



Volt 12

Electric Pizza Oven

Essentials Guide



Download the Ooni app to claim
your free 1 year warranty extension*,
find recipes, and more!





Read the Ooni Volt 12 Manual & Safety Instructions before use



If your Ooni Volt 12 has not arrived as expected, reach out to us at **support.ooni.com**. We'll be happy to help!

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Say Hello To Ooni Volt 12

Back in 2012 we developed the very first Ooni pizza oven to make great pizza possible for everyone. It takes time, passion and the right tools — including a blazing-hot oven — to become a master pizzaioli.

Ooni Volt 12 Electric Pizza Oven is our very first indoor and outdoor electric pizza oven. With Ooni Volt 12, you can make and enjoy amazing pizza all year-round on your back deck or in your kitchen!

The Ooni Volt 12 reaches 850 °F (450 °C) in just 20 minutes and cooks Neapolitan-style pizza in under 90 seconds. Plus, the calibrated heat settings let you cook a whole range of other pizza styles to perfection (even frozen pizza). Bake a bubbly, cheesy New York-style pizza at 650 °F (350 °C), or turn the temperature down to 550 °F (300 °C) to cook a crispy, fluffy Detroit-style pie.

Whether you're a beginner or a pro, Ooni Volt 12 is simple and fun to use, and this Essentials Guide is packed with hints, tips and delicious recipes to give you the best possible experience.

We're so glad you're part of the Ooni community. Enjoy Ooni Volt 12 — we know you're going to love it!



Kristian Tapaninaho
Founder & co-CEO



Darina Garland
Co-founder & co-CEO

Quick Start

When it comes to cooking with your Ooni Volt 12, there's a lot to get excited about.

If you're desperate to just start, here's what you really need to know:

- 1 Set up** Place your Ooni Volt 12 on an Ooni Modular Table, or on a spacious, stable surface inside or outside.
- 2 Prep** Make your pizza dough well in advance and prep your toppings.
- 3 Turn on** Flip the "On/Off" switch on the side of your Ooni Volt 12 to the down position, and then press the Standby button on the front of your oven to turn it on.
- 4 Heat** Choose a temperature setting on the central control dial to begin preheating. For recommended settings, see page 18.
- 5 Pizza** When you hear the tone, it's pizza time. For recommended cooking methods and timing, see page 18.
- 6 Relax** Let your Ooni Volt 12 cool when you're done. Wait at least 10 minutes for the fan to cool the electronics before turning off the oven's "On/Off" switch. When the oven is cool, brush off the pizza stone and store your oven in a dry, indoor space.
- 7 Repeat** Making great pizza is a journey: the more you practice, the better you'll get. Keep reading to learn more Ooni Volt 12 pizza-making hints and tips!



Getting Started

Finding the right place to set up

You can use your Ooni Volt 12 indoors or outdoors. Give the oven lots of room on a level, stable surface close to a power outlet. Set your Ooni Volt 12 a couple of finger-widths back from the edge of the surface, so the door can open fully.



Place your Ooni Volt 12 on a level, stable surface with plenty of space around it — making sure to remove any flammable items nearby. If you're using the Ooni Volt 12 outdoors, we recommend the medium or large Ooni Modular Table. Don't put your Ooni Volt 12 pizza oven on a glass or plastic table.



If you're using your oven outdoors, please make sure that your weatherproof extension cable is properly grounded and rated for the oven's power supply. Extension cables that include electrical safety devices like RCDs or GFCIs are ideal.

Seasoning Ooni Volt 12

Remember to season your oven before you cook for the first time. Select 850 °F (450 °C) on the temperature dial and rotate the timer dial to 20 minutes. When the timer expires, switch to standby mode and let it cool.





The door

To open the door, pull the handle towards you — the door will resist slightly, then rotate downwards until it sits horizontally.

To close it again, use the handle to rotate the door back to its vertical position.

! Don't lean on or otherwise put weight on the oven door.

! Caution: The inner surfaces of the door can be extremely hot! Only use the handle when opening and closing the door.

