



Item #: 177DDPO3SA Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco DPO-3SA Triple Deck Countertop Pizza / Bakery Oven with Three 18" Independent Chambers and Digital Controls - (3) 1700W, 120V

Item #177DDPO3SA

Avantco Equipment



Technical Data

Width	28 Inches
Depth	23 1/4 Inches
Height	43 Inches
Power Cord Length	6 Feet
Baking Chamber Width	18 5/16 Inches
Baking Chamber Depth	18 5/16 Inches
Full Depth	23-29 Inches
Baking Chamber Height	4 Inches
Amps	14.2 Amps
Phase	1 Phase

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
- Two stacking kits included

Certifications



5-20P



ETL Sanitation



Stackable



ETL, US & Canada

Technical Data

Voltage	120 Volts
Wattage	1700 Watts
Control Type	Digital
Cook Time	6 - 8 Minutes
Deck Style	Pizza Stone
Features	Adjustable Legs Programmable Stackable
Heating Source	Radiant
Installation Type	Freestanding
Material	Stainless Steel
Maximum Temperature	840 Degrees F
Number of Chambers	3 Chambers
Number of Decks	3 Decks
Number of Doors	3 Doors
Pizza Size	18 Inches
Plug Type	NEMA 5-20P
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-3SA triple deck pizza / bakery oven! The three independent chambers mean you can cook three different snacks or pizzas up to 18" in diameter at three 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 a 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. All three ovens come complete with 4" adjustable bullet feet.

Two stacking kits are 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 (3) 120V electrical connections and has a total output of 5100W (1700W each).

⚠ 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.