

Countertop Single & Double Deck Pizza Ovens



Model: 177DPO18S, 177DPO18DS, 177DPO18DD

12/2022

Please read and keep these instructions. Indoor use only.

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Introduction

The Avantco Equipment Countertop Deck Pizza Oven duplicates the ideal baking environment of traditional Italian brick pizza ovens. Cordierite pizza deck measures 18" x 18" and can accommodate large pies while maintaining consistent temperatures to ensure that pizza cooks from the bottom as well as the top. A major benefit of a pizza stone over a pizza pan is the way that the cordierite stone drives moisture away from the crust, resulting in extra crispness.

Adjustable temperature control from 150°F to over 800°F allows you to cook a wider variety of items, and bakes pizza fast whether using fresh, frozen, or par-baked dough. Pizza oven controls are designed for simplicity, with quick-touch switches and indicator lights for Power, Interior Oven Light, and Top and Bottom Elements. Superior heat technology ensures quick heat-up and recovery for consistent oven temperatures that guarantee great results.

IMPORTANT SAFETY INFORMATION

This manual contains important information regarding safe operation of your Avantco snack oven. Please read thoroughly before equipment setup, operation, or maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty!

NOTE: Save these instructions for future reference.

Precautions for Usage

- To protect against electrical hazards, do not immerse oven in water or other liquids.
- NEVER clean with water jets, which can result in critical bodily injury or death.
- DO NOT USE if cord or plug is damaged or if machine has malfunctioned, been dropped, or damaged. Return appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
- DO NOT use outdoors.
- DO NOT let cord hang over edge of table or counter, or touch hot surfaces.
- Improper installation or use can result in electrical shock, injury, or damage to your oven or property.
- Your pizza oven is a heavy-duty appliance designed for commercial use and intended to be operated by trained professionals only.
- To prevent risk of fire, oven should be installed in a noncombustible environment. Any combustible materials must be at least 18 inches away from the sides, front, and back of the oven and at least 40 inches from top.
- Oven must be thoroughly cleaned before first use and after all uses (see USE AND CARE).
- ALWAYS be sure to disconnect oven from power source when not in use and before cleaning or servicing.
- ALWAYS allow oven to cool before moving or servicing. Surfaces are hot during use and remain hot for a while, even after power is off.
- DO NOT allow insertion of any foreign object into any ventilation or exhaust opening; this can cause electric shock, fire, or damage to the oven.
- NEVER block air intakes or exhaust openings, or use on cushioned surfaces where blockage may occur.
- This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Extreme caution should be exercised when using containers constructed of the following materials in the oven: paper, cardboard, plastic, or similar products.

Oven Installation

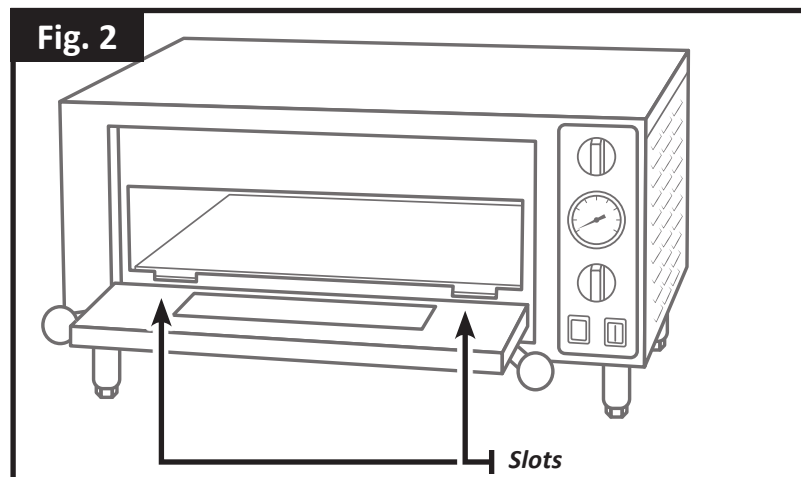
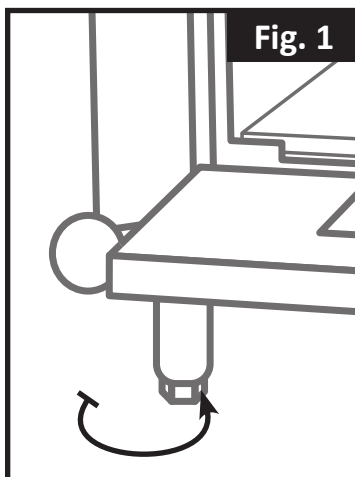
1. After removing the outer shipping carton and packaging material, place the oven on the floor or other flat surface.
2. Open oven and remove any instructions or packaging material shipped in the unit.
3. With sufficient help, lift up the front of the oven and attach the two front legs (packed separately in styrofoam), carefully twisting each one into a corner and hand-tightening. Lift the back of the oven approximately 5 inches and block into position using a piece of wood or other solid object. Then, attach the two back legs and hand tighten.
4. Move the oven to its final location. Adjust the bottom portion of the legs to level the unit. (Fig. 1)

Cordierite Deck Installation

NOTE: New deck must be conditioned (pre-dried) prior to first use.

