

Countertop Electric Pizza Oven

Model: 177DDPO18SA, 177DDPO18DDM, 177DDPO18DSM

01/2023

Please read and keep these instructions. Indoor use only.

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Introduction

The Avantco Equipment Countertop Electric 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.



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CONFORMS TO UL STD. 197
CONFORMS TO NSF/ANSI STD. 4

Serial Plates

The serial plate is located on the back of the unit.

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All equipment should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

Example of serial plate:



- a) Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.
- b) If concealed damage is not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 5 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material. Installation and service should be performed by a qualified installer who thoroughly reads, understands, and follows these instructions.

If you have questions concerning the installation, operation, maintenance, or service of this product, visit Avantco Equipment at www.avantcoequipment.com.

IMPORTANT SAFETY INFORMATION

This manual contains important information regarding safe operation of your pizza deck 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.

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully and completely.
2. For commercial use only.
3. Do not touch hot surfaces.
4. Protect against electrical shock by keeping all cords, plugs, and other electrical components away from water or other liquids.
5. Unplug this unit when not in use and before cleaning.
6. Allow the unit to cool before putting on or taking off parts.
7. Do not operate this or any appliance with a damaged electrical cord or plug.
8. Do not operate this or any appliance after it has malfunctioned or been damaged in any way.
9. Do not use outdoors.
10. Do not place on or near a hot gas or electric burner.
11. Attach plug to appliance first, then plug electrical cord into the wall outlet.
12. Disconnect the unit by turning the temperature and timer control to "OFF," then remove the electrical plug from the wall outlet.
13. Do not use appliance for any application other than intended use.
14. Do not insert metal utensils or oversized foods into this unit as they may cause a fire and heighten the risk of electrical shock.
15. Do not store any item on top of this unit when in operation.

16. Do not allow this oven to touch or be covered by flammable material, such as curtains, draperies, walls, etc., when in operation.
17. Do not clean with metal scouring pads as pieces can break off and touch electrical components, heightening the risk of electrical shock.
18. Never place materials such as paper, cardboard, plastic, etc. in this oven.
19. Do not cover interior of this unit with metal foil as it may cause the oven to overheat.
20. Avoid scratching the surface or nicking the edges of this unit's tempered, safety glass door. If the oven door has a scratch or nick, contact customer service before use.
21. Turn the appliance off by turning the temperature and timer control to the "OFF" position.
22. Note that the use of accessories not recommended by the manufacturer may result in injury.
23. Children should be supervised to ensure that they do not play with the oven.
24. 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.
25. When using the appliance in shops, snack bars, hotels etc., check the voltage and outlet to make sure the appliance is correctly connected with power.
26. Place unit on a flat surface that is well ventilated. The appliances must be supervised during operation. DO NOT leave appliance without powering off.

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)

Locating and leveling the unit:

- For non-combustible surfaces, do not install the unit closer than 4" from a side wall and/or closer than 4" from a rear wall.
- The unit is required to be installed on a non-combustible surface with 4" legs, or a combustible floor with a stand.
- Your unit includes four adjustable feet. Ensure that all feet are installed correctly before the operation of this unit.
- Level unit by adjusting the (4) feet which have an adjustment of 1 $\frac{3}{4}$ " (43.75mm) for accurate leveling.
- Locate the unit in an area where the ambient air temperature is constant and a maximum of 104°F (40°C). Avoid areas that may be subject to active air movements or currents (i.e. near exhaust fans/hoods and air conditioning ducts).

