

# Commercial Electric Pizza Oven

This commercial electric pizza oven is designed for baking pizzas and other food items. It features a stainless steel construction and digital control panel for precise temperature and time settings.



## ADDITIONAL IMAGES

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## Product Overview

### Professional Commercial Pizza Oven

This high-performance commercial electric pizza oven is engineered for efficiency and durability in professional food service environments. Featuring a robust stainless steel exterior and advanced digital temperature controls, it ensures consistent, uniform baking results for high-volume production. With specialized insulation and precise heating elements, this oven offers superior energy efficiency while maintaining optimal baking temperatures for perfect crusts and toppings.

## Technical Specifications

### Capacity

**4 units**

Pizza Count

**33 cm**

Max Pizza Size

### Temperature Control

**380 °C**

Max Operating Temp

**400 °C**

Thermostat Range

## Construction & Materials

### Material Composition

Component	Material	Thickness
Front Exterior	SUS 430 Stainless Steel	0.8mm
Oven Box	Aluminum-zinc Plate	0.8mm
Chamber	Aluminum Coated Plate	0.8mm
Chamber Bottom	Aluminum Plate	1.5mm

### Durability Features

Rust Resistant, Corrosion Resistant, High-Temperature Resistant, Double-Layer Tempered Glass, Enhanced Aluminum Alloy Handle

## Electrical & Controls

### Heating System

- Independent top and bottom fire control
- Automatic constant temperature regulation
- Stainless steel 304 heating tubes
- Highly sensitive stainless steel temperature probe

### Additional Features

- Digital display thermostat
- Explosion-proof internal lighting
- High-density thermal insulation
- Internal light switch