

Oven Comparison Charts

2022



Why Ooni Pizza Ovens?

From wood-fired flavor to gas-powered consistency, our range of award-winning pizza ovens offer you the oven you need for the backyard or beyond.

With these core elements, you can create the ultimate pizza - one that just isn't possible with a home oven or grill.



Ultra-High Heat

950°F – The temperature you need for crispy on the outside, chewy on the inside perfect crusts.



Fire & Stone-Baked

Flame-cooked flavor, perfectly cooked toppings, and crisp stone-baked bases.



Extreme Speed

Reach top temperatures in 15 minutes and cook epic pizza in 60 seconds.



Compare Ooni Pizza Ovens





Ooni Koda 12

• Flame-cooked 12" pizzas

temperature

just 20.4lb

ease and control over oven

Gas-Powered Pizza Oven

• Gas-fueled pizza oven for ultimate

• Fits in any outdoor space, weighing





- Wood-fired 12" pizzas
- Hardwood pellet fueled for consistently high heat and low maintenance
- Ultra portable at just 22.9lb

Ooni Koda 16 Gas-Powered Pizza Oven

- Large cooking area for flamecooked 16" pizzas, meat joints, breads and more
- Gas-fueled pizza oven for ultimate ease and control over the oven temperature
- Innovative L-shaped flame for one-turn pizza cooking

Ooni Karu 12 Multi-Fuel Pizza Oven

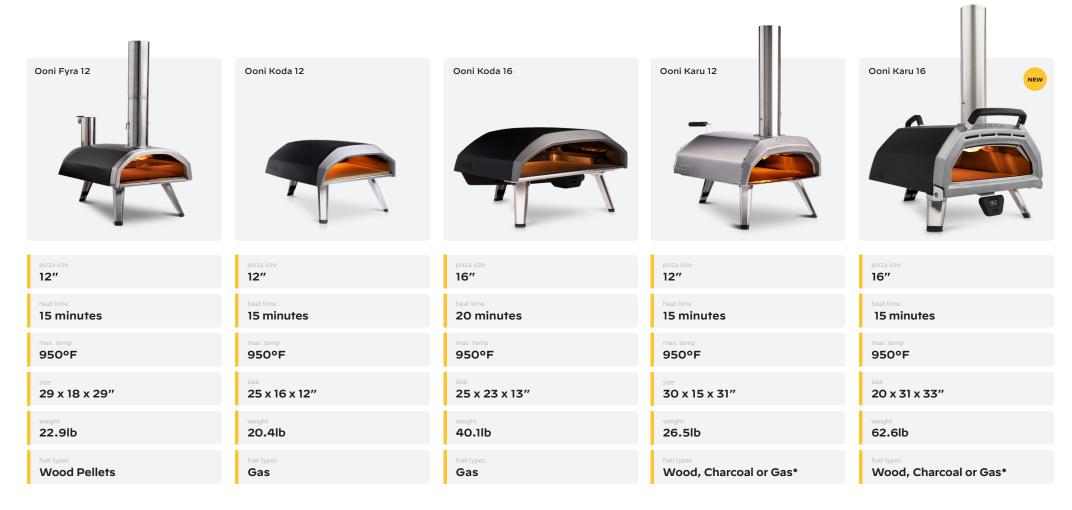
- Wood-fired, 12" pizzas
- Fire up with wood or charcoal right out of the box, or with gas using the Ooni Gas Burner*
- Portable at just 26.5lb, with all the power of a larger pizza oven
- *Ooni Gas Burner sold separately



Ooni Karu 16 Multi-Fuel Pizza Oven

- Large cooking area fits up to 16" pizzas and other substantial cooks
- Cook with wood or charcoal out of the box, or use gas with the Ooni Karu 16 Gas Burner*
- Full glass door design with ViewFlame™ technology to boost visibility while your pizza cooks
- *Ooni Karu 16 Gas Burner sold separately





*Ooni Karu 16 and Ooni Karu 12 Gas Burners sold separately