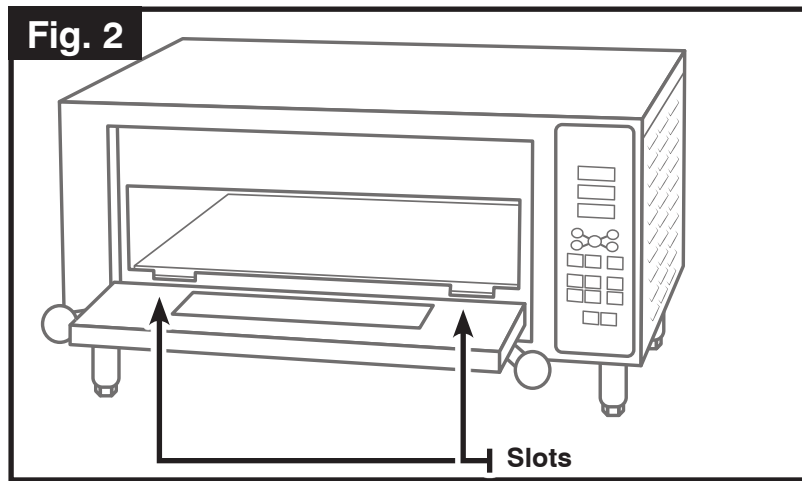
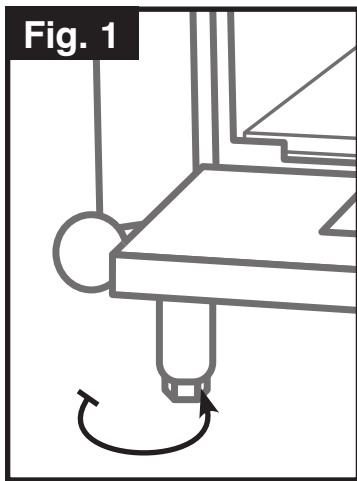
Exhaust canopy:

- This product conforms to UL-197 standards and is required to be installed under a ventilation hood in accordance with all applicable codes.
- A vertical distance of not less than 48" shall be provided between the top of the appliance and filters or any other combustible material.
- Exhaust installation must conform to local codes.

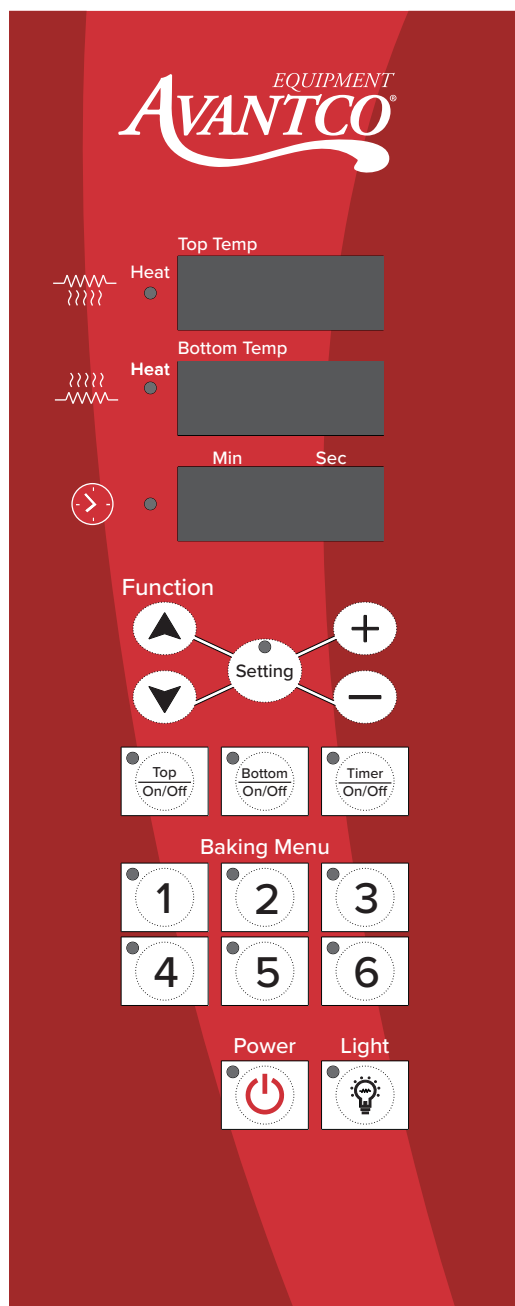
Cordierite Deck Installation

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. The slots are in a metal frame part installed at the factory. Be sure the deck is firmly set in place. DO NOT force or wedge it. (Fig. 2)





Control Panel





BUTTON	DESCRIPTION
	Temperature of upper heating element.
	Temperature of lower heating element.
	Cooking time.
	Press to select setting of upper heating element, lower heating element, or timer.
	Press to increase the temperature or cooking time, press to decrease the temperature or cooking time.
	Press to confirm the setting of temperature and cooking time.
	Press to turn on or turn off upper heating element; the indication light (on the left top corner) will be on while working.
	Press to turn on or turn off lower heating element; the indication light (on the left top corner) will be on while working.
	Press to turn on or turn off the timer; the indication light (on the left top corner) will be on while working.
	Press to save memory or recall the six different cooking temperatures and cooking time.
	Press to turn on or turn off the machine, the indication light (on the left top corner) will be on while working.
	Press to turn on or turn off the internal light, the indication light (on the left top corner) will be on while working.


