

CUPPONE

DOITH

DELTA OVEN - PIZZA/BREAD - 1 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.

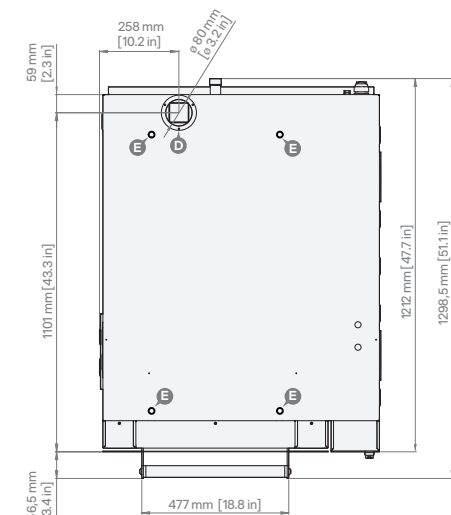
Delta high cavity ovens come with versatile baking stones, allowing more even heat penetration for perfect baking of traditional Napoli style pizza, bread baking and general oven usage. Select from two stand heights, and two hood options to customise Cuppone your way.

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 versatile baking of all products
- Adjustable steam vents

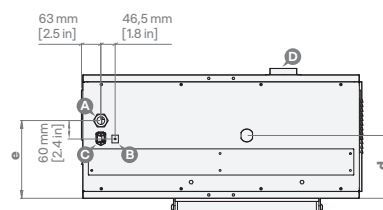
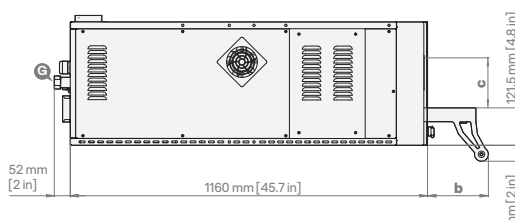
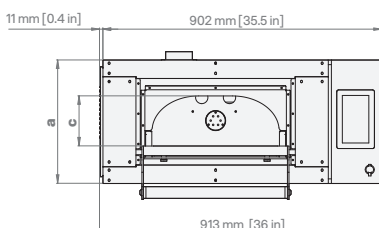
OPTIONAL FEATURES

- 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



Key

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



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