



Uuni Pro

The essentials



Say hello to Uuni Pro

Uuni Pro is the world's most versatile outdoor oven and is capable of running on wood, gas, charcoal or wood pellets. With Pro you can create delicious food with your family and friends and adapt to the style of cooking that best suits the particular dish you're making.

Uuni Pro is a game-changer and we can't wait to see what you make with yours. The options are limited only by your imagination: 16" pizzas, slow-roasted joints of meat, loaves of bread, roasted vegetables and more can all be cooked in your Uuni Pro.

We put this guide together to help you get the most out of using your new Uuni Pro. We will take you from unboxing and setting up, through Uuni care and beyond. I know that you will love it.

Welcome to the Uuni Community,
Kristian and the Uuni Team



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How to get the best results from Uuni Pro

Uuni Essentials is a great place to start! This will be your guide to the features of Uuni Pro and what makes it the world's best outdoor oven. We also have online resources, including video guides on our [YouTube channel](#).

As ever, if you have any questions, queries or comments then you can reach us at support@uuni.net. We love hearing from the Uuni Community!



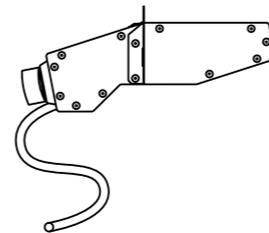
Wood



Charcoal

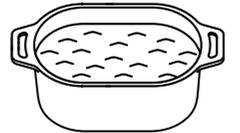
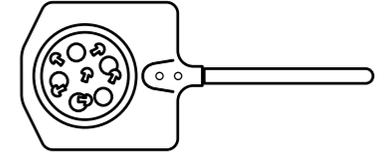
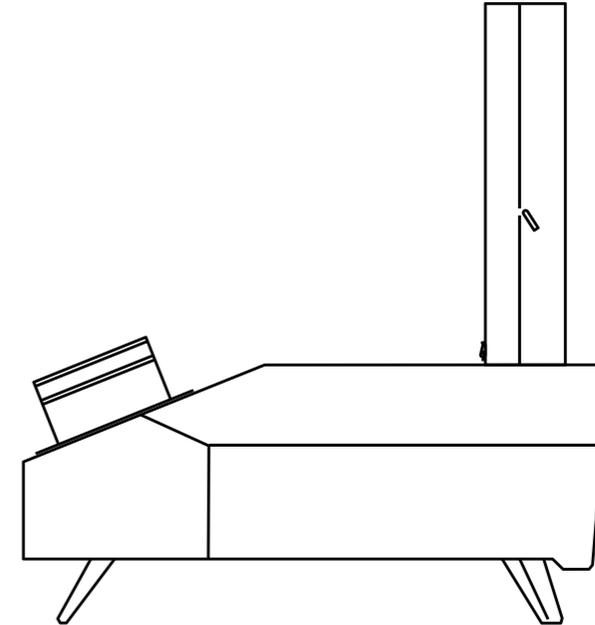


Pellets

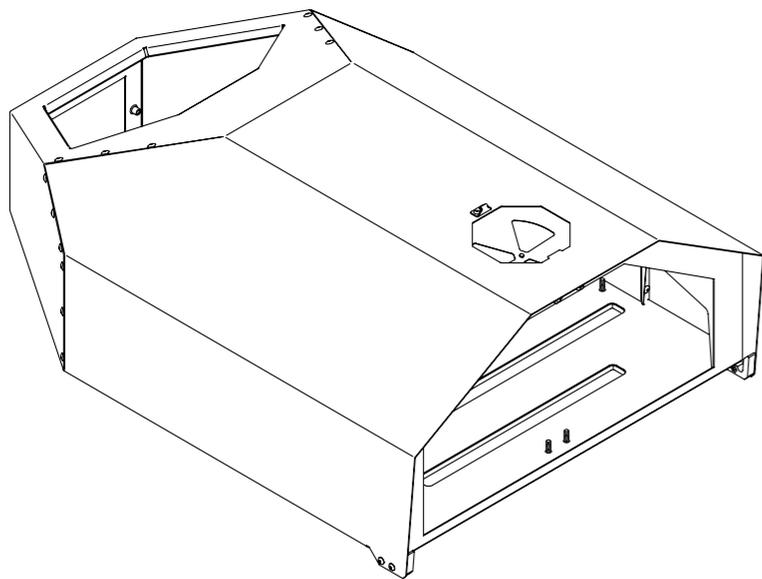


Gas

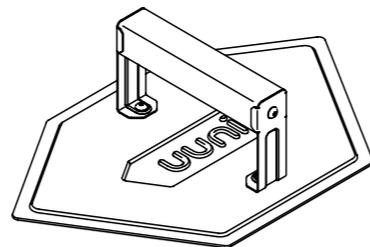
Fuel goes in the back, food goes in the front



