

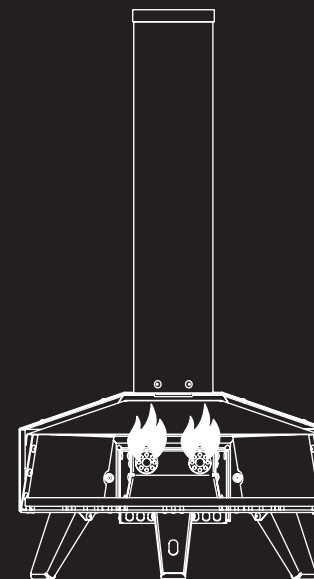
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## Uuni 3 Gas Burner Essentials Guide

# Uuni 3 Gas Burner by Ooni

**We love the convenience and ease of use when cooking with gas, and we know you will too.**

The Uuni 3 Gas Burner cooks restaurant-quality pizza in 60 seconds, as well as delicious meat, fish and vegetable dishes. The Uuni 3 Gas Burner offers the same preheat speed and high heat as wood while allowing you to effortlessly cook at a range of temperatures.

## Setting up

Connecting your Uuni 3 Gas Burner is easy and quick. The full Uuni 3 Gas Burner assembly instructions are in the manual and safety instructions included in the box.

## Preheat times and cooking temperatures

The Uuni 3 Gas Burner will preheat Uuni 3 in 10 minutes from firing, and the temperature of Uuni 3 can be easily adjusted using the heat control knob on the Gas Burner. When at full power, the Gas Burner will run Uuni 3 at 932°F for the perfect stone-baked pizza in just 60 seconds.



You can learn more about Ooni and check out our delicious recipes at [ooni.com](https://www.ooni.com)

## Key information

Cooking with gas is simple and fun, but there are some essential safety instructions to note. Remember to read the manual and safety instructions included in the box before assembling and firing.

## Safety information

- Uuni 3 Gas Burner is for outdoor use **only**.
- Uuni 3 Gas Burner runs on bottled propane gas **only**.
- Uuni 3 door must be **off** when cooking with gas.
- Uuni 3 chimney cap must be **on** at all times when cooking with gas.
- Carry out a gas leak test before your first use and every subsequent use.  
Apply a leak detector spray or soapy water to the connections between the gas bottle and Uuni 3 Gas Burner. If you see bubbles, immediately switch off the gas and check the gas fittings. Repeat this process. If bubbles continue, switch off the gas and contact [support@ooni.com](mailto:support@ooni.com) for further advice.

## Troubleshooting

### My gas burner is not running at top temperatures

There are a few variables that can affect cooking temperatures when using gas:

- Ensure that your propane bottle is full.
- Ensure that the connections to your gas bottle and regulator are sealed.
- Check for leaks in your gas hose.
- Ensure that your chimney cap is **on** at all times

### The flame has gone out on my Gas Burner

Uuni 3 Gas Burner has a Flame Safe Device (FSD) built in. For safety reasons, if the flame is accidentally extinguished while the gas supply is turned on, then after a period of time the FSD will automatically cut off the gas supply into your Uuni 3. If you notice that the flames have gone out, turn off the gas supply and wait five minutes before reigniting.

If you have any questions – or would like to send us photos of your delicious Uuni 3 dishes – we're always available at [support@ooni.com](mailto:support@ooni.com)