

Commercial Electric Pizza Oven

This commercial electric pizza oven is designed for baking pizzas and other food items. It features a stainless steel construction and digital control panel for precise temperature and time settings.



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 kitchens. Built with durable stainless steel and high-grade aluminum-zinc components, it ensures consistent heat distribution and longevity. With independent top and bottom temperature controls and high-precision digital thermostats, this oven offers the reliability needed for pizzerias and bakeries.

Performance Metrics

Capacity & Performance

6 units

Pizza Capacity

33 cm

Max Pizza Diameter

380 °C

Max Operating Temp

Construction & Materials

Material Specifications

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

Door & Visibility

Double-layer tempered glass, 500°C heat resistance, Explosion-proof internal lighting, Aluminum alloy handle

Performance & Control

Control Features

- Independent top and bottom fire control
- Digital display thermostat (400°C rated)
- Automatic constant temperature maintenance
- High-sensitivity stainless steel temperature probe
- Integrated light switch control

Heating System

Stainless steel 304# heating tubes for even heat distribution