

Double Deck Electric Pizza Oven

This electric pizza oven is a commercial-grade appliance with a double-deck configuration for simultaneous baking. Each deck features independent temperature controls, a timer, and interior lighting, all within a durable stainless steel construction.



ADDITIONAL IMAGES



Overview

Professional Double Deck Pizza Oven

This commercial-grade double-deck electric pizza oven is engineered for high-volume baking environments. Designed with durability and efficiency in mind, it features independent temperature controls for each deck, allowing for precise, simultaneous baking. The robust construction includes high-quality stainless steel and aluminum components, ensuring consistent heat distribution and long-term reliability in busy kitchen settings.

Capacity & Performance

Baking Capacity

8 units

Total Pizzas

30 cm

Pizza Diameter

Operating Temperature

320 °C

Construction & Materials

Material Specifications

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 Plate	Aluminum Plate	1.5mm

Door Construction

Double-layer tempered glass, Aluminum alloy handle, Heat resistant up to 500°C

Control & Heating

Heating System

- Independent top and bottom fire control
- Stainless steel 304 heating tubes
- Automatic constant temperature control
- High-sensitivity stainless steel temperature probe

Control Interface

Precision EGO Thermostat

Interior Lighting

Yes