

# Double Deck Electric Pizza Oven

This electric pizza oven is a commercial-grade appliance with a double-deck configuration for simultaneous baking. Each deck features independent temperature controls, a timer, and interior lighting, all within a durable stainless steel construction.



## ADDITIONAL IMAGES



## Overview

### Professional Double Deck Pizza Oven

This commercial-grade double-deck electric pizza oven is engineered for high-volume baking environments. Designed with durability and efficiency in mind, it features independent temperature controls for each deck, allowing for precise, simultaneous baking. The robust construction includes high-quality stainless steel and aluminum components, ensuring consistent heat distribution and long-term reliability in busy kitchen settings.

## Capacity & Performance

### Baking Capacity

**8 units**

Total Pizzas

**30 cm**

Pizza Diameter

### Operating Temperature

320 °C

## Construction & Materials

### Material Specifications

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 Construction

Double-layer tempered glass, Aluminum alloy handle, Heat resistant up to 500°C

## Control & Heating

### Heating System

- Independent top and bottom fire control
- Stainless steel 304 heating tubes
- Automatic constant temperature control
- High-sensitivity stainless steel temperature probe

### Control Interface

Precision EGO Thermostat

### Interior Lighting

Yes