

Commercial Electric Pizza Oven

This commercial electric pizza oven is designed for baking pizzas and other food items. It features stainless steel construction, digital controls, and a viewing window to monitor the baking process.



ADDITIONAL IMAGES

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Overview

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This single-deck commercial electric pizza oven is engineered for high-performance baking in professional food service environments. Featuring durable stainless steel construction and precise digital temperature controls, it ensures consistent, efficient heat distribution for high-quality results. Designed with energy-saving insulation and robust heating elements, this oven is a reliable solution for restaurants and bakeries requiring dependable, uniform baking performance.

Technical Specifications

Capacity	4 pizzas (33cm diameter)
Maximum Operating Temperature	380 °C
Thermostat Range	400 °C

Materials & Construction

Front Panel Material	SUS 430 Stainless Steel (0.8mm thickness)
Oven Box Material	Aluminum-zinc plate (0.8mm thickness)
Chamber Material	Aluminum coated plate (0.8mm thickness)
Chamber Plate Thickness	1.5 mm

Features

Heating System

- Stainless steel 304 heating tubes
- Uniform heat distribution
- High-sensitivity temperature probe
- Automatic constant temperature control

Key Features

Digital Display, Independent Top/Bottom Control, Double-layer Tempered Glass, Explosion-proof Interior Lighting, High-density Insulation

Compliance

Certifications & Standards

Food Safety Compliant • SGS Certified Materials