

Ooni Karu 2

Short Description

The multi-fuel Ooni Karu 2 is built for life on the go—whether you're camping, firing up pizzas under the stars or just cooking for friends in your backyard. At just under 16kg, it's compact and durable. You can use wood, charcoal or an optional gas burner* to reach up to 500 °C and make flame-cooked, restaurant-quality pizzas in just 60 seconds.

Long Description

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The Ooni Karu 2 includes a borosilicate glass door that lets you watch the magic (you know, cheese bubbling, crusts rising, pepperoni crisping, all the good stuff) happen while its ClearView™ technology reduces sooty buildup on its surface. A wider, 45% bigger solid fuel tray provides an even flame and nests snugly at the back for easy cleanup. If gas-fueled cooking is more your thing, it's a snap to switch to the Karu 2's gas burner attachment, which burns 36% more efficiently on the Karu 2 than on its predecessor. The nose and rear of the oven are clad in cast aluminum and its powder-coated, weather-resistant shell offers excellent heat retention.

Whether you're cooking for yourself, friends and family or way out in the middle of nowhere, you can make restaurant-quality pizza and epic meals anywhere with the world's most advanced portable multi-fuel pizza oven: The Ooni Karu 2.

Features and Benefits

- **Ultra-portable:** Compact and weighing just 15.5kg, Karu 2 is exceptionally portable, so you can cook wherever the mood strikes.
- **ClearView™ Glass Door:** The insulated borosilicate glass door allows you to keep an eye on your pizza as it cooks without the need to open the door and release heat.
- **15mm-thick cordierite baking stone:** The 15mm-thick cordierite baking stone offers excellent heat retention for keeping pizza crusts crusty.
- **Analogue thermometer:** The integrated analogue thermometer includes colour-coded rings for easy, at-a-glance temperature checks.
- **Easily switch to gas:** Switch to the convenience of gas cooking by attaching the gas burner.
- **Extra large fuel tray:** The rear access fuel tray makes it easy to insert a large volume of wood logs or charcoal for uninterrupted cooks.
- **Spacious cooking area:** With a 34cm x 34cm pizza stone and oven opening height of 10cm, launch 12-inch pizzas or pans of meats, veggies and more, with ease.



Product Name	SKU	EAN
Ooni Karu 2	UU-P25100	5060967390786

Type	Oven
Country of Origin	China
Materials	Main body: Powder coated carbon steel
	Internal: Stainless steel
	Base: Stainless steel
	Fuel tray and grate: Stainless steel
	Legs: Stainless steel
	Nose and rear: Die cast aluminium
	Stone: Cordierite
	Handles: Plastic
	Feet: Plastic
	Door: Borosilicate glass and stainless steel
Colours	Body: Black and silver
	Nose and rear: Grey
	Handles: Black
	Feet: Black
Storage Guidelines	<ul style="list-style-type: none"> • It's recommended to store the oven indoors using an Ooni Karu 2 Cover • 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
	Glass door: Wipe down with paper towel or a dry cloth
	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	<ul style="list-style-type: none"> • Main Body • Fuel Tray • Fuel Grate • Stone • Oven door • Fuel hatch door • Draft defender plate • Chimney • Chimney cap • Torx Key • Manual • First Cook Guide • Warranty Card
Packaging Certification	Yes
Packaging Materials	Colour Box: Cardboard
	Master Carton: Cardboard
100% Recyclable Packaging	No
Fuel Type	Solid fuels (wood / charcoal) + gas with additional gas burner (sold separately)
Fuel Consumption	1.1kg for 10 pizzas
kW (BTU)	5.0kw (17060.7 BTU)
Max Temperature	500°C
Pizza Size	Up to 12" pizzas (16" stone)
Pizza Cook Time	60 seconds
Oven Opening Height	98mm
Warranty	3 year (1 year standard + 2 extended on registration)

Unit	Weight (kg)	Length (m)	Width (m)	Height (m)
Unboxed	15.3	0.77	0.72	0.41
Colour Box	20.85	0.75	0.5	0.3
Master Carton	22.1	0.78	0.52	0.33