

Commercial Electric Pizza Oven

This commercial electric pizza oven is designed for baking pizzas in professional kitchens. It features digital temperature controls and stainless steel construction for durability and easy cleaning.



ADDITIONAL IMAGES

CONTACT: catherinezhao_oven@163.com



Product Overview

Professional Commercial Pizza Oven

This high-performance single-deck electric pizza oven is engineered for professional kitchens, offering precise temperature control and durable construction. Designed with food safety and efficiency in mind, it features advanced thermal insulation and uniform heat distribution for consistent, energy-saving baking results. The robust design includes double-layer tempered glass for clear monitoring and high-quality stainless steel components for long-term reliability.

Construction & Materials

Material Specifications

Component	Material	Thickness (mm)
Front Panel	SUS 430 Stainless Steel	0.8
Oven Box	Aluminum-Zinc Plate	0.8
Chamber	Aluminum Coated Plate	0.8
Chamber Bottom Plate	Aluminum Plate	1.5

Performance & Control

Key Performance Metrics

380 °C

Max Operating Temp

400 °C

Thermostat Range

6 pizzas

Capacity

Control Features

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

Design Features

Design Highlights

Double-layer tempered glass, Explosion-proof lighting, High-density insulation, Enhanced aluminum alloy handle, Even heat distribution