- **Handling the Cordierite Deck:** If deck is struck against hard surface before, during, or after installation, it can develop a full or hairline crack which may expand over time and require you to replace it.
- **Conditioning the Deck:** Pre-dry cordierite deck by carefully following instructions in the following section BEFORE USING YOUR PIZZA OVEN.
NOTE: Failure to follow conditioning instructions will cause deck to crack or warp and will void warranty.

- **Installing the Deck:** Open the oven door and place cordierite pizza deck into the bottom with the slots on front of deck facing front of oven. Be sure the deck is firmly set in place. DO NOT force or wedge it. (Fig. 2)



Before Using Your Pizza Oven

1. Place oven in a well ventilated area to burn off any residual dust from manufacturing.
2. Plug unit in, open door and set Temperature Control to 400°F (205°C). After one hour, close door and increase temperature to 500°F (260°C) for at least 1½ hours.
NOTE: The oven may emit an odor during this process; this is normal and not harmful, and should quickly dissipate.
3. Turn off the oven and allow it to cool completely. Remove any smoke residue from the interior with a dry cloth.
4. Place clean, cool oven in the area where it will be used. Be sure there is at least 6 inches of clearance between sides and top of oven and any wall or cabinet.
5. Check to ensure nothing is blocking the exhaust vent on back of unit.

Use & Care

NOTE: Daily cleaning is suggested to keep oven performing its best.

CAUTION: ALLOW OVEN TO COOL COMPLETELY BEFORE CLEANING.

CAUTION: ALWAYS UNPLUG THE OVEN FROM THE POWER SOURCE.

CAUTION: DO NOT USE ANY SHARP OR HARD KITCHEN UTENSILS AS THIS COULD DAMAGE THE SURFACE OF THE OVEN.

1. When opening oven door, be sure to guide the door while lowering it. Doing so will prevent possible damage to the door jamb after an extended period of time.
2. Remove cordierite deck from cool oven.
3. With a deck brush, scrape off hardened spillage.
 - To clean heavily soiled decks, return deck to oven and run at highest temperature in a well-ventilated area for ½ hour. When oven and deck are cool, remove deck and brush off residue.
NOTE: Never use high-abrasion brushing or water to clean deck, or immerse or let any water or any other liquids come into contact with the cordierite deck. Any of these can cause deck to crack.
4. Wipe interior of oven with damp cloth, avoiding heating elements.
5. When cleaning exterior, use stainless steel cleaner and wipe in the direction of the grain.
6. To clean the glass door, use a glass cleaner or damp cloth and dry with clean cloth.

Baking Instructions

NOTE: Only pizza and breads can be placed directly on the pizza deck. All other food items must be put onto a tray or into a container rated for high temperature use.

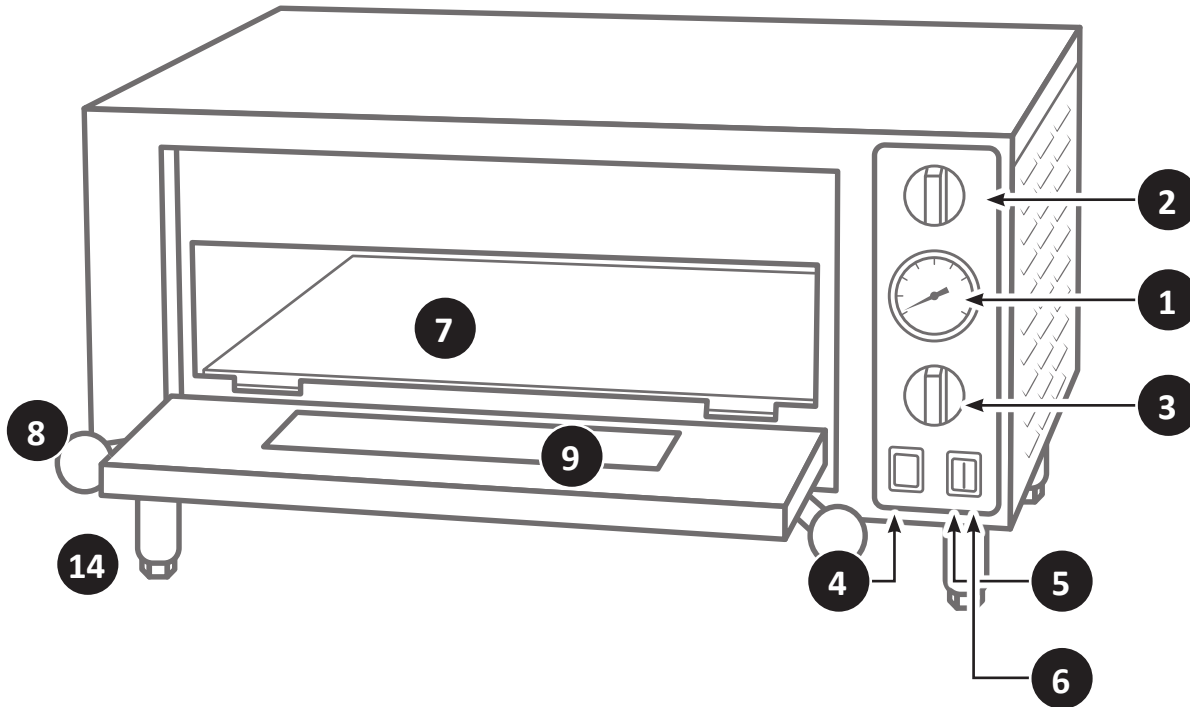
NOTE: The pizza oven can be used to cook fresh products. Cooking time will vary depending on the consistency and weight of the product. **THIS OVEN NOT RECOMMENDED FOR THAWING OR COOKING FROZEN FOOD.**

