

ltem#:	177DDPO18DDM		Project:	
Otv.		Date:		Approval:

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

Item #177DDPO18DDM







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	
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
- Independent chambers can operate simultaneously at different temperatures
- Each chamber features independent top and bottom heating elements for various baking styles

Certifications







ETL Sanitation 6-20P 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	2 Chambers	
Number of Decks	2 Decks	
Number of Doors	2 Doors	
Pizza Size	18 Inches	
Plug Type	NEMA 6-20P	
Power Type	Electric	
Style	Deck Style	
Temperature Range	150 - 840 Degrees F	
Туре	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! 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 features 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. Each cavity also has its own heavy-duty, spring-loaded swing down door for easy access for loading and unloading. The doors have a window that allows staff members to keep an eye on pizzas without opening the doors and letting hot air escape. The door handles are made of stainless steel and have 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.