

ooni

Ooni Fyra Essentials Guide

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





If your Ooni Fyra has not arrived as expected, reach out to us at support.ooni.com. We'll be happy to help!



Ooni Fyra's legs must be fully extended before firing up.

Important



Your safety is paramount. Please read the Ooni Fyra safety manual carefully.



Keep Ooni Fyra company while preheating and cooking. It must not be left unattended while lit.



Ooni Fyra is designed for outdoor use only. Do not fire in high winds.



Ensure children and pets are kept at a safe distance and supervised at all times around Ooni Fyra.



Ooni Fyra has been designed to run at up to 932°F (500°C). If Ooni Fyra exceeds these temperatures, stop adding fuel and allow it to cool naturally.



Ooni Fyra will get hot. Do not touch the outer shell while in use.



Top up with pellets gradually and allow your flame to build.

* All pictures shown are for illustrative purposes only. Actual product and contents may vary.

Contents

Say hello to Ooni Fyra	03	Top tips for making great pizza	18
Quick start guide	05	Top tips for launching pizza	20
Setting up Ooni Fyra for the first time	06	Recipes	
Tools for cooking	08	Classic Pizza Dough	22
Ooni Fyra features	11	Classic Pizza Sauce	24
Lighting and maintaining a flame	12	Margherita Pizza	26
Flame management	15	Nduja & Broccoli Pizza	28
Chimney vent	16	Care instructions	30
Extinguishing & Pellets	17	Troubleshooting	32
		Keep in touch	37



Ooni and the World

The Ooni Impact Fund donates 1% of Ooni's annual global turnover to charitable causes and projects focused on social and environmental change. By purchasing Ooni Fyra you're helping to plant trees through Ooni's partnership with Eden Reforestation Projects and 1% for the Planet. Thank you!

ooni.com/impact

Say hello to Ooni Fyra!

Everyone deserves great pizza and, thanks to Ooni Fyra, you can cook your own great pizza in any outdoor space.

Ooni Fyra's stone floor, thick insulation and beautiful wood-fired flame will provide the perfect cooking conditions for pizza you can be proud of. While we designed Ooni Fyra to make perfect pizza, there's no real limit to the incredible food you can make. Steak, meat, fish, vegetables and more are all exceptional when cooked under the flame of Ooni Fyra.

Like all Ooni products, cooking with Ooni Fyra is simple, fun and unique. Whether you're a beginner or a pro, this Essentials Guide will help you to enjoy your Ooni Fyra experience. Remember to hold on to it for hints, tips and delicious recipes.

We're proud of the incredible community that has grown around the exceptional food experiences Ooni provides. You'll find an enthusiastic, knowledgeable and kind bunch of Ooni fans online and our team are always here to chat and provide support.

Thank you for being part of the Ooni Community and enjoy Ooni Fyra - I know you're going to love it.

A handwritten signature in white ink, appearing to read 'Kristian', is positioned in the bottom left corner of the page.

Kristian and the Ooni Team



Quick Start Guide

Pizza? Yes, please. In 60 seconds? Yes, please! There's a lot to be excited about when it comes to firing up your Ooni Fyra. For those of you who are just desperate to start, here's the stuff you really need to know:

- Ooni Fyra is for outdoor use only. Set up in an area sheltered from wind and **3ft (1m)** away from structures for best results.
- Ooni Fyra will run on 100% hardwood pellets. Use Ooni Premium Pellets that have been stored in an airtight container. See **page 17** for pellet advice.
- Ooni Fyra can live outdoors when it is free from heavy rain and extreme weather conditions. We recommend storing it indoors or using the Ooni Fyra Carry Cover.
- Ooni Fyra can be placed on wooden, stone, marble or stainless steel surfaces. Make sure the surface you use can withstand **66lbs (30kg)** of weight. We don't recommend glass or plastic surfaces.
- Neapolitan-style pizza needs high temperatures. Preheat to at least 752°F (400°C) on the middle-back area of the stone before you launch your pizza. Rotate your pizza every 20-30 seconds for an even cook.
- Topping up with pellets gradually will help your flame to build. Pellets will automatically gravity feed in to the grate - don't force them down because this will dampen the flame.
- Don't use water to clean or cool Ooni Fyra.
- Full lighting instructions can be found on **page 11**.

