

**PIZZA DECK OVENS &  
DOUGH PREP EQUIPMENT**



**CUPPONE**  
since 1963





PIZZA EQUIPMENT

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## CUPPONE DECK OVENS & DOUGH PREP EQUIPMENT

Cuppone Pizza Ovens and Pizza Prep Equipment are the preferred choice for professional chefs and pizzerias seeking dependable, high-performance tools. Renowned for their precision heating, innovative design, and energy efficiency, Cuppone excels by combining advanced technology with premium materials to deliver consistently perfect results every time.



**ENERGY  
EFFICIENT**



**EASY  
TO USE**



**CONSISTENT  
RESULTS**



**DURABILITY &  
RELIABILITY**



**VERSATILITY**

## PIZZA DECK OVENS



**NEW!**

### **ALPHA** Single Rotating Chamber Electric Oven

- Single-chamber electric oven with rotating cooking plate for uniform, perfect baking. Two directions, two speeds.
- Fits through standard doorways – designed to pass easily through standard doorways.
- Schedule cooking in advance, save energy with Eco mode, and monitor usage in real time.
- Pulse technology - Perfect bake for every pizza style with independent top and bottom temperature controls.
- LED lighting, enhanced glass for visibility, stainless steel build, rock wool insulation, pyrolysis cleaning, and cordierite stone cooking surface.



**NEW!**

### **DELTA 3T** Single Chamber Electric Oven - Steam Option

- Three-zone control to customize the baking process for uniform baking results. Set the temperature and select the desired power independently in the front, center and rear of the cooking chamber.
- Schedule cooking in advance, save energy with Eco mode, and monitor usage in real time.
- LED lighting, enhanced glass for visibility, stainless steel build, rock wool insulation, steam vents, pyrolysis cleaning, and cordierite stone surface.
- Stackable decks.

# PIZZA DECK OVENS

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## **GIORGIONE** Single Chamber Gas Oven

- Superior performance for most commercial needs.
- Digital control with top and bottom element settings.
- Electronic flame control with cut-off switch, safety thermostat.
- Functional and efficient design that features a polished stainless steel chamber and cordierite stones for rapid, even and efficient cooking results.
- Stackable decks.



## **MICHELANGELO** Single or Double Chamber Electric Oven

- Superior performance for most commercial needs.
- Digital control, fully adjustable top and bottom element settings, for precise heat control.
- Functional and efficient design that features a polished stainless steel chamber and cordierite stones for rapid, even and efficient cooking results.
- Superior deck rebound and heat retention during rush hours.
- Visually striking for open kitchens where presentation matters.
- Stackable decks.



## **DONATELLO** Single or Double Chamber Electric Oven

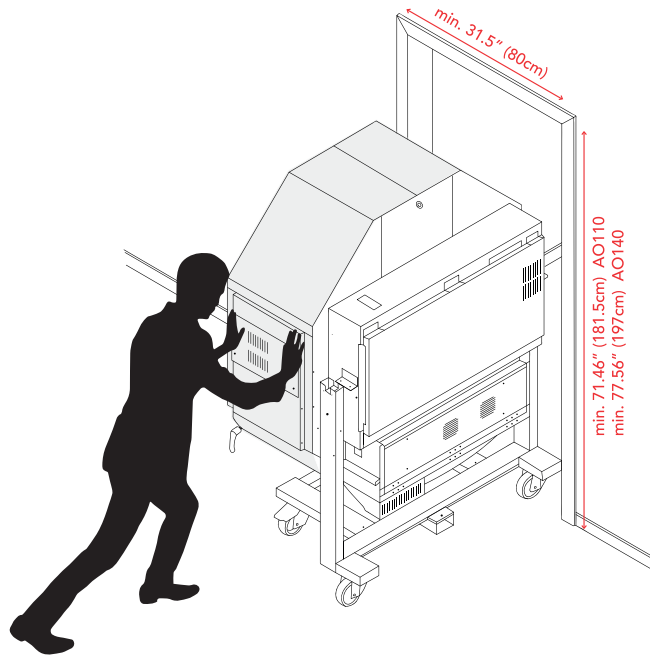
- Superior performance for most commercial needs.
- Digital control, fully adjustable top and bottom element settings, for precise heat control.
- Functional and efficient design that features a polished stainless steel chamber and cordierite stones for rapid, even and efficient cooking results.
- Stackable decks.



## **TIZIANO** Single or Double Chamber Electric Oven

- Perfect for operators needing a smaller vertically stacked oven or countertop oven for small spaces. Ideal for caterers, small pizzerias, cafes and food trucks.
- Efficient and functional. Individually controlled top and bottom temperature controlled heating elements allow for consistently produced pizzas.
- Stackable decks.

**ALPHA Electric Deck Oven**  
Fits Through a Standard  
31.5 inch / 80 cm Doorway.



## DOUGH PREP EQUIPMENT



### BERNINI DOUGH BALLER

- High Production, produces up to 1,000 dough balls in one hour.
- Produces dough sizes from 20 to 300 grams (Model BRN280) and from 20 to 900 grams (Model BRN800).
- Rounds pre-portioned dough with different weights without changing tools.
- Efficient – the ball exit is at bench height.
- User-friendly and easy to clean.



**PRESS UP TO  
400 PIZZAS  
IN ONE HOUR!**

### PIZZAFORM DOUGH PRESS

- Make up to 400 pizzas in one hour with no specialized labor.
- Special dough press that is manufactured in five different sizes and can press bases measuring 12.5" and up to 20" in diameter.
- Creates perfectly uniform bases that include the traditional edging (flared) or a flat edge, which is obtained as a result of choosing your desired plate design.
- The thickness of your pizza dough bases can be quickly changed by the operator using the micro mechanical control thickness lever.
- The top and bottom temperature control. The design of the thermostatically controlled heated chrome pressure plates gently seal the dough surface helping to produce an evenly baked product.

# ABOUT US

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## About Cuppone

Founded in 1963 in Italy by brothers Lorenzo, Luigi, and Paolo Cuppone, Cuppone specializes in the production of electric ovens, gas ovens, and dough prep equipment for pizza professionals.

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since **1963**

## 60+ Years of Excellence

Innovation, craftsmanship, and Italian design excellence define Cuppone. For more than half a century, our pioneering technology has transformed how pizza is made — setting new standards in quality, reliability, and performance. Every product reflects our commitment to promoting the global prestige of Made in Italy, trusted by professionals around the world.



## About Food Service Solutions Canada & USA

Our team optimizes commercial kitchens across Canada and the USA through our extensive network of executive chef consultants and a wide range of respected food service equipment brands. Our chefs work directly with operators and their chefs to streamline workflows, reduce costs, improve results, and maximize the return on their equipment investments.

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## CUPPONE PIZZA EQUIPMENT

Trusted By Pizzerias, Multi-Unit Restaurants,  
Bakeries and more.

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