1. Set the Temperature Control Knob to the desired temperature to preheat oven. Watch the Temperature Gauge; when it reaches the temperature selected, the oven is ready to use.
 - The temperature range for baking fresh pizza is usually between 500°F (260°C) and 575°F (300°C), depending on the individual product. We recommend to cook pizzas at 525°F for 4-6 minutes each for proper leoparding on the crusts, but individual results may vary depending on a variety of factors including, but not limited to: pizza diameter, thickness, environment, etc.
 - If you choose to cook frozen foods in this oven, do not place frozen foods directly on the stone. Always place on a pizza pan or sheet pan to avoid damage to the cordierite stone. Cracking or damage to the pizza stone caused by use of frozen product is not covered under warranty.
2. Bake pizza until the cheese bubbles and the bottom is evenly browned, rotating it during the baking process if necessary.
3. Open and close door quickly when putting pizza in oven to prevent heat from escaping, which can slow down cooking time.

Baking Tips

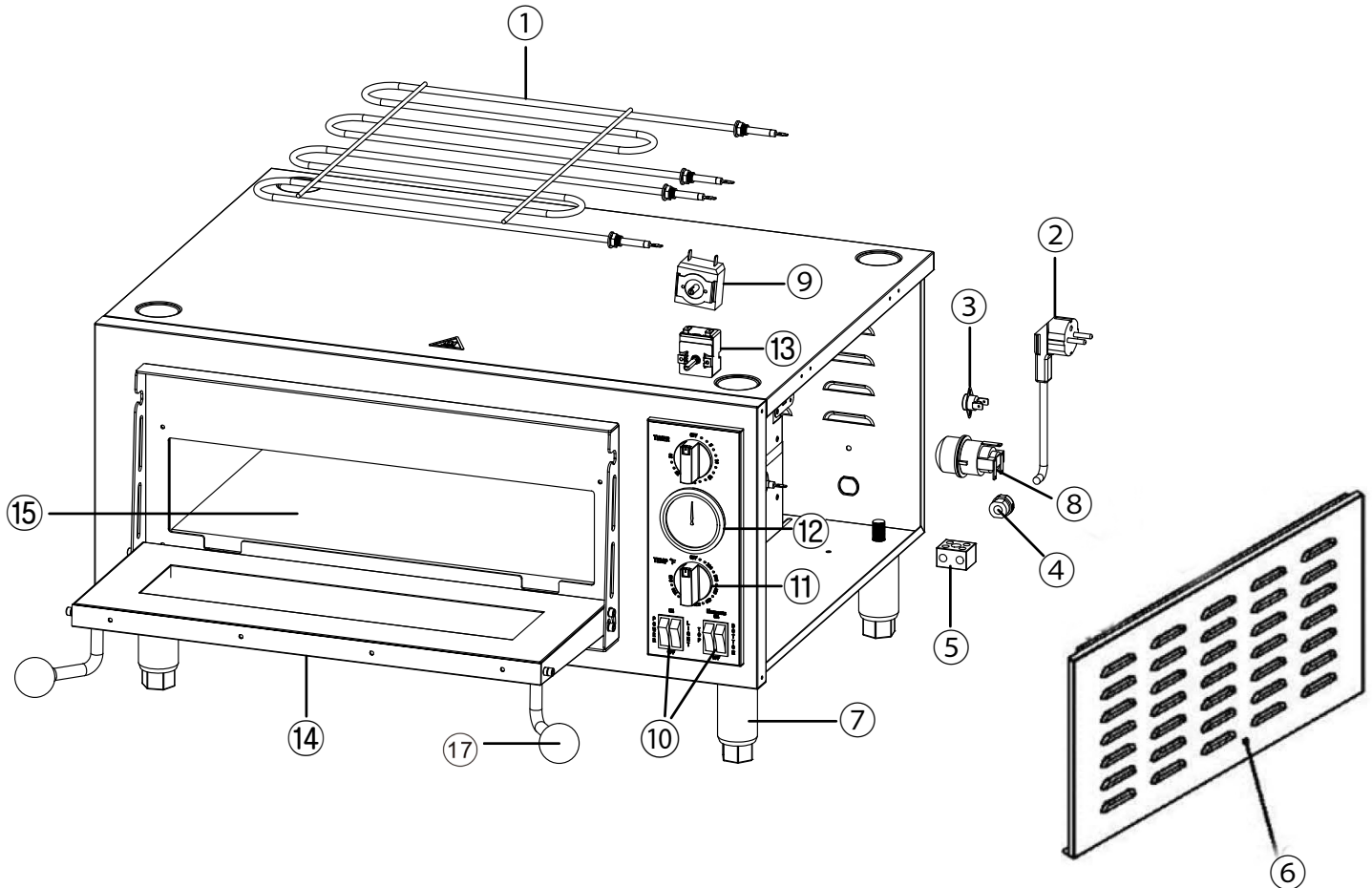
- Be sure cordierite pizza deck is dry. Wet spots or spills will cause food to stick.
- Never season the cordierite pizza deck with any type of baking oil.
- Scrape off burnt residue from pizza deck daily with a deck brush. Buildup can cause an “off” flavor and increase bake time.
- Frozen items cannot be placed directly on hot deck to thaw. Place food onto a screen or into a pan.
- Increase temperature during heavy production times to maintain ideal baking temperature. Be sure to decrease it when rush slows to prevent burning.
- Pizza with heavy toppings requires a lower temperature and longer baking time.
- If toppings need more time to cook, a piece of screen placed under pizza can prevent bottom from overcooking.

