

Item #: 177DPO18S Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco DPO-18-S Single Deck Countertop Pizza/Bakery Oven - 1700W, 120V

Item #177DPO18S



Technical Data

Width	28 Inches
Depth	23 1/4 Inches
Height	15 3/4 Inches
Power Cord Length	6 Feet
Baking Chamber Width	18 5/16 Inches
Baking Chamber Depth	18 5/16 Inches
Baking Chamber Height	4 Inches
Phase	1 Phase
Voltage	120 Volts
Wattage	1700 Watts

Features

- Cordierite pizza deck holds up to an 17 3/4" diameter pizza
- Thermostatic controls range from 150-840 degrees Fahrenheit; separate 30 minute timer
- Heavy-duty swing down door with a glass window and a coated door handle
- Designed to accommodate stacking units up to 2 high
- 1700W, 120V

Certifications



5-15P



Stackable



ETL Listed

Technical Data

Control Type	Thermostatic
Cook Time	6 - 8 Minutes
Deck Style	Pizza Stone
Features	Adjustable Legs Stackable
Heating Source	Radiant
Material	Stainless Steel
Maximum Temperature	840 Degrees F
Number of Chambers	1 Chambers
Number of Decks	1 Decks
Number of Doors	1 Doors
Pizza Size	17 3/4 Inches
Plug Type	NEMA 5-15P
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-S single deck countertop pizza oven! This small countertop oven is great for cooking pizzas up to 17 3/4" in diameter! Since this unit only has one deck, it is ideal for establishments that need to keep up with the high demand for a couple of key menu items. This oven can also be stacked up to 2 high with units from the same line (each sold separately) if you need increased capacity and versatility.

An electronic 30 minute timer 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, a master on/off switch, a light on/off switch, and large stainless steel control knobs ensure simple, efficient operation.

This model has a 1/2" thick 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. The unit also has one heavy-duty swing down door for easy access and efficient loading and unloading. The door has a window that allows staff members to keep an eye on pizzas without opening the door and letting hot air escape. The door handle is made of stainless steel and has a rubber coating for insulation and a good grip.

The exterior of this oven is made of durable stainless steel while the interior of the 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 single 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 model requires a 120V electrical connection and has an output of 1700W.

⚠ 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.