Double Deck Commercial Pizza Oven

This double-deck electric pizza oven is designed for commercial use with two independent baking chambers. Each chamber features its own temperature controls, interior light, and viewing window, allowing for simultaneous baking of different pizzas.

ADDITIONAL IMAGES

Overview

Commercial Double-Deck Pizza Oven

This high-performance double-deck electric pizza oven is designed for professional kitchen environments, offering durability and precise temperature control. Featuring independent heating controls for each deck, it ensures uniform heat distribution and efficient baking for high-volume operations. Built with premium stainless steel and high-density insulation, this oven combines energy efficiency with robust construction to withstand the demands of a busy commercial kitchen.

Construction & Materials

Material Specifications

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

Door Features	Double-layer tempered glass, 500°C heat resistance, Aluminum alloy handle

Technical Performance

Operating Temperature

320 °C	350 °C
Max Operating Temp	Thermostat Limit

Control System

- Independent top and bottom fire control
- Automatic constant temperature regulation
- Stainless steel temperature probe
- High-temperature resistant light switch

Capacity & Design

Baking Capacity

8 units	30 cm
Total Pizza Capacity	Max Pizza Diameter

Design Highlights

Energy-saving insulation • Explosion-proof interior lighting • Uniform heat distribution • Corrosion resistant