Product Diagram (177DPO18S)



#	PART	DESCRIPTION
1	Temperature Gauge	Visual monitor of oven temperature.
2	Manual Timer (minutes)	Timer with chime can be set up to 30 minutes. Note: Timer DOES NOT turn oven on/off.
3	Temperature Control Knob	Simple dial knob to select temperature.
4	Main Power & Light On/Off Switch	Master switch turns the unit and interior light on simultaneously.
5	Top Element On/Off Switch	Turn off for items that do not require full direct top heat.
6	Bottom Element On/Off Switch	Turn off for items that do not require full direct bottom heat.
7	½" Cordierite Pizza Deck (packed separately)	18" x 18" maintains temperature and ensures even cooking. Pizza or bread can be placed directly on the deck. Optional 1" cordierite pizza deck available for even better heat retention.
8	Door Handle	Heavy-duty, easy-to-grip design.
9	Tempered Glass Door	Allows visual monitoring of cooking process.
10	Interior Light (not shown)	Replaceable bulb, removable heat-proof glass bulb cover.
11	Top Heating Element (not shown)	Ideal for top browning; turn off when top heat is not required.
12	Bottom Heating Element (not shown)	Sits directly below pizza deck; turn off when bottom heat is not required.
13	Rear Exhaust Vent (not shown)	Directs exhaust to the side of the unit and away from walls.
14	Adjustable Legs (packed separately)	4 legs that must be attached to oven before use.
15	Power Cord (not shown)	With NEMA 5-15P 3-prong plug.