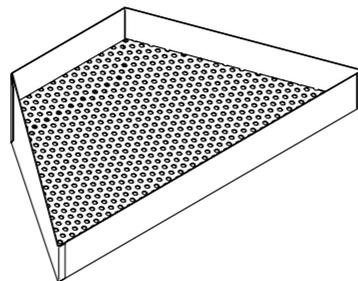
What's in the box?



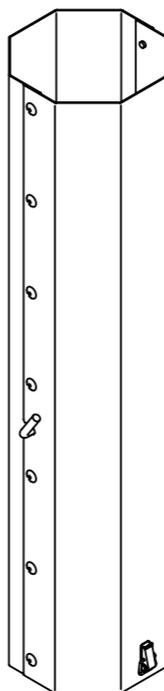
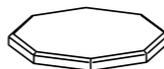
Main body: Insulated all around with ceramic fibre to hold in heat. Tripod-style three legs keep your Pro sturdy and safe. Includes adjustable ceiling vent.



Hatch: Insulated with ceramic fibre to hold in the heat. Remove when fuelling the fire with wood and charcoal.

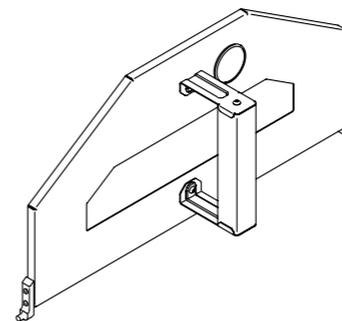


Charcoal/Wood Burner: Carefully designed to help Uuni Pro reach optimum temperatures when cooking with charcoal and wood. The holes in the grate serve dual purposes: To increase airflow and to allow excess ash to drop out of the burning area.

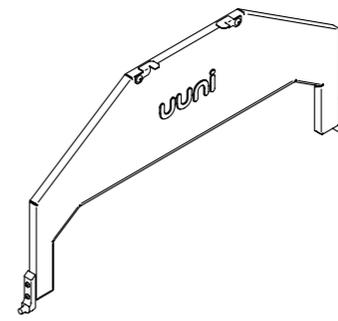


Chimney Cap: To keep rain and garden debris out of your Pro when it is not in use. Remember to remove this before lighting Pro.

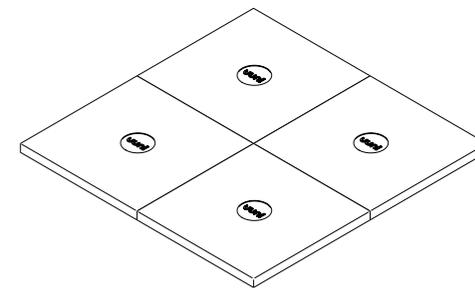
Chimney: Draws heat through Uuni Pro from the fuel source and features a simple clip to help secure and pack away your Pro with ease.



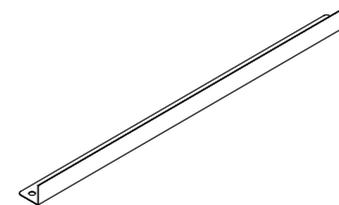
Door with Thermometer: This can be used for wood, charcoal and pellet-fired cooks.
Caution: This must not be used when running Pro on gas.



Pizza Door: Suitable for all fuel types, the pizza door is locked on to Pro using its tabs. You can add and remove food easily throughout your cook. *Do not remove the pizza door while hot.*



Stone Baking Boards: Custom-made from durable cordierite stone, they retain heat to cook from below while the flames cook from above.



Stone Guard: Protects your stone baking boards.



Uuni Gloves: To be worn at all times when using Uuni Pro.