Setting up Ooni Fyra for the first time

Finding the right place to set up

Ooni Fyra will perform best when sheltered from wind. Choose a spot that is at least **3ft (1m)** away from buildings and structures. Place Ooni Fyra on the Ooni Table or a similarly sturdy outdoor table that can hold weights upwards of **66lbs (30kg)**. Choose your perfect space, snap a picture and send it to **hello@ooni.com** - we love seeing the Ooni Community's set-ups!

Glass and plastic tables are not recommended.

Seasoning your Ooni Fyra

Before you cook for the first time, run Ooni Fyra at top temperatures for 30 minutes before allowing to cool and wiping down the inside with dry paper towels. This will remove any oils or coatings that are remnants from the manufacturing process. It's also a good opportunity to get to know your oven: after all, you're going to be spending a lot of time together.

Learn more

Keep reading to find out more about cooking, extinguishing and storing Ooni Fyra as well as our top pizza tips. We also have video guides that will help you to get the best results from Ooni Fyra. Find videos, recipes and inspiration at **ooni.com**.

If you have any questions - or want to send us some pictures of your delicious Ooni Fyra dishes - you can always reach us at **hello@ooni.com**. We love talking about pizza and Ooni!



Tools for cooking



Ooni Premium Hardwood Pellets

Your food will be as good as the fuel you put in. Our 100% hardwood pellets are optimized for high temperatures and a neutral wood-fired flavor.



Ooni Premium Natural Firestarters

Ooni Premium Natural Firestarters are made from 100% natural wood shavings and are free from chemical aromas for a pure and quick fuel ignition in your Ooni Fyra.



Ooni Infrared Thermometer

Get an instant and accurate temperature reading by aiming the laser at the middle of the stone baking board. The Ooni Infrared Thermometer is the must have tool for gauging the temperature of the stone baking board before you begin cooking. It will allow you to achieve the perfect pizza base. We aim for at least 752°F (400°C) when baking Neapolitan-style pizza.



Ooni Pizza Peels Range

Our pizza peels have been designed specifically for use with Ooni pizza ovens and are sleek and easy to transport and store. Having an additional peel helps to speed up the pizza supply chain, allowing you to invite more friends and family to create their own personalized pizza. We make our peels in aluminum and bamboo options. Ooni Fyra is compatible with our range of 12" pizza peels or those that are smaller.



Ooni Modular Table Range

Our tables have been designed specifically for Ooni ovens. They provide the perfect set-up and weather resistance for outdoor cooking all year long as well as neat and convenient storage options.



Ooni Cast Iron Series

The high temperatures and Ooni Fyra are perfect for searing meat, baking fish and roasting vegetables. Our Ooni cast iron series is designed to withstand the high temperatures of Ooni ovens, made with removable handles and fitted wooden boards for easily moving and serving your hot dishes.



Ooni Pizza Oven Brush

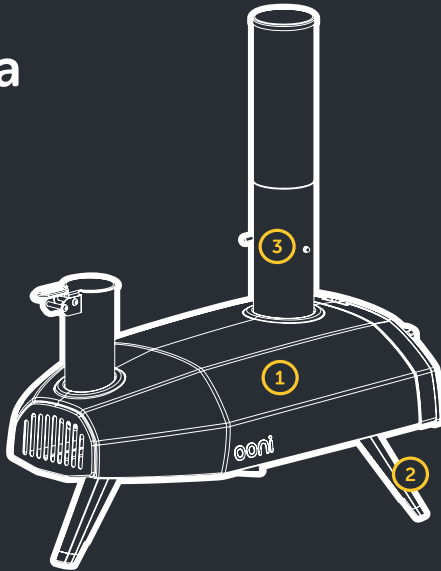
Our 2-in-1 stone baking board brush and scraper tool will help you clean your Ooni baking board efficiently and quickly – use it to brush off excess flour with the bristles, then flip it over to scrape away fallen food.



