



Unique Features

- **FLEXIBILITY, EFFICIENCY & CONTROL** - Advanced scheduling for the week, month or year. Reduce energy consumption with ECO program. Manage consumption with real-time warnings.
- **PERFECT BAKING & CONSUMPTION CONTROL** - Cuppone designed their ovens to execute the perfect bake for each style of pizza. Three zone control technology allows you to customize the baking process and increase productivity, select the desired power independently in the front, center and rear part of the cooking chamber, for uniform baking results while saving energy.
- **QUALITY DESIGN DEDICATED TO BAKING** - New-generation LED lights and redesigned glass pane allows enhanced visual control over the baking process. Updated design and black color, precision and style all in one.
- **VERSATILITY IN ONE OVEN** - Multi-functional oven with different height chambers and a steamer option, easily jump from pizza to pastry products.

One Year Warranty

STANDARD EQUIPMENT

	<p>Single chamber electric oven:</p> <ul style="list-style-type: none"> ■ stainless steel chamber; ■ available oven mouth heights: 6.3 in (pizza/pizza in a tray/bread/small pastries/small leavened products/gastronomy) and 9 in (pizza/pizza in a tray/bread/pastry/leavened products/gastronomy); ■ stackable (maximum of 4 modules). 		<p>Door:</p> <ul style="list-style-type: none"> ■ downward opening assisted by compression spring; ■ single panoramic glass; ■ removable heat protection tempered glass; ■ aluminium glass seals; ■ seal between door and cooking chamber in stainless steel braiding.
	<p>Maximum operating temperature:</p> <ul style="list-style-type: none"> ■ 842°F 		<p>Cooking chamber double lighting: 12V with LED lamps (the lamps are replaced from the front by removing the two covers at the front of the oven)</p>
	<p>Cooking surface:</p> <ul style="list-style-type: none"> ■ in cordierite (standard version) ■ optional availability of other hobs 		<p>Insulation: rock mineral wool (average thickness 4.3 in.)</p>
	<p>Cooking steam vent: opening/closing electronically adjustable from the control panel</p>		<p>Safety thermostat: switches off the oven if the maximum temperature is exceeded</p>
	<p>Removable applied front finish</p>		<p>Built-in heat recovery system in the cooking chamber: the excess heat accumulated under the stone is conveyed into the chamber (saving energy)</p>
	<p>Electrical panel cooling fans</p>		<p>Differentiated top/bottom power from 0% to 100%, divided into 3 zones (3 top zones and 3 bottom zones)</p>
	<p>Differentiated top-bottom heating elements</p>		<p>* L and H refer to the height of the oven mouth. L (low chamber)= height 6.3 in H (high chamber) = height 9 in</p>

