

Commercial Electric Pizza Oven

This commercial-grade electric pizza oven features precise temperature controls and a digital display. Constructed from durable stainless steel, it ensures even heat distribution for consistent baking.



ADDITIONAL IMAGES

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Overview

Professional Electric Pizza Oven

This single-deck electric pizza oven is engineered for professional commercial kitchens, offering precise temperature control and consistent baking results. Constructed with high-quality stainless steel and aluminum-zinc plating, it ensures durability, excellent heat retention, and rust resistance. With features like independent top and bottom fire control, double-layer tempered glass viewing windows, and high-efficiency heating elements, this oven is designed to optimize baking performance and energy efficiency.

Technical Specifications

Capacity

6 units

Pizza Capacity

33 cm

Max Pizza Diameter

Operating Temperature

380 °C

Construction & Materials

Material Composition

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 Specifications

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

Electrical & Control

Control System

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

Electrical Components

304 Stainless steel heating tubes, Explosion-proof interior lighting, Independent light switch

Features

Performance Highlights

- Uniform heat distribution
- High-density thermal insulation
- Energy-saving design
- Corrosion and rust-resistant exterior