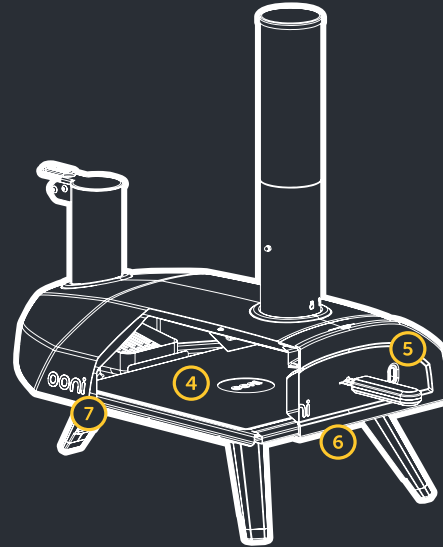
If your stone is too hot, place a piece of Ooni cast iron in the oven to draw some of the heat out.



Ooni Fyra features



1. Fully insulated shell to hold in heat and provide the required temperatures for 60-second pizza and more.
2. Collapsible legs for easy transport and storage. The non-slip feet keep Ooni Fyra steady and keep your surfaces scratch-free.
3. Chimney vent for quick flame adjustments. Leave open for optimized airflow. Close over for reduced airflow draw and smaller flame.



4. Pizza Stone baking board custom-made from cordierite stone for optimized heat retention and the perfect pizza base.
5. Viewing hole on oven door so that you can check the flame output without removing the door.
6. Slot on the bottom of oven opening for resting the door while you add, remove or rotate your food.
7. Serial number. Register for your warranty extension via [ooni.com/warranty](https://www.ooni.com/warranty)

Lighting and maintaining a flame

Step 1

1. Remove the chimney cap for optimum airflow through Ooni Fyra. Make sure chimney vent is open.
2. Keep the door on at all times throughout your cook unless adding or removing food.

Step 2

Remove the grate and fill with 100% hardwood pellets to the level shown in **image 2**. We recommend approximately 5oz (150g) of pellets / 2 handfuls to start.

Step 3

1. Place your Ooni Natural Firestarter at the front lip of the grate. Other natural firestarters are fine. Avoid anything that may impart unwanted flavors to your food.
2. Light the Firestarter and slide the grate back in to Ooni Fyra.

Step 4

1. Allow starter pellets time to fully ignite. Look through the viewing hole in the Ooni Fyra door to check for full flame.

2. Gradually top up pellets little and often until you have reached the top of the hopper. Maintain this level throughout your cook for consistently high temperatures.

A hopper full of pellets will last for 15 minutes. Top up little and often to maintain good airflow and temperatures.

Allow pellets to gravity feed into the burning area. Don't push pellets down as this will suffocate the flame, reducing airflow and resulting in low temperatures.







Flame management

Ooni Fyra will be ready to cook in 15 minutes from lighting. Add 5-10 additional minutes if necessary to achieve the right flame and stone temperature. Use the viewing hole to check that Ooni Fyra is ready to cook the perfect pizza.

Ooni Fyra is not ready to cook when the flames look like **image 2**. Give Ooni Fyra more time to get up to top temperatures. See **page 36** for troubleshooting tips and advice on the perfect cook.