! If you spill anything on the inner glass panel, wait for your oven to cool before cleaning it off.

Learn more

Keep reading to learn more about cooking with, powering down and storing your Ooni Volt 12, including top tips on pizza styles and launching.

Looking for inspiration? You can find mouthwatering recipes at **ooni.com**.

If you have any questions — or want to send us some pictures of your delicious Ooni Volt 12 dishes — you can always reach us at **support.ooni.com**. We love talking about pizza and Ooni!

For further care instructions, please refer to the manual.

Baking, Powering Down And Storing

Reaching optimum temperatures

Your Ooni Volt 12 has been designed to run at temperatures up to 850 °F (450 °C). The perfect cooking temperature for our Classic Ooni Dough recipe (see page 22) is a minimum of 750 °F (400 °C), measured at the center of the stone.



Use an Ooni Digital Infrared Thermometer to gauge the temperature of your pizza stone. You want the stone's temperature to match the ambient temperature inside your oven.



If the oven hasn't been used for 45 minutes, it will switch into standby mode to conserve energy.

Powering down and storing

When you're done cooking pizza, simply press the illuminated Standby button on the door to power down your oven. Your oven's internal fan will continue to cool the electronics inside, so wait at least 10 minutes before switching off and unplugging your Ooni Volt 12.

The inside of your Ooni Volt 12 pizza oven will stay hot for up to 90 minutes after you switch it off. Wait for the pizza oven to cool before storing it away.

We recommend keeping your Ooni Volt 12 in a dry place indoors between uses. You can use the Ooni Volt 12 Cover (available at [ooni.com](https://www.ooni.com)) to keep it clean and dust-free.

Excited to get cooking? Learn how to set the Ooni Volt 12 oven temperature in the manual.



Essential Tools



Ooni Digital Infrared Thermometer

We never cook without one! Get an instant and accurate stone temperature reading by aiming the laser at the middle of the baking stone. The Ooni Digital Infrared Thermometer can help you make amazing pizza bases. We aim for at least 750 °F (400 °C) when baking Neapolitan pizza.



Ooni Pizza Peels Range

Our sleek pizza peels are precisely made for Ooni pizza ovens, and they're easy to transport and store. Having an additional peel helps to speed up the pizza supply chain so that friends and family members can create personalised pizzas more quickly. The Ooni 12" Pizza Peel range complements the Ooni Volt 12 perfectly.





❗ Don't use plastic, rubber or silicone products in your Ooni Volt 12, and check coated metal products are suitable for use.



Ooni Digital Scales

Simplify dough prep with our Ooni Dual Platform Digital Scales. Weigh tiny amounts on the bead-blasted mini platform and larger volumes on the standard platform, and view both measurements simultaneously via the dual LCD display. A custom-fit measuring dish is included for measuring yeast, salt or herbs.



Ooni Table Range

Our tables have been designed specifically for Ooni ovens. They provide the perfect set-up for outdoor cooking all year long. Made of robust powder-coated carbon steel, they're weather-resistant and provide convenient storage options.

Ooni Volt 12 Features

Cooking with Volt 12

Place your Ooni Volt 12 on a level, stable surface. Give the oven plenty of room, so that it can maintain enough airflow to stay cool and work properly.



