



Item #: 177DPO1DS1DD Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco DPO-1DS1DD Quadruple Deck Pizza/Bakery Oven with Three Independent Chambers; (2) 3200W, 240V

Item #177DPO1DS1DD



Technical Data

Width	28 Inches
Depth	23 1/4 Inches
Height	45 7/16 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

- Three independent chambers can operate at different temperatures, simultaneously
- Cordierite deck is perfect for creating those crusted breads or pizza, and can fit up to a 16" pizza
- Thermostatic controls range from 150-840 degrees Fahrenheit; separate 30 minute timers
- Stacking kit included with legs and brackets for a space-efficient configuration
- Independent deck controls allow you to manage multiple orders simultaneously
- Note: only the oven holds the ETL certification

Certifications



6-20P



ETL Sanitation



ETL, US & Canada

Avantco Equipment



Technical Data

Voltage	240 Volts
Wattage	6400 Watts
Control Type	Thermostatic
Cook Time	6 - 8 Minutes
Deck Style	Pizza Stone
Door Type	Solid
Exterior Material	Stainless Steel
Features	Adjustable Legs
Heating Source	Radiant
Material	Stainless Steel
Maximum Temperature	840 Degrees F
Number of Chambers	3 Chambers
Number of Decks	4 Decks
Number of Doors	3 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 quadruple deck pizza oven package! The two independent chambers in one double deck unit and the additional independent chamber with two decks in the other means you can cook four different snacks or pizzas up to 18" in diameter at three different temperatures, at the same time!

To ensure that the ovens are stacked securely, a stacking kit comes included with legs and brackets. Using stacked ovens in your facility helps minimize the counter space required and provides more oven space, making your kitchen more space-efficient without compromising output capacity.

Plus, once preheated, there's no need to finish cooking one item before you can begin cooking another type of food. 3 Independent deck controls and 3 separate electronic 30 minute timers with audible alarms ensure perfect results every time, while also allowing you to successfully manage multiple orders simultaneously. Separate on/off switches for the top and bottom heating elements and a 150-840 degrees Fahrenheit temperature range guarantee the versatility you need to create a wide selection of menu items in a small footprint. A master power/light on/off switch and large stainless steel control knobs help to ensure a simple, efficient operation.

Each of the 4 oven cavities have 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 of the 3 independent chambers also have their own heavy-duty swing down door for easy access while 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 cool-touch ball handle for insulation and a good grip.

The exterior of each 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. Both ovens come complete with 5" adjustable bullet feet as well as the included stacking kit and shortened bullet feet for secure installation.

For best performance and even cooking, this oven package is recommended for fresh, 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. Each double deck oven requires a 240V electrical connection and has an output of 3200W. Be sure to use all components of the included stacking kit to ensure safe and secure installation. Once this unit is completely and correctly set up, it will boast a seamless appearance that is easy to clean.

⚠ 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.