

CUPPONE

DOITL

DELTA OVEN - PIZZA- 1 TRAY - LOW 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 low 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
- Low 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

400mm H x 913mm W x 1410mm D

CHAMBER HEIGHT

16cm

NET WEIGHT (KG)

147kg

POWER SUPPLY

3NAC 400V 50Hz 10.4A - lead and plug not included

ELECTRICAL POWER (KW)

7.2KW (add 0.8kW and 1.1A for steamer)

POWER CONSUMPTION

4.3kWh

SHIPPING DATA

Shipping Weight: 173kg

Shipping Dimensions: 1008 L x 1364 W x 586 H mm

WARRANTY

2 years parts warranty, 12 months labour warranty

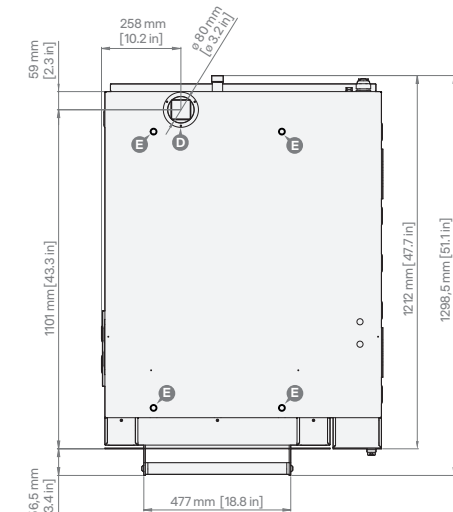
SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

PIZZA BAKING CAPACITY

Tray 40cm x 60cm	1	30cm	2	35cm	2	50cm	0
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PIZZA PER HOUR

Tray 40cm x 60cm	6	30cm	32	35cm	32	50cm	0
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Key

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

