

# Delta

The stackable single chamber electric deck oven.



# No matter the dough, shape or quantity: Delta can adjust to all your creations.

It features 5 versions and three-zone control, to customize the baking process and increase productivity. Choose the right size for your business and enjoy the power of a versatile and efficient oven.





CUPPONE

VEGETABLES

Oh crepe

# Delta

## Special Features



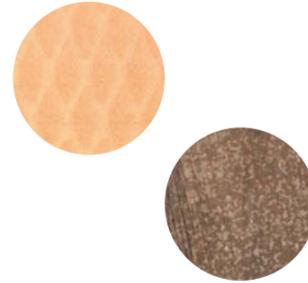
Touchscreen control system.



Electronically adjustable steam vents.



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



Sandblasted cordierite in pizza deck. Specialist baking stone in bakery deck.



Integrated heat recovery system in the cooking chamber.



Top and bottom element control, plus front to back zone control.

### Optional

- Setters for loading bread.
- Cuppone cloud technology.
- Custom colour front.
- Baking tray holders for stand.
- Steam generator for bakery decks.



## Technology that makes the difference.



Differentiated top element/bed plate power ranging from 0% to 100%, in three zones.



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



Heat seal between door and cooking chamber.



Top/Floor differentiated heating elements.



Fast recovery function.



Eco mode function.



Cooking Programs.



Door opening and closing system with compression spring.



Timer.

## Cuppone quality features.



Stainless steel construction.



Evaporated rock wool insulation.



Cooling fans.



Self-cleaning mode.



Adjustable steam vents.



Standard sand blasted Cordierite cooking floor.

## Precision and style, all in one.

New-generation LED lights and redesigned glass pane allow enhanced visual control over the baking process through the door. Updated design and black colour make Delta the indisputable protagonist of your workspace.



## Flexibility and productivity: The perfect duo for your pizzeria.

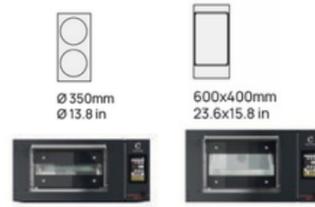
Adjust the oven to your needs and increase your production capacity. Delta is available in 5 versions, allowing you to bake from 1 to 6 trays simultaneously. Select the right size for your space and business volume, and experience the dynamic characteristics of an unrivalled oven.



1T		 600x400mm 23.6x15.8 in	 Ø 350mm Ø 13.8 in		
2T		 600x400mm 23.6x15.8 in	 Ø 350mm Ø 13.8 in	 Ø 500 mm Ø 19.7 in	
3T		 600x400mm 23.6x15.8 in	 600x400mm 23.6x15.8 in	 Ø 350mm Ø 13.8 in	 Ø 500 mm Ø 19.7 in
4T		 600x400mm 23.6x15.8 in	 Ø 350 mm Ø 13.8 in	 Ø 500 mm Ø 19.7 in	
6T		 600x400mm 23.6x15.8 in	 Ø 500 mm Ø 13.8 in	 Ø 500 mm Ø 19.7 in	

## Delta DL1 / DL1H

MODEL

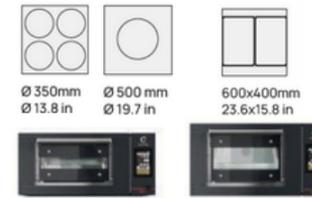


		LLKDL1	LLKDL1H
Tray pizza, traditional pizza, pala, bread production, pastry production		•	
Bakery goods only			•
External Dimensions	W mm	913	913
	D mm	1212	1212
	H mm	400	470
Cooking chamber dimensions	W mm	410	410
	D mm	830	830
	H mm	160	230
Maximum number of stackable decks	Nr	4	
Baking Capacity	Pizza Ø 350 mm	2	
	Pizza Ø 300 mm	2	
	Trays	1	
Maximum Temperature	°C	450	280
Productivity per hour (Classic Pizza)	Pizza Ø 350 mm	32	/
	Pizza Ø 300 mm	32	/
	Trays	6	3
Power Supply	Volt (50/60 Hz)	AC 3 N 400*	
Maximum Absorption	kW MAX	7.2	4.8
Average Consumption	kWh	4.3	2.9
Net Weight	Kg	141	158
Gross Weight	Kg	173	191
Packed Dimensions	W mm	1008	1008
	D mm	1364	1364
	H mm	586	656

