



Giotto



Superbly elegant, extremely practical and functional, the Giotto Oven is the first ever electric oven with a revolving firebrick cooking floor. The Giotto Oven guarantees high productivity and is designed to produce superior results over gas or wood-fired ovens. Each dough recipe is unique, once you have found the correct settings to suit your dough you will achieve perfect results every time. The Giotto has wowed audiences from all over the world at every exhibition in which it has been featured.

The Giotto has been manufactured to a very high standard, taking every operational and energy efficiency issue into account. Over 100 programmable presets ensure that you aren't wasting energy during the slower hours of the day.



- All Stainless Steel Exterior and Door
- Panoramic Mineral Quartz Viewing Window
- Dual Lamp Halogen Lit Interior
- Independent Top and Bottom Heat Controls
- Dual Zone Temp Controls reaches 842° F/450° C
- Durable Cordierite Cooking Surface
- Rotating Deck with Two Speeds
- Safety Thermostat
- Built-in Storage
- Over 100 Programmable Presets



As the leading Electric Oven Company in the Industry, the Cuppone Giotto Oven uses greener energy than most ovens and has been Energy Tested with ratings of 78.7% Energy Efficiency.

www.FishNick.com

ENERGY PERFORMANCE TESTED by FSTC

Pizza Equipment Professionals

Exclusive Importer for North America, Mexico, & Caribbean

Why choose a Cuppone oven?



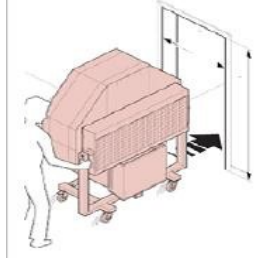
- 50 years of innovation
- World Leader of oven manufacturers
- CUPPONE OVENS ENERGY EFFICIENCY
Tested by Fishers & Nickels
- Specializing only in pizza equipment
- Built to the highest specification
- All products are fine tuned to produce a perfect result
- Considered one of the most efficient ovens on the market!

Unique Qualities...

- Cook at temperatures up to 840° F
- Individual top and bottom temperature controls
- Internal lighting
- Double pane mineral glass viewing window
- Solid State digital controls

Easy Installation and upkeep

- Only requires a Type II Hood
- NSF Stand comes with casters for easy maneuvering
- Self Cleaning
- Exhaust Fan Kit available
- Electric vent control

Dimensions & Power Specs	GT110/1D Rotating Deck Oven 	GT140/1D Rotating Deck Oven 	GIOTTO Installation 
Internal Cooking Chamber Dimensions	43" Rotating Deck	55" Rotating Deck	
External Dimensions (W x D x H)	53.5" x 55.5" x 66"	64" x 67.5" x 66"	
Pizza Baking Capacity	7 (12")	14 (12")	
Power	208/220 VAC, 3 Phase	208/220 VAC, 3 Phase	
Maximum Absorption kW (max)	14.6 kW	19.35 kW	
Net Weight	1,014 Lbs.	1,279 Lbs.	

*Shipping weight and dimensions available upon request.

OPTIONS:

- Stainless Steel Type II Hood



The oven arrives tilted upright on wheels which allow it to be easily transported through any opening that measures 31.5" wide by 77" high. The integrated stand is made of stainless steel and is specially designed to fit into the narrowest of hallways and door openings.

The Giotto's inclusive stand allows for extra storage space for pizza boxes, dough trays and other items.



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