

GOZNEY°

Gozney makes live-fire cooking easy by pioneering revolutionary pizza ovens that change the way people cook outdoors. Harnessing knowledge from their origins in the commercial industry, Gozney's multi-award-winning range of pizza ovens are beautiful, functional, durable tools that light a fire for anyone to be able to make, create, build, invent, provide, connect, discover, share and grow.



The Roccbox (£399)

Favoured by street pizzaiolos the world over, Roccbox is a pro-grade portable pizza oven that can cook restaurant-worthy pizza anywhere in just 60 seconds.

Using the same quality materials and design principles as we do with our professional range, Roccbox is built to last and performs flawlessly. With a 19mm thick stone floor, rolling flame and super-efficient insulation, the Roccbox reaches temperatures of up to 500C and stays there, so you can cook restaurant-worthy pizza after pizza.

Thanks to its silicone SafeTouch jacket (to keep any wandering hands safe), wide mouth, and built-in thermometer the Roccbox is easy to use regardless of your skill level.

With its retractable legs, interchangeable burners and compact size, Roccbox is the perfect sidekick for your next adventure. From your garden to beach or further afield with Roccbox you can make restaurant-worthy pizza anywhere.



The Arc (£599)
The Arc XL (£699)

Being the world's most advanced and compact pizza oven, Arc brings ground-breaking heat control and effortless cooking to your outdoors with a sleek design that's big on cooking space. Available in two sizes, Arc and Arc XL, this revolutionary new pizza oven gives you more area to cook bigger restaurant worthy pizza in just 60 seconds.

The lateral side burner that gives you more control and consistency than ever before, with the built-in digital thermometer alerting you of when you've reached the perfect temperature for your favourite pizza styles.

Creating a flame that replicates a wood fire like no other, fanning out and rolling across the domed ceiling, the burner when paired with the professional ratios of insulation and 20mm thick cordierite stone floor ensures an even heat distribution and consistency, so your pizzas cook perfectly every time.

Drawing on the design of the brand's multi-award-winning flagship oven, Dome, which captured the hearts of chefs, designers and home cooks alike, the Arc shares its iconic shape, performance and high temperature painted shell which is not only beautiful but also extra durable, water resistant and UV stable ensuring your oven is protected from the elements all year round.



The Dome (£1,799)

Make wood-fired cooking easy with the Dome: the world's most versatile live-fire outdoor oven. This award-winning next generation pizza oven holds the power to transform your garden into your own little slice of Italy thanks to its unrivalled performance, inspired aesthetic and innovative technology.

Harnessing knowledge from our commercial origins, the Dome is built to the exact ratios of a traditional Neapolitan oven and has more insulation than any other oven on the market. Pro-performance made easy thanks to its built-in digital thermometer, two meat probes, smart in-take air technology and stone puck system enabling you to effortlessly switch fuel sources. Enjoy a professional grade outdoor oven engineered to be easy for beginners.

Additionally, with its range of pioneering accessories you'll soon be able to do so much more – smoke, roast, steam and bake. The Dome has already captured the hearts (and stomachs) of chefs, home cooks and design enthusiasts alike, having secured multiple awards.



Dome S1 (£1,299)

A streamlined experience of our award-winning Dome, the Dome S1 is the essential oven for pizza lovers. Featuring a number of design differences to ensure an effortless cooking experience, Dome S1 allows you to experience the power and performance of our signature oven. This oven is gas only, harmoniously fusing the easy-to-use power of gas and commercial grade performance.

Dome S1 is designed to have all the essential features home cooks and new pizzaiolos need, making it easier than ever to get straight to making restaurant-quality pizza. It works effortlessly for both beginners and chefs, reaching temperatures in excess of 500C so you can cook pizza in 60 seconds.

With the quick-start rolling flame, intuitive controls, and built-in precision temperature gauge it's easy to experience the joy of high-temperature cooking—all through a garden centrepiece that's worth gathering around.



Accessories

Gozney's range of professional-grade accessories are here to complement your pizza oven and take your pizza game to the next level. Designed with ease of use in mind, Gozney's pizza oven stands that are simple to assemble, built to last and straightforward to manoeuvre.

Protect your Gozney from the elements all year round with the covers. Designed to fit perfectly over your oven, the covers are made from marine grade and weather resistant materials to give complete protection from rain, wind, frost, UV, salt, insects and wildlife.

Designed for use in a variety of oven sizes, Gozney's Turning and Pizza Peels are perfect for positioning food in everything from small domestic, right up to entry level commercial size ovens.

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Discover more at www.gozney.com

Imagery available to download: <https://gozney.dash.app/sharing/type/collection/x3qdi-gozney-ovens>

@gozney

GOZNEY°

At home—anywhere.

Roccbox — Create game-changing pizza anywhere.

