EQUIPMENT
AVANTCO

Avantco DPO-2DDM Quadruple Deck Countertop Pizza / Bakery Oven with Four 18" Independent Chambers with Digital Controls - (2) 3200W, 240V

Item #177DDPO2DDM

Technical Data

Width	28 Inches
Depth	23 1/4 Inches
Height	50 11/16 Inches
Power Cord Length	6 Feet
Baking Chamber Width	18 5/16 Inches
Deck Width	28 Inches
Full Width	23-29 Inches
Baking Chamber Depth	18 5/16 Inches
Deck Depth	23 1/4 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
- Stacking kit included
- Note: only the oven holds the ETL certification

Certifications

ETL Sanitation   6-20P   ETL, US & Canada
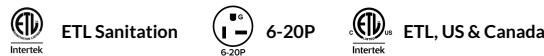
Technical Data

Baking Chamber Height	4 Inches
Deck Height	26 3/8 Inches
Phase	1 Phase
Voltage	240 Volts
Wattage	3200 - 6400 Watts
Control Type	Digital
Cook Time	6 - 8 Minutes
Deck Style	Pizza Stone
Features	Adjustable Legs Programmable
Heating Source	Radiant
Installation Type	Freestanding
Material	Stainless Steel
Maximum Temperature	840 Degrees F
Number of Chambers	4 Chambers
Number of Decks	4 Decks
Number of Doors	4 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 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-2DDM quadruple deck countertop pizza / bakery oven! The four independent chambers mean you can cook four 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 quadruple deck countertop pizza oven comes complete with 4" adjustable bullet feet.

A stacking kit is included to enable the vertical setup. 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 (2) 240V electrical connection and has an output of 3200W.

Avantco Equipment