CUPPONE

AO110-1TS

ALPHA ELECTRIC ROTATING DECK OVEN

Alpha: Precision and flexibility in one.
Alpha's rotary bed plate can be adjusted in speed and direction, thus guaranteeing uniform and perfect baking results. Highly customized baking processes are allowed by differentiated temperatures of top element and bed plate. A professional oven designed to meet the needs of the most demanding pizza chefs with a maximum heat of 450°C.

Alpha's special stand can bring pizza anywhere. It was specifically designed to allow to pass through 80cm-wide doors, so that you can easily place the oven in any corner of your kitchen. Robust structure and high-quality materials ensure excellent performance over time.



Image shown – AO110-1TS with optional hood

STANDARD FEATURES

- Touch Screen control system with back up manual
- Individually adjustable top and base temperature
- Direction and speed control of the cooking plate rotation
- Programmable cooking cycles
- Integrated timers
- Stainless steel construction
- Evaporated rock wall insulation
- Cordierite stone cooking floor
- Adjustable steam vents

OPTIONAL FEATURES

- Hood with extraction (V)
- Hood without extraction (N)
- Paddle Holder

DIMENSIONS

1690H x 1388W x 1451D

NET WEIGHT

527kg

COOKING CHAMBER DIMENSIONS (MM)

1100mm diameter

POWER SUPPLY

3NAC 400V 50HZ (Lead & Plug not included)

ELECTRICAL POWER (KW)

16.2 (32 Amp circuit breaker)

PIZZA BAKING CAPACITY

300mm base - 8 pizzas
350mm base - 7 pizzas
600x400mm baking tray - 2 trays

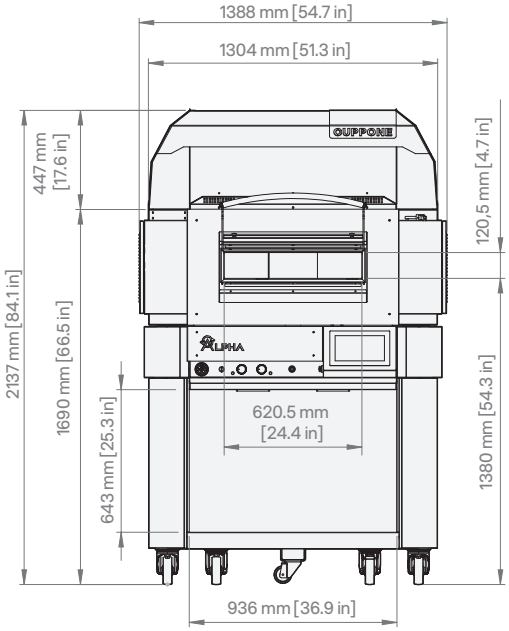
SHIPPING DATA

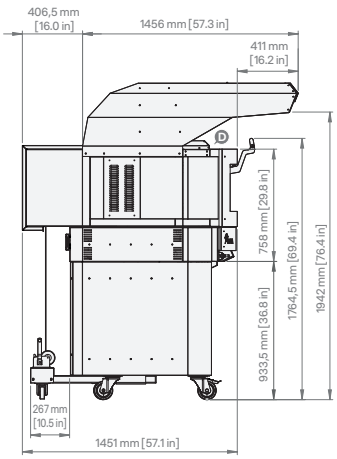
Shipping Weight: 598kg
Shipping Dimensions: 2021H x 1460W x 1230D

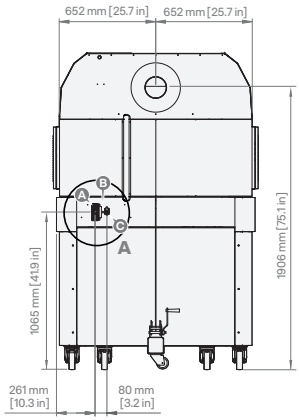
WARRANTY

2 years parts warranty, 12 months labour warranty

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.







comcater

www.comcater.com.au contactus@comcater.com.au