

Commercial Electric Pizza Oven

This commercial-grade electric pizza oven is designed for professional use. It features multiple heating elements that ensure even heat distribution for consistent baking results.



ADDITIONAL IMAGES

CONTACT: catherinezhao_oven@163.com



Overview

Professional Electric Pizza Oven

This high-performance single-deck electric pizza oven is engineered for consistent, efficient baking in commercial environments. Featuring durable stainless steel construction and advanced digital temperature controls, it ensures uniform heat distribution for up to four 33cm pizzas simultaneously. Designed with energy-saving insulation and high-temperature resistance, it offers a reliable solution for pizzerias and restaurants seeking durability and precision.

Technical Specifications

Capacity

4 units

Pizza Capacity

33 cm

Max Pizza Diameter

Operating Temperature

380 °C

Max Operating Temp

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 Plate	1.5mm

Durability Features

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

Electrical & Control

Control System

- Digital display thermostat
- Independent top and bottom fire control
- Automatic constant temperature
- High-sensitivity stainless steel temperature probe

Components

304 Stainless Steel Heating Tubes, Explosion-proof Interior Lights, Digital Display

Door Glass Heat Resistance

500 °C