

Gozney Roccbbox

Gozney Roccbbox Outdoor Pizza Oven Instruction Manual

Model: Roccbbox

INTRODUCTION

The Gozney Roccbbox is a portable, stone-floor pizza oven designed for outdoor use. It offers dual-fuel capability, allowing operation with either propane gas or an optional wood burner. This manual provides essential information for the safe and effective setup, operation, and maintenance of your Roccbbox oven.

SAFETY INFORMATION

Before operating the Gozney Roccbbox, please read and understand all safety warnings and instructions. Failure to follow these instructions may result in property damage, personal injury, or death.

- **Outdoor Use Only:** This appliance is designed for outdoor use in a well-ventilated area. Do not operate indoors or in enclosed spaces.
- **Clearance:** Maintain adequate clearance from combustible materials. Refer to the product specifications for minimum distances.
- **Stable Surface:** Always place the oven on a stable, level, non-combustible surface.
- **Hot Surfaces:** The oven reaches very high temperatures. Exercise extreme caution. Do not touch hot surfaces without protective gloves.
- **Fuel Safety:** Handle propane gas cylinders according to manufacturer instructions. Check for leaks before each use.

SETUP

Unboxing and Components

Carefully remove all components from the packaging. Verify that all parts are present:

- Gozney Roccbbox Pizza Oven

- Detachable Propane Gas Burner
- Professional Grade Pizza Peel
- Instruction Manual

Included in box:



+ Roccbox Pizza Oven + Detachable Propane Gas burner + Professional Grade pizza Peel

Image: Contents of the Gozney Roccbox package, showing the main oven unit, the detachable propane gas burner, and a professional pizza peel.

Assembly

1. **Retractable Legs:** Unfold the retractable legs until they lock securely into place. Ensure the oven is stable on a flat surface.
2. **Gas Burner Attachment:** Attach the propane gas burner to the designated port at the rear of the oven. Twist to secure it firmly.
3. **Fuel Connection:** Connect the gas hose from the burner to a standard propane gas cylinder. Tighten all connections by hand, then use a wrench for a final snug fit. Do not overtighten.

Placement

Position the Roccbox on a sturdy, non-combustible outdoor surface. Ensure there is adequate ventilation and clearance from walls, fences, and other combustible materials. The oven is designed for portability, allowing for flexible placement in various outdoor settings.



Portable

Set up in minutes, cook in seconds.

Image: The Rocbox oven positioned on a truck tailgate, demonstrating its portability for outdoor use.

OPERATING INSTRUCTIONS

Ignition and Preheating (Gas)

1. Open the valve on your propane gas cylinder.
2. Push in and slowly turn the control knob on the Rocbox burner counter-clockwise to the 'High' position. You should hear a click as the igniter sparks.
3. Hold the knob in for 5-10 seconds after ignition to allow the thermocouple to heat up. Release the knob; the flame should remain lit.
4. Allow the oven to preheat for approximately 20-30 minutes until the built-in thermometer reaches the desired cooking temperature (typically 950°F / 500°C for Neapolitan-style pizza).



Reaches 950°F

Unrivalled heat retention for unique cook results and versatility.

Image: The interior of the Rocbox oven showing active flames, illustrating the high heat achieved during operation.

Cooking with Gas

Once the oven reaches temperature, use the pizza peel to launch your pizza onto the stone. Pizzas typically cook in 60-90 seconds. Rotate the pizza frequently (every 15-20 seconds) using a turning peel to ensure even cooking and prevent burning. The Rocbox's design ensures consistent heat retention for cooking multiple items.



Professional Grade

Built like Gozney's professional ovens.

Image: A pizza cooking inside the Rocbox, being rotated with a pizza peel for even baking.

Dual-Fuel Capability (Optional Wood Burner)

The Rocbox can also be operated with an optional wood burner attachment (sold separately). To switch to wood firing, remove the gas burner and install the wood burner according to its specific instructions. Use small, dry hardwood pieces for optimal performance and flavor.



Multi-fuel

Includes gas burner as standard with the option to buy detachable wood burner accessory .

Image: A side profile of the Roccbox, illustrating the design that accommodates both gas and wood fuel sources.

MAINTENANCE

Cleaning

- **Pizza Stone:** After use, allow the oven to cool completely. The high temperatures during cooking will typically incinerate any food residue on the stone. Use a stiff brush to gently scrape off any remaining charred debris. Do not use water or cleaning agents on the stone.
- **Exterior:** Wipe down the exterior silicone jacket with a damp cloth. For stubborn stains, a mild soap solution can be used. Avoid abrasive cleaners.
- **Burner:** Periodically inspect the burner for blockages or debris. Clean with a soft brush if necessary.

Storage

When not in use, ensure the oven is clean and completely cool. Disconnect the gas cylinder. The retractable legs can be folded for compact storage. Store the Roccbox in a dry, protected area. An optional cover is available for added protection against the elements.

TROUBLESHOOTING

- **Burner Not Lighting:**

- Check if the gas cylinder valve is fully open.
- Ensure all gas connections are secure.
- Listen for the igniter spark. If no spark, check the igniter electrode for damage or obstruction.
- If the flame lights but goes out when the knob is released, the thermocouple may not be heating sufficiently. Hold the knob in longer.

- **Low Temperature/Inconsistent Heat:**

- Ensure the oven has preheated for the recommended time.
- Check the gas flow from the cylinder. A low gas level can affect performance.
- Verify that the burner ports are clear of debris.

- **Pizza Burning Unevenly:**

- Ensure the oven is fully preheated to the target temperature.
- Rotate the pizza frequently (every 15-20 seconds) during cooking.
- Adjust the flame setting if necessary to manage heat distribution.

SPECIFICATIONS

Feature	Detail
Brand	Gozney
Model	Rocbox
Item Weight	48.3 pounds
Product Dimensions (L x W x H)	20.9 x 16 x 18.6 inches
Installation Type	Freestanding
Special Features	Dual-fuel capability, Portability
Oven Cooking Mode	Gas, Wood
Fuel Type	Liquefied Petroleum Gas (Propane)
Material Type	Stainless Steel
Color	Black



Create 11" pizza in 60 seconds or less.

Image: Dimensional diagram of the Roccebox oven, indicating its depth, width, and height.



Image: An internal view diagram of the Roccebox, detailing its construction and key features such as insulation, thermometer, and dual-fuel capability.

WARRANTY AND SUPPORT

For detailed warranty information, please refer to the official Gozney website or the warranty card included

with your product. Gozney provides support for product inquiries, troubleshooting, and parts replacement.

Contact Information: Please visit the official Gozney website for the most up-to-date support resources, FAQs, and contact details.

[Visit the Gozney Store on Amazon](#)

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