



FA 2025

GOZNEY°

Pioneering outdoor ovens. Since 2010

Together we are

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**Changing the way  
the world cooks  
outdoors.**

**Mission**



# Cook Different



## Tom's Story

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I wasn't a CEO. I wasn't a designer.

By 21 I was a disillusioned kid. Kicked out of school. Fresh out of rehab. I was lost. There were a few paths I could take. But I decided to build an oven in my garden. The first one was rough looking, but the pizza tasted great and I was hooked. It changed my life. In fact, it probably saved it.

I threw myself into food. Cooking with fire was something I could lose myself in. Better myself at. It was a skill to master and a whole new way of connecting with the people around me.

I became obsessed. Gozney was born.

And we've done some incredible things since, with the aim of bringing a different way to cook to as many people as possible.

Because I know first-hand that it cannot only change how they create food, but how they live. And for some, what they become.

- Tom  
Founder & Designer

# Creators of new experiences.

For Tom the new experience of cooking with fire changed his life. We are driven to create the same impactful moment for others. Pioneering live-fire ovens for making, creating, connecting, building, inventing, providing, and discovering.

# Design Led.

The way we've approached design at Gozney is a balance of opposites: Ancient cooking with modern disruption, nature fused with tech. Building products that perform to the highest standards while evoking emotion. Meaningful experiences fueled through obsessive crafting of product.

GOZNEY®

## Cook Differently.

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Cooking with fire is captivating, fast and exciting. Everyone can be a part of it. Family memories are built, friends become pizza chefs and you become the creator of something new.

## Makes it Easy.

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Simple set up. Effortless control. From unboxing to first firing in minutes, Gozney makes cooking with fire simple. Whether beginner or pro, you can make ordinary ingredients, extraordinary.

## Performs Better.

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Unrivaled quality. Obsessive engineering. Built to endure. Every Gozney product is designed from the origins of our market-leading restaurant ovens.

## Does More.

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Limitless possibilities. From 60 second pizza to stone-baked sourdough bread to tender crusted steaks. Gozney amplifies flavor. Pizza is just the beginning.

# A new era of cooking with fire.

## Dome (Gen 2)

Available Colors



**Our most versatile oven yet. Two pizzas.  
Three fuels. Fire it up and cook anything.**



Over 40% bigger than the original Dome. With space to cook two pizzas at once, it's built for far more than pizza and designed to handle full meals for family and friends. Dome (Gen 2) brings restaurant-grade firepower home. Wood, gas, or charcoal. Every fuel feels effortless thanks to next-gen features like the optional Wood-Fire Control Kit, twin meat probes, and a digital console showing real-time air and stone temperature. Fully assembled. Ready to go. Serious firepower, made simple.

- + 2 x 10" pizzas, 16" pizza
- + Hybrid Fuel System: gas, wood, coal
- + Lateral Rolling Flame
- + Low-to-high flame control
- + Digital Console: 2 zone temp gauge, cooking timer, Twin Meat Probes
- + Wood-Fire Control Kit add on
- + 30mm removable cordierite stone floor
- + 3-Layer Space-grade Heat Retention

# Dome XL (Gen 2)

Available Colors



**Our biggest, most versatile oven yet.  
Three pizzas. Three fuels. Fire it up and  
cook anything.**

Over 90% bigger than the original Dome. With space to cook three pizzas at once, it's built for far more than pizza and designed to handle full-scale feasts for family and friends. Dome XL (Gen 2) brings restaurant-grade firepower home. Wood, gas, or charcoal. Every fuel feels effortless thanks to next-gen features like the optional Wood-Fire Control Kit, twin meat probes, and a digital console showing real-time air and stone temperature. Fully assembled. Ready to go. Serious firepower, made simple.