Before you begin assembly, please read your manual or watch how it's done on [YouTube!](#)

Important notes before you cook

Like all good cooking, the best results come from the right preparation. Some key things to remember are:

Read Uuni Pro's Safety Instructions: Uuni Pro is super-fun but your safety is paramount. Please take the time to review the safety guide in your manual before you begin. Like all fire-based products, children and animals should not be left unattended while Uuni Pro is lit.

Use your Uuni Gloves: Always wear your Uuni Gloves when interacting with Uuni Pro.

Run your Uuni Pro through: We know that you are excited to get cooking, but it's best for the long term if you run your Uuni Pro once before your first cook. We advise that you run your Pro at top temperatures for around 30 minutes, allow it to cool and give the inside a wipe down with dry paper towels.

Choose your fuel: Using the right fuel is your first step towards delicious food. Read on for further information. *If you want to switch fuel burners, please allow your Uuni to cool first.*

Prep your food: We have a lot of *recipes on our website* which are tried, tested and delicious. Your Uuni Pro will cook almost anything and everything and experimentation is all part of the fun.



How and where to set up your Uuni Pro

It is time to find a space for your Uuni Pro. Some things to consider are:

The table that you choose needs to be able to hold the weight of your Uuni Pro and of course anything you wish to cook. We recommend a sturdy table that is capable of holding weights upwards of 30kg (66lbs). **The table material** should be something that can handle the radiant heat from Uuni Pro: wood, metal and stone are recommended however glass and plastic are not suitable.

Place your Uuni Pro away from structures and buildings. It performs the best when set up in a space sheltered from wind. If you are cooking on a windy day, position your Uuni Pro so that the air enters through the back to encourage airflow.

Protect your Uuni Pro from adverse weather conditions, especially rain when not in use. Once your Uuni Pro has cooled, use your Uuni Pro cover to keep it free from garden debris. Store your Pro indoors during extended periods without use and during rainy spells.

To extinguish your Uuni Pro when you're done cooking, allow it to cool down naturally and never expose it to water while it's hot.

Caution: Heavy winds can cause flames to escape from the rear of your Uuni Pro so, as always, exercise caution when your Pro is lit and do not leave it unattended.



Which fuel should you use?

The choice is yours: Uuni Pro has been designed with versatility in mind and we use different fuels for different reasons. While cooking with fire is as much an art as it is a science, the following table will give you some idea of what results to expect from each fuel.

| Fuel | Preheat time | Temperatures | Benefits |
|-----------------|---------------|----------------------------------|---|
| Charcoal & Wood | 30-40 minutes | Up to 500°C (932°F) | Our favourite fuel source for Uuni Pro: Keep a steady base temperature with charcoal and add wood for a burst of heat and wood-fired flavour. |
| Wood | 30-40 minutes | Up to 500°C (932°F) | Perfect for creating that stone-baked and wood-fired flavour for authentic Neapolitan style pizzas. Wood is ideal for anything that enjoys a fast cooking time (steaks, fish, vegetables) |
| Charcoal | 30-40 minutes | Up to 450°C (842°F) | Charcoal gives you the option to run Pro at a lower and consistent heat which is ideal for larger pieces of meat and bread. |
| Pellets | 30-40 minutes | Up to 450°C (842°F) | We love cooking at around 300°C-350°C (572°F-662°F) using pellets for a delicious calzone (or even two at a time!) |
| Gas | 30-40 minutes | From 250°C - 500°C (482°F-932°F) | Awesome for everything: Lower temperatures for breads, higher temperatures for pizza. |

*Please note that the above figures are estimates and are dependent on weather and ambient temperatures.



