

Alpha

The next generation of Cuppone's iconic, world-first rotating deck pizza oven.



Alpha

Alpha: Precision and flexibility in one.

Alpha's rotating cooking floor can be adjusted in both speed and direction, ensuring perfectly even baking results. Independently controlled top and bottom heating elements allow for highly customised baking processes. A professional oven designed to meet the demands of the most discerning pizza chefs.



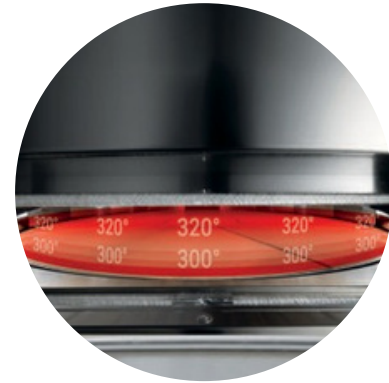


Alpha

Special Features



Touchscreen control system.



Top and bottom element control.



Speed and direction control of the rotating cooking floor.



Heat seal between door and cooking chamber.



Power to the elements control 0-100%.



Optional

- 25mm Neapolitan stone
- Cuppone cloud connection
- Peel holder

Technology that makes the difference.



Single, high-visibility glass pane + removable heat-protection tempered glass.



Door opening and closing system with compression spring.



Heat seal between door and cooking chamber.



Top/Floor differentiated heating elements.



Fast recovery function.



Eco mode function.



Cooking programs.



Touchscreen controls.



Timer.

Cuppone quality features.



Stainless steel construction.



Evaporated rock wool insulation.



Cooling fans.



Self-cleaning mode.



Adjustable steam vents.



Standard Cordierite stone cooking floor.



Rotating stone base: Flexibility for any need.

Our rotating stone base offers exceptional flexibility, with two speed settings and reversible rotation direction. Choose the perfect rotation pace to achieve uniform and flawless results.


Complete control & guaranteed savings.

Take full control of your oven and optimise energy use. Plan your schedule with advanced programming features for a week, a month, or an entire year. Reduce energy consumption during standby periods with our Eco Mode. The system can provide real-time alerts if energy thresholds are exceeded, helping you manage consumption efficiently. Alpha delivers flexibility, efficiency, and control.



Design dedicated to baking.

Alpha is designed for discerning pizza chefs who demand the best. Next-generation LED lighting provides exceptional visibility, while the new glass door panel offers an enhanced view of the baking process. Constructed from high-quality steel with a secondary coated fascia, Alpha ensures excellent thermal insulation. Its sleek, modern design makes it a standout addition to any professional kitchen.



CUPPONE

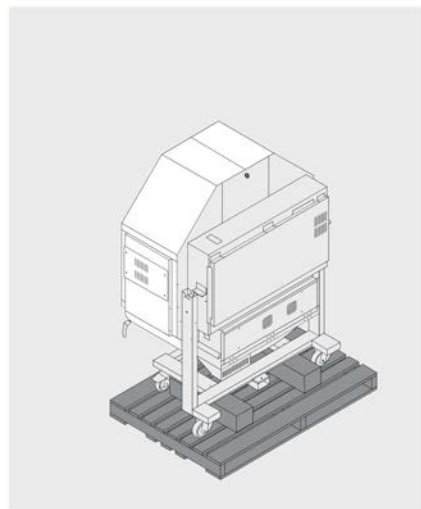
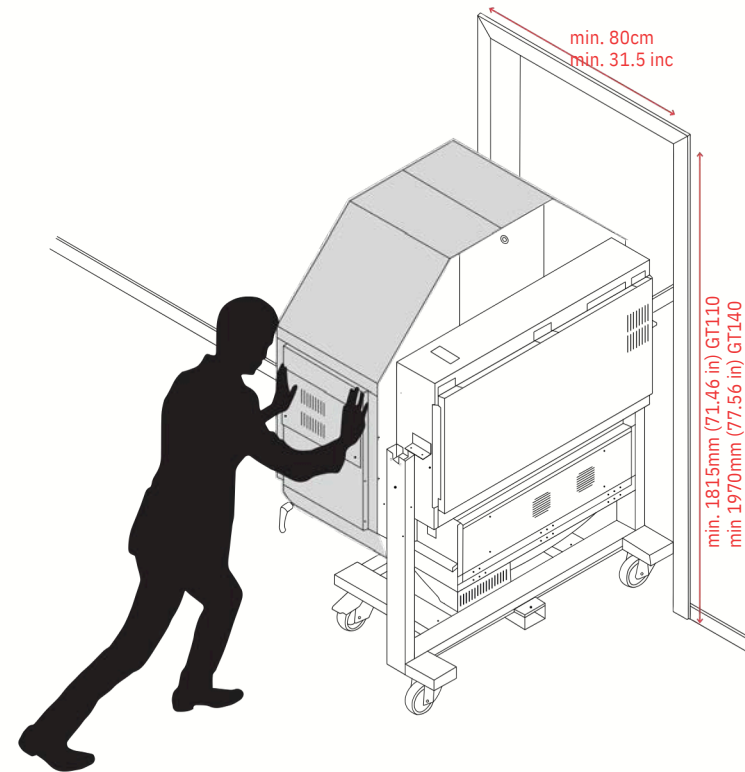


Expanded elegance: Efficiently capturing fumes.