- + 3x 10" pizzas, 2x 12" pizzas, 18" pizza
- + Hybrid Fuel System: gas, wood, coal
- + Lateral Rolling Flame
- + Low-to-high flame control
- + Digital Console: 2 zone temp gauge, cooking timer, Twin Meat Probes
- + Wood-Fire Control Kit add on
- + 30mm removable cordierite stone floor
- + 3-Layer Space-grade Heat Retention

# Dome Gen 2 + Dome Gen 2 XL accessories.

Unbox unlimited possibilities with our range of pioneering accessories for the Dome.



01

## Wood-Fire Control Kit

The hero accessory for live-fire cooking. This add-on transforms wood from wild to effortless—delivering precision airflow and boost-on-demand power that gives you gas-like control, with the flavor and drama of real fire. Roast cuts of meat, infuse dishes with woodsmoke, or run charcoal for low-and-slow feasts. Comes with a heavy-gauge stainless steel wood rack and an interchangeable USB-C rechargeable battery. The easiest way to master wood-fired cooking.

Available now



02

## Gen 2 Dome Door + Dome XL Door

Lock in heat. Infuse with smoke. A twin-walled, insulated door with cutouts for meat probes—perfect for baking, hot-smoking, or slow-roasting joints of meat. Throw rosemary on the ember bed to create a herb-infused chamber for fire-cooked flavour.

Available now



03

## Gen 2 Dome Neapolitan Arch + Dome XL Neapolitan Arch

Master your leopard spotted crusts and take your pizza to the next level with this ceramic coated Neapolitan Arch. The Arch lowers the door height to enhance heat retention, creating the perfect environment for high-hydration doughs. The arch narrows the aperture of the oven mouth, allowing the air temperature to reach a much higher temperature and cook the perfect Neapolitan pizza.

Available now



04

## Gen 2 Dome Mantel + Dome XL Mantel

Expand your landing zone. This quick-connect, click-in surface extends the front of your oven—perfect for turning pizzas, garnishing dishes, basting meats, or checking doneness without losing heat.

Available now



05

Gen 2

## Dome + Dome XL Stand

Support with storage and style. No more wind issue, easily adjust your cooking location. A high-quality, stable platform for your oven—featuring two wooden side wings for prep, garnishing, or plating. The lower cabinet houses two gas bottles for a seamless setup.

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Available now



06

Gen 2

## Dome + Dome XL Cover

Protect your outdoor centerpiece from the elements. Perfect fit. Durable, water-repellent, UV safe material. Gusseted zipper and pull cord cinch for secure protection.

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Available now



07

Gen 2

## Dome + Dome XL Stand Cover

Protect your oven and stand all year round, with the full length Dome Gen 2 + Dome Gen 2 XL Stand Cover. Heavy-duty fabric covers the full length of the Dome and stand. Made from water repellent material, this oven and stand cover gives protection from rain, wind, frost, UV, salt, insects and wildlife.

