



Item #: 177DPO18DS Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco DPO-18-DS Double Deck Countertop Pizza/Bakery Oven - 3200W, 240V

Item #177DPO18DS



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
Phase	1 Phase

Features

- Cook fresh pizza, garlic knots, bread, and more in 8 minutes or less
- Cordierite deck creates crusted breads or pizza, and can fit up to a 16" pizza pan
- Thermostatic controls with a range of 150 to 840 degrees Fahrenheit; separate 30 minute timers
- Single chamber with two decks for greater capacity
- 3200W, 240V

Certifications



Technical Data

Voltage	240 Volts
Wattage	3200 Watts
Control Type	Thermostatic
Cook Time	6 - 8 Minutes
Deck Style	Pizza Stone
Features	Adjustable Legs
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-DS double deck countertop pizza oven! The two decks and single door mean you can cook two different snacks or pizzas up to 18" in diameter at the same time! Since this unit only has one door and one temperature control, it is ideal for establishments that need to keep up with the high demand for a couple of key menu items.

An electronic 30 minute timer with an audible alarm ensures perfect results every time, while an incredible 150 to 840 degrees Fahrenheit temperature range guarantees the versatility you need to create a selection of menu items in a small footprint. Independent on/off switches for top and bottom heating elements, a master on/off switch, a light on/off switch, and large stainless steel control knobs ensure simple, efficient operation.

Each oven cavity has a 1/2" cordierite stone deck along with top and bottom elements to cook pizzas evenly. The large elements span the full cavity to reduce the need to rotate pizzas during the cooking process. While this oven has two decks, it only 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 handle is made of stainless steel and has a rubber coating 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 5" 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 model 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.