

Alpha

Electric Deck Oven with Rotating Cooking Plate

SPECIFICATIONS

Model: AO110/1TS | AO140/1TS

CUPPONE
YOUR PARTNER IN BAKING SINCE 1963

Unique Features

- **ROTATING COOKING PLATE** - Single chamber electric oven with rotating cooking plate. Two programmable directions and two-speed options for uniform, perfect baking results.
- **FITS THROUGH STANDARD DOORWAYS** - Specifically designed to pass through standard doorways.
- **FLEXIBILITY, EFFICIENCY & CONTROL** - Advanced scheduling for the week, month or year. Reduce energy consumption with Eco program. Manage consumption with real-time warnings.
- **PULSE TECHNOLOGY** - Cuppone designed their ovens to execute the perfect bake for each style of pizza. Each style requires its own specific settings. Top and Bottom temperature controls allows you to accomplish baking consistency.
- **QUALITY DESIGN DEDICATED TO BAKING** - New-generation LED lights. New glass pane allows enhanced visual control over the baking process. Stainless steel construction, evaporated rock wool insulation, cooking fans, adjustable steam vents, pyrolysis function, and cordierite stone cooking surface.

Fits through a standard
31.5 in. / 80 cm doorway

One Year Warranty

STANDARD EQUIPMENT



Single chamber oven with rotating bottom:
■ stainless steel chamber;
■ chamber height 18 cm | 7.1 in.



Maximum operating temperature:
■ 450°C | 842°F



Cooking surface:
■ diameters available according to the model (diameter 110 cm | 43.3 in. and diameter 140 cm | 55.1 in.);
■ in cordierite stone (standard version)
■ other baking stone options available *



Cooking steam vent: manually adjustable opening/closing



Stainless steel construction



Electrical panel cooling fans (x2)



Removable applied front finish



Cooking chamber double lighting: 12V with LED lamps



Insulation: rock mineral wool (average thickness 12 cm | 4.7 in)



Door:
■ upward opening assisted by compression spring;
■ single panoramic glass;
■ removable heat protection tempered glass;
■ compact sizes;
■ aluminium glass seals;
■ seal between door and chamber in stainless steel braiding.



Safety thermostat: switches off the oven if the maximum temperature is exceeded



Electromechanical emergency control system (used in the event of an electronics failure)



Possible oven rotation to allow transit through minimum spaces of 80 cm | 31.5 in

(Enhanced Heating Elements - Optional)

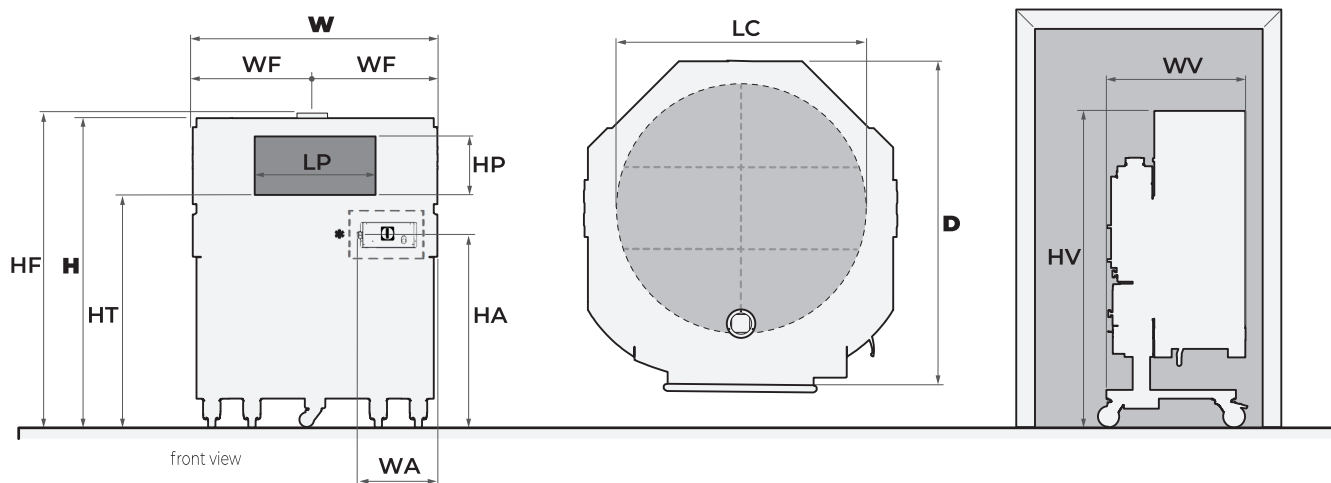
* Sanded Stone Option - Irregular surface for better bottom finish; Recommended for over 330°C (626°F); Reduced risk of burning the products.
Napoli Stone Option - Irregular surface for better bottom finish; Recommended for over 360°C (680°F); Suitable for pizza Napoletana;
Only available with the enhanced version.