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Available now

# Introducing the world's most portable pizza oven.

## Tread

Available Colors

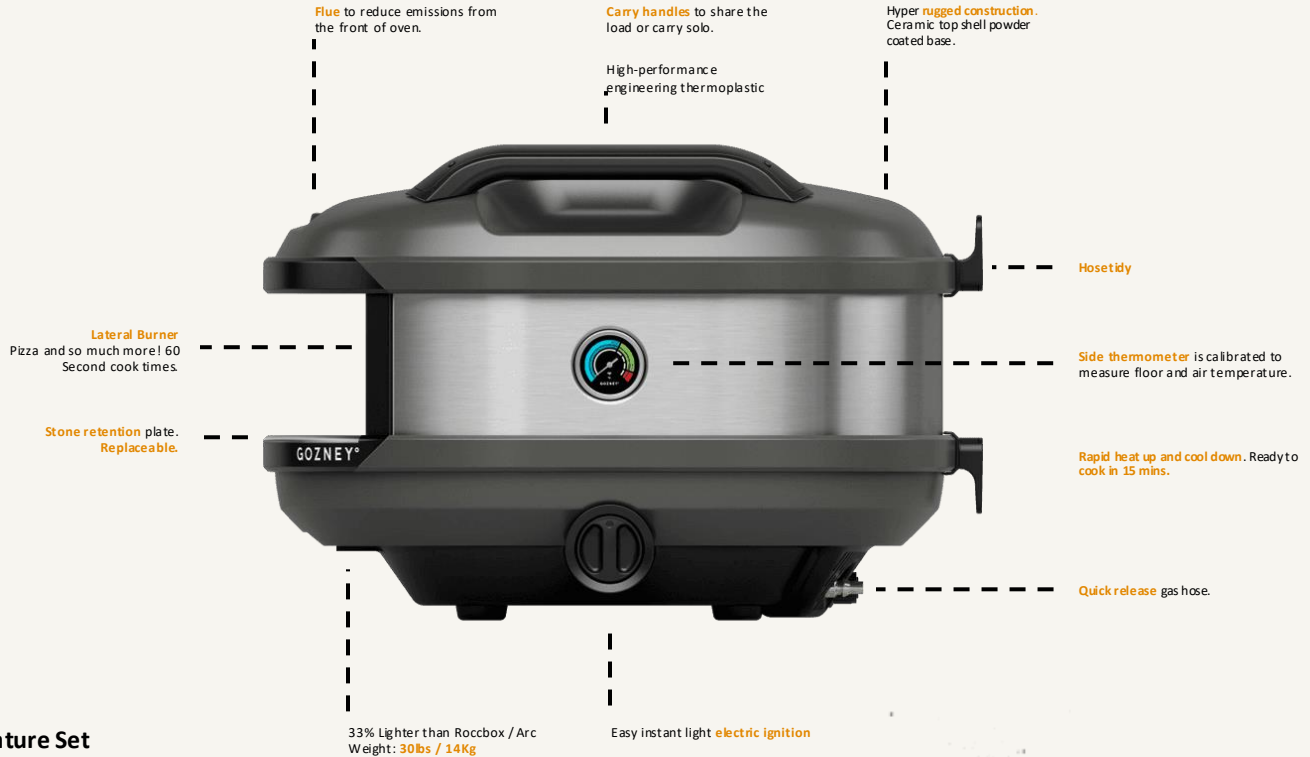


### Cook different in places you never thought possible.

Introducing the world's most portable pizza oven. Tread is hyper-portable, ultra-rugged, lightweight, and ready to roam with perfectly tuned adventure-ready insulation. With a robust accessory system, you can enjoy amazing pizza and high-temperature cooking in places you never thought possible. Tread pairs seamlessly with the Venture Stand to let you create an outdoor kitchen anywhere, while the attachable cutting board pairs with a revolutionary lateral flame and space for a 12" pizza or cast iron pan. No matter where you go, Tread is built to explore and carefully designed to elevate the vibe of any campsite, tailgate, and everything in between.

- + Revolutionary lateral gas burner
- + Portable and easy to carry
- + Hyper-rugged construction
- + Adventure-ready accessories
- + Heats up—and cools down—fast
- + Effortless ignition and controls
- + Cook pizza in 60s or less





## Tread Feature Set

# Tread Accessories

Venture further than ever before with our range of pioneering accessories for Tread.



01

## Tread Venture Stand

Set up your Tread to cook in any location. The Tread Venture Stand is designed to create a stable platform on uneven surfaces with four independently adjustable legs. Find your perfect cooking height and customize your set up with the ability to raise and lower each leg – turn a picnic table, tailgate, or rocky campsite into your outdoor kitchen.

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Available now



02

## Tread Roof Rack

Remote location? Not a problem. Tread Roof Rack provides a built-in prep area and pizza serving location. Cut up ingredients, slice pizza, or use as a place to set cookware to keep warm.

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Available now



03

## Tread Mantel

Turn, check, baste, or rest your food with ease wherever you are using the Tread Mantel. Whether you're cooking Neapolitan pizza, roasting vegetables or smoking meat, the Tread Mantel makes moving food in or out of the oven simple. Safely rotate cast iron, check your dish, or keep sides warm through resting them in the doorway - the mantel forms an extension of the oven, designed for convenience.

