

# Commercial Electric Pizza Oven

This commercial electric pizza oven is designed for baking pizzas and other food items. It features a stainless steel construction, digital controls, and a stone hearth for even cooking.



## ADDITIONAL IMAGES

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## Product Overview

### Professional Commercial Pizza Oven

This single-deck commercial electric pizza oven is designed for high-efficiency baking in professional kitchen environments. Built with durable stainless steel and high-temperature resistant materials, it ensures consistent heat distribution and energy efficiency. The unit features precise digital temperature controls and independent top and bottom heating elements to deliver perfect baking results for up to six 33cm pizzas simultaneously.

## Technical Specifications

### Capacity

**6 units**

Pizza Capacity

**33 cm**

Pizza Diameter

Operating Temperature

380 °C

## Construction & Materials

### Material Composition

Component	Material	Thickness
Front Side	SUS 430 Stainless Steel	0.8mm
Oven Box	Aluminum-zinc plate	0.8mm
Chamber	Aluminum coated plate	0.8mm
Chamber Plate	Aluminum plate	1.5mm

### Durability Features

Corrosion Resistant, High Temperature Resistant, Rust Resistant, Double-layer Tempered Glass

## Control & Performance

### Control System

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

### Heating System

Stainless Steel 304 Heating Tubes • Even Heat Distribution • Energy-saving Insulation