Operating Instructions




1. Plug the Machine In and Turn the Power On

Properly insert the electrical cord into a grounded electrical outlet, press the power button on , then you can set the temperature and timer. When you need to turn off the machine, press and hold power button  for 2 seconds.






NOTE: With the machine plugged in, internal light button  can still be used even when power button  is off.

2. Temp Setting

Press to   select the upper heating element or lower heating element setting.

Press   to increase or decrease the temperature. Once the setting is finished, press  to save the temperature setting.

3. Time Setting

Press to   select timer setting. Press   to increase or decrease the cooking time. Once the setting is finished, press  to save the time setting. When the cooking time ends, the display window will light, and the alarm will beep.

4. Baking Menu

User can save memory of six different menus, press number to recall setting.

5. Set Internal Light

Press  to turn on or off internal light.

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. When finished using, allow the unit to cool with the door open.

CAUTION: WITH THE DOOR(S) OPEN, ALLOW THE 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 IS NOT RECOMMENDED FOR THAWING OR COOKING FROZEN FOOD.**

1. Set the oven to the desired temperature to preheat oven. The unit will beep when it reaches the set temperature. The oven is now 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

- Do not keep the oven door open too long when loading since heat will escape, resulting in slower baking.
- When production requirements are low, keep the temperature low to prevent the bottoms from burning.
- Heavily topped pizzas require longer bake times at lower temperatures.
- Frequently scrape and brush off decks to remove burned residue which can cause an off flavor to the product. Residue build-up can slow bake times.
- A deck scraper/brush specially designed for this is available from Bakers Pride.

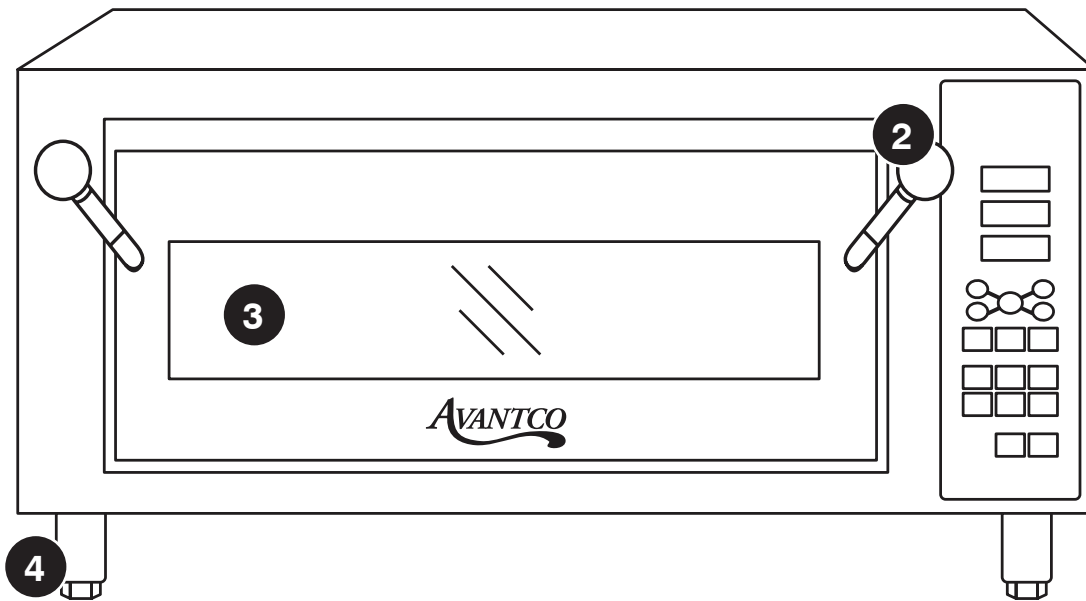
- Clean heavily soiled pizza decks by scraping down, brushing off, removing from oven, turning over, and putting back. This procedure will burn off the decks and should be repeated every six months. **DO NOT USE WATER TO CLEAN THE DECKS** as this could cause the decks to crack.
- Be sure cordierite pizza 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.

