

Avantco DPO-18-DSM Double Deck Countertop Pizza / Bakery Oven with Digital Controls - 3200W, 240V

Item #177DDPO18DSM



Technical Data

Width	28 Inches
Depth	23 1/4 Inches
Height	21 Inches
Power Cord Length	6 Feet
Baking Chamber Width	18 5/16 Inches
Full Width	23-29 Inches
Baking Chamber Depth	18 5/16 Inches
Full Depth	23-29 Inches
Baking Chamber Height	4 Inches
Amps	13.3 Amps

Features

- Cook fresh pizza, garlic knots, and bread up to 840 degrees Fahrenheit
- Digital display and controls with 6 programmable recipes
- Cordierite deck is perfect for creating crusted breads or pizza
- Single chamber with two decks for greater capacity
- The chamber features independent top and bottom heating elements

Certifications



6-20P



ETL Sanitation



ETL, US & Canada

Technical Data

Phase	1 Phase
Voltage	240 Volts
Wattage	3200 Watts
Control Type	Digital
Cook Time	6 - 8 Minutes
Deck Style	Pizza Stone
Features	Adjustable Legs Programmable
Heating Source	Radiant
Material	Stainless Steel
Maximum Temperature	840 Degrees F
Number of Chambers	1 Chambers
Number of Decks	2 Decks
Number of Doors	1 Doors
Pizza Size	18 Inches
Plug Type	NEMA 6-20P
Power Type	Electric
Style	Deck Style
Temperature Range	150 - 840 Degrees F
Type	Deck Ovens
Usage	Fresh Product

Notes & Details

If you want to offer deliciously fresh pizza or other freshly baked foods at your bar, concession business, or restaurant but have limited space, look no further than this compact Avantco DPO-18-DSM double deck countertop pizza oven! The two decks mean you can cook two different snacks or pizzas up to 18" in diameter at the same time! This unit features digital controls with 6 programmable recipes for different service times and menu items.

Precise deck controls and a 99-minute digital timer with audible alarm ensure perfect results every time, while an incredible 150 to 840 degrees Fahrenheit temperature range guarantees the versatility you need to create a wide selection of menu items in a small footprint. The chamber features independent top and bottom heating elements for even cooking or various baking styles. The digital display and controls are more precise and easier to read than manual control knobs.

Each oven cavity has a 1/2" cordierite stone deck along with large elements that span the full cavity to reduce the need to rotate pizzas during the cooking process. The unit has one heavy-duty swing down door for easy access and efficient loading and unloading. The single door setup with two decks is perfect for key menu items and preparing multiple orders for a single table at the same time. The door has two windows that allow staff members to keep an eye on pizzas without opening the door and letting hot air escape. The door handles are made of stainless steel and have a Bakelite knob for insulation and a good grip.

The exterior of this oven is made of durable stainless steel while the interiors of each cavity are aluminized steel. Each oven cavity comes equipped with a light to let you and your staff view what's cooking. To provide consistent interior temperatures and to maintain cool exterior temperatures, this pizza oven's body is fully insulated. This double deck countertop pizza oven comes complete with 4" adjustable bullet feet.

For best performance and even cooking, this oven is recommended for thin-crust pizzas cooked at 550 degrees Fahrenheit for 6-8 minutes. This method ensures that pizzas are fully cooked with even leoparding on the crust. This oven requires a 240V electrical connection and has an output of 3200W.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.