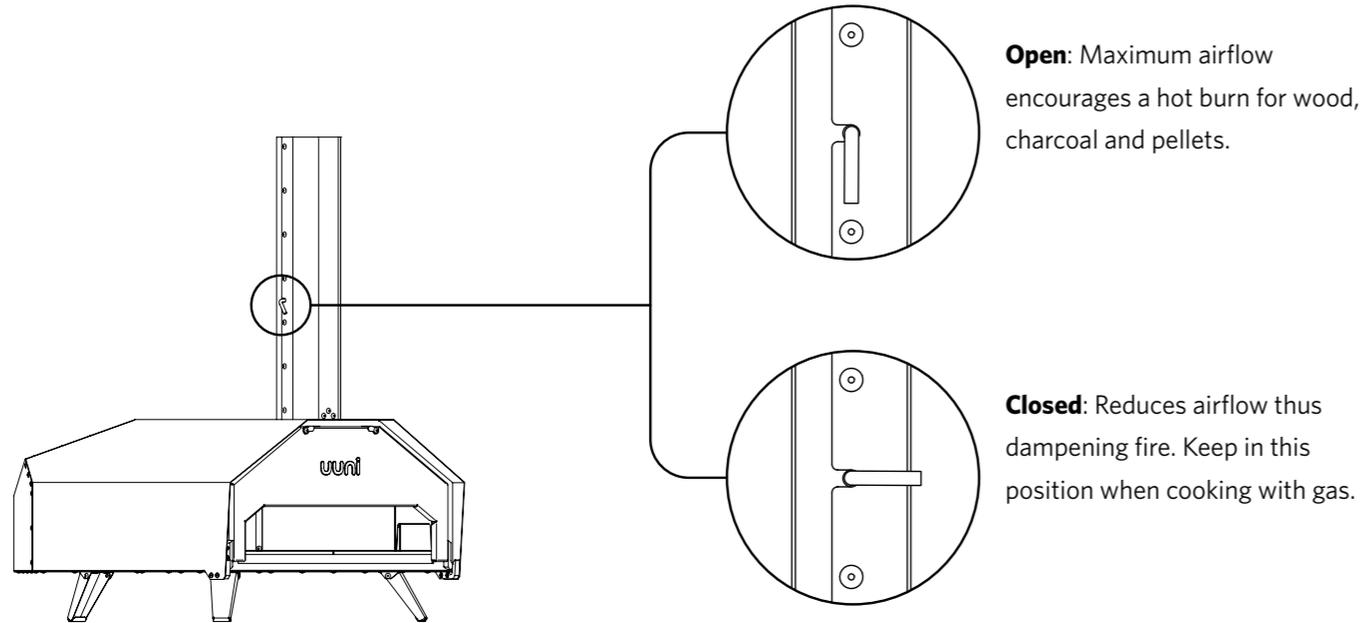
Top tip

Check out recipes.uuni.net for some inspiration.

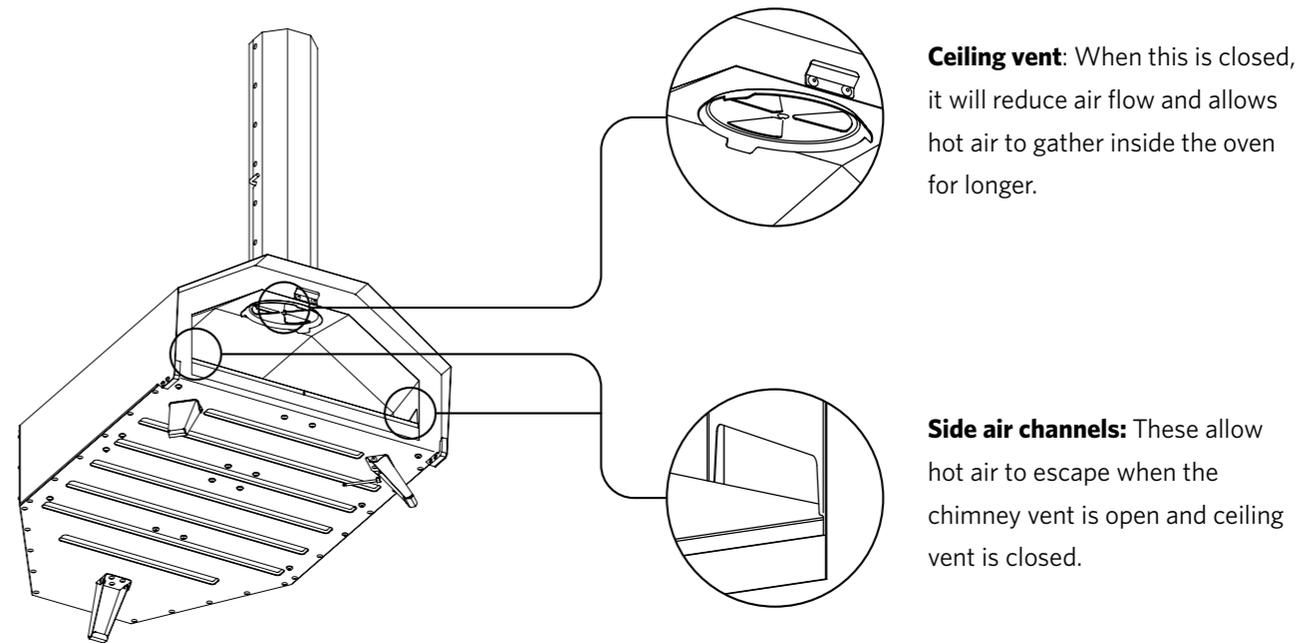
Chimney and ceiling vent positioning explained