Troubleshooting

PROBLEM	PROBABLE CAUSE	SOLUTION
Machine stops working	No power.	Check if the machine is plugged into a properly working outlet.
	Hi-limit safety tripped.	Reset hi-limit.
	Transformer blown.	Change new PCB.
Machine stopped working after being turned off	Hi-limit safety tripped.	Reset hi-limit. Make sure to allow the oven to cool completely with the door(s) open. This will prevent the oven from tripping hi-limit.
The LCD displays error code “HI”	Sensor stops working.	Change new sensor.
	Relay stops working.	Change new PCB.
The LCD displays error code “Er-1”	Sensor of upper heating element stops working.	Change new sensor.
The LCD displays error code “Er-2”	Sensor of lower heating element stops working.	Change new sensor.
The LCD displays error code “Er-4”	PCB stops working.	Change new PCB.

Product Diagram

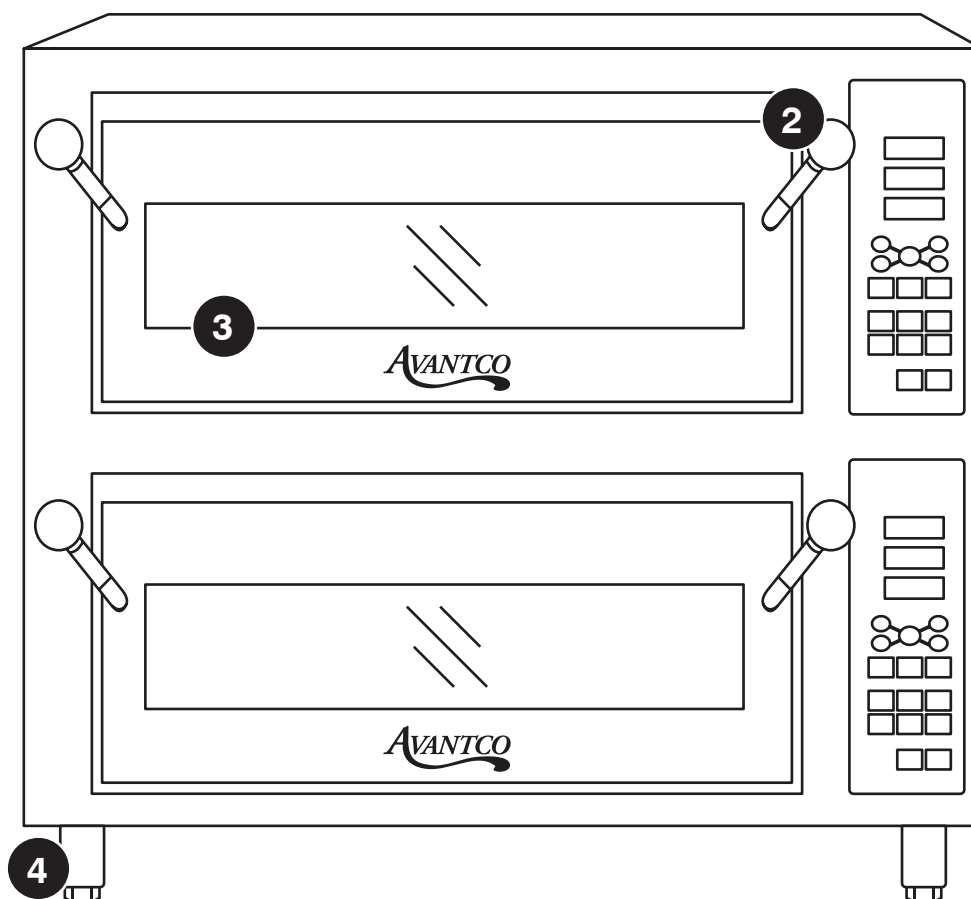
#177DDPO18SA



#	PART	DESCRIPTION
1	½" Cordierite Pizza Deck (packed separately, not shown)	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.
2	Door Handle	Heavy-duty, easy to grip design.
3	Tempered Glass Door	Allows visual monitoring of cooking process.
4	Adjustable Legs (packed separately)	4 legs that must be attached to oven before use.
5	Interior Light (not shown)	Replaceable bulb, removable heat-proof glass bulb cover.
6	Top Heating Element (not shown)	Ideal for top browning; turn off when top heat is not required.
7	Bottom Heating Element (not shown)	Sits directly below pizza deck; turn off when bottom heat is not required.
8	Rear Exhaust Vent (not shown)	Directs exhaust to the side of the unit and away from walls.
9	Power Cord (not shown)	With NEMA 5-15P 3-prong plug.

