

# Double Deck Commercial Pizza Oven

This double-deck electric pizza oven is designed for commercial use with two independent baking chambers. Each chamber features its own temperature controls, interior light, and viewing window, allowing for simultaneous baking of different pizzas.



## ADDITIONAL IMAGES



## Overview

### Commercial Double-Deck Pizza Oven

This high-performance double-deck electric pizza oven is designed for professional kitchen environments, offering durability and precise temperature control. Featuring independent heating controls for each deck, it ensures uniform heat distribution and efficient baking for high-volume operations. Built with premium stainless steel and high-density insulation, this oven combines energy efficiency with robust construction to withstand the demands of a busy commercial kitchen.

## Construction & Materials

### Material Specifications

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

### Door Features

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

## Technical Performance

### Operating Temperature

**320 °C**

Max Operating Temp

**350 °C**

Thermostat Limit

### Control System

- Independent top and bottom fire control
- Automatic constant temperature regulation
- Stainless steel temperature probe
- High-temperature resistant light switch

## Capacity & Design

### Baking Capacity

**8 units**

Total Pizza Capacity

**30 cm**

Max Pizza Diameter

### Design Highlights

Energy-saving insulation • Explosion-proof interior lighting • Uniform heat distribution • Corrosion resistant