The versatility of Uuni Pro comes not only from the fuel types, but also the positioning of the chimney and ceiling vents to control airflow and the distribution of heat in the oven.

The chimney vent controls the total airflow through the body and can be adjusted while wearing your Uuni Gloves.

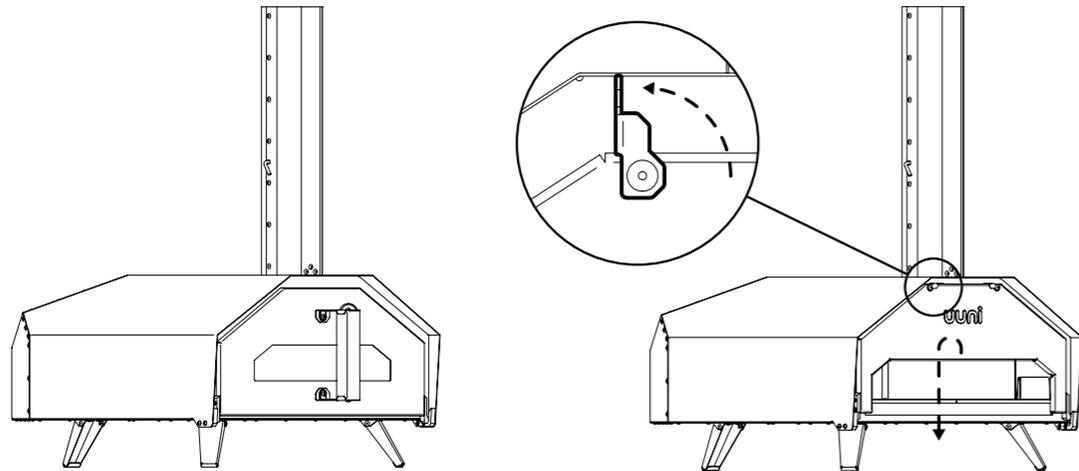


The ceiling vent changes how the heat behaves inside the oven. If it's open, heat escapes straight up the chimney. If it's closed, it allows heat and smoke to gather at the top of the oven chamber until they escape through the side air channels.



Two doors to choose from

Uuni Pro's doors have both been specially designed for optimum performance. Familiarise yourself with taking the door with thermometer off and on before you light up. Remember, the pizza door stays on throughout your cook and can be removed when Uuni Pro has cooled.