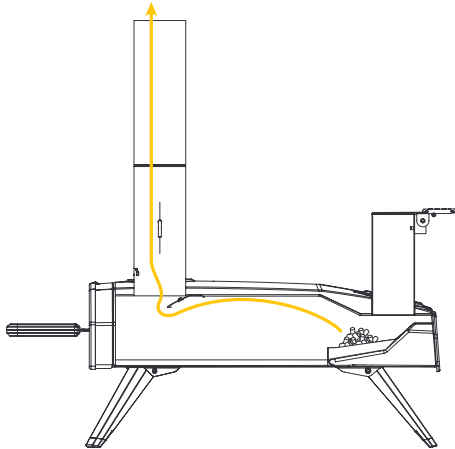
✓ Rolling flame ready for pizza



✗ Reduced flame

Chimney vent

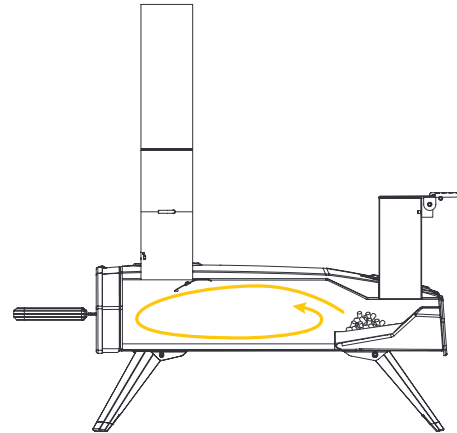
The inbuilt chimney vent allows for adjustments to be made to airflow and heat distribution through the oven. If Ooni Fyra is not running hot enough, check that your chimney vent is open and chimney cap is removed. This will provide maximum airflow and top temperatures through the oven.



Open chimney vent: Increases the draw of air through the oven, creating more powerful flames and an increased heat.



Are your pizza toppings cooking faster than the pizza base? Simply close the chimney vent to bring down the flames, which gives the pizza base more time to cook.



Closed chimney vent: Reduces the draw of air and airflow for a smokier effect and a lower heat. Do not completely close the vent for extended periods as this can cause the pellets to swell and jam.

Extinguishing

Leave Ooni Fyra to burn through any remaining pellets and allow it to cool naturally. This can take up to **90 minutes** depending on ambient temperatures.

Pellets

Pellets are awesome! Lightweight, and super efficient, cooking with pellets gives you a wood-fired experience with minimal fuss. We always use **Ooni Premium Hardwood Pellets** and we recommend that you do, too.

Ooni Premium Hardwood Pellets are made from 100% hardwood which means that they burn slowly and at high temperatures, giving you a longer cook with less fuel.

Please note that pellets may still be warm and that heat-resistant gloves should be worn when disposing of ash.

There are no additives and a very low moisture content and the result is a very small amount of ash left over after you finish cooking.

Always store your pellets in an airtight container. If left open, moisture from the atmosphere can be absorbed by the pellets which will affect their burn.

Do not use softwood pellets. These will burn very quickly and at lower temperatures.

! Do not apply water to Ooni Fyra to extinguish or cool as this can cause damage and personal injury.

Top tips for making great pizza

1. Use high quality 00 flour and fresh ingredients. 00 flour is a finely milled Italian style of flour and it is the gold standard for pizza dough. Try a longer prove for an even better crust and more complex flavor.
2. When your dough is at room temperature, stretch out a nice, thin base and leave a half-inch-wide (1 centimetre-wide) space to form a crust that will puff up under the intense heat of the flames.
3. Use your Ooni Infrared Thermometer to measure the stone floor's temperature. For Neapolitan pizza, aim for at least 752°F (400°C) in the center of your stone baking board before you launch a pizza into the oven.
4. Rotate your pizza every 20-30 seconds to achieve an even bake on your crusts and toppings.
5. Give Ooni Fyra time to recharge after every pizza. This gives you time to enjoy your food and prep your next base.
6. Check out the recipes and guides available on our website & subscribe to our YouTube channel for inspiration and top tips.