The original stone-floor portable oven that started a pizza revolution. Roccbox lets you create, share, and enjoy world-class pizza anywhere.



A scaled down and portable version of our commercial pizza ovens, Roccbox is the original stone-floor portable oven that started a pizza revolution. Simply, Roccbox is the world's highest performing portable pizza oven. It reaches 950°F/500°C and stays hot, so you can cook pie after pie in under sixty seconds, wherever you go. Add in intuitive features like the retractable legs, detachable burner, and low-profile design and you're ready to hit the road at a moment's notice.

01 **Built to move.**
Perfect pizza anywhere

02 **Gets 950°F / 500°C hot,**
stays hot

03 **Cook pizza after**
pizza in 60 seconds

04 **Create more**
than pizza

Compact, low-profile design		Kitchen-grade stainless steel construction
Wood-fire burner available	Unbeatable heat retention	Quick-start rolling gas flame
Folding legs, setup and cook anywhere	Built-in temperature gauge	SafeTouch silicon jacket
Easy to use	Ready to cook out of the box	

GOZNEY°

Create epic pizza at home.

Arc

Introducing the world's most advanced compact pizza oven.



Introducing the Gozney Arc. The world's most advanced compact pizza oven that has it all—cook pizza in 60 seconds or less with Gozney's revolutionary high 500°C performance, intuitive features, and a game-changing gas burner that replicates a traditional wood-fired flame—all in a sleek profile that fits perfectly just where you want it. Whether you are a chef or a beginner, with Arc it's easier than ever before to create epic pizza.

01 **Revolutionary Lateral Gas Burner**

Arc's lateral burner recreates a traditional wood-fired flame, creating the perfect balance of high performance and intuitive, precise control, making it easy and fun to cook all kinds of pizza, and more. As more space means more pizza, the new lateral burner also frees up room on the large 14.8" x 18.1" 20mm cordierite stone oven floor so you can make bigger pizzas and easily maneuver them as you go.

02 **Built-in Digital Thermometer**

Whether it's a Neapolitan or a New York you're looking to create, the Arc's built-in digital thermometer ensures you get the perfect bake every time by alerting you to the ideal temperature for your favourite pizza styles.

03 **Unbeatable Heat Retention**

With a plug and play set up, the Arc reaches and holds temperatures of up to 500 °C so you can cook pizza after pizza in just 60 seconds. The oven's new lateral burner creates a flame that replicates a wood fire like no other, fanning out and rolling across the domed ceiling which when paired with the professional ratios of oven insulation and 20mm thick stone floor ensures an even heat distribution and superior heat consistency.

04 **Inspired Aesthetic**

Arc brings Gozney's renowned design ethos into a sleek form that's compact outside but spacious inside meaning you can create restaurant worthy pizza regardless of the size of your outdoor space and then easily store it away on a rainy day. Drawing on the aesthetic of the Gozney Dome, the Arc shares its iconic shape and a high temperature painted shell that makes it not only beautiful but extra durable, water resistant and UV stable ensuring your oven is protected from the elements all year round.

05 **Professional Grade, Built To Last**

Arc was designed and built to bring the performance and intuitive features of our industry-leading commercial ovens to your garden. Built to last with pro-grade materials, the Arc features a new exhaust which draws out air from the oven and reduces the build-up of soot and a new removable stone floor futureproofing the oven and increasing its longevity and lifespan so you can use it for years to come.

Pizza Capacity: 1x14-inch pizza | Weight: 21.5kg | Internal
Oven Dimensions: W 377mm (14.8") x D 462mm (18.1") x H 173mm
(6.8") | Oven Mouth Size: W 377mm (14.8") x H 95mm (3.8")

RRP £599

Arc accessories available including a portable, rolling stand (£249.99), cover (£49.99), full-length cover (£79.99), booster (£99.99), balance placement peel (£69.99) and balance turning peel (£69.99).

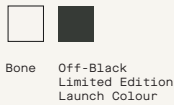
Available 06 March at [Gozney.com](https://www.gozney.com) and select retailers.

GOZNEY°

Create epic pizza at home.

Arc XL

Introducing the world's most advanced compact pizza oven.



Introducing the Gozney Arc XL. The world's most advanced compact pizza oven that has it all—cook pizza in 60 seconds or less with Gozney's revolutionary high 500°C performance, intuitive features, and a game-changing gas burner that replicates a traditional wood-fired flame—all in a sleek profile that fits perfectly just where you want it. Whether you are a chef or a beginner, with Arc XL it's easier than ever before to create epic pizza.

01 Revolutionary Lateral Gas Burner

Arc XL's lateral gas burner recreates a traditional wood-fired flame, creating the perfect balance of high performance and intuitive, precise control, making it easy and fun to cook all kinds of pizza, and more. As more space means more pizza, the new lateral burner also frees up room on the large 16.8" x 20.3" 20mm cordierite stone oven floor so you can make bigger pizzas and easily maneuver them as you go.

