

# Double Deck Commercial Electric Pizza Oven

This double deck electric pizza oven is constructed with stainless steel and features independent temperature controls for each deck, allowing for simultaneous baking at different temperatures. It is equipped with a timer and internal lights for precise cooking control and monitoring, making it ideal for commercial use.



## ADDITIONAL IMAGES

CONTACT: [catherinezhao\\_oven@163.com](mailto:catherinezhao_oven@163.com)



## Product Overview

### Commercial Grade Performance

This double-deck electric pizza oven is engineered for high-efficiency commercial baking, featuring independent temperature controls for each deck to ensure precise results. Constructed with durable stainless steel and aluminum-zinc plating, it offers excellent heat retention and corrosion resistance. Equipped with tempered glass viewing windows and internal lighting, this unit allows for easy monitoring of the baking process, making it an ideal solution for busy pizzerias and restaurants.

## 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

### Door Features

Double-layer tempered glass, 500°C temperature resistance, Enhanced aluminum alloy handle

## Electrical & Performance

### Key Performance Metrics

**320 °C**

Max Operating Temperature

**350 °C**

Thermostat Range

**4 pizzas (30cm)**

Capacity per Deck

### Electrical Components

- EGO Thermostat (Independent top/bottom control)
- 304 Stainless Steel Heating Tubes
- High-temperature resistant light bulbs (up to 300°C)
- Stainless steel temperature probe

### Efficiency Features

Yes