Dome S1

The essential oven for pizza lovers.

The stream-lined version of the award-winning Dome is an easy-to-use 950° oven designed to make creating unforgettable pizza effortless.



Second color to be announced*

Dome S1 is the stream-lined version of the world's most thoughtfully designed outdoor pizza oven. Expertly designed down to the last detail, it works effortlessly for both beginners and chefs, reaching temperatures in excess of 950°F/500°c with the easy- to-use quick-start rolling gas flame, so you create unforgettable pizza after pizza in 60 seconds. Engineered with the same renowned heat retention and cooking power of Gozney commercialovens, you can easily control the high heat with precision so every pizza is how you and your family like it. The easy-touse power of gas meets unbeatable heat retention for a prime pizza experience.

01 Quick-start Rolling Gas Flame

02 Gets 950°F / 500°C hot, stays hot

Designed for chefs, Built-in Precision Digital Temperature Gauge built for your backyard Removable Unbeatable Premium heat retention stone floor construction Professional-High Temperature Fits on grade paint for counter top materials durability Fits Dome accessories - Mantel, Neapolitan Arch, Flu Extension and Door (when not ignited)

03 Cook pizza after

04 Create more

than pizza

pizza in 60 seconds

Cooks 16" Pizza - Oven mouth: W 410mm x H 120mm External dimensions: W 730mm x H 634mm with flue x D 628mm