Top tips for launching pizza

Trouble with pizza dough sticking to the peel has happened to the best of us. The following tips are a fail safe way to ensure that you never suffer the heartache of losing a good pizza again:

- Use good quality 00 flour and our Classic Pizza Dough recipe on **page 22**. This will give your dough the perfect texture.
- Get your peel, dough and ingredients to room temperature. Cold dough will spring back on itself and stick; warm dough will stretch too far and tear. If you stretch your pizza on a warm peel, the dough will start to sweat, which will cause it to stick.
- Flour your hands and the surface you are working on before you begin stretching.
- Check for holes in the pizza base before adding toppings - if sauce gets between the dough and peel it will have a gluey effect and your dough will stick.
- Before you add any toppings - stop and shake the peel to check that your dough is moving freely. If it's stuck, pick it up and add more flour to the peel. You have to do this before you add toppings!

- Keep your toppings light. Heavy ingredients will weigh down your dough and make it harder to lift off of the peel.
- Work swiftly - there's no need to rush but remember dough that rests on the peel for too long will be more likely to stick. Get your pizza ready when both you and Ooni Fyra are ready to cook.
- If your pizza does stick you can use what we call the 'hovercraft technique'. Lift up the edge of your dough at one side and gently blow air underneath the base. This will create air pockets and will spread flour to the areas that are sticking.





Classic Pizza Dough

Flour, salt, water and yeast – what do these simple ingredients have in common? They come together to create the perfect foundation for any good pizza!

This recipe is an excerpt from our cookbook, **Ooni: Cooking with Fire**, and the go-to pizza dough recipe for everyone at Ooni HQ.

This recipe will yield 5 x 12" (30cm) pizza bases, equivalent to 5 x 5.6oz (160g) dough balls, or 3 x 16" (40cm) pizza bases, equivalent to 3 x 9.5oz (270g) dough balls.

Ingredient	Weight	Qty / Vol
Type '00' flour (or strong white)	500g	4½ cups
Water	300g	1¼ cups
Salt	10g	2 tsp
Fresh yeast*	7g	¼ oz

*if unavailable, use ½ tsp (3g) active dried yeast or ⅓ tsp (2g) instant dried yeast

Method

Place two-thirds of the water in a large bowl. In a saucepan or microwave, bring the other third of water to boil, then add it to the cold water in the bowl. This creates the correct temperature for activating yeast. Whisk the salt and yeast into the warm water.

If mixing by hand:

Place the flour in a large bowl and pour the yeast mixture into it. Stir with a wooden spoon until a dough starts to form. Continue mixing by hand until the dough comes together in a ball. Turn it onto a lightly floured surface and knead with both hands for about 10 minutes, until it is firm and stretchy. Return the dough to the bowl. Cover with plastic wrap and leave to rise in a warm place for 1-2 hours.

If mixing with a mixer:

Fit the mixer with the dough hook and place the flour in the mixer bowl. Turn the machine on at a low speed and gradually add the yeast mixture to the flour. Once combined, leave the dough to keep mixing to at the same speed for 5-10 minutes, or until the dough is firm and stretchy. Cover the dough with plastic wrap and leave to rise in a warm place for 1-2 hours.

When the dough has roughly doubled in size, divide it into 3 or 5 equal pieces, depending on what size you want your pizzas to be (either 12 inches or 16 inches wide). Place each piece of dough in a separate bowl or tray, cover with plastic wrap and leave to rise for another 20 minutes, or until doubled in size.



Classic Pizza Sauce

Simplicity at its finest, our super easy, no-nonsense Classic Pizza Sauce creates the perfect complement for layering up your pizza toppings of choice.

Made using a stovetop (hob) rather than in your Ooni, this recipe is an excerpt from our cookbook, **Ooni: Cooking with Fire**. Choosing good quality tomatoes will make a difference to the flavor of your sauce - we like to go for canned San Marzano tomatoes, which are the traditional choice for Neapolitan pizzas.

Ingredient	Weight	Qty / Vol
Canned tomatoes	800g	4 cups
Olive oil	30g	2 tbsp
Salt	4g	1 tsp
2 garlic cloves, crushed or finely chopped		
Handful of basil leaves, roughly chopped		
Pinch of freshly ground black pepper		

Method

Place the oil in a pan over a medium heat. When warm, add the garlic and fry until softened but not brown.