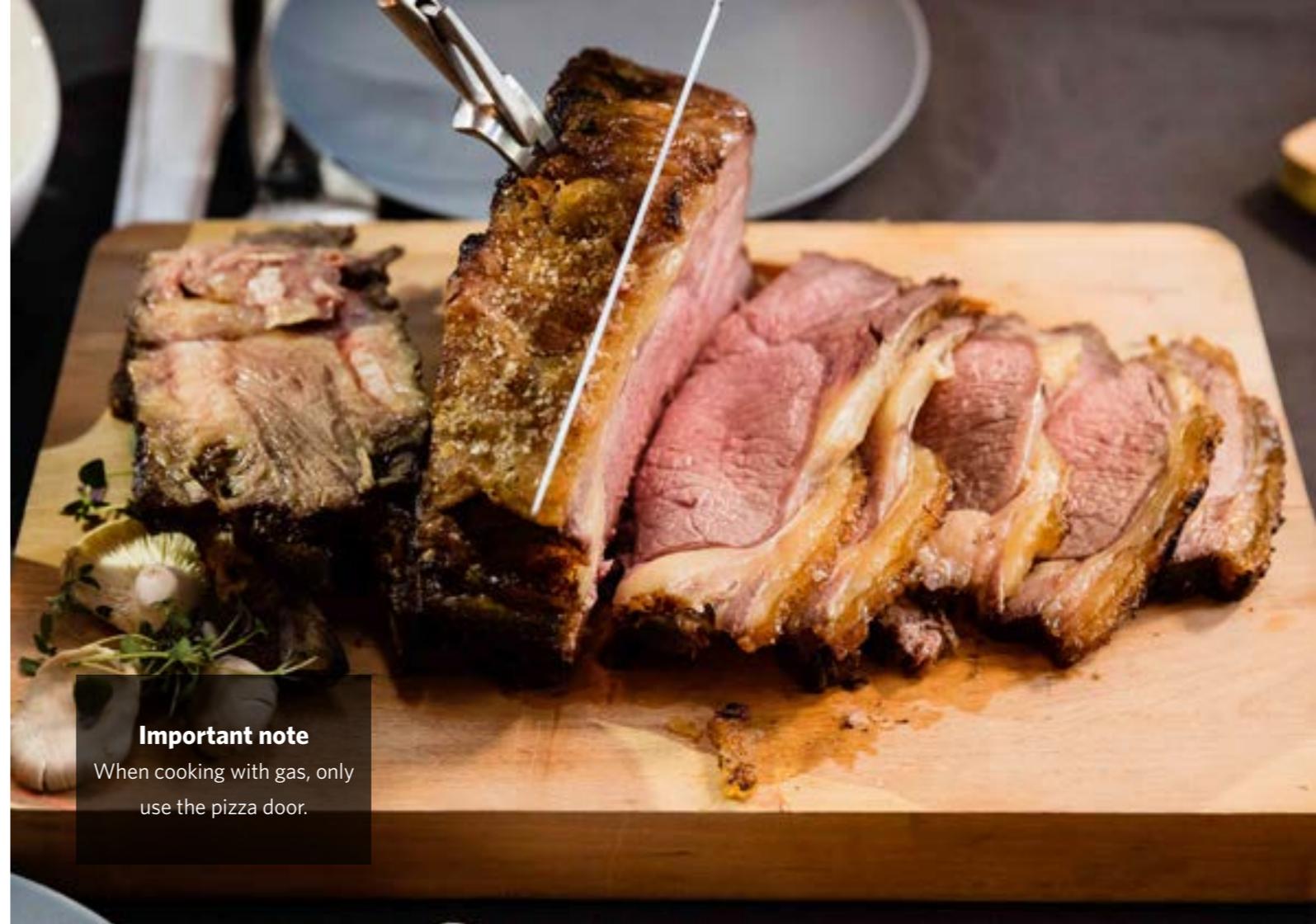


To close the **Door with Thermometer:**

Align the bottom edge hinges, raise the door until almost closed then lift and release on to the latch.

Pizza Door:

The pizza door is locked in place when cooking with gas, wood, charcoal or pellets. Raise the door's tabs to secure.



Important note

When cooking with gas, only use the pizza door.

Cooking with wood

There is something special about wood-fired food and we love it at Uuni HQ: The sights, sounds and smells are hard to beat. Wood gives Uuni cooked dishes extra flavour - perfect for an authentic Neapolitan stone-baked pizza.

Types of wood

We recommend the use of high-quality, dry hardwood from deciduous trees such as oak or beech. Do not use treated or painted wood. Wood with high resin content, such as pine or spruce, might add unwanted flavours to your cooking. We recommend wood pieces of up to 25cm (10") long and around 4cm (1.5") in diameter as these will fit comfortably in your charcoal/wood burner.

Lighting method

To light the wood, add no more than 4 pieces on the charcoal/wood burner and light using either a blow torch or firestarters. Do not use petroleum based firelighters as these will impart unwanted flavours to your food. Once your wood is fully lit (5-10 minutes) begin adding more wood through the hatch. Do not overload the grate as too much wood may damage your Uuni Pro.

Maintaining temperature

Wood will give a wide range of temperatures based on the amount burning. Add little and often to keep Uuni running at a consistent temperature. As with all wood-fired cooking, it is best to maintain your fire gradually. Refuel when the wood has mainly burnt to embers but before all visible flames have disappeared.



Top tip

Use a piece of kindling or wood to rearrange the burning wood if necessary. Just remember to wear Uuni Gloves at all times.

Cooking with charcoal

Charcoal makes it easy to control the temperature of your Uuni Pro from very low temperatures to as high as 450°C/840°F.