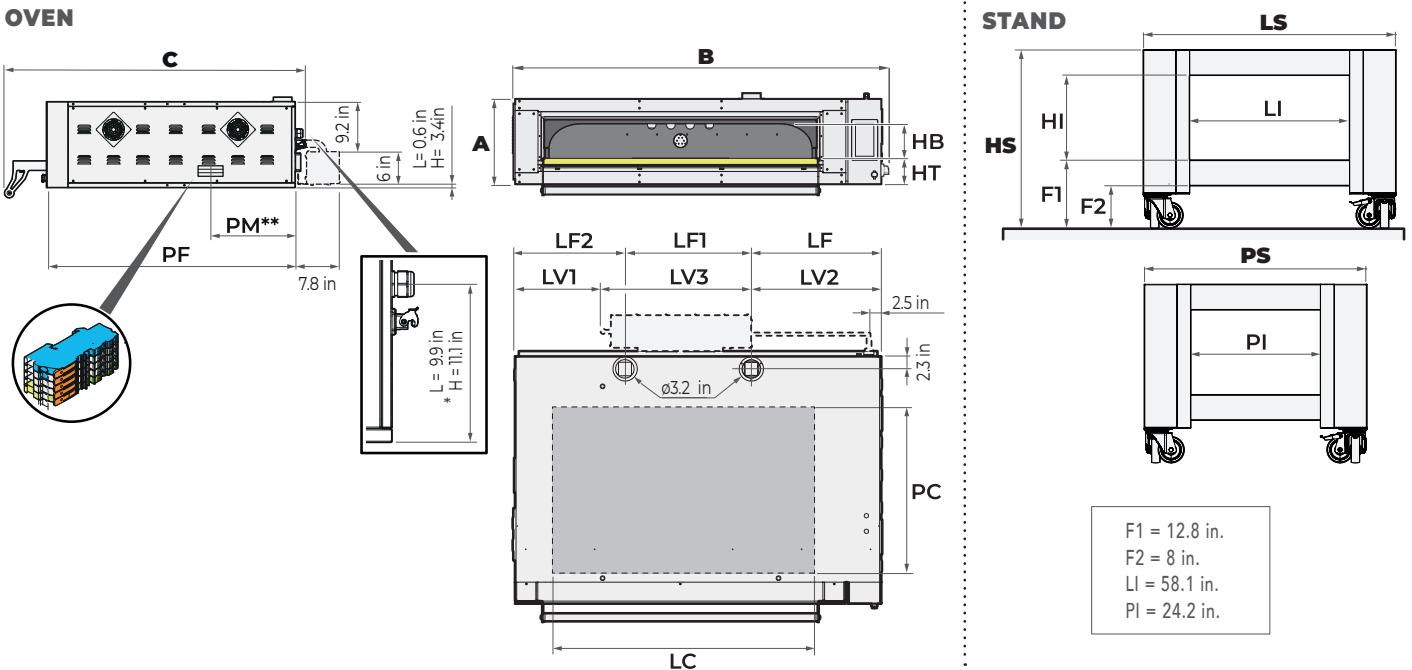
OPTIONAL EQUIPMENT

	<p>Support with wheels: simple or buffered with doors (Stack up to 4 modules on simple stands with wheels; Stands with doors, double deck only, same applies if tray holder kit installed)</p>		<p>Modular tray holder kit for simple or buffered oven support with doors</p>
	<p>Steamer: suitable for bread-making and pastry-making, not necessary for pizza products</p>		<p>Kit for preparing absorption control systems</p>
	<p>Cooking surface:</p> <ul style="list-style-type: none"> ■ Cordierite baking stone, with sandblasted finish ■ Bread bakery stone (ONLY available in Canada) 		<p>Extractor Hood: Available with or without fan.</p>
	<p>Baking frames: to bake larger quantities of bread products easily and in a short time</p>		<p>Interconnection to the Cuppone Cloud</p>
			<p>Applied front finish with RAL on request</p>

Oven Dimensions | Capacity | Productivity

PRODUCTIVITY							
Ø PIZZAS	PIZZA BAKING CAPACITY (FOR ONE CHAMBER)				HOURLY PRODUCTIVITY (FOR ONE CHAMBER)		
	L		H		L	H	
	G6P	G6	G6P	G6			
DO3TA	Ø 13.8 in		8		120	112	
	Ø 19.7 in		3		45	42	
	baking tray 18.1x26 in		3		18	15	
	baking tray 15.7x23.6 in		3-4		18/24	15/20	
						G6P	G6
						104	88
						39	33
						15	12
						15/20	50

OVEN AND STAND TECHNICAL DATA



	EXTERNAL OVEN DIMENSIONS										INTERNAL DIM.		MOUTH HEIGHT			STEAMER DIMENSIONS		
	A		B	C		PF	LF	LF1	LF2	PM**	LC	PC	HB		HT	LV1	LV2	LV3
	L'	H'		L'	H'								L'	H'				
DO3TA	15.7 in	18.5 in	77.4 in	55.5 in	58.2 in	45.7 in	30.2 in	22 in	23.9 in	8.7 in	56.4 in	32.7 in	6.4 in	9.2 in	4.8 in	20.2 in	29.5 in	27.7 in







* L and H refer to the height of the oven mouth | L (low chamber) = height 6.3 in. | H (high chamber) = height 9 in.
 ** PM = terminal block distance

STAND DIMENSIONS - CLOSED STAND WITH WHEELS (for 1 & 2 deck ovens)		
CODE	DC3TA/1-W	DC3TA/2-W
External Dimensions (LSxPSxHS)	75.6 x 41.7 x 46.1 in.	75.6 x 41.7 x 33.5 in.







STAND DIMENSIONS - OPEN STAND WITH WHEELS (for 1,2,3 & 4 deck ovens)				
CODE	DS3TA/1-W	DS3TA/2-W	DS3TA/3-W	DS3TA/4-W
External Dimensions (LSxPSxHS)	75.6 x 41.7 x 46.1 in.	75.6 x 41.7 x 33.5 in.	75.6 x 41.7 x 24 in.	75.6 x 41.7 x 10.6 in.