\*Cable and plug not included

## Delta DL2 / DL2H

MODEL



		LLKDL2	LLKDL2H
Tray pizza, traditional pizza, pala, bread production, pastry production		•	
Bakery goods only			•
External Dimensions	W mm	1323	1323
	D mm	1212	1212
	H mm	400	470
Cooking chamber dimensions	W mm	820	820
	D mm	830	830
	H mm	160	230
Maximum number of stackable decks	Nr	4	
Baking Capacity	Pizza Ø 500 mm	1	
	Pizza Ø 350 mm	4	
	Pizza Ø 300 mm	4	
	Trays	1	
Maximum Temperature	°C	450	280
Productivity per hour (Classic Pizza)	Pizza Ø 500 mm	16	/
	Pizza Ø 350 mm	64	/
	Pizza Ø 300 mm	64	/
	Trays	12	6
Power Supply	Volt (50/60 Hz)	AC 3 N 400*	
Maximum Absorption	kW MAX	12	9.6
Average Consumption	kWh	7.2	5.8
Net Weight	Kg	191	227
Gross Weight	Kg	226	263
Packed Dimensions	W mm	1398	1398
	D mm	1364	1364
	H mm	586	656

\*Cable and plug not included

## Delta DL3 / DL3H

MODEL



		LLKDL3	LLKDL3H
Tray pizza, traditional pizza, pala, bread production, pastry production		•	
Bakery goods only			•
External Dimensions	W mm	1733	1733
	D mm	1212	1212
	H mm	400	470
Cooking chamber dimensions	W mm	1230	1230
	D mm	830	830
	H mm	160	230
Maximum number of stackable decks	Nr	4	
Baking Capacity	Pizza Ø 500 mm	2	
	Pizza Ø 350 mm	6	
	Pizza Ø 300 mm	8	
	Trays	3	
Maximum Temperature	°C	450	280
Productivity per hour (Classic Pizza)	Pizza Ø 500 mm	30	/
	Pizza Ø 350 mm	90	/
	Pizza Ø 300 mm	120	/
	Trays	12	9
Power Supply	Volt (50/60 Hz)	AC 3 N 400*	
Maximum Absorption	kW MAX	16.8	14.4
Average Consumption	kWh	10.1	8.6
Net Weight	Kg	255	293
Gross Weight	Kg	296	335
Packed Dimensions	W mm	1808	1808
	D mm	1364	1364
	H mm	586	656

\*Cable and plug not included

## Delta DL4 / DL4H

MODEL

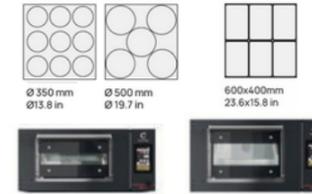


		LLKDL4	LLKDL4H
Tray pizza, traditional pizza, pala, bread production, pastry production		•	
Bakery goods only			•
External Dimensions	W mm	1323	1323
	D mm	1642	1642
	H mm	400	470
Cooking chamber dimensions	W mm	820	820
	D mm	1260	1260
	H mm	160	230
Maximum number of stackable decks	Nr	4	
Baking Capacity	Pizza Ø 500 mm	2	
	Pizza Ø 350 mm	6	
	Pizza Ø 300 mm	8	
	Trays	4	
Maximum Temperature	°C	450	280
Productivity per hour (Classic Pizza)	Pizza Ø 500 mm	30	/
	Pizza Ø 350 mm	90	/
	Pizza Ø 300 mm	120	/
	Trays	24	12
Power Supply	Volt (50/60 Hz)	AC 3 N 400*	
Maximum Absorption	kW MAX	14.4	9.6
Average Consumption	kWh	8.6	5.8
Net Weight	Kg	280.5	308
Gross Weight	Kg	322	351
Packed Dimensions	W mm	1398	1398
	D mm	1804	1804
	H mm	586	656

\*Cable and plug not included

## Delta DL6 / DL6H

MODEL



		LLKDL6	LLKDL6H
Tray pizza, traditional pizza, pala, bread production, pastry production		•	
Bakery goods only			•
External Dimensions	W mm	1733	1733
	D mm	1642	1642
	H mm	400	470
Cooking chamber dimensions	W mm	1230	1230
	D mm	1260	1260
	H mm	160	230
Maximum number of stackable decks	Nr	3	
Baking Capacity	Pizza Ø 500 mm	5	
	Pizza Ø 350 mm	9	
	Pizza Ø 300 mm	12	
	Trays	6	
Maximum Temperature	°C	450	280
Productivity per hour (Classic Pizza)	Pizza Ø 500 mm	60	/
	Pizza Ø 350 mm	110	/
	Pizza Ø 300 mm	147	/
	Trays	36	18
Power Supply	Volt (50/60 Hz)	AC 3 N 400*	
Maximum Absorption	kW MAX	21	16.2
Average Consumption	kWh	12.6	9.7
Net Weight	Kg	358	383
Gross Weight	Kg	408	434
Packed Dimensions	W mm	1808	1808
	D mm	1804	1804
	H mm	586	666

\*Cable and plug not included

## Steam Generator - H Deck Only

MODEL

		DLSG1	DLSG2	DLSG3
External Dimensions	W mm	652	652	753
	D mm	152	152	152
	H mm	203	203	203
Power Supply	Volt (50/60 Hz)	AC 230		
Maximum Absorption	kW MAX	0.75	1.5	2.5
Net Weight	Kg	11.5	12.5	15.5





## Perfect baking and consumption control: The best of both worlds.

Discover the creative freedom offered by our multi-functional oven: with different-height chambers and the steamer option, you will easily jump from pizza to bread to pastry products.

