

Two-Layer Electric Pizza Oven

This electric pizza oven features a two-layer design for simultaneous baking. It is equipped with independent temperature controls for each layer, ensuring precise and consistent cooking.



ADDITIONAL IMAGES



Overview

Professional Two-Layer Pizza Oven

This high-performance electric pizza oven is designed for commercial efficiency, featuring a robust two-layer configuration that allows for simultaneous baking. Built with durable stainless steel, it offers independent temperature controls for each layer, ensuring precise and consistent results for every pizza. With its mechanical timer and even heat distribution, this oven is a reliable solution for high-volume food service environments.

Technical Specifications

Key Features

- Two-layer baking capacity
- Independent temperature controls
- Integrated temperature gauge
- Even heat distribution design
- Built-in timer function

Construction Material	Stainless Steel
Installation Type	Mini
Control Mode	Mechanical Timer
Certifications	CE, EMC, EMF