

Avantco DPO-2-DS Quadruple Deck Countertop Pizza/Bakery Oven - 6400W, 240V

Item #177DPO2DS



Technical Data

Width	28 Inches
Depth	23 1/4 Inches
Height	40 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, and bread in 8 minutes or less
- Cordierite decks create delicious crusts for a 16" pizza; consistent and efficient cooking
- Thermostatic controls with a range of 150 to 840 degrees Fahrenheit; separate 30 minute timers
- Two chambers with two decks each (four total decks) for greater capacity
- 6400W, 240V

Certifications



6-20P



ETL Sanitation



ETL, US & Canada

Technical Data

Voltage	240 Volts
Wattage	6400 Watts
Control Type	Thermostatic
Deck Style	Pizza Stone
Features	Adjustable Legs
Heating Source	Radiant
Installation Type	Freestanding
Material	Stainless Steel
Maximum Temperature	840 Degrees F
Number of Chambers	2 Chambers
Number of Decks	4 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-2-DS quadruple deck countertop pizza oven! The two cavities, four decks, and two doors mean you can cook different snacks or pizzas up to 18" in diameter at the same time! Since this unit has two doors and two separate cavities with independent temperature controls, it is ideal for establishments that need to keep up with the high demand for a few key menu items.

An electronic 30 minute timer for each cavity with an audible alarm ensures perfect results every time, while an incredible 150 to 840 degrees Fahrenheit temperature range guarantees the versatility you need to create a selection of menu items in a small footprint. Independent on/off switches for top and bottom heating elements in each cavity, master on/off switches, light on/off switches, and large stainless steel control knobs ensure simple, efficient operation.

Each oven cavity has 1/2" cordierite stone decks 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. While this oven has four decks, it has one heavy-duty swing down door per oven cavity for easy access and efficient loading and unloading. The single door setup for every two decks is perfect for key menu items and preparing multiple orders for a single table at the same time. Each door has two windows that allow staff members to keep an eye on pizzas without opening the door 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 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 model requires two 240V electrical connections and comes with two plugs. It has an output of 6400W.

⚠ 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.