



Item #: 177DDPO1DDCBM Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

**Avantco DPO-18-DDM Double Deck Countertop Pizza / Bakery Oven with Two 18" Independent Chambers, Digital Controls, and 36" Refrigerated Base - 3200W, 240V**

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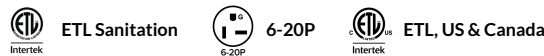
**Technical Data**

Width	28 Inches
Depth	23 1/4 Inches
Height	26 3/8 Inches
Power Cord Length	6 Feet
Baking Chamber Width	18 5/16 Inches
Base Width	36 3/8 Inches
Full Width	23-29 Inches
Baking Chamber Depth	18 5/16 Inches
Base Depth	32 1/8 Inches
Full Depth	23-29 Inches

**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
- Independent chambers can operate simultaneously at different temperatures
- 36" Refrigerated base included

**Certifications**



Avantco Equipment



## Technical Data

Baking Chamber Height	4 Inches
Base Height	25 7/8 Inches
Amps	4 Amps
Phase	1 Phase
Voltage	240 Volts
Wattage	287 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	2 Chambers
Number of Decks	2 Decks
Number of Doors	2 Doors
Pizza Size	18 Inches
Plug Type	NEMA 6-20P
Power Type	Electric
Starting Amps	12 Amps
Starting Wattage	861 Watts
Style	Deck Style
Temperature Range	150 - 840 Degrees F
Type	Deck Ovens Pizza 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-DDM double deck countertop pizza oven and 36" base kit! The two independent chambers mean you can cook two different snacks or pizzas up to 18" in diameter at two different temperatures, at the same time! This unit digital controls with 6 programmable recipes for different service times and menu items.

Once preheated, there's no need to finish cooking one item before you can begin cooking another type of food. Independent deck controls and separate digital 99 minute timers with audible alarms 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. Each chamber features independent top and bottom heating elements for even cooking or various baking styles. The digital controls and displays are more precise and easier to read than manual control knobs.

Each oven cavity has a 1/2" cordierite stone deck along large elements that span the full cavity to reduce the need to rotate pizzas during the cooking process. The exterior of this oven is made of durable stainless steel while the interiors of each cavity are aluminized steel. To provide consistent interior temperatures and to maintain cool exterior temperatures, this pizza oven's body is fully insulated. Each cavity also has its own heavy-duty, spring-loaded swing down door for easy access for loading and unloading. This oven requires a 240V electrical connection and has an output of 3200W.

As a space and productivity solution for your kitchen, the included chef base makes it easy to increase efficiency by placing countertop cooking equipment right on top of the chef base where you store your cold ingredients. This base features a durable 1 3/4" stainless steel top that can hold up to 880 lb. of weight. Equipped with a marine edge, the unit's top helps to contain drips and spills for easy cleanup.

Each drawer in this unit can hold up to 1 full size food pan and (3) 1/6 size food pans (sold separately). The digital temperature control allows you to set the interior of the unit to hold your prepared foods and ingredients at safe temperatures between 33 and 40 degrees Fahrenheit.

The stainless steel construction adds extended durability in a busy kitchen environment. For greater ease of cleaning, casters come included so that you can move the unit away from the wall. The refrigeration system uses a 1/3 hp compressor and R290 refrigerant. This unit requires a 115V electrical connection.

**⚠ 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](http://www.p65warnings.ca.gov).