



PIZZA EQUIPMENT

CUPPONE
since **1963**

CUPPONE DECK OVENS & DOUGH PREP EQUIPMENT

Cuppone deck ovens are the top choice for commercial kitchens, offering precision heating and innovative technology for perfect pizzas every time. Their durable, energy-efficient design reduces costs and downtime. User-friendly features make operation easy, allowing staff to focus on quality.

Versatile and adaptable, Cuppone ovens help expand menu offerings and boost profitability.

Cuppone – Deliver Perfect Food Every Time and Maximize Your Profits

Enhanced Efficiency

- Innovative technology and user-friendly design reduce the time and effort required to monitor and adjust the equipment, allowing staff to focus on other tasks and improving overall kitchen efficiency.

Cost Savings

- Energy-efficient ovens lower utility bills, reducing operational costs. Durable equipment means fewer breakdowns and repairs, minimizing maintenance expenses and downtime.

Consistent Quality

- Advanced technology ensures even heat distribution, resulting in perfectly cooked pizzas every time. This consistency reduces food waste and enhances customer satisfaction, leading to repeat business.

Adaptability

- Versatile equipment allows operators to offer a wider range of menu items, attracting more customers and increasing revenue. It also enables quick adaptation to changing customer preferences and trends.

Reduced Training Time

- User-friendly design simplifies operation, reducing the learning curve for new employees. This leads to faster onboarding and less training time, maintaining high productivity levels and reducing labor costs.





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TRUSTED BY PIZZERIAS, MULTI-UNIT RESTAURANTS, BAKERIES AND MORE

Bring precision and innovation to every pizza you make with
quality Italian made pizza equipment

NEW!



ALPHA

Single Rotating Chamber
Electric Oven



DONATELLO

Single or Double
Chamber Electric Oven



MICHELANGELO

Single or Double
Chamber Electric Oven



TIZIANO

Stackable or Countertop
Electric Oven for Smaller Spaces

NEW!



DELTA

Single Chamber
Electric Oven - Steam Option



GIORGIONE

Single Chamber
Gas Oven



BERNINI

Dough Baller



PIZZAFORM

Dough Press



Every product sourced, tested and FSS certified to perform to the highest standards by our dedicated team of expert executive chefs.

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