towels and use stainless steel cleaner on the outer shell. Avoid abrasive cleaning products. The peel is not dishwasher safe.

## How do I care for my stone baking board?

You should only cook pizza and dry, bread-based dishes directly on the stone baking board. If you are cooking meat, vegetables or other dishes then we would recommend using your Ooni Cast Iron Series.

Your stone baking board can be cleaned by running your Ooni 3 at top temperatures. If you would like to hand wash your stone baking board, use warm water and dry it in a conventional oven for a minimum of 2 hours at 140°F (60°C). *The stone baking board is not dishwasher safe.*

## How do I extinguish my Ooni 3?

Leave your Ooni 3 to burn through any remaining pellets and allow it to cool naturally. This can take 60 minutes depending on ambient temperatures.

**Caution: Do not apply water directly to your Ooni 3 to extinguish or cool it down as this can cause damage and personal injury.**



1% of Ooni's global turnover is actively managed for charitable causes and positive social and environmental change through the Ooni Impact Fund. So far we have planted tens of thousands of trees and we're a member of 1% for the Planet.

# Troubleshooting

It's safe to say that on any given day at least one member of our team is out using their Ooni – whether trying out recipes or, well, just because we love the food Ooni cooks. Between us, we've racked up thousands of hours of cooking and we think we know how to get the best from Ooni 3. We're always happy to give advice and tips: Remember to check out our online resources and to contact us at [support@ooni.com](mailto:support@ooni.com) if you have any questions.

## I can't light my Ooni 3

Refer to the steps shown in the Burner quick start guide ([page 14](#)). The easiest way to light pellets is using a blow torch. Remember to remove the chimney scoop/cap before you begin and to keep the door on throughout your cook.

100% hardwood pellets are energy dense and should light easily. If you are having difficulty with lighting then it may be that the pellets have absorbed some moisture.

**Caution: Never use your Ooni 3 in high winds.**

## My Ooni 3 is too hot

Here are a few tips to follow if you find that your Ooni 3 is running too hot:

- Reduce the amount of pellets added.
- Wind may be entering the rear of your Ooni and encouraging heat to flow through your Ooni. Rotate your Ooni 3 180° before your next cook to reduce the impact of this airflow.
- Ensure that your stone baking board is flush with the front of Ooni 3.

## My Ooni 3 is not hot enough

We recommend an infrared (IR) thermometer for reading the temperature on the stone baking board. If your Ooni 3 is not reaching top temperatures, here are a few things to consider:

- Your stone baking board should be dry before you cook (you can dry this in a conventional oven at 140°F (60°C) for 2 hours).
- If your Ooni 3 has been exposed to adverse weather conditions, including rain, it will take longer to preheat.
- The grate in your burner may need to be brushed to free up the air holes before lighting.
- Remove the chimney scoop/cap before you light and while you cook.
- The pellets that you are using must be dry and suitable for Ooni 3.
- Maintain a consistent pellet level as you cook ([see page 14](#)).
- Ensure that your Ooni door and hopper lid are kept on throughout your cook.
- Give your Ooni 3 time to reheat in between cooks.

## I am seeing smoke or soot / My pizza tastes overcooked

When any wood starts to burn, there will be smoke produced until it reaches optimum temperatures.

It is normal for Ooni 3 to have a light layer of soot after use. If you are seeing excess smoke or soot, add pellets gradually and make sure they are burning cleanly before cooking. If you continue to see dark smoke, it may be that your pellets are not completely dry or that too many have been added at once.

Remember to follow the steps for lighting and maintaining temperatures in this guide ([page 14](#)).

**While it is not necessary, you can wipe down the inside of your Ooni 3 with dry paper towels after it has cooled.**

### Tip

If your stone baking board is too hot, try resting an Ooni Sizzler Pan on it for 30 seconds or so to absorb some of the heat.