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Available now

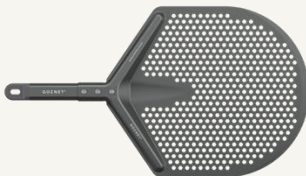


04

## Tread Venture Bag

The Tread Travel Bag is designed to get your Tread oven there and back. This durable bag was created to be easy to carry while protecting your oven on the journey. With ample room to store your Tread and Tread Roof Rack, strong straps and handles, ultra-durable fabric construction, and extra protective padding on the top and bottom of the bag – you can confidently pack and carry your oven anywhere.

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Available now



05

## Venture Placement Peel

The Venture Placement Peel is designed to offer chefs a superior lightweight and optimized pizza experience wherever the adventure takes you. Built with a short handle to be easy to use with the Tread oven and tuned specifically to the needs of pizza-makers who want to create their best pizza even in remote locations. The fully aluminum construction provides lightweight comfort and overall responsiveness, creating a seamless extension of the chef's arm for pizza in places you never thought possible.

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Available now



06

## Venture Utility Peel

Wherever the journey takes you, make turning and moving pizza easy with the durable Venture Utility Peel. Designed to work with the Tread oven, this is your workhorse pizza tool built to do the heavy lifting when you're in remote locations. The single-piece stainless steel blade is strong and wide to easily lift and rotate pizza while you cook. The shorter overall length makes traveling there and back easier.

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Available now

Tread + Ancillaries

## Packaging Artwork

Create distinction while maintaining connection & consistency.



GOZNEY°  
X  
MATTY  
MATHESON



Matty Matheson Signature Tread



Matty Matheson Signature  
Venture Peel

Matty Matheson Signature  
Pro Peel - Large



Matty Matheson Signature Sweatshirt



Matty Matheson Signature Shirt



Matty Matheson  
Signature Hat

WELCOME TO CAMP MATTY'S WORLD! ME AND TOM GOZNEY GO WAY BACK AND IMAGINE TWO GREAT MINDS MASHED INTO ONE GREAT THING I LOVE YOU I LOVE TOM I LOVE THE OUTDOORS I LOVE GOZNEY I LOVE TO COOK OUTDOORS IN THE GOZNEY WITH TOM! THIS SPECIAL EDISH MATTY MATHESON TREAD IS FOR YOU GET OUT THERE AND MAKE SOMETHING!

LOVE, MATTY



# Introducing the world's most advanced compact pizza oven.

## Arc XL + Arc

Available Colors



Arc brings Gozney's renowned design ethos into a sleek form that's compact outside yet big on cooking space inside. Cook pizza in 60s or less with Gozney's revolutionary high 950°F/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 you can create epic pizza in your

perfect outdoor cooking space, easier than ever before.

- + Revolutionary gas burner
- + Sleek outside, spacious inside
- + Gets 950°F/ 500°C hot, stays hot
- + Cook pizza after pizza in 60 seconds
- + Create more than pizza
- + Built-in precision
- + Unbeatable heat retention
- + Easy controls
- + Commercial-grade construction



# Your pizza journey starts here.

## Arc Lite

Available Colors



**Introducing the beginner-friendly pizza oven packed with chef-level performance. Easy set-up. Heats up in 15 min.**

Ignite your passion for pizza-making right in your own backyard. This confidence-boosting pizza oven is ready to fire up straight out of the box, in just 5 minutes flat. With the same technology pro-chefs use yet designed to be easy going, Arc Lite is ready to welcome you into the world of restaurant-quality pizza at home. Its sleek, compact profile turns any garden or balcony into your personal pizzeria.

