

Complete pizzeria setup

From pizza ovens to refrigeration and dough preparation — complete setups for modern pizza operations.

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Overview

Whether you're opening a Neapolitan trattoria or a high-volume delivery kitchen, every pizzeria runs on the same four stations: dough prep, cold fermentation, baking and serving. easterstore ships every piece — pizza oven, prep counter, dough mixer, refrigeration, stainless tables — from EU warehouses with installation and 24/7 service.

Setup tiers

Starter Pizzeria	€ 4 500 – 9 000
Single oven setup for a small restaurant or compact takeaway. Up to 80 pizzas per shift.	
Equipment categories: Pizza ovens, Pizza prep counters, Dough mixers, Upright fridges, Work tables	
Professional Pizzeria	€ 12 000 – 22 000
Double-deck oven with larger prep area, dedicated dough fermentation and dishwashing. 150-250 pizzas per shift.	
Equipment categories: Pizza ovens, Pizza prep counters, Dough mixers, Blast chillers, Upright fridges, Refrigerated counters, Undercounter dishwashers, Work tables	
High-volume Pizzeria	€ 28 000 – 60 000
Conveyor tunnel oven, multiple prep stations and walk-in refrigeration. Built for delivery / chain production. 400+ pizzas per shift.	
Equipment categories: Pizza ovens, Pizza prep counters, Dough mixers, Blast chillers, Refrigerated counters, Undercounter dishwashers, Work tables, Pizza tools & accessories	

Workflow zones

Dough prep. Mixing, kneading, dividing. The base of every pizza style.

Cold fermentation. Controlled cold proofing develops flavour. Critical for Neapolitan and pan styles.

Pizza prep. Refrigerated saladette + topping bins arranged for fast assembly.

Baking. Single-deck, double-deck or conveyor — depending on your throughput.

Frequently asked

What size pizza oven do I need?

Match deck capacity to peak throughput. A 4-pizza deck handles ~40 pies/hr; a 6-pizza deck ~80 pies/hr; a conveyor tunnel ~150-200/hr continuously. Use the AI planner above with your seat count + average covers/turn to get a sized recommendation.

Gas, electric or wood-fired pizza oven?

Gas is the workhorse for most pizzerias (fast warm-up, even temps, 18-25 kW). Electric is best for retail/mall locations with no gas hookup. Wood/wood-gas hybrids are reserved for Neapolitan concepts where the dome temperature (450°C+) and flavour matter to the brand.

Do I need a blast chiller?

If you cold-ferment dough for >24 h (any serious Neapolitan or sourdough operation), yes — uncontrolled cool-down crusts the surface and ruins the rise. For takeaway/delivery using shorter ferments, a standard upright fridge is enough.

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Web: <https://ecaterstore.com> · Submittal package for Complete pizzeria setup

Prices indicative — request a formal quote at <https://ecaterstore.com/quote-request?solution=pizzeria-setup>