### **My pizza is sticking to the peel**

It's happened to the best of us, but follow these tips and you'll never suffer the heartbreak of losing a pizza again:

- Your peel, dough and sauce should be at room temperature.
- The dough that you are using may be too wet: Add a generous sprinkling of flour to the dough and peel before beginning your stretch. Remember to use the Ooni Classic Pizza Dough recipe (page 26) for the best results.
- Take care to ensure that there are no holes in the dough as sauce can create a 'glue' effect between the dough and peel.
- Before you add toppings, give the peel a shake to ensure that your dough is moving freely. If not, lift and add more flour.
- Keep your toppings light.
- Do not leave your dough on the peel for a long time before cooking.
- If your dough has become stuck, lift it at one side and give a gentle blow of air underneath: This will create a 'hovercraft' effect and your pizza should glide more easily from your peel to the stone.

### **My stone baking board looks dirty**

Your stone baking board may change colour during your cook but this will not affect performance. If you want, you can scrape away any excess food with your peel. Once it has completely cooled, you can flip the stone baking board for the next time you use your Ooni 3: The top temperatures inside Ooni will naturally clean the underside.

If you would prefer to hand wash your stone baking board, allow it to completely cool before washing it with warm water. It should then be dried in a conventional oven for 2 hours at 140°F (60°C).

### **My base is overcooking**

Check your stone baking board's temperature using an IR thermometer. If it is running too hot, rest an Ooni Sizzler Pan on the stone for 30 seconds or so to absorb some of the heat.

Neapolitan style pizza will cook best when the dough is thin and the toppings are light. When it comes to Ooni pizza, less is always more.

### **My pizza is overcooking**

Ooni 3 runs at optimum cooking temperatures for an authentic 12" Neapolitan style pizza in 60 seconds. At Ooni HQ, we achieve an even bake by:

- Using 165g dough balls and stretching thinly to between 10" and 12".
- Rotating pizzas every 15-20 seconds .
- Keeping the stone baking board flush with the front of Ooni 3 and placing pizzas close to the front of the stone.
- Using an IR thermometer to gauge the stone's temperature: We aim for 752°F – 842°F (400°C – 450°C) in the middle of the stone before we begin cooking.

### **My Ooni 3 has changed colour**

Stainless steel may change colour after exposure to temperatures of 1000°F (537°C) and some parts of your Ooni will regularly reach this temperature and above. This will not affect the way that your Ooni 3 performs. Some imperfections may be removed using a stainless steel cleaner. We recommend storing your Ooni 3 using your Ooni 3 Cover/bag and keeping it indoors when not in use.



### **I can see flames at the rear of my Ooni 3**

Flames may escape from the rear of your Ooni 3 when the flow of convection is broken e.g. when the door is taken off. This is perfectly normal: Ensure that you have read through the safety manual and that your Ooni 3 is positioned at least 1.5m (5ft) away from any buildings or structures.

**Caution: Never use your Ooni 3 in high winds.**

### **Flames are appearing from my Ooni 3's chimney**

Ooni 3's chimney draws flames from the heat source, through the oven and across the cooking area. Flames from the chimney are a sign that your Ooni 3 is running hot. As always, exercise caution and ensure that young children and animals are not left unattended when Ooni 3 is lit.

### **I have heard a 'pop' or 'bang' sound from my Ooni 3's burner**

As is the norm when cooking with fire, airflow is key when it comes to Ooni 3. If too many pellets are added at once, this can cause the fire to die down and quickly reignite when more air comes through the grate. This can cause a 'pop' or 'bang'. To avoid this, follow the steps in the Burner quick start guide (page 14) and ensure that your pellet level is maintained throughout your cook.

Never add a full load of pellets when lighting or topping up. If your pellets drop below the advised level, add small amounts of pellets gradually and allow these to light fully before topping up.

**As always, exercise caution when cooking with fire.**



#### **Tip**

Can't find the answer you're looking for? Check out our online resources, FAQ or contact us at [support@ooni.com](mailto:support@ooni.com). We'll be happy to help!