Configure the perfect solution for your goals and get high-level professional results.



## Using Eco mode, you can reduce energy consumption during quiet periods.

Activate this mode to maintain the set temperature using the least amount of energy. Or, by means of the new Smart Energy Saving mode, set a power limit to avoid an unwelcome surprise in the electricity bill.

The system is able to send real-time warnings when the set threshold is exceeded, thus helping you to manage consumptions better.



## Hood | Motorised



MODEL		HDL1	HDL2	HDL3	HDL4	HDL6
External Dimensions	W mm	902	1312	1722	1312	1722
	D mm	1212	1212	1212	1212	1212
	H mm	413	413	413	413	413
Air Flow Rate		700				
Power Supply		AC 230				
Maximum Absorption		0.13				
Net Weight	Kg	37	45	55	47	55
Gross Weight	Kg	67	75	86	77	86
Packed Dimensions	W mm	1001	1411	1821	1411	1821
	D mm	1361	1361	1361	1361	1361
	H mm	605	605	605	605	605

## Closed Stand | Single or Twin Decks Only

MODEL		SDL1-1C	SDL1-2C	SDL2-1C	SDL2-2C	SDL3-1C	SDL3-2C	SDL4-1C	SDL4-2C	SDL6-1C	SDL6-2C
External Dimensions	W mm	898	898	1308	1308	1718	1718	1308	1308	1718	1718
	D mm	1059	1059	1059	1059	1059	1059	1489	1489	1489	1489
	H mm	1170	850	1170	850	1170	850	1170	850	1170	850
Internal Dimensions	W mm	653	653	1063	1063	1473	1473	1063	1063	1473	1473
	D mm	810	810	810	810	810	810	1240	1240	1240	1240
	H mm	722	402	722	402	722	402	722	402	722	402
Net Weight	Kg	124	96	147	118	171	138	173	140	228	190
Gross Weight	Kg	160	128	186	153	215	178	217	180	278	236
Packed Dimensions	W mm	1015	1015	1405	1405	1815	1815	1405	1405	1815	1815
	D mm	1370	1370	1370	1370	1370	1370	1810	1810	1810	1810
	H mm	1375	1045	1375	1045	1375	1045	1375	1045	1375	1045

## Tray holder kit | Optional Extra



## Open Stand | Single or Twin Deck

		SDL1-1	SDL1-2	SDL2-1	SDL2-2	SDL3-1	SDL3-2	SDL4-1	SDL4-2	SDL6-1	SDL6-2
External Dimensions	W mm	898	898	1308	1308	1718	1718	1308	1308	1718	1718
	D mm	1059	1059	1059	1059	1059	1059	1489	1489	1489	1489
	H mm	1170	850	1170	850	1170	850	1170	850	1170	850
Net Weight	Kg	68	62	78	72	90	84	91	85	126	120
Gross Weight	Kg	74	68	84	78	98	92	99	93	135	129
Packed Dimensions	W mm	1015	1015	1405	1405	1815	1815	1405	1405	1815	1815
	D mm	1370	1370	1370	1370	1370	1370	1810	1810	1810	1810
	H mm	277	227	227	277	277	277	277	277	277	277

## Open Stand | Triple or Quadruple Deck

		SDL1-3	SDL1-4	SDL2-3	SDL2-4	SDL3-3	SDL3-4	SDL4-3	SDL4-4	SDL6-3	SDL6-4
External Dimensions	W mm	898	898	1308	1308	1718	1718	1308	1308	1718	1718
	D mm	1059	1059	1059	1059	1059	1059	1489	1489	1489	1489
	H mm	610	530	610	530	610	530	610	530	610	530
Net Weight	Kg	57	54.5	67	64.5	79	76.5	80	77.5	115	112.5
Gross Weight	Kg	63	60.5	73	70.5	87	84.5	88	85.5	124	121.5
Packed Dimensions	W mm	1015	1015	1405	1405	1815	1815	1405	1405	1815	1815
	D mm	1370	1370	1370	1370	1370	1370	1810	1810	1810	1810
	H mm	277	277	277	277	277	277	277	277	277	277



## Tray holder kit | single or twin deck stands only

OPTIONAL EXTRA





Notes

## One oven, thousands of possibilities.

Discover the creative freedom offered by our multi-functional oven: with different-height chambers and the steamer option, you will easily jump from pizza to bread to pastry products. Configure the perfect solution for your goals and get high-level professional results.



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