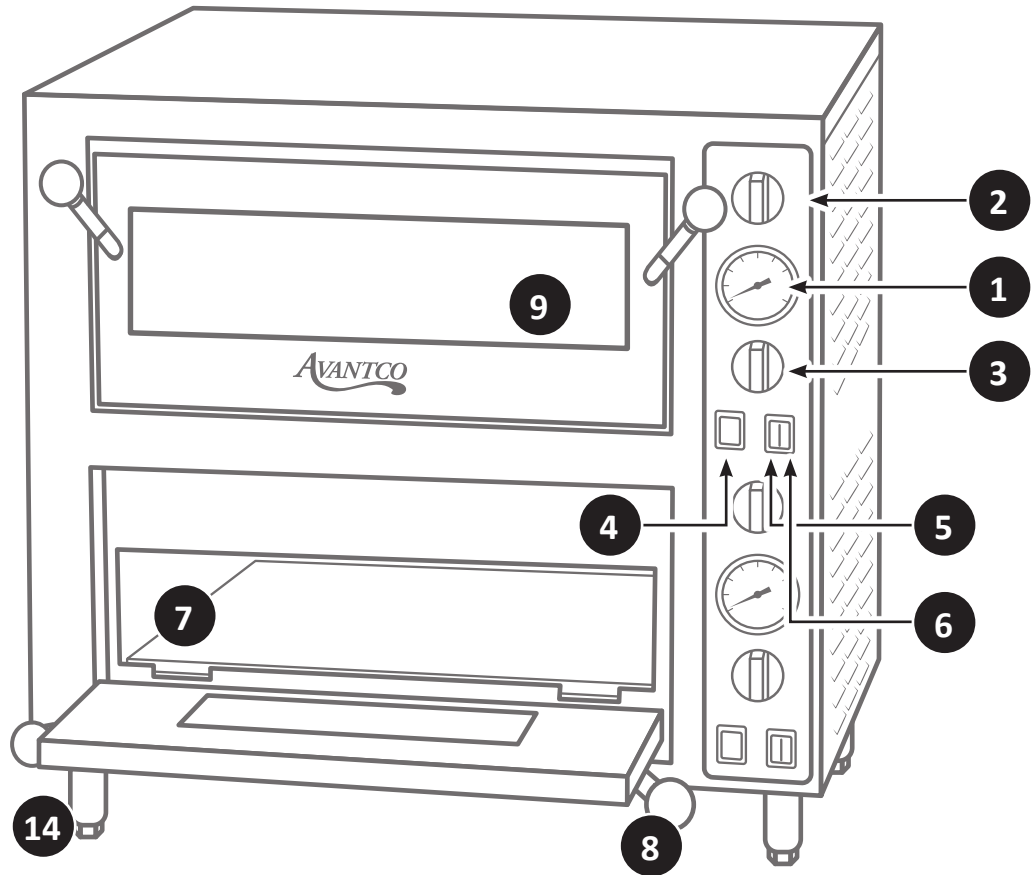
Exploded Parts Diagram (177DPO18S)



#	ITEM #	DESCRIPTION
1	177DPO18S1	Heating Element Set
2	177DPO18S2	Power cord
3	177DPO18S3	Temperature limiter
4	N/S	Power Cord Buckle
5	177DPO185	Cordierite Terminal
6	N/S	Side Panels
7	177DPO187	Adjustable Foot
8	177DPO18S8	Internal light
9	177DPO189	Mechanical Timer

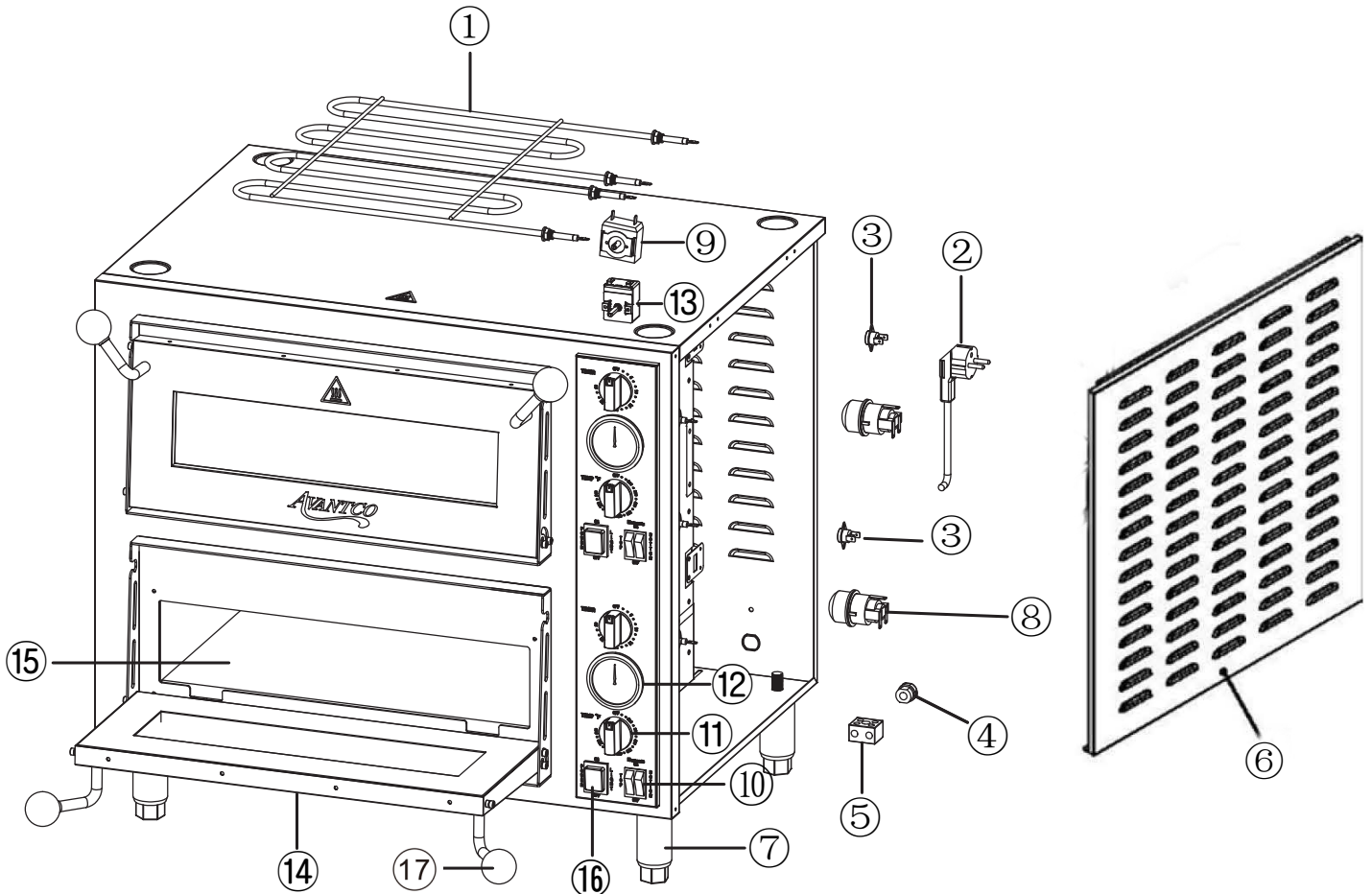
#	ITEM #	DESCRIPTION
10	177DPO18DS10	Dual Switch Covered
11	177DPO1812	Knob
12	177DPO1813	Thermometer
13	177DPO1814	Thermostat
14	177DPO18S15	Door Assembly
15a	177DPO1816	1/2" Pizza Stone
15b	177DPO1817	1" Pizza Stone
17	N/S	Ball Handle

