

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

Item #177DPO18DD



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
Phase	1 Phase

Features

- Cook fresh pizza, garlic knots, bread, and more in 8 minutes or less
- Cordierite deck is perfect for creating crusted breads or pizza, and can fit up to a 16" pizza pan
- Thermostatic controls with a range of 150 to 840 degrees Fahrenheit; separate 30 minute timers
- Independent chambers can operate at different temperatures, simultaneously
- 3200W, 240V

Certifications



ETL Sanitation



ETL, US & Canada



6-20P

Technical Data

Voltage	240 Volts
Wattage	3200 Watts
Control Type	Thermostatic
Cook Time	6 - 8 Minutes
Deck Style	Pizza Stone
Features	Adjustable Legs
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
Type	Deck 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-DD 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!

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 electronic 30 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. Independent on/off switches for top and bottom heating elements, a master on/off switch, a light on/off switch, and large stainless steel control knobs ensure simple, efficient operation.

Each oven cavity has a 1/2" cordierite stone deck along with top and bottom elements to cook pizzas evenly. The large elements span the full cavity to reduce the need to rotate pizzas during the cooking process. Each cavity also has its own heavy-duty 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 rubber coating 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 5" 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.