- + Cook pizza in 60 seconds.
- + Reaches and holds 950°.
- + 1-Layer Space-grade ceramic-fibre insulation holds in heat.
- + Lateral Gas Burner with Rolling Yellow Flame.
- + Easy ignition and responsive flame control dial.
- + High-quality durable construction.
- + Cooks 12" Pizza and great for any food, from steaks to roasted vegetables.

# Arc Lite – Packaging

## Final Visuals

- + Graphic Label added since GTM2 for improved visibility on shelf
- + Inner flaps meet centrally for secondary reveal
- + Artwork allows for colour add whether displayed side view or end view



Side View

End View



# Create game-changing pizza anywhere.

## Rocbox

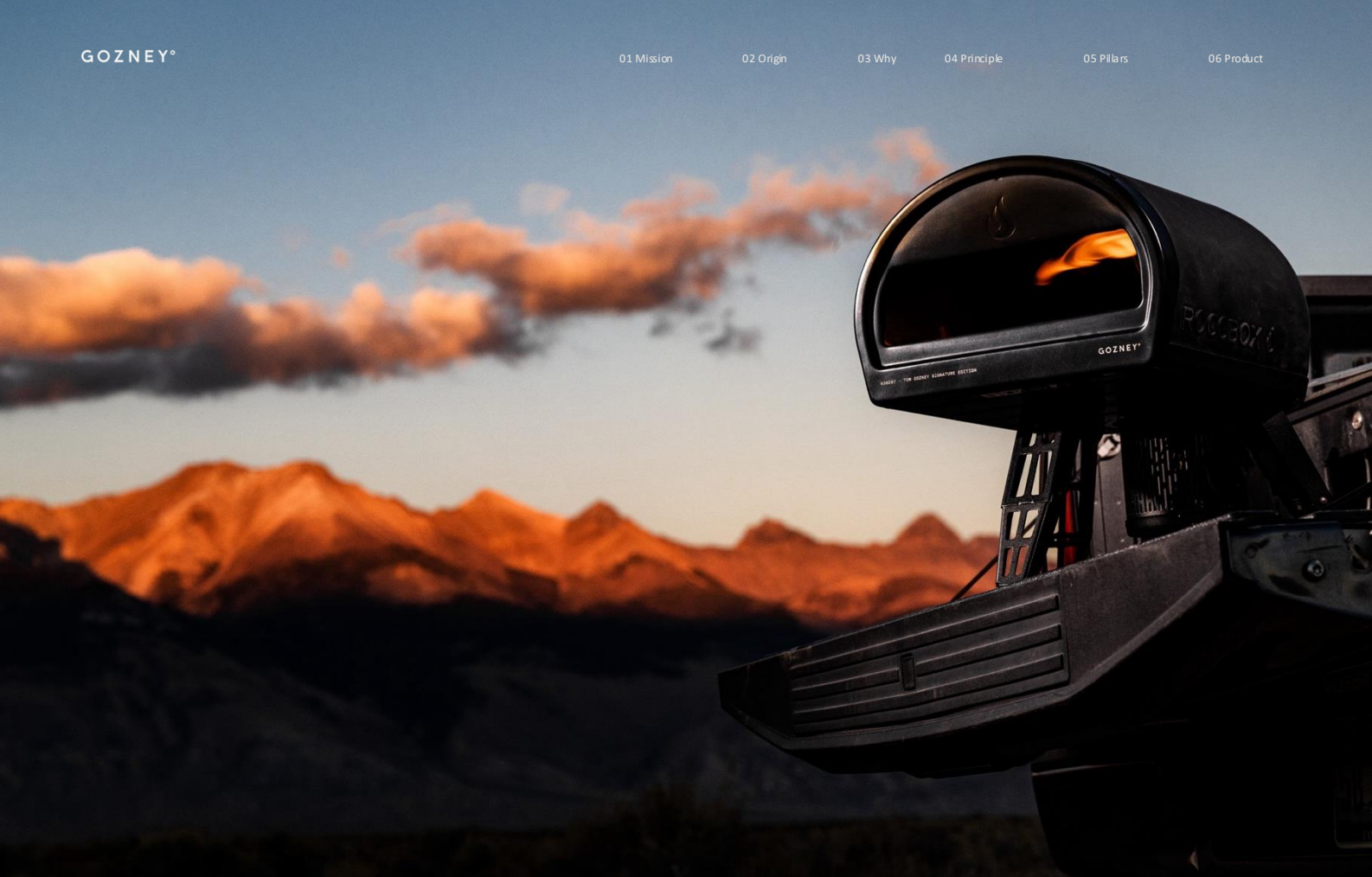
Available Colors



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

A scaled down and portable version of our commercial pizza ovens, Rocbox is the original stone-floor portable oven that started a pizza revolution. Simply, Rocbox is the world's highest performing portable pizza oven.

- + 950°F / 500°C heat that stays hot
- + The most proportionate insulation
- + Thick Stone floor with under floor insulation
- + Dual fuel ready
- + Kitchen-grade stainless steel
- + Safe-touch jacket
- + Built-in thermometer
- + Create amazing 60 sec pizza. Anywhere.



# Arc XL + Arc accessories.

Our newest additions to our professional-grade pizza making tools.

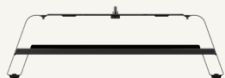


01

## Arc + Arc XL Stand

Add to any garden setup with the Arc stand, built to last using the most durable materials. One size for either Arc or Arc XL.

Available Now



02

## Arc + Arc XL Booster

Elevate your pizza game while elevating the Arc's cooking height with the Arc Booster, making it even easier to see what you're cooking. One size for either Arc or Arc XL.

Available Now



03

## Arc Mantel + Arc XL Mantel

Easily snaps onto the Rocibox, the mantel makes moving food in or out of the oven simple.

Available Now



04