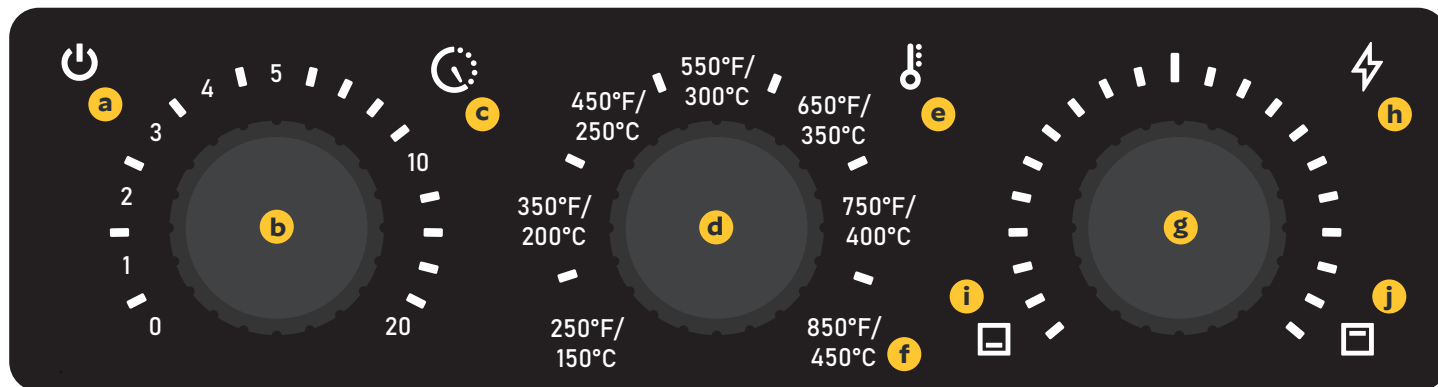
What's in the box?

- a.** Ooni Volt 12
- b.** Baking Stone

Key Features

- 1.** Triple-glazed door with full-width pizza-viewing window.
- 2.** Digital user interface.
- 3.** Upper heating array.
- 4.** Lower heating array.
- 5.** Temperature sensor.
- 6.** "On/Off" switch.

Dial Functions



- a.** Standby button
- b.** Timer dial
- c.** Timer icon

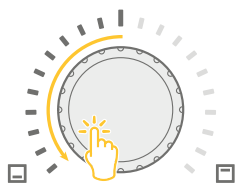
- d.** Temperature dial
- e.** Temperature icon
- f.** Maximum temperature

- g.** Balance dial
- h.** Balance icon
- i.** Base element icon
- j.** Top element icon

 For detailed instructions on how to use each dial, see the manual.

Boost Function

The Ooni Volt 12 oven has an innovative Boost function that helps re-charge your baking stone faster, getting it back to top temperatures quickly between bakes, making your last pizza just as good as your first.



1

Turn the balance dial counter-clockwise all the way around.



2

Boost function has started when the bottom element icon starts to flash quickly. Boost will last for 45 seconds.



3

Once Boost has stopped, your balance will return to the temperature recommended setting.



4

The bottom icon will flash slowly. Boost is not available during this time.



5

When the icon stops flashing, Boost function is available again.



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.
- 2 Stretch out a thin base and leave a centimeter-wide space to form a crust that will puff up under the intense heat of your Ooni Volt 12.
- 3 Cooking lower and slower? Keep an eye on New York, Detroit or Grandma pizzas, and if you need to, turn them mid-bake for an even result.
- 4 Leave a couple of minutes between pizzas to let the oven temperature recover. Wait until the temperature light is steady before launching your next pizza. See page 14 for how to use the Boost function to get your stone back to temperature faster.
- 5 Check out the recipes and guides available at [ooni.com](https://www.ooni.com), and subscribe to our YouTube channel for inspiration and tips.





💡 For the best possible bake, rotate your Neapolitan pizza every 20-30 seconds.

⚠️ Reaching into a hot oven can cause serious burns. Instead, use oven gloves, Ooni Pizza Peels, and other heat-resistant accessories to retrieve food.

Pizza Styles

Pizza Type

Temperature



Frozen Pizza

Follow the regular oven (not fan oven) cooking instructions on your pizza package. If the temperature listed on your package isn't shown on the Ooni Volt 12, use the nearest available setting (usually 350 °F/175 °C).



Fresh fridge
pizza

Follow the regular oven (not fan oven) cooking instructions on your pizza package. If the temperature listed on your package is not shown on the Ooni Volt 12, use the nearest available setting (usually 400 to 450 °F/200 to 225 °C).



Grandma

Bake your topped Grandma-style pizza in a shallow pan at 600 °F (325 °C) for 7-9 minutes.



