

Giotto

Electric Rotating Oven by Cuppone



The Cuppone Giotto Oven is everything you would expect from a Cuppone Pizza Oven and much, much more. Innovation and technology have once again enabled Cuppone to be the first to reinterpret the needs of a modern Pizza Chef and provide a new tool to make their work easier than ever before.

Superbly elegant, extremely practical and functional, the Cuppone Giotto Oven is the first ever electric oven with a revolving stone base. The Giotto Oven guarantees high productivity and stand comparison with any other type of oven: electric, gas or wood-burning. The results that can be gained from this oven are amazing. We guarantee that once you have found the correct settings to suit your dough you will get repeatable results throughout the day.

The Giotto is manufactured to a very high standard, taking every operational and energy efficiency issue into account. Its beautiful appearance and stainless steel construction makes the Giotto a modern masterpiece.



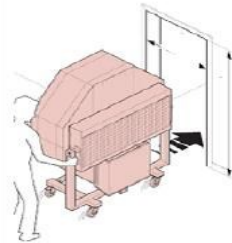
- *Cuppone has over 50 years of innovation.*
- *Ongoing research and experimentation.*
- *Setting trends in technology and design.*
- *Always copied but never duplicated!*



The Cuppone Giotto Oven has been Energy Tested with ratings of 78.7% 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.



CUPPONE 1963	43" Rotating Deck	45" Rotating Deck
MODEL NO.	GT110	GT140
PIZZA BAKING CAPACITY	7 (12")	14 (12")
INTERNAL OVEN DIMS	43" Round Deck x 5.5"	45" Round Deck x 5.5"
EXTERNAL OVEN DIMS	53" x 55.5" x 66"	64" x 67.5" x 66"
EXTERNAL DIMS STAND/HOOD/OVEN	53" x 66" x 86"	64" x 79" x 86"
POWER REQUIRED	208/220 VAC, 3 Phase	208/220 VAC, 3 Phase
ENERGY REQUIRED	14.6 kW	19.35 kW (per deck)
OVEN WEIGHT	1,014 Lbs.	1,279 Lbs.
STACKABLE CAPABILITY	N/A	N/A
ENERGY RATING	78.7%	78.7%



**COMPACT ENOUGH TO FIT THROUGH
SMALL SPACES**



STEP 1



STEP 2



STEP 3



STEP 4

STANDARD FEATURES

- ✓ Independent Top & Bottom Heat Control
- ✓ High Temperature up to 842° F
- ✓ Durable Cordierite Stone Deck
- ✓ Programable Baking Timer
- ✓ Programable Auto Start Timer
- ✓ Heavy Duty Door with Spring System

- ✓ Stainless Steel Front, Door & Chamber
- ✓ Digital Temperature Control
- ✓ Mineral Quartz Viewing Window
- ✓ Heat Regeneration System
- ✓ Gasketed Door
- ✓ Dual Halogen Canopy Lamps

- ✓ Interior 12v Halogen Lamp
- ✓ Self Cleaning Mode
- ✓ One Year Parts and Labor Warranty
- ✓ Modern Italian Design
- ✓ 78.7% Energy Performance Rating
- ✓ Dual Zone Temperature Monitoring