Product Diagram (177DPO18DD)



#	PART	DESCRIPTION
1	Temperature Gauge	Visual monitor of oven temperature.
2	Manual Timer (minutes)	Timer with chime can be set up to 30 minutes. Note: Timer DOES NOT turn oven on/off.
3	Temperature Control Knob	Simple dial knob to select temperature.
4	Main Power & Light On/Off Switch	Master switch turns the unit and interior light on simultaneously.
5	Top Element On/Off Switch	Turn off for items that do not require full direct top heat.
6	Bottom Element On/Off Switch	Turn off for items that do not require full direct bottom heat.
7	½" Cordierite Pizza Deck (packed separately)	18" x 18" maintains temperature and ensures even cooking. Pizza or bread can be placed directly on the deck. Optional 1" cordierite pizza deck available for even better heat retention.
8	Door Handle	Heavy-duty, easy-to-grip design.
9	Tempered Glass Door	Allows visual monitoring of cooking process.
10	Interior Light (not shown)	Replaceable bulb, removable heat-proof glass bulb cover.
11	Top Heating Element (not shown)	Ideal for top browning; turn off when top heat is not required.
12	Bottom Heating Element (not shown)	Sits directly below pizza deck; turn off when bottom heat is not required.
13	Rear Exhaust Vent (not shown)	Directs exhaust to the side of the unit and away from walls.
14	Adjustable Legs (packed separately)	4 legs that must be attached to oven before use.
15	Power Cord (not shown)	With NEMA 5-15P 3-prong plug.

