

DELTA OVEN - PIZZA/BREAD - 6 TRAY - HIGH OVEN CAVITY

Cuppone Delta Ovens heat to a maximum of 450°C, and use industry leading temperature zone control to give superior heat management when and where you need it most - the key to a perfect bake. Customise the front, middle and back temperatures independently for superior heat management and energy reductions with Cuppones signature three zone temperature innovation. Stack ovens up to three high for better utilisation of kitchen space.

Delta high cavity ovens come with versatile baking stones, allowing more even heat penetration for perfect baking of traditional Napoli style pizza, bread baking and general oven usage. Select from two stand heights, and two hood options to customise Cuppone your way.

STANDARD FEATURES

- Maximum temperature of 450°C
- High oven cavity dedicated to perfect pizza baking
- Touch Screen control system with back up manual controls
- Individually adjustable top and base temperature
- Three adjustable temperature zones (0-100%) for superior heat management
- Programmable cooking cycles
- Integrated timers
- Stainless steel construction
- Evaporated rock mineral wool insulation (11cm)
- Baking stones specific for verstaile baking of all products
- Adjustable steam vents

OPTIONAL FEATURES

- Steamer available for bread and pastry making
- Hood options include vented or neutral
- Stand options to suit any oven stacking configuration
- Leg options to suit any oven stacking configuration
- Pizza baking accessories available



DO3TL and DO3TH shown with optional hood and stand

UNIT DIMENSIONS

470mm H x 1733mm W x 1909mm D

CHAMBER HEIGHT

23cm

NET WEIGHT (KG)

412kg

POWER SUPPLY

3NAC 400V 50Hz 30.3A - lead and plug not included

ELECTRICAL POWER (KW)

21kW (add 2.5kW and 3.6A for steamer)

POWER CONSUMPTION

12.6kWh

SHIPPING DATA

Shipping Weight: 434kg

Shipping Dimensions: 1808 L x 1804 W x 666 H mm

WARRANTY

2 years parts warranty, 12 months labour warranty

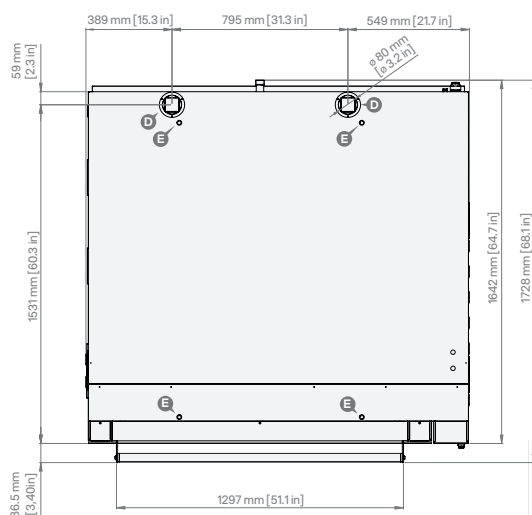
SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

PIZZA BAKING CAPACITY

Tray 40cm x 60cm	6	30cm	12	35cm	9	50cm	5
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PIZZA PER HOUR

Tray 40cm x 60cm	30	30cm	132	35cm	100	50cm	55
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Key

- Ⓐ Supply input
- Ⓑ Equipotential
- Ⓒ Steamer connection
- Ⓓ Oven smoke exhaust
- Ⓔ Oven lifting points
- Ⓕ Steamer connection hose/pipe