## Arc + Arc XL Cover

Rain, snow, wind, sleet, hail, sunlight, anything. Protect your oven all year round with the 100% weatherproof Arc Cover.

Available Now



05

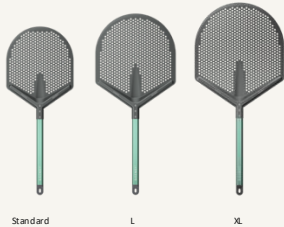
## Arc + Arc XL Stand Cover

Designed to fit perfectly over your oven and stand. The Arc + Arc XL Stand Cover is made from marine grade, weather-resistant materials, the Arc + Arc XL Stand Cover gives complete protection from rain, wind, frost, UV, salt, insects and wildlife.

Available Now

# Pizza making tools.

Take your pizza game to the next level.



Standard L XL

01

## Pro Peel

The Pro Placement Peel is designed to offer chefs a superior lightweight and optimized pizza experience, developed with and for the world's best pizza makers.

Available Now



Standard L

02

## Balance Peel

Next-level performance is effortless to handle with the Balance Placement Peel. Combining the lightweight aluminum blade with a comfortable Beech wood handle, this durable placement peel enables you to launch pizzas with greater ease and control.

Available Now



standard L XL

03

## Acacia Wood Peel & Server

Building, launching, and serving pizza is easy with the pizza-maker's best friend, Acacia Wood Pizza Peel & Server. A traditional style peel thoughtfully designed to improve your pizza journey.

Available Now



04

## Balance Turning Peel

Next-level performance is effortless to handle with the Balance Turning Peel. Combining a larger aluminum blade with a comfortable Beech wood handle, this durable turning peel enables you to turn and move pizza with greater ease and control.

Available Now

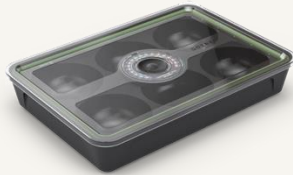


05

## Utility Turning Peel

Make turning and moving pizza easy with the durable Utility Turning Peel. This is your workhorse pizza tool designed to do the heavy lifting. The single-piece stainless steel blade is strong and wide to easily lift and rotate pizza while you cook.