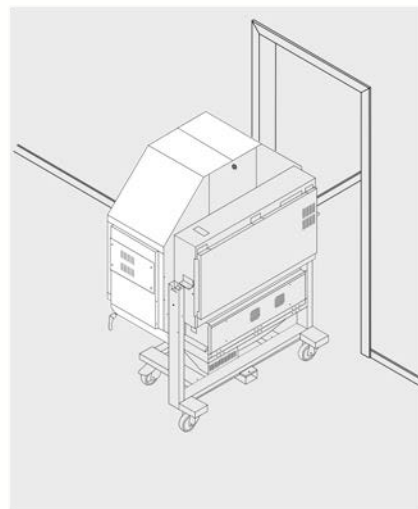
The newly designed, larger hood offers superior performance, capturing more fumes and vapours. Ideal for high-demand environments, this hood improves air quality and comfort in the cooking space.

Alpha's special stand can deliver pizza anywhere.

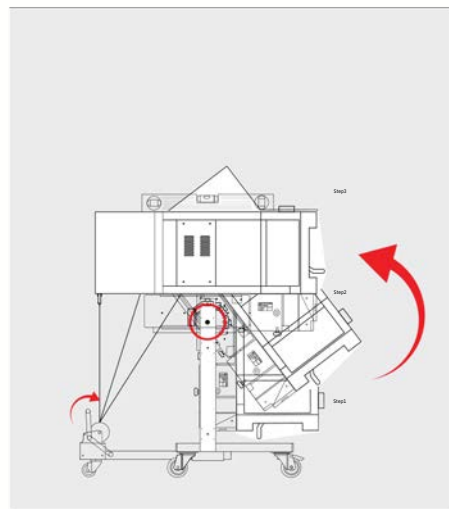
Specifically designed to fit through 80cm-wide doorways, Alpha's stand allows you to easily place it in any kitchen layout. Its robust structure and high-quality materials ensure excellent performance over time.



a. The oven is supplied pre-assembled on its stand, ready for installation.



b. The wheeled stand allows easy movement through standard-width doors.



c. Thanks to the pulley-operated system, the oven is smoothly transitioned into its position ready for use.



Alpha



Delta DL1 / DL1H

MODEL



		LLKAL110	LLKAL140
External Dimensions (Including hood)	W mm	1388	1688
	D mm	1438	1738
	H mm	2110	2110
Cooking chamber dimensions	Ø mm	1100	1400
Door Dimensions	W mm H mm	620.5 120	
Baking Capacity	Nr	8 (Ø 300mm) 7 (Ø 350mm) 3 (Ø 500mm)	14 (Ø 300mm) 10 (Ø 350mm) 5 (Ø 500mm)
Maximum Temperature	°C	450	
Productivity per hour (Classic Pizza)	Nr	80 (Ø 300mm) 60 (Ø350mm) 25 (Ø500mm)	140 (Ø 300mm) 110 (Ø350mm) 35 (Ø500mm)
Power Supply	Volt (50/60 Hz)	AC 3 N 400V	
Maximum Absorption	kW MAX	16.2	19.9
Average Consumption	kWh	9.7	11.9
Net Weight	Kg	527	646
Gross Weight	Kg	598	732
Packed Dimensions	W mm	1460	1760
	D mm	1230	1350
	H mm	2021	2171

*Cable and plug not included



Cappa | Hood | Haube

INCLUDED



MODEL		HDL1	HDL2
External Dimensions	W mm	902	1312
	D mm	1212	1212
	H mm	413	413
Air Flow Rate	700		
Power Supply	AC 230		
Maximum Absorption	0.13		
Net Weight	Kg	37	45
Gross Weight	Kg	67	75
Packed Dimensions	W mm	1001	1411
	D mm	1361	1361
	H mm	605	605

Optional Versions

Napoli - Special refractory stone, increased power elements.

Rosso - RAL 3020 Gloss front & side panels.



Alpha: your style your way.

Alpha goes beyond performance - it is part of your restaurant's identity. With customisable panels, you can match the oven's design to your brand's style, colours, and atmosphere. Whether you prefer a sleek, modern look or a rustic, traditional feel, Alpha blends seamlessly into your space - because great pizza deserves a great stage.

Optional black RAL 9005.



RAL 3020 or RAL of choice.



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Red RAL 3020 Gloss example.



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