

Commercial Electric Pizza Oven

This electric pizza oven is designed for commercial use and features a stainless steel construction for durability. Digital controls allow for precise temperature and time settings, ensuring consistent baking results.



ADDITIONAL IMAGES

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Product Overview

Commercial Electric Pizza Oven

This high-performance single-deck electric pizza oven is designed for professional commercial environments. Built with durable stainless steel and high-grade aluminum-zinc components, it offers excellent heat retention and corrosion resistance. Featuring precise digital temperature controls and independent heating elements, this oven ensures consistent, efficient baking results for pizzerias and bakeries.

Construction & Materials

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

Technical Specifications

Capacity	4 pizzas x 33cm
Maximum Operating Temperature	380 °C
Door Glass	Double-layer tempered glass (500°C resistance)
Heating Elements	Stainless Steel 304, Independent Top/Bottom Control

Key Features

Product Highlights

- High-density thermal insulation for energy efficiency
- Digital display thermostat for precise control
- Built-in high-temperature explosion-proof lighting
- Sensitive stainless steel temperature probe
- Enhanced aluminum alloy door handle