



Donatello

The Donatello is one of Cuppone's newest ovens added to their line of superior quality controlled electric ovens.

The Donatello has a revolutionary heat regeneration system that is positioned at the front of the oven inside the door area, it immediately re-circulates the heat back into the oven when the door is opened. The doors are fitted with a heat seal between the door and the cooking chamber to retain the heat when the doors are closed.

The optional Type II Hood has a curved shape which compliments the look of the oven. The Type II Hood is designed to remove moisture and heat.

This oven can be supplied with a stand. The stand includes 4 casters (2 Locking and 2 Swivel).



- 3 Sizes Available
- Stainless Steel Face, Door & Chamber
- Mineral Quartz Viewing Window
- Bright 12v Halogen Lit Interior
- Mechanical Vent Control
- Independent Top and Bottom Heat Controls
- 842° F/450° C Temperature Control
- Durable Refractory Cordierite Stone Cooking Surface
- Safety Thermostat
- Separate Control Panel



As the leading Electric Oven Company in the Industry, the Cuppone Donatello Oven uses greener energy than most ovens and has been Energy Tested with ratings of 66% Energy Efficiency. In some States this oven is eligible for up to \$1250 in rebates per deck through your Energy Company; contact your utilities provider for more information.

*Rebates may not be available in all States or Countries.

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
- Specializing only in Pizza Equipment
- Built to the highest specification & Tolerances
- All products are fine tuned to produce a perfect result
- Considered to be 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
- Mineral glass viewing window
- Mechanical Vent 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	DN435/1CD	DN435/2CD	DN635L/1CD	DN635L/2CD	DN935/1CD	DN935/2CD
Internal Cooking Chamber Dimensions (W x D x H)	28.5" x 28.5" x 5.5"	28.5" x 28.5" x 5.5"	42.5" x 28.5" x 5.5"	42.5" x 28.5" x 5.5"	42.5" x 42.5" x 5.5"	42.5" x 42.5" x 5.5"
External Dimensions (W x D x H)	46" x 42" x 17"	46" x 42" x 31"	60" x 42" x 17"	60" x 42" x 31"	60" x 56" x 17"	60" x 56" x 31"
Pizza Baking Capacity	4 (14") 1 (20")	4 (14") x 2 1 (20") x 2	6 (14") 2 (20")	6 (14") x 2 2 (20") x 2	9 (14") 4 (20")	9 (14") x 2 4 (20") x 2
Power	208/220 VAC, 3 Phase	208/220 VAC, 3 Phase	208/220 VAC, 3 Phase	208/220 VAC, 3 Phase	208/220 VAC, 3 Phase	208/220 VAC, 3 Phase
Maximum Absorption kW (max)	5.8 kW	5.8 Kw (Per Deck)	8.6 kW	8.6 kW (Per Deck)	12.8 kW	12.8 kW (Per Deck)
Net Weight	234 Lbs.	377 Lbs.	320 Lbs.	545 Lbs.	377 Lbs.	664 Lbs.
No. of Units you can stack	4 Single Decks	2 Double Decks	4 Single Decks	2 Double Decks	4 Single Decks	2 Double Decks
Energy Performance Rating	66%	66%	66%	66%	66%	66%

*A triple deck combination is available by stacking one single deck oven with one double deck oven.

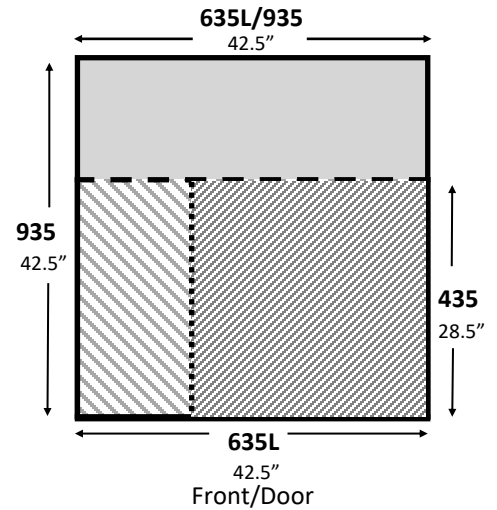
**Shipping weight and dimensions available upon request.



OPTIONS:

- Durable Stand w/Casters
- Stainless Steel Type II Hood
- Fan Kit (Not Shown)

INTERNAL DIMENSIONS



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