

Double Deck Electric Pizza Oven

This electric pizza oven is designed for commercial use, featuring a double-deck configuration to maximize baking capacity. Each deck is independently controlled with adjustable temperature settings, and the interior is illuminated for visual monitoring.



ADDITIONAL IMAGES



Product Overview

Professional Double-Deck Baking Solution

This high-performance double-deck electric pizza oven is engineered for commercial reliability and efficiency. Built with premium SUS 430 stainless steel and high-density insulation, it ensures uniform heat distribution and energy savings. With independently controlled decks and precise temperature management, it is an ideal solution for high-volume baking environments.

Technical Specifications

Capacity per Deck	4 pizzas
Max Pizza Diameter	30 cm
Temperature Range	50-320°C
Dimensions	1200mm x 800mm x 700mm
Weight	150 kg

Construction & Materials

Material Composition

Component	Material	Thickness
Front Side	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 Features Double-layer tempered glass, 500°C heat resistance, Aluminum alloy handle

Performance & Controls

Control Features

- Independent top and bottom fire control
- Automatic constant temperature
- High-sensitivity stainless steel temperature probe
- High-temperature resistant internal lighting

Heating System

304 Stainless steel heating tubes

Thermostat Type

EGO 350°C Precision Thermostat