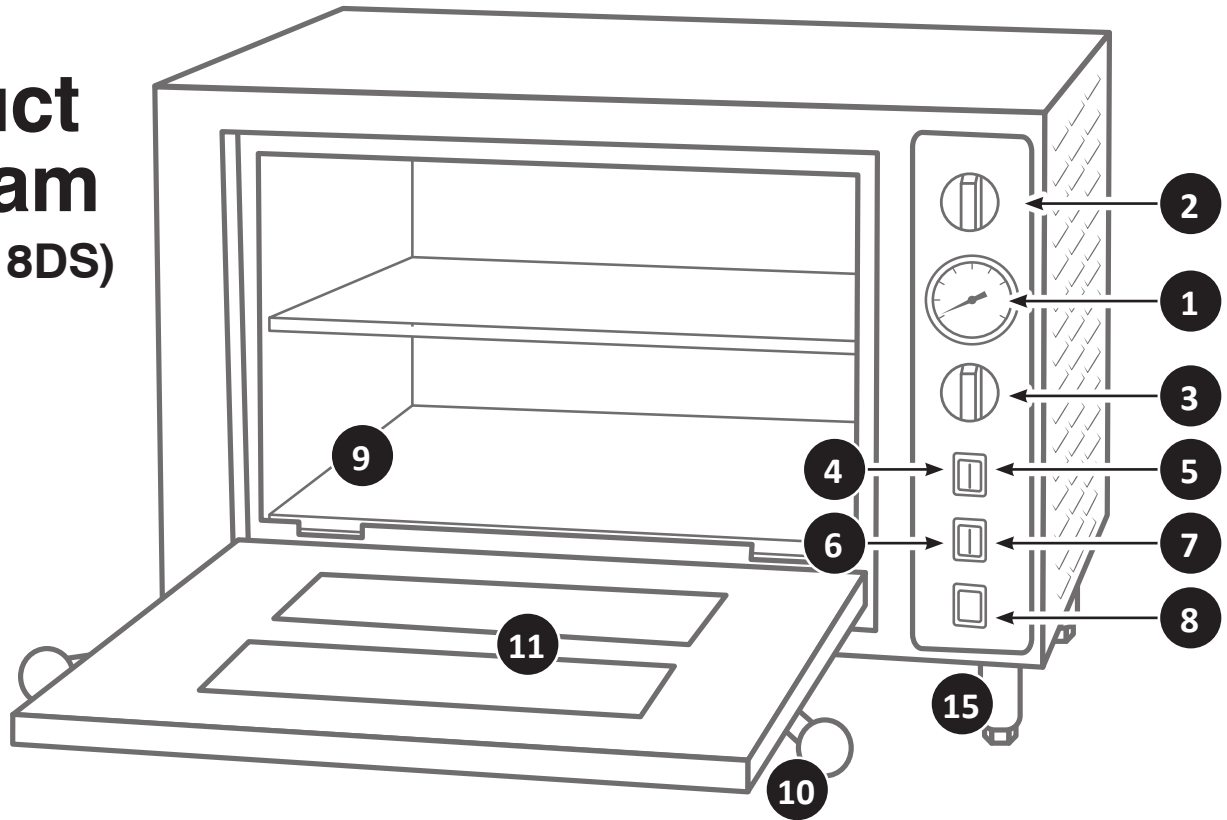
Exploded Parts Diagram (177DPO18DD)



#	ITEM #	DESCRIPTION
1	177DPO18DD1	Heating Element Set
2	177DPO18DS2	Power cord
3	177DPO18DS3	Temperature limiter
4	N/S	Power Cord Buckle
5	177DPO185	Cordierite Terminal
6	N/S	Side Panels
7	177DPO187	Adjustable Foot
8	177DPO18DS8	Internal light
9	177DPO189	Mechanical Timer