Types of charcoal

We recommend using regular high quality charcoal. Instant lighting charcoal can add unwanted flavours and briquettes might block the airflows during a long cooking session.

Lighting method

Place a couple of handfuls of charcoal on the charcoal/wood burner and use either a firestarter or a blow torch to light. Once the charcoal is lit, gradually add more to build a good charcoal fire. Keep the hatch and door with thermometer closed for optimum performance.

Maintaining temperature

Top up your charcoal as required throughout your cook. To maintain an even, steady temperature, it is better to add gradually than to add a lot in one go. Do not overload your charcoal/wood burner with charcoal as this may damage your Uuni Pro.

Top tip! By far, our favourite way of cooking with Uuni Pro is by using charcoal and wood together. Charcoal gives it a steady base heat and one or two pieces of wood can boost temperatures up to 500°C/932°F. You can find a video guide of this on our [YouTube channel](#).

Important note

Do not use petroleum based or other firestarters that might impart unwanted flavour to your food.



Cooking with pellets

Hardwood pellets are an extremely energy dense heat source. They are easy to light and give an authentic wood-fired flavour.

Type of pellets

Only use hardwood pellets that are meant for cooking and grilling. Avoid using softwood pellets (they won't burn as efficiently) or pellets meant for animal bedding or heating (these can contain additives and potentially harmful chemicals).

Lighting method

To light your pellets with a blow torch, place two handfuls of pellets in the grate and slide the tray inside. Point the blow torch flame through the side hole onto the pellets for around 30-45 seconds. Once the pellets have caught fire, gradually add more pellets via the hopper. You can find a video guide on cooking with pellets on our [YouTube channel](#). *Do not add too many in one go as this might extinguish the flames.*

You can also light the pellets using a natural firestarter. Follow the above steps but instead of using a blow torch, place a lit firestarter behind the pellets and slide the tray back in.

Maintaining temperature

To get the most consistent burn, top up your pellets little and often. Uuni Pro will run best when pellets are topped up to approximately 3 cm or 1" from the top of the hopper. *Never add a full load of pellets on to burning embers. Instead, add gradually until a flame reappears before topping up fully.*

Important note

Store your pellets in an airtight container and dry environment: moisture can affect their performance.



Cooking with gas

Nothing beats gas for ease of use and temperature control. You can be ready to go at the flick of a switch and using gas gives you the ability to cook anything from loaves of bread, to pizza and steak.

Type of gas

Please refer to your Uuni Pro gas burner manual for more information on which type of gas to use.

Lighting method

Push in and slowly turn the gas control anticlockwise. When you hear a click your gas should be lit. If the gas does not light please refer to your gas burner manual. You can find a video of how to light your gas burner on our [YouTube channel](#).

Maintaining temperature

Use the burner control to change the heat output of your Uuni Pro gas burner.

Remember to close your chimney and ceiling vents when cooking with gas.



Important note

When cooking with gas, only use the pizza door.

Care instructions

Where should I store my Uuni Pro?

It is important that your Uuni Pro is protected from adverse weather conditions, including high winds and rain. We recommend that you store Uuni Pro indoors during extended periods of time and that you keep your stone baking boards in a warm, dry environment when your Uuni is not in use. Use your Uuni Pro cover to keep your Pro in pristine condition.

How do I clean my Uuni Pro?

There's no need for elbow grease as a run through at top temperatures will do most of the work for you. If you like, you can wipe down the inside with dry paper towels and use stainless steel cleaner on the outer shell to keep it looking as awesome as the day you got it. Avoid abrasive cleaning products.

How do I care for my stone baking boards?

You should only cook pizza and dry, bread based dishes directly on the stone baking boards. If you are cooking meat, veg or other dishes then we would recommend using your Uuni Sizzler Pan.

Your stone baking boards can be cleaned by running your Uuni Pro at top temperatures. If you would like to clean your stone baking boards, use warm water and dry them in a conventional oven for a minimum of 2 hours at 60°C (140°F).

How do I extinguish my Uuni Pro?

Gas: Switch off, detach the gas regulator from the bottle and leave to cool.

Charcoal/wood/pellets: Leave your Uuni Pro to burn through any remaining fuel and leave it to cool naturally.