Product Diagram

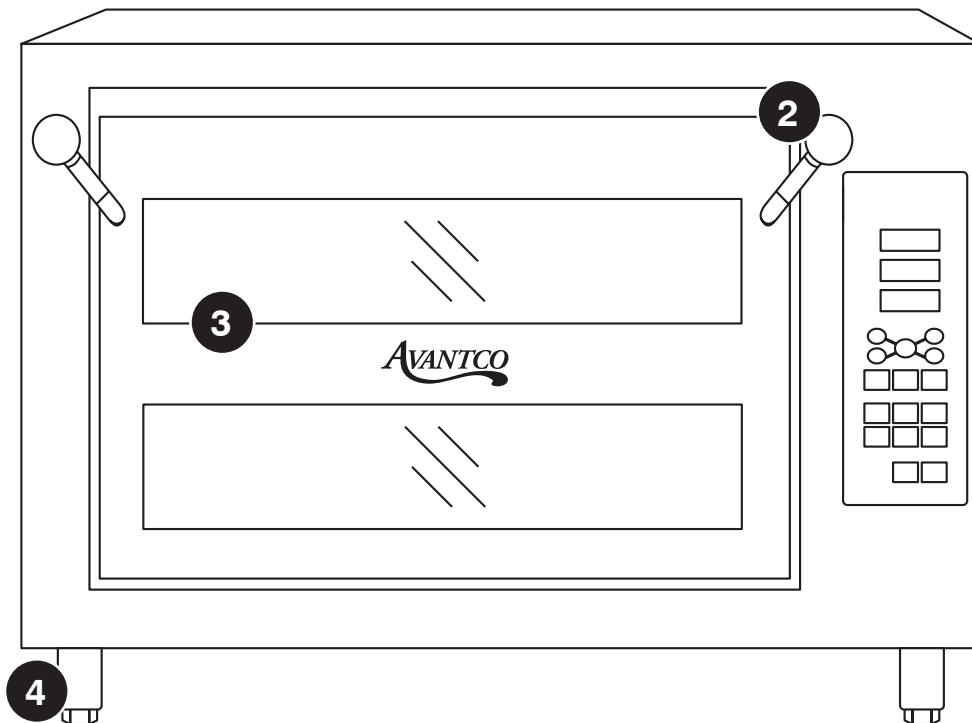
#177DDPO18DDM



#	PART	DESCRIPTION
1	½" Cordierite Pizza Deck (packed separately, not shown)	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.
2	Door Handle	Heavy-duty, easy to grip design.
3	Tempered Glass Doors	Allows visual monitoring of cooking process.
4	Adjustable Legs (packed separately)	4 legs that must be attached to oven before use.
5	Interior Light (not shown)	Replaceable bulb, removable heat-proof glass bulb cover.
6	Top Heating Element (not shown)	Ideal for top browning; turn off when top heat is not required.
7	Bottom Heating Element (not shown)	Sits directly below pizza deck; turn off when bottom heat is not required.
8	Rear Exhaust Vent (not shown)	Directs exhaust to the side of the unit and away from walls.
9	Power Cord (not shown)	With NEMA 6-20P 3-prong plug.

Product Diagram

#177DDPO18DSM



#	PART	DESCRIPTION
1	½" Cordierite Pizza Deck (packed separately, not shown)	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.
2	Door Handle	Heavy-duty, easy to grip design.
3	Tempered Glass Doors	Allows visual monitoring of cooking process.
4	Adjustable Legs (packed separately)	4 legs that must be attached to oven before use.
5	Interior Light (not shown)	Replaceable bulb, removable heat-proof glass bulb cover.
6	Top Heating Element (not shown)	Ideal for top browning; turn off when top heat is not required.
7	Bottom Heating Element (not shown)	Sits directly below pizza deck; turn off when bottom heat is not required.
8	Rear Exhaust Vent (not shown)	Directs exhaust to the side of the unit and away from walls.
9	Power Cord (not shown)	With NEMA 6-20P 3-prong plug.