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Avantco DPO-4S Quadruple Deck Pizza/Bakery Oven with Four Independent Chambers; (4) 1700W, 120V

Item#177DPO4S







Technical Data

Width	28 Inches	
Depth	23 1/4 Inches	
Height	56 9/10 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

- Four independent chambers can operate at different temperatures,
- 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
- Three stacking kits included with legs and brackets for a space-efficient configuration
- (4) 1700W, 120V single deck ovens
- Note: only the oven holds the ETL certification

Certifications







ETL Sanitation ETL, US & Canada Stackable





Technical Data

Voltage	120 Volts	
Wattage	1700 - 6800 Watts	
Control Type	Thermostatic	
Cook Time	6 - 8 Minutes	
Deck Style	Pizza Stone	
Door Type	Solid	
Exterior Material	Stainless Steel	
Features	Adjustable Legs Stackable	
Heating Source	Radiant	
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 5-15P	
Power Type	Electric	
Style	Deck Style	
Temperature Range	150 - 840 Degrees F	
Туре	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 4 independent chambers mean you can cook four different snacks or pizzas up to 18" in diameter at four different temperatures, at the same time!

To ensure that the ovens are stacked securely, three stacking kits come 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. Independent deck controls and separate electronic 30 minute timers with audible alarms ensure perfect results every time, while also allowing you to successfully manage two different 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 and efficient operation 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 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. All four 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 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 single deck oven requires a 120V electrical connection and has an output of 1700W. Be sure to use all components of the included stacking kit to ensure safe and secure installation. Once the unit is completely and correctly set up, it will boast a seamless appearance that is easy to clean.

MARNING: 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.