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Why Commercial Pizza Ovens for Sale Bake better Pizzas than Home Ovens? by [Nicholas Williams](#)

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If there is one food item universally popular in every corner the world, it is Pizza. The aroma of a piping hot pizza wafting through room is just irresistible. This open pie of the Neapolitan origin consist of a flattened disk of bread dough, typically topped with olives, tomatoes, mozzarella cheese, baked quickly, and served hot. Pizza is eaten throughout Italy, with regional variations in toppings. Pizza came to the U.S. with Italian immigrants; the first pizzeria opened in 1905, and pizza became one of the nation's favourite foods after World War II. It is now popular worldwide.

Pizza is a very simple dish to prepare. Ingredients and toppings vary from country to country so there is no single 'standard' recipe of preparing pizza, though tomatoes and cheese are common ingredients liked worldwide. Since pizzas are baked very quickly, they require a very high, constant temperature. Traditionally, in Italy and elsewhere pizzerias normally use woodfired pizza ovens or specially designed steel-fabricated pizza ovens for sale. For home cooking, however, modern convection ovens or cooking ranges are used.

Experts maintain that the taste of pizza ordered from pizzerias or restaurants is always better than that of home baked pizza. Experts' rationale may have merits. The chief reason why the pizza ordered from pizzerias tastes better or different lies in the oven in which it is baked. Commercial pizza ovens in pizzerias and restaurants are different from those manufactured for home cooking. Commercial pizza ovens are industrial appliances made from high quality steel for caterers, hotels, restaurants, pubs, cafeterias, canteen and all such establishments. They provide correct, constant and controlled temperatures for baking the right pizza. Commercial pizza ovens for sale are made exclusively for baking pizzas (the baking chamber has proper dimensions) while ovens made for home cooking are designed to bake many items that is why they fail to bake the perfect pizza.

The other reasons for the popularity of restaurant pizzas are that pizzerias use the right cheeses and ingredients. Moreover, the dough they use is correctly leavened, which may not be always possible at homes. Although woodfired pizza ovens can bake the perfect pizza, restaurants and pizza outlets prefer steel-fabricated pizza ovens for sale as they churn out pizzas very quickly in large quantities.

Commercial cooking appliances such as baking equipment and ovens are specially designed and manufactured by specialists having good experience in custom built ovens according to clients' requirements. The commercial grade pizza ovens for sale are actually tested to see whether they bake the right pizza.

Here in Australia, Petra Equipment specializes in woodfired pizza ovens and offers steel pizza ovens for sale in different designs, styles and capacities. Visit petraequipment.com.au for more information.

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[Nicholas Williams](#) - About Author:

Nicholas Williams is fond of buying and analyzing branded Commercial a [pizza ovens for sale](#) in

Sydney. He always shares articles on it.

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