Available Now



01

## Dough Tray

The advanced Gozney® Dough Tray helps your dough proof and ferment in the ideal environment with an airtight seal, pressure release valve, and temperature gauge for maximum control over the proofing process. Made with quality construction and premium materials so you can develop delicious flavor and textures.

Available now



02

## Pizza Server

The perfect pizza demands the perfect board - handcrafted, durable and hardwearing, and easy to clean. 14" and 18" of pizza serving perfection.

Available now



03

## Infrared Thermometer

Wireless, precise and efficient you'll never be left guessing when the perfect cooking temperature has been reached.

Available now



04

## Pizza Cutter

Effortlessly make precision cuts through any crust with the professional-grade 2.0mm thick circular blade, crafted from hardened High Carbon Stainless Steel. The twice-sharpened beveled edge stays sharp and resists corrosion. The comfortable solid wood handle is ergonomic, balanced, and weighted for max control and slicing stability.

Available now



05

## Pizza Rocker

Easy to hold and use, boasting a thick stainless-steel blade this Pizza Rocker is a fearsome beast, helping you to cut up and portion your pizza with precision.

Available now

# Rocibox accessories.



06

## Dough Cutter

The wooden handle, the tapered blade (6 1/2 ") and satisfying weightiness to this Gozney Dough Cutter make it the perfect tool to cut, shape and divide your dough into exact portion sizes.

Available now



07

## Dough Scraper

The Gozney Dough Scraper is flexible yet firm with its silicon outer and stainless-steel inner. It offers the optimum tension when bringing your dough out for action. From bowl to workbench. Easy.

Available now



01

## Short Turning Peel

Makes sliding and turning pizza easy to do while cooking, reducing the risk of burn or damage from high temperatures in the Rocibox.

Available now



02

## Rocibox Mantel

Easily snaps onto the Rocibox, the mantel makes moving food in or out of the oven simple.

Available now



03

## Rocibox Cover

Protection from the elements – come rain, snow, wind or sunlight. Durable weatherproof fabric, tailor fit for the Rocibox.

Available now

# Pizza Volume 01.

## Cookbook



**The official cookbook for your pizza-making journey & other outdoor recipes.**

Featuring over 75 pizza recipes and essential how-to's, plus 20 outdoor recipes. From the Gozney kitchen and Tom Gozney, readers can learn how to make 8 styles of standout dough, create a range of restaurant-worthy pizza, and learn outdoor cooking methods to harness your pizza oven's full potential

- + Recipes from the Gozney kitchen, Tom Gozney, and 13 guest chefs organized into 6 easy-to-use sections
- + 75 pizza recipes and how-to's from beginner to wild 20 outdoor recipes from meat to seafood to tapas to create in your pizza oven
- + Includes exclusive, first-time published recipes
- + Captivating photography and modern design
- + Hardcover
- + 256 pages
- + 19.1 x 2.6 x 24 cm