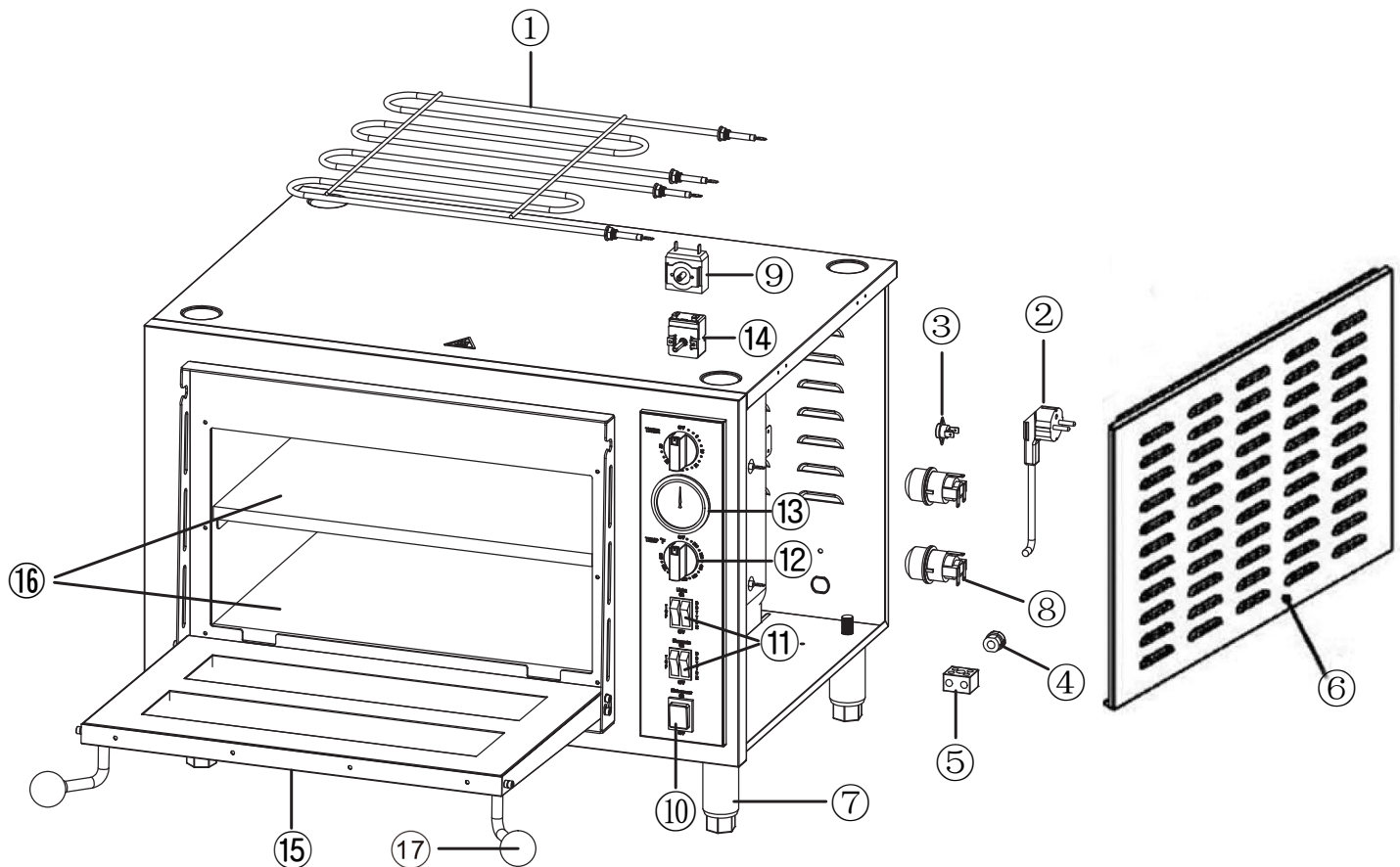
#	ITEM #	DESCRIPTION
10	177DPO18DS10	Dual Switch Covered
11	177DPO1812	Knob
12	177DPO1813	Thermometer
13	177DPO1814	Thermostat
14	177PDPOS15N	Door Assembly
15	177DPO1816	1/2" Pizza Stone
16	177DPO1811	Main Power/Light Switch
17	N/S	Ball Handle

Product Diagram (177DPO18DS)



#	PART	DESCRIPTION
1	Temperature Gauge	Visual monitor of oven temperature.
2	Manual Timer (minutes)	Timer with chime can be set up to 30 minutes. Note: Timer DOES NOT turn oven on/off.
3	Temperature Control Knob	Simple dial knob to select temperature.
4	Top Oven Light On/Off Switch	Turns top oven interior lights on/off.
5	Bottom Oven Light On/Off Switch	Turns top oven interior lights on/off.
6	Top Heating Element On/Off Switch	Turn off for items that do not require full direct top heat.
7	Bottom Heating Element On/Off Switch	Turn off for items that do not require full direct bottom heat.
8	Main Power On/Off Switch	Main power control for oven.
9	½" Cordierite Pizza Decks (packed separately)	18" x 18" maintains temperature and ensures even cooking. Pizza or bread can be placed directly on the deck. Optional 1" cordierite pizza deck available for even better heat retention.
10	Door Handle	Heavy-duty, easy-to-grip design.
11	Tempered Glass Doors	Allows visual monitoring of cooking process.
12	Interior Light (not shown)	Replaceable bulb, removable heat-proof glass bulb cover.
13	Top Heating Element (not shown)	Ideal for top browning; turn off when top heat is not required.
14	Bottom Heating Element (not shown)	Sits directly below pizza deck; turn off when bottom heat is not required.
15	Rear Exhaust Vent (not shown)	Directs exhaust to the side of the unit and away from walls.
16	Adjustable Legs (packed separately)	4 legs that must be attached to oven before use.
17	Power Cord (not shown)	With NEMA 5-15P 3-prong plug.

Exploded Parts Diagram (177DPO18DS)



#	ITEM #	DESCRIPTION
1	177DPO18DS1	Heating Element Set
2	177DPO18DS2	Power cord
3	177DPO18DS3	Temperature limiter
4	N/S	Power Cord Buckle
5	177DPO185	Cordierite Terminal
6	N/S	Side Panels
7	177DPO187	Adjustable Foot
8	177DPO18DS8	Internal light
9	177DPO189	Mechanical Timer

#	ITEM #	DESCRIPTION
10	177DPO1811	Power Switch
11	177DPO18DS10	Dual Switch Covered
12	177DPO1812	Knob
13	177DPO1813	Thermometer
14	177DPO1814	Thermostat
15	177DPO18S15	Door Assembly
16a	177DPO1816	1/2" Pizza Stone
16b	177DPO1817	1" Pizza Stone
17	N/S	Ball Handle