Add all the remaining ingredients, then simmer on a low heat for 20 minutes, or until the flavor has deepened and the sauce has thickened slightly.

This sauce can be used straight away, or placed in an airtight container and stored in the fridge for up to a week, ready to be used as required.



Pizza Margherita

The classic pizza Margherita is a simple yet delicious recipe; the perfect starting point if you're new to the world of wood-firing!

All Ooni pizza chefs should be able to master this one with just a little bit of practice. And if you haven't yet, we're here to help you along the way.

Ingredient	Weight/Vol.	
Ooni Classic Dough	160g	5.6oz
Ooni Classic Sauce	5 tbsp	90ml
Fresh mozzarella	100g	4oz
Basil leaves	Handful	

Method

Light up your Ooni, then get ready to prepare your pizza while it heats up.

Using a small amount of flour, dust your Ooni pizza peel. Stretch the pizza dough ball out to 12" and lay it out on your pizza peel. Using a large spoon or ladle, spread the sauce evenly across the pizza dough base.

Next, add the cheese and slide the pizza into the pizza oven. Slide the pizza off the peel and into your Ooni pizza oven, making sure to rotate the pizza regularly.

Once cooked, remove the pizza from the oven. Add a small handful of fresh basil to garnish.



Nduja & Broccoli Pizza

Nothing will make you want to eat your greens like adding spicy salami into the mix. The spreadable consistency of nduja, a fiery salami from southern Italy, is perfect for topping pizzas, used here along with garlicky sautéed broccoli and plenty of shaved Parmesan.

Ingredients

5.6oz (160g) Classic Pizza Dough ball

5 tbsp (90ml) Classic Pizza Sauce

Olive oil

2 garlic cloves, crushed

6 broccolini stems, cleaned (or 4 broccoli florets, broken into pieces)

1.8oz (50g) mozzarella, torn into small pieces

3.5oz (100g) nduja, rolled into small balls

Shaved parmesan

Method

Prepare your pizza dough ahead of time. To make a 12" pizza, we recommend pizza dough balls that are 5.6oz (160g). Fire up your Ooni Fyra. Aim for 932°F (500°C) on the stone baking board inside.

Add a little oil to a pan and add the garlic, then sauté the broccoli over a medium heat until slightly softened. Set aside.

Using a small amount of flour, dust your Ooni pizza peel. Stretch the pizza dough ball out to 12 inches and lay it out on your pizza peel. Top with the pizza sauce, mozzarella, broccoli and nduja balls. Slide the pizza off the peel and into your Ooni pizza oven, making sure to rotate the pizza regularly.

Once cooked, remove the pizza from the oven. Finish with a drizzle of olive oil and a generous sprinkle of shaved parmesan, then serve straight away.



Care instructions

Ooni Fyra will provide exceptional food experiences for you, your friends and your family. Treat Ooni Fyra with love and care and it will last for many years to come.

Where should I store Ooni Fyra?

Ooni Fyra is happy to live outdoors and our Ooni Fyra Carry Cover is perfect for keeping it dry and free from garden debris. Where possible, store Ooni Fyra indoors, especially during adverse weather conditions. Ooni Fyra must be completely dry and cool before attempting to move or store.

If you are located near the ocean or a body of saltwater, protect Ooni Fyra by storing indoors when not in use.

How do I clean Ooni Fyra?

Cleaning the inside of Ooni Fyra is easy: Simply run at top temperatures for 30 minutes to burn off excess food. Once cool, the inside can be wiped down with dry paper towels.

The outer shell of Ooni Fyra can be wiped down with warm, soapy water and dried immediately. Avoid abrasive cleaning products or those with harsh chemicals.

How do I clean the stone baking board?

Use the Ooni Pizza Brush to remove any leftover flour or ingredients. For stubborn marks, allow Ooni Fyra to cool completely before flipping the stone baking board: the high temperatures inside Ooni Fyra will naturally clean the underside. Always wait for the stone to completely cool before doing so.

