

A professional kitchen scene featuring a chef in a white uniform and hat. The chef is holding two white plates of food, one in each hand. The background shows stainless steel kitchen equipment, including a large circular vent hood and a rack. The lighting is dramatic, with strong highlights and deep shadows.

***LISSYXC
PROFESSIONAL
KITCHEN SOLUTIONS.***



***ENGINEERED HEAT,
INSPIRED FLAVOR
CREATION.***



Pizza Oven

Crisp and Tender, Born from Heat

Authentic NAPOLI pizza must be baked in a oven above 400°C. Its arched chamber design allows high flames to radiate onto Italian volcanic stone slabs. In this high-temperature heat circulation, when the pizza is placed inside, the heat quickly locks in moisture, causing the air bubbles in the dough to expand rapidly. Dough that has undergone 48 hours of fermentation releases a delightful wheat aroma when heated.

The so-called “charred spots” are the characteristic leopard-like marks of NAPOLI pizza. During the low-temperature fermentation, the dough develops numerous small air pockets. When exposed to 400°C heat, the surface bubbles undergo a rapid Maillard reaction, caramelizing into small black spots. The denser the spots, the better the fermentation, forming one of the signature features of NAPOLI pizza, commonly known as “leopard spots.” This distinct texture and flavor help secure NAPOLI pizza’s top status in the pizza world.

Electric Pizza Oven

Crisp Texture, Evenly Warmed

This pizza oven delivers perfect baking through even heating and precise temperature control. Fast, reliable, and easy to maintain, its powerful heat ensures uniform cooking, producing a crispy exterior and tender interior with perfectly melted toppings. A subtle smoky flavor adds a unique touch, making it ideal for restaurants, pizzerias, or home kitchens. Available in vibrant red, green, and white, it effortlessly complements any kitchen style.



EPK-700 RED

Φ700mm



400mm
Oven opening

EPK-700 GREEN



Find the one made for you!

For more details about models, features, and accessories, feel free to contact us. Customized options are also available upon request.



	EPK-700	EPK-1000	GPK-1201
	<i>Electric</i>	<i>Electric</i>	<i>Electric / Gas</i>
L * W *H (mm)	700*744*920mm	1000*1050*1700mm	1200*1350*1900mm
Chamber Size (mm)	400*400*200mm	Φ700mm	Φ800mm
Voltage (V)	220V	380V	220V
Power (kW)	4.8KW	8.4KW	0.4KW
Temperature Range (°C)	50~500°C	50~500°C	50~500°C
Gas Consumption LPG 2800 Pa (kg/h)			1.8
Gas Consumption NG 2000 Pa (kg/h)			2.4

Technical data



GPK-1800

Electric / Gas

1800*1950*2100mm

Φ120mm

220V

0.6KW

50~500°C

3.4

4.8



GPK-1200

Electric / Gas

1200*1350*1900mm

Φ800mm

220V

0.4KW

50~500°C

1.8

2.4



EPK-1400

Electric / Gas

1400*1500*2000mm

Φ100mm

380V

15KW

50~500°C



EPK-1400

Electric / Gas

1400*1400*2080mm

Φ100mm

380V

15KW

50~500°C