Power Requirements

ELECTRICAL DATA

STANDARD OVENS	 POWER SUPPLY (V)	 POWER (kW)	 AVERAGE CONSUMPTION (kWh)	 ABSORPTION (A)	 CABLE TYPE * (Nxmm ²)	 CUSTOMER PANEL PROTECTION* (NxA)
DO3TAL/1TS-G6P-CP	3X208V	19.8	11.9	55.0	4XAWG7	3X63
DO3TAH/1TS-G6P-CP						
DO3TAL/1TS-G6-CP		18.6	11.2	51.6		3X63
DO3TAH/1TS-G6-CP						
DO3TAL/1TS-G6D-CP		17.4	10.4	48.3		3X50
DO3TAH/1TS-G6D-CP						

ELECTRICAL DATA

OVENS WITH STEAMER	 POWER SUPPLY (V)	 POWER (kW)	 AVERAGE CONSUMPTION (kWh)	 ABSORPTION (A)	 CABLE TYPE * (Nxmm ²)	 CUSTOMER PANEL PROTECTION* (NxA)
DO3TAL/1TS-G6P-CP	3X208V	21.0	12.6	58.3	4XAWG7	3X63
DO3TAH/1TS-G6P-CP						
DO3TAL/1TS-G6-CP		19.8	11.9	55.0		
DO3TAH/1TS-G6-CP						
DO3TAL/1TS-G6D-CP		18.7	11.2	52.0		
DO3TAH/1TS-G6D-CP						

NOTE: G6D version is for bakery use only (up to 280°C/526°F)

NOTE: The type of cable/wire to connect the oven to the power supply must comply with the manufacturer's specifications and local regulations.

Oven Weight | Distance Requirements

OVEN WEIGHT

CORDIERITE STONE		3TA
WITHOUT STEAMER	L*	633 lb
	H*	666 lb
WITH STEAMER	L*	658 lb
	H*	691 lb

"BAKERY" STONE		3TA
WITHOUT STEAMER	L*	690 lb
	H*	723 lb
WITH STEAMER	L*	715 lb
	H*	748 lb

* L and H refer to the height of the oven mouth | L (low chamber)= height 6.3 in | H (high chamber)= height 9 in

STEAMER WEIGHT

3TA
25 lb

SUPPORT WEIGHT | without buffers (DS*)

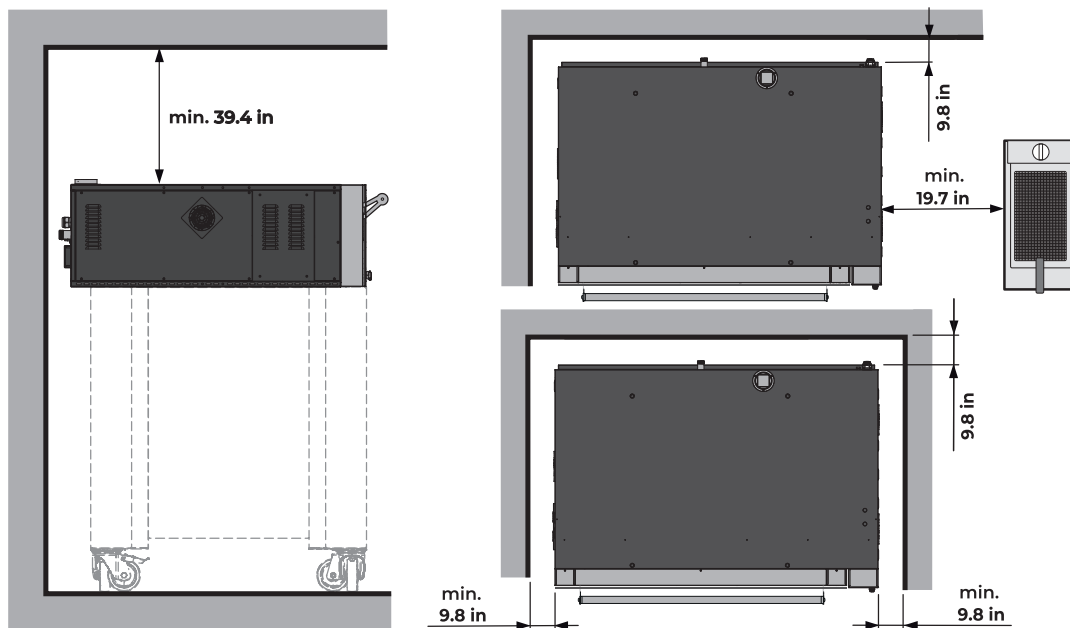
	3TA
DS3TA/4-W	192 lb
DS3TA/3-W	181 lb
DS3TA/2-W	198 lb
DS3TA/1-W	220 lb

SUPPORT WEIGHT | with buffers (DC)**

	3TA
DC3TA/2-W	326 lb
DC3TA/1-W	399 lb

* DS = Delta Stand
** DC = Delta Stand with Cell

MINIMUM DISTANCES



! It is absolutely necessary to comply with the minimum stated safety distances. Distances must be increased in case of objects in heat-sensitive materials.

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