

Ooni Karu 2 Pro

Multi-Fuel Pizza Oven

Dimensions (product)*

31.9 x 19.7 x 32.7 in
81 x 50 x 83 cm

Weight (product)*

62.6 lbs
28.4 kg

Dimensions (boxed)*

37.4 x 24 x 15.75 in
95 x 61 x 40 cm

Weight (boxed)*

86.6 lbs
39.3 kg



*Exact weights & dimensions of product subject to change.

Phenomenal 16" pizzas, roasted meats, seared vegetables or even fresh bread. Enjoy epic flame-cooked meals outdoors with Karu 2 Pro.

Quick facts

- Preheats to cooking temperature in 30 minutes
- Enjoy flame-cooked stone-baked pizzas in 60 seconds
- Reaches top temperatures of 950 °F (500 °C)
- Multi-fuel cooking experience for ultimate versatility
- Ideal for year-round outdoor use
- Compatible with Ooni Cookware products

What's new from Karu 16?

Upgraded ClearView™ full glass door

- 46% increase in size of glass window from Karu 16.
- Improved technology reduces sooting and keeps the glass clear.

Ooni Connect™ Digital Temperature Hub

- Instant air temperature readings.
- X1 Food probe included to take the internal temperatures of meats as they roast.
- Sync to Ooni App on your smartphone using Ooni Connect™ for remote monitoring.

Advanced Temperature Control Management System

- Full control of oven airflow using chimney baffle and new rear inlet control.



Key Features

Fueled with wood, charcoal or propane gas*

- Enjoy live-fire cooking experience or switch to gas for ultimate convenience.

15mm-thick cordierite baking stone with 16" cooking area

- Flame-cook epic meals: Phenomenal 16" pizzas, meat, veggies, fresh bread and more.

Vast internal oven height

- 5.7" (145mm) internal oven height. Perfect for bread baking, roast chicken, Tomahawk steaks and more.

Oven accessory compatibility

- Ooni Karu 2 Pro is compatible with the existing Karu 16 Cover, a new Gas Burner SKU will be available for optimum performance.

Built to last

- Hardwearing powder coated carbon steel outer shell provides great weather resistance and protection against fading for year-round use.

*Ooni Gas Burner sold separately.



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