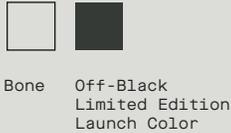


# Arc XL

## 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 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 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 favorite pizza styles.

### 03 Unbeatable Heat Retention

With a plug and play set up, the Arc XL reaches and holds temperatures of up to 950°F/ 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 backyard. 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")

Arc XL accessories available including a portable, rolling stand, XL cover, full-length cover, booster, balance placement peel and balance turning peel.

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