Detroit

Parbake your Detroit-style pizza base uncovered for 6 to 8 minutes at 550 °F (300 °C). Then add pizza toppings and bake for a further 9 to 11 minutes.



Bar

Bake your topped Bar-style pizza in a shallow circular pan at 650 °F (350 °C) for 6 minutes. Then remove the pizza from the pan and launch it back into your oven. Bake directly on the stone for a further 6 minutes.



New Haven

Bake your New Haven-style pizza at 750 °F (400 °C) for 3 to 4 minutes.



Tavern Style

Bake your Tavern-style pizza at 550 °F (300 °C) directly on the stone for 7 minutes.



New York

Bake your New York-style pizza at 650 °F (350 °C) directly on the stone for 5 minutes.



Neapolitan

Bake your Neapolitan-style pizza at 850 °F (450 °C) directly on the stone for 1 to 2 minutes.

Cooking pizza is as much an art as it is a science. This table will give you an idea of the results to expect from your Ooni Volt 12 default settings.

Time	Recommended Balance	Recommend Turning?
-	 B5 □ T5	Keep an eye on your pizza and turn if necessary.
-	 B5 □ T5	Keep an eye on your pizza and turn if necessary.
7-9 minutes	 B4 □ T6	Keep an eye on your pizza and turn if necessary.
15-19 minutes	 B3 □ T7	Keep an eye on your pizza and turn if necessary.
12 minutes	 B3 □ T7	Keep an eye on your pizza and turn if necessary.
3-4 minutes	 B2 □ T8	Turn your pizza every 60 seconds.
7 minutes	 B4 □ T6	Keep an eye on your pizza and turn if necessary.
5 minutes	 B3 □ T7	Turn your pizza every 60 seconds.
1-2 minutes	 B0 □ T10	Turn your pizza every 20 to 30 seconds.



How To Launch Pizza In To Ooni Volt 12

- 1 Get your peel, dough and ingredients to room temperature.** Cold dough is too springy; dough that is too warm is too loose. Stretch your pizza base at room temperature, and use a 12" Ooni Peel to launch it into your Ooni Volt 12.
- 2 Flour away!** Your hands and work surface should be well-floured before you begin stretching your dough. Adding flour, semolina or cornmeal to your peel will help to prevent the pizza base from sticking.
- 3 Check for holes** in the pizza base before adding your toppings. If sauce gets between the dough and the peel, your dough might stick and refuse to launch.
- 4 Stop and shake the peel** to make sure the dough moves freely before adding any toppings. If it doesn't slide around, add a little more flour beneath your base.
- 5 Keep your toppings light.** Don't add too much sauce or too many toppings, or they'll weigh your pizza down and make it harder to launch into your Ooni Volt 12.
- 6 Work swiftly.** Wait until your Ooni Volt 12 is hot and ready to go before topping your pizza — and work quickly to minimize stickiness.
- 7 If your pizza sticks,** use the "hovercraft technique" to loosen it up. Lift the edge of your dough and gently blow under your base to create air pockets and spread flour into sticky areas. Adding extra flour, semolina or cornmeal beneath your pizza will help to unstick your dough.

! Excessive flour in the oven may cause smoke.



Classic Pizza Dough

Flour, salt, water and yeast come together to create the perfect foundation for any good pizza!

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

Ingredients

12 cups (368g) lukewarm water

3.5 grams active dry yeast, or 7 grams instant dried yeast

4 ½ cups (613g) “00” flour, plus extra for dusting

3 teaspoons (18g) salt

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 pizza dough comes together in a ball.

Place the dough ball onto a lightly floured surface and knead with both hands for about 10 minutes, until it's firm and stretchy. Return the dough to the bowl.

Cover with a dish towel and leave to rise in a warm place for about 2 hours, or until doubled in size.

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 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 2 hours or until doubled in size.

When the dough has roughly doubled in size, divide it into 3 or 4 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 30 to 60 minutes, or until doubled in size.