02 Built-in Digital Thermometer

Whether it's a Neapolitan or a New York you're looking to create, the Arc XL's built-in digital thermometer ensures you get the perfect bake every time by alerting you to the ideal temperature for your favourite pizza styles.

03 Unbeatable Heat Retention

With a plug and play set up, the Arc XL reaches and holds temperatures of up to 500 °C so you can cook pizza after pizza in just 60 seconds. The oven's new lateral burner creates a flame that replicates a wood fire like no other, fanning out and rolling across the domed ceiling which when paired with the professional ratios of oven insulation and 20mm thick stone floor ensures an even heat distribution and superior heat consistency.

04 Inspired Aesthetic

Arc XL brings Gozney's renowned design ethos into a sleek form that's compact outside but spacious inside meaning you can create restaurant worthy pizza regardless of the size of your outdoor space and then easily store it away on a rainy day. Drawing on the aesthetic of the Gozney Dome, the Arc XL shares its iconic shape and a high temperature painted shell that makes it not only beautiful but extra durable, water resistant and UV stable ensuring your oven is protected from the elements all year round.

05 Professional Grade, Built To Last

Arc XL was designed and built to bring the performance and intuitive features of our industry-leading commercial ovens to your garden. Built to last with pro-grade materials, the Arc XL features a new exhaust which draws out air from the oven and reduces the build-up of soot and a new removable stone floor futureproofing the oven and increasing its longevity and lifespan so you can use it for years to come.

Pizza Capacity: 1x16-inch pizza | Weight: 26.5kg | Internal Oven Dimensions: W 427mm (16.8") x D 517mm (20.3") x H 173mm (6.8") | Oven Mouth Size: W 427mm (16.8") x H 95mm (3.8")

RRP £699

Arc XL accessories available including a portable, rolling stand (£249.99), XL cover (£59.99), full-length cover (£79.99), booster (£99.99), balance placement peel (£69.99) and balance turning peel (£69.99).

Available 06 March at [Gozney.com](https://www.gozney.com) and select retailers.

GOZNEY°

The essential oven for pizza lovers

US



*Second color to be announced

Dome S1

Easy. Powerful. Pizza.

The essential oven for pizza lovers. The Dome S1 is the streamlined version of the game-changing Dome, single-fuel powered to make pizza at home quick and intuitive. Designed with renowned heat retention and cooking power so you can create better-than-restaurant pizza after pizza in 60 seconds in your garden. The easy-use of gas meets Gozney's precision engineering and live-fire performance for a prime pizza experience.

- + Single-fuel
- + Reaches 500°C / 950°F
- + Cook pizza after pizza in 60 seconds
- + Gozney° rolling-flame burner
- + Unbeatable heat retention
- + Digital temperature gauge
- + Fits on counter top
- + Battery ignition for flame on easy
- + Removable stone floor
- + High Temperature paint for durability and scratch resistance
- + Fits with Dome accessories - Mantel, Neapolitan Arch, Flu Extension, and Door (when not ignited)
- + Cooks 16" pizza

Oven Mouth size: W 410mm x H 120mm

Overall: W 730mm x H 634mm with flue x D 628mm

GOZNEY°

Designed for chefs.
Built for your backyard.

Dome

Create next-level pizza at home.

The award-winning Dome brings superior performance and intuitive design to your backyard/garden.



Dome is the world's most thoughtfully designed outdoor pizza oven. Expertly engineered and designed down to the last detail, it works effortlessly for both beginners and chefs, reaching temperatures in excess of 950°F/500°C so you can cook pizza in 60 seconds. Dome easily switches between wood or the rolling gas flame and holds its heat, so you can experience better-than-restaurant-quality pizza in your own backyard. And next-level pizza is just the beginning—with Dome accessories you can roast, smoke, steam, and bake. Dome is ready to cook right out of the box, and accessory-ready for all kinds of culinary adventures.

- 01 **Designed for Chefs.**
Built for your garden/backyard
- 02 **Gets 950°F / 500°C hot,**
stays hot
- 03 **Cook pizza after**
pizza in 60 seconds
- 04 **Create more**
than pizza

Commercial-grade construction		FlexFire: Easily switch between wood-fire or gas	
Unbeatable heat retention	Quick-start rolling gas flame	Precision built-in digital temperature gauge	
2x cooking temperature probes	Unlimited possibilities	Accessory ready dock and port to roast, bake or steam	
Ceramic Bonded paint for durability		Award-winning design	

Cooks 16" Pizza - External dimensions: 26"H x 24.8"D x 28.8"W
Oven mouth: 5.1"H x 16.1"W - Weight: 128lbs