Delta

Il più versatile forno elettrico touch screen sovrapponibile.

The most versatile stackable touchscreen electric oven.
Der vielseitigste stapelbare Elektroofen mit Touchscreen.



CUPPONE
YOUR PARTNER IN BAKING SINCE 1963

Delta

Qualsiasi impasto, formato e quantità: Delta si adatta ad ogni tua creazione

Con 6 differenti misure e il controllo touchscreen trizona, puoi personalizzare la cottura e aumentare la produttività. Scegli la dimensione ideale per la tua attività e scopri la potenza di un forno versatile ed efficiente.

No matter which dough, form or quantity: Delta can adjust to all your creations.

With 6 different sizes and the three-zone touchscreen control, you can customise cooking and increase productivity. Choose the right size for your business and enjoy the power of a versatile and efficient oven.

Jeder Teig, jede Größe, jede Menge: Delta passt sich jeder Ihrer Kreationen an.

Mit 6 verschiedenen Größen und der Dreizonen-Touchscreen-Steuerung können Sie das Garen individuell anpassen und die Produktivität steigern.
Wählen Sie die ideale Größe für Ihren Betrieb und entdecken Sie die Leistungsfähigkeit eines vielseitigen und effizienten Ofens.









Un forno sovrapponibile fino a 4 camere, infinite possibilità

Scopri la libertà creativa del nostro forno multifunzionale: con le camere di diversa altezza e la possibilità di aggiungere la vaporiera puoi passare con facilità dalla pizza al pane fino alla pasticceria.
Adatta il forno alle tue esigenze e aumenta la capacità produttiva. Delta è disponibile in 6 versioni, permettendoti di cuocere da 1 a 6 teglie per camera contemporaneamente.
Scegli la dimensione ideale per il tuo spazio e volume di lavoro e scopri la dinamicità di un forno senza eguali.

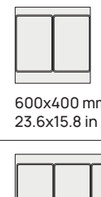
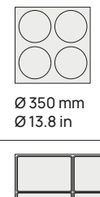
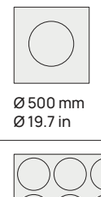
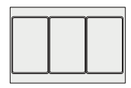
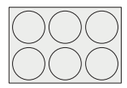
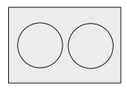
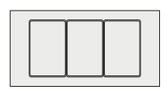
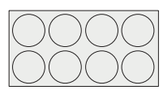
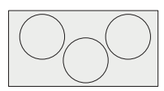
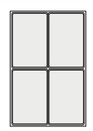
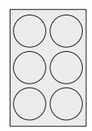
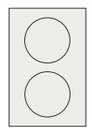
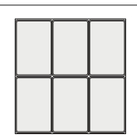
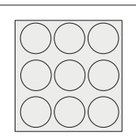
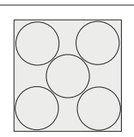
One oven, stackable up to 4 units, thousand possibilities