You can purchase our curated selection of the best ingredients from around the world at [Ooni.com](https://ooni.com)



Classic Pizza Sauce

Our super easy, no-nonsense Classic Pizza Sauce is the perfect complement for your favorite toppings.

Made using a stovetop (hob) rather than in your Ooni, this recipe is an excerpt from our cookbook, *Ooni: Cooking with Fire*. Use high-quality tomatoes for the best flavor — we recommend canned San Marzano tomatoes, the traditional choice for Neapolitan pizzas.

Ingredients

- 2 tablespoons extra-virgin olive oil
- 2 garlic cloves, crushed or finely chopped
- 4 cups (800g) canned whole plum tomatoes (we like San Marzano)
- 2 teaspoons sugar, heaped
- 1 teaspoon salt
- 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.

Pour the can of plum tomatoes into a bowl and use a masher, fork, or bare hands to break them apart and crush them down. Pour the tomatoes into the pan.

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.



Download the Ooni app to find more recipes, use our dough calculator and more!





For oven care instructions see the manual.



Baking Troubleshooting

Making great pizza is a journey. The more pizza you make, the more you learn. The more you learn, the better you get.

The most important factors that go into successful pizza are temperature and time. If you want to cook a thin pizza quickly, set a higher temperature and reduce the cooking time. Cook thicker pizza and other bread-based dishes at a lower temperature for a little longer. For an even cook (and the tastiest results), use an Ooni Digital Infrared Thermometer to make sure your ambient air temperature matches your baking stone temperature.



If your baking stone is too hot, rotate the Balance Dial to reduce power to the lower heating array.

My base is overcooked / burnt

Ooni Volt 12 can cook at very high temperatures, so it's important to keep an eye on your food.

If you find that the bases of your pizzas are burning:

- Use an Ooni Digital Infrared Thermometer to make sure the stone temperature matches the recipe.
- Rotate the Balance Dial clockwise to reduce the amount of power to your Ooni Volt 12's lower heating array.
- Use as little flour as possible when launching your pizza. Many pizzaioli use semolina flour to launch pizzas.
- Reduce your pizza's cooking time.

My base is undercooked

Try making a thinner base using the Classic Ooni Pizza Dough recipe. For a Neapolitan pizza, stretch out the base until you can see through the dough. You can also use the Boost function. See page 14 for details.

My toppings are burning, but my base is raw

If you're baking a thicker pizza with more toppings, reduce the oven temperature to give your dough more time to cook through.

My pizza tastes burnt / the crust is overcooked

Leopard spots on the crust is normal and desirable for Neapolitan-style pizza. You can dial down the temperature or try a different recipe — not all pizza needs to be baked at maximum.

My dough feels too wet/sticky

Drop your dough into a bowl of "00" flour before you begin stretching it out. The flour should make the dough easier to handle.

My dough won't stretch out

Stretch your dough out as far as it will go, and then let it rest for a few minutes to give the gluten structure a time to relax. Try using the "steering wheel" technique to create an even pizza base. Check out the short "How to Stretch Pizza Dough" video on the Ooni YouTube channel for guidance.

My pizza is smoking

Loose flour can burn in the oven, creating smoke. To avoid burning, use just enough flour on your base to prevent the pizza from sticking to your peel. If you do experience burning, simply close the door and the flames will extinguish.



For oven and error code troubleshooting, please see the manual.



The Ooni Impact Fund donates 1% of Ooni's annual global revenue to charitable causes and projects focused on social and environmental change. By purchasing the Ooni Volt 12 you're helping to plant trees through Ooni's partnership with Eden Projects and 1% for the Planet. Thank you!

ooni.com/impact

Keep In Touch

We love hearing and seeing what you create and cook with your Ooni Volt 12, so tag us (#ooni #oonified) in your social media photos to keep in touch.

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



You'll also find delicious recipes, top tips, and exclusive promotions at [ooni.com](https://www.ooni.com).

If you have any questions or comments, you can reach us at support.ooni.com.

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Make
PIZZA

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