Caution: Do not apply water directly to your Uuni Pro to extinguish or cool it down as this can damage it and cause personal injury.

How do I clean the glass on the door?

Allow your Uuni Pro to completely cool before wiping down the glass with a paper towel. *Do not expose the glass to water while still warm or hot.*

Troubleshooting

It's safe to say that on any given day at least one member of our team is out using their Uuni – whether trying out recipes or, well, just because we love the food Uuni cooks. Between us, we've racked up thousands of hours of cooking and we think we know how to get the best from Uuni Pro. We're always happy to give advice and tips: Remember to check out our online resources and to contact us at support@uuni.net if you have any questions.

I can't light my Uuni Pro

Refer to the steps in this guide. The easiest way to light wood, charcoal and pellets is using a blow torch. Remember to remove the chimney cap and to open the vents as necessary.

If you are having difficulty lighting your gas burner, please refer to the Uuni Pro gas burner manual.

My gas burner goes out

Refer to the steps in your gas burner manual. Remember to use the pizza door and close the ceiling and chimney vents. *Never use your Uuni Pro in high winds.*

My Uuni Pro is too hot

If your Pro is running too hot, reduce the amount of fuel added. You can also reduce the draw from the chimney by adjusting the chimney vent.

Top Tip: If your stone baking boards are too hot, try resting an Uuni Sizzler Pan on them for 30 seconds or so to absorb some of the heat.

My Uuni Pro is not hot enough

Your door with thermometer measures the ambient temperature inside Uuni Pro however, this may differ from the temperature of the stones. We recommend an infrared thermometer for reading the temperature on the stone baking boards. If your Pro is not reaching top temperatures, here are a few things to consider:

- Your stone baking boards should be dry before you cook (you can dry them in a conventional oven at 60°C (140°F) for 2 hours)
- If your Uuni Pro has been exposed to adverse weather conditions, including rain, it will take longer to preheat
- Make sure the chimney cap is removed before you light and while you cook
- Check that your ceiling and chimney vents are in the correct position - refer to cooking pages in this guide for tips
- Make sure the fuel that you are using is dry and suitable for Uuni Pro
- The grate in your charcoal/wood burner may need to be brushed while cool to free up the air holes before lighting

I am seeing smoke or soot

When any wood starts to burn, there will be smoke produced until it reaches optimum temperatures. Add fuel gradually and make sure it is burning cleanly before cooking. If you continue to see dark smoke, it may be that your fuel is not completely dry or that too much has been added at once.

My window is sooty

There will always be a light layer of soot when cooking with wood. If this happens during your cook, wait for your Uuni Pro to completely cool before gently wiping the glass with a paper towel. *Do not expose the glass to water while still warm or hot.*

My stone baking board has changed colour

Your stone baking board may change colour during your cook but this will not affect performance. If you want, you can scrape away any excess food with your peel. Once they have completely cooled, you can rotate the stone baking boards for the next time you use your Uuni Pro: The top temperatures inside Pro will naturally clean them.

If you would prefer to handwash your stone baking boards, allow them to completely cool before washing them with warm water. They should then be dried in a conventional oven for 2 hours at 60°C (140°F).

My pizza is stuck to the peel

It's happened to the best of us, but try these tips and you'll never suffer the heartbreak of losing a pizza again:

- The dough that you are using may be too wet: Add a generous sprinkling of flour to the dough and peel before beginning your stretch. Remember to use the Uuni Classic Pizza Dough recipe for the best results
- Take care to ensure that there are no holes in the dough as sauce can create a 'glue' effect between the dough and peel.
- Before you add toppings, give the peel a shake to ensure that your dough is moving freely
- Keep your toppings light
- Do not leave your dough on the peel for a long time before cooking
- Your peel, dough and sauce should be at room temperature
- If your dough has become stuck, lift it at one side and give a gentle blow of air underneath: This will create a 'hovercraft' effect and your pizza should glide more easily from your peel to the stone.

My Uuni Pro has changed colour

Stainless steel may change colour after exposure to extreme temperatures but this will not affect the way that your Uuni Pro performs. We recommend storing your Uuni Pro using your Uuni Pro cover and keeping it indoors. Some imperfections may be removed using a stainless steel cleaner.

Can't find the answer you're looking for?

Check out our [online resources](#), [FAQ](#) or contact us at support@uuni.net. We'll be happy to help.