OVEN DIMENSIONS | CAPACITY | PRODUCTIVITY

PRODUCTIVITY

	PIZZAS	PIZZA BAKING CAPACITY	HOURLY PRODUCTIVITY
AO110	300 mm 11.8 in	8	80
	350 mm 13.8 in	7	60
	500 mm 19.7 in	3	25
	baking tray 400x600 mm 16x24 in	2	12
AO140	300 mm 11.8 in	14	140
	350 mm 13.8 in	10	110
	500 mm 19.7 in	5	35
	baking tray 400x600 mm 16x24 in	4	24

TECHNICAL DATA



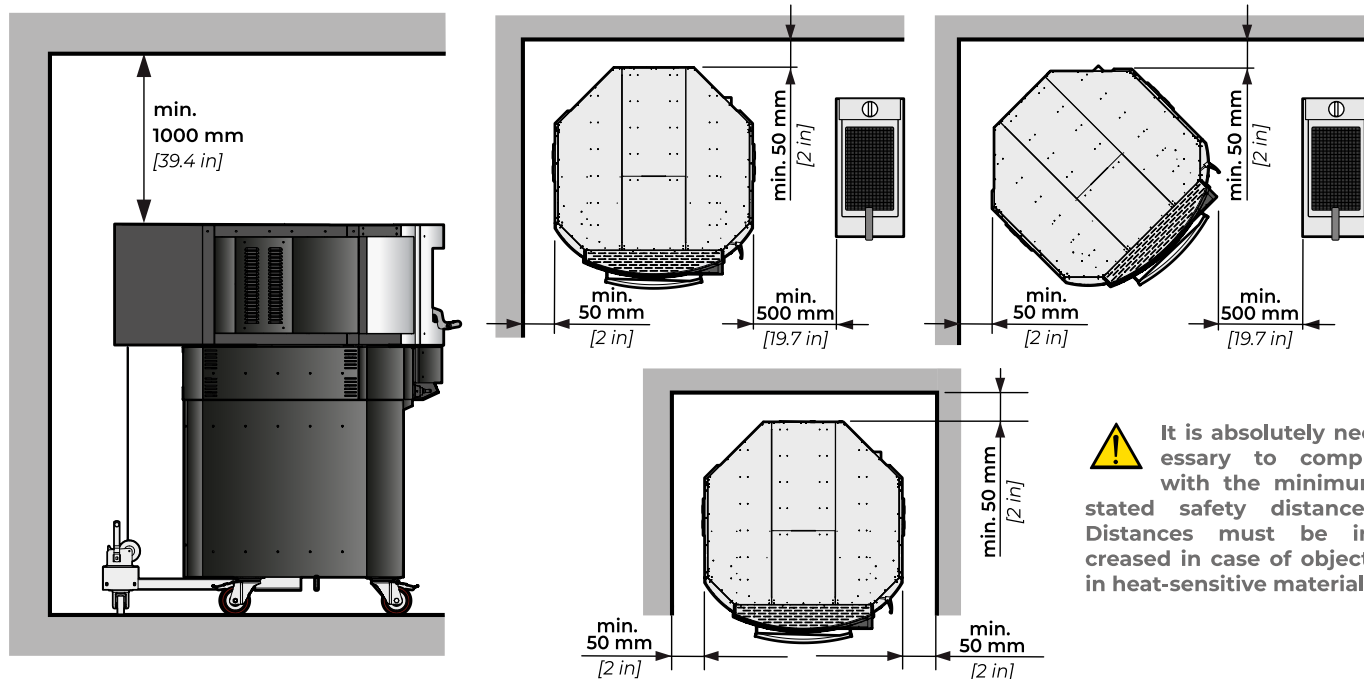
	EXTERNAL DIMENSIONS			WEIGHT **	DOOR DIMENSIONS			COOKING CHAMBER DIMENSIONS	CONNECTOR POSITION		SMOKE FLUE POSITION		OVEN DIMENSIONS IN THE CLOSED POSITION	
	H	W	D		HP	LP	HT		HA	WA	WF	HF	HV	WV
AO110	1690 mm 66.5 in	1388 mm 54.7 in	1425 mm 56.1 in	520 kg 1146 lbs	120 mm 4.7 in	621 mm 24.4 in	1380 mm 54.3 in	ø 1100 mm ø 42.9 in.	1065 mm 41.9 in	529 mm 20.8 in	694 mm 27.3 in	1715 mm 67.5 in	1807 mm 71.2 in	789 mm 31.1 in
AO140	1690 mm 66.5 in	1688 mm 66.4 in	1729 mm 68.1 in	629.5 kg 1388 lbs	120 mm 4.7 in	621 mm 24.4 in	1380 mm 54.3 in	ø 1400 mm ø 55.1 in.	1065 mm 41.9 in	679 mm 26.7 in	844 mm 33.2 in	1715 mm 67.5 in	1961 mm 77.2 in	789 mm 31.1 in