# Pizza Dough Mix.

## Just Add Water

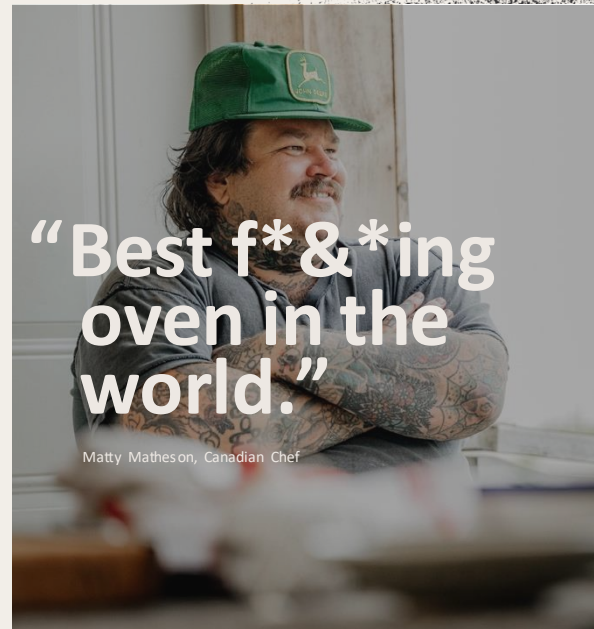


Everyone loves pizza, not everyone is a pro pizza maker – yet. Enter Gozney Pizza Dough Mix, an easy and simple way to make next-level pizza dough at home. Crafted from premium ingredients and locally sourced organic-flour from industry leading Central Milling, it's almost as easy as: add water, mix, and create crowd-pleasing pizza. Developed and tested in the Gozney kitchen to work perfectly with your outdoor pizza oven.

With four styles of pizza to choose from, you can make dough and be serving pizza in as little as 2 hours. This is a new level of just add water dough mix – incredibly easy to make yet also tastes like a pizza straight out of a restaurant-oven. We suggest you start your pizza-making journey here.

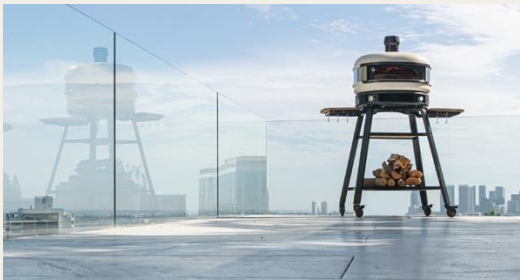
- + 3 easy and delicious dough styles
- + Premium, artisan ingredients and organic wheat locally sourced with Central Milling
- + Ready to bake in as little as 2 hours, or proof for 4 hours for even lighter, better texture
- + Beginner-proof fermentation process and instructions
- + Developed to be the best bake in Gozney ovens
- + Interactive instructions and recipe ideas online
- + Includes flour mix and yeast packet
- + Neapolitan makes 4 x 12" pizzas
- + New York makes 4 x 12" pizzas
- + Detroit makes 2 x 8x12" or 1 x 14"x10" pan pizza
- + Classic makes 4 x 12" pizzas





“Best f\*&\*ing  
oven in the  
world.”

Matty Matheson, Canadian Chef



# Signature-style Pizza Dough Recipe.

## Prep Time

1 hour

## Proof Time

24-48 hours

## Makes

4 x 350g (12.3oz) dough balls for 14-  
inch pizzas Or 6 x 250g (8.8oz) dough  
balls for 12-inch pizzas

## Ingredients

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Plain or bread flour 1000g / 35.2g / 100%

Cold water 600g / 21.8oz / 60%

Dry yeast 2g / 0.07oz / 0.2%

Salt 25g / 0.9oz / 2.5%

Olive oil 25g / 0.9oz / 2.5%



1. Divide the water into two batches: 590g (20.8oz) (first water) and 10g (0.3oz) (second water).
2. Add the first water and yeast to the mixer and mix on slow speed for a couple of minutes until the yeast has dissolved.
3. Add the flour to the mixer and mix on slow speed for 5 minutes until all the flour has combined and there are no dry bits left.
4. Stop the mixer and rest the dough for 1-2 minutes.
5. Add the salt along with the second water and mix on medium speed for another 2 minutes until all the salt has been combined.
6. Allow the mix to rest for a few minutes before turning the mixer back on to medium speed while slowly adding in the olive oil.
7. Allow the dough to rest for 5 minutes before removing it from the mixer.
8. Divide and shape the dough into 350g (12.3oz) balls for a 14-inch pizza or 250g (8.8oz) for a 12-inch pizza and place into a dough tray with a lid. Leave at room temperature for 1 hour, then place in the fridge to ferment for 24-48 hours.
9. After removing from the fridge, let the dough balls sit at room temperature for 3-6 hours before baking (time will vary based on the room temperature).
10. Alternatively, the dough balls can be proofed at room temperature for 8-10 hours and baked the same day.

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#CookDifferent

@gozney