# Recipes

## Ooni Classic Pizza Dough

Ingredient	Weight	Qty / Vol
Type '00' flour (or strong white)	1000g	8 cups
Water	600g	2½ cups
Olive oil	40g	3 tbsp
Salt	20g	4 tsp
Dried yeast*	follow packet instructions	
Fresh yeast (alternative)*	15g	½ oz

Makes 10x 165g dough balls for approximately 10x 12" pizzas

**\*for a three day cold prove use half the amount of yeast**



## Method

1. For best results, start with a high quality '00' flour.
2. Bring ⅓ of the water to the boil and mix with the rest of the cold water. This brings the water to the correct temperature.
3. Whisk in the yeast and olive oil.
4. Meanwhile prepare the flour by sifting it into a bowl along with the salt.
5. Pour the water on top of the flour and begin mixing with a wooden spoon. Once the dough has started to form begin mixing with your hands.
6. Turn the dough onto a lightly floured surface and knead using both hands. Continue to knead for around 10 minutes until the dough is firm and stretchy. Cover the dough and leave in a warm place to prove for 1-2 hours.
7. Once the dough is proved, divide into dough balls and let them rise for a further 20 minutes before stretching.



### Tip

Check out our videos on making dough and stretching the perfect pizza on our YouTube channel.

## Ultimate Breakfast Pizza

Ingredient	Weight	Qty / Vol
Dough Ball	165g	6oz
Pizza sauce	available at <a href="https://www.recipes.ooni.com">recipes.ooni.com</a>	
Bacon (diced)	1 slice	
Mushrooms (thinly sliced)	Medium	2
Cherry tomatoes (quartered)	Medium	2
Eggs	Medium	1 per pizza
Mozzarella	to taste	
Sriracha sauce	to taste (a little goes a long way)	
Parsley	to garnish	



## Method

1. Preheat Ooni. Aim for 752°F (400°C) on the stone baking board.
2. Pop your Ooni Sizzler Pan in to preheat for 3-4 minutes.
3. Once preheated, place the bacon into the pan, cooking until it begins to brown slightly. Add the mushrooms to the pan and return to Ooni until they have cooked through.
4. Begin to stretch your dough while the bacon and mushrooms are sizzling.
5. Remove Sizzler Pan when bacon and mushrooms are cooked.
6. Add sauce to the pizza base and begin to layer the toppings on, starting with tomatoes, bacon, mushrooms and mozzarella.
7. Crack your egg in to the centre of your pizza and place the pizza in to your Ooni.
8. Remember to rotate your pizza every 20 seconds. Cooking times will vary, depending on the temperature. Just be sure the egg white is set before serving.
9. Top with parsley & Sriracha.

## Simple Lamb Cutlets (Chops)

Ingredient	Weight	Qty / Vol
Lamb cutlet		4 cuts
Salt	to taste	
Pepper	to taste	
Olive Oil	see method	



## Method

1. Preheat Ooni. Aim for approximately 662°F (350°C) on the stone baking board.
2. While preheating, prep your lamb by rubbing olive oil, salt and pepper on to each piece.
3. Sizzling is straight forward: Preheat your Ooni Sizzler Pan by placing it inside Ooni for 3-4 minutes. Once hot, remove from your Ooni and add the cutlets. Return the pan to your Ooni.
4. Cooking times will vary depending on the size of your cutlets so check on them every 2-3 minutes and remove once cooked.
5. Serve with a side of tzatziki and cucumber.

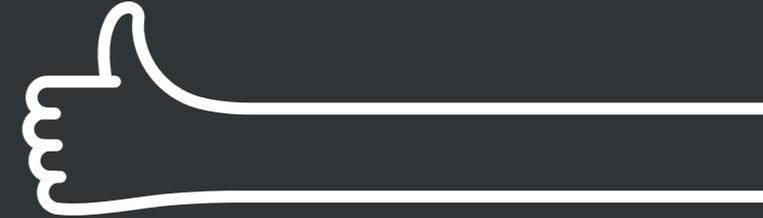
## Keep in touch

We love hearing and seeing what you create and cook with your Ooni Koda so keep in touch by tagging your photos with #ooni or #oonified

Follow us and keep up to date with all things Ooni via:



Subscribe to our mailing list at [ooni.com](https://ooni.com) for access to delicious recipes, top tips and exclusive promotions. If you have any questions, queries or comments then you can reach us at [support@ooni.com](mailto:support@ooni.com).



Everyone deserves  
great pizza

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—  
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