* The power supply socket and hood connector are located at the rear of the oven (see figure on page 4).

** The weight refers to the oven with the cordierite stone. With "Napoli" stone: AO110: 535 kg - 1179.5 lb / AO140: 654 kg - 1442 lb.

MINIMUM DISTANCES | SMOKE FLUE

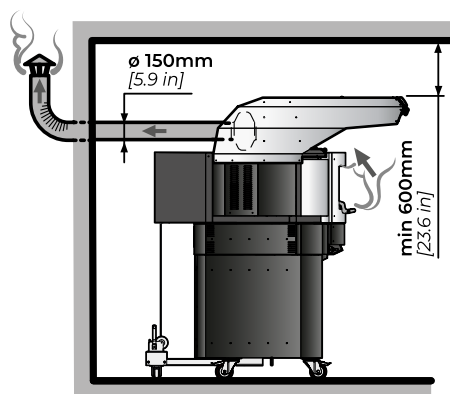
MINIMUM DISTANCES



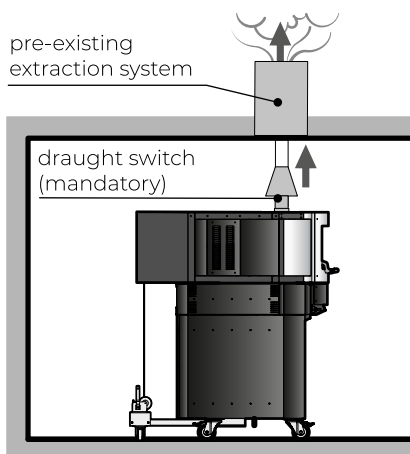
SMOKE FLUE

The oven is equipped with an adjustable **smoke flue** at the top. It is used to evacuate vapours from the cooking chamber. This steam, together with the steam escaping from the door during the work phases, must be conveyed outside in one of the following ways:

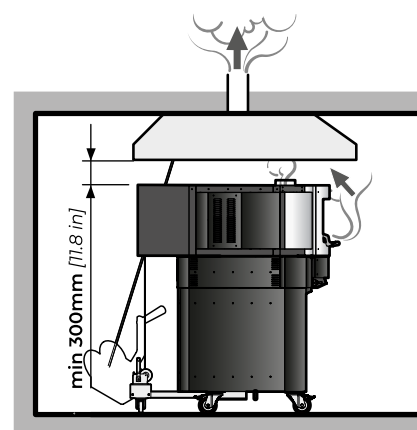
MANUFACTURER'S HOOD



CONNECTION TO A PRE-EXISTING EXTRACTION SYSTEM



EXTRACTION HOOD OF THE USER



The evacuation flue must be for the exclusive use of the appliance, must comply with current regulations and must have a diameter that allows the passage of an evacuation tube with diameter 150 mm [5.9 in].

ELECTRICAL | CONNECTIONS

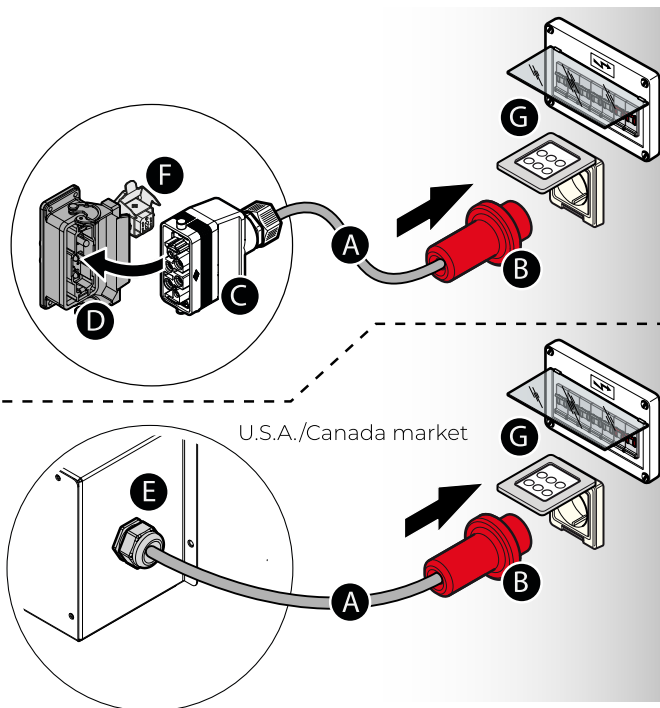
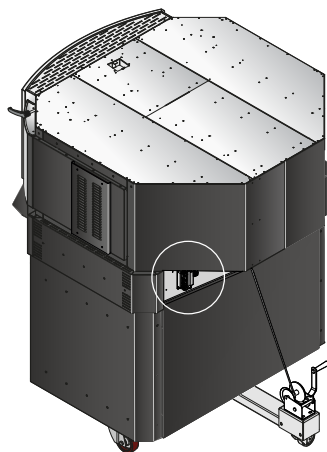
ELECTRICAL DATA						
OVEN MODEL	POWER SUPPLY (V)	POWER (kW)	AVERAGE CONSUMPTION (kWh)	ABSORPTION (A)	CABLE TYPE (Nxmm ²)	CUSTOMER PANEL PROTECTION (NxX)
AO110/1TS..G6-CP	3x208V	16,2	9,7	45,0	4XAWG7	3X50
AO110/1TS..G6P-CP	3x208V	17,4	10,4	48,3	4XAWG7	3X50
AO140/1TS..G6-CP	3x208V	19,9	11,9	55,2	4XAWG7	3X63
AO140/1TS..G6P-CP	3x208V	23	13,8	63,8	4XAWG5	3X70

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

CONNECTIONS



Max 35°C
Max 95°F
Min 5°C
Min 41°F



- A** connection cable (NOT supplied)
- B** plug (NOT supplied)
- C** socket
- D** connector
- E** (U.S.A./Canada market only) cable gland
- F** hood connector
- G** socket and switchboard (NOT supplied)