The stone baking board is not dishwasher safe - do not use dish-washing liquid.

! Do not apply water to Ooni Fyra to extinguish or cool as this can cause damage and personal injury.



Troubleshooting

Ooni Fyra has been carefully designed to provide exceptional food experiences and we know that you will love using it to cook. Our team have thousands of hours of experience cooking with fire and enjoying delicious pizza.

You can reach us at support@ooni.com or check out our online FAQs and video guides - we'll be happy to help.

I can't light Ooni Fyra

Review the lighting steps on [page 11](#). Check that:

- You are using 100% hardwood pellets that have not been affected by moisture. Keep these stored in an airtight container for best results.
- The chimney cap is removed and the chimney vent is open.
- The door is left on throughout the light and preheat process.
- Ensure that the firelighter is placed at the front of the fuel tray.

Ooni Fyra is running too hot

You will know that Ooni Fyra is too hot if your food is cooking too quickly and beginning to burn. If Ooni Fyra is running too hot, reduce your preheat time and add less fuel.

You can adjust the flame output by closing over the chimney vent. *If your bases are burning and the stone is too hot, rest a cast iron dish on it for 30 seconds or so to absorb some of the heat.*

Ooni Fyra is not hot enough

Ooni Fyra is designed to reach optimum temperatures in 15 minutes preheat time. Add an extra 10-15 minutes to this when accounting for low ambient temperatures. Ensure that you are using dry hardwood pellets and that you are following the lighting instructions on [page 11](#).

The stone baking board looks dirty

The stone baking board in Ooni Fyra may change colour but this will not affect performance. Excess food can be left to burn off under the high temperatures inside Ooni Fyra. Cleaning and care instructions for the stone baking board can be found on [page 30](#).

Only dry, bread-based dishes should be cooked directly on the stone. Meats, vegetables and other wet dishes should be cooked using Ooni Cast Iron or other dishes that are able to withstand the high temperatures inside Ooni Fyra.

My pizza is burning

If you find that your pizza is burning, rotate the pizza more frequently and start rotating it sooner after placing it inside the oven. Ooni Fyra can cook at very high temperatures and so it's important to keep an eye on your food while it does.

If your toppings are cooking too quickly, close over the chimney vent to reduce the pull of flames through the oven.

My pizza isn't cooked through

The beauty of cooking with Ooni Fyra is that you can adjust the flame output to suit your pizza style. If you're making a Neapolitan-style or thin-based pizza, aim for 752°F (400°C) on the stone with your Infrared Thermometer before you launch your pizza. These pizzas will cook best when the toppings are light.

If you are baking a thicker pizza or one with heavier toppings, reduce your preheat time and dial down the flame using the chimney vent.

I am seeing smoke / There is soot in my oven

When any wood starts to burn, there will be smoke produced until it reaches optimum temperatures. It is normal for Ooni Fyra to have a light layer of soot after use. Remember to follow the steps for lighting and maintaining temperatures in this guide on **page 11**.

If you are seeing excess smoke or soot, add pellets gradually and make sure they are burning cleanly before you start to cook. 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.

While it is not necessary, you can wipe down the inside of your Ooni Fyra with dry paper towels after it has cooled for a fresh start.

My Ooni Fyra chimney has changed color

Stainless steel may change color after exposure to temperatures of 1000°F (537°C) and some parts of your Ooni Fyra will reach this temperature and above. This will not affect the way that your Ooni Fyra performs. Some imperfections may be removed using a stainless steel cleaner.

I can see flames at the rear of my Ooni Fyra

Flames may escape from the rear of your Ooni Fyra 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 Fyra is positioned at least 3ft (1m) away from any buildings or structures.

Never use your Ooni Fyra in high winds.







Keep in touch

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

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



Subscribe to our mailing list at [ooni.com](https://www.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 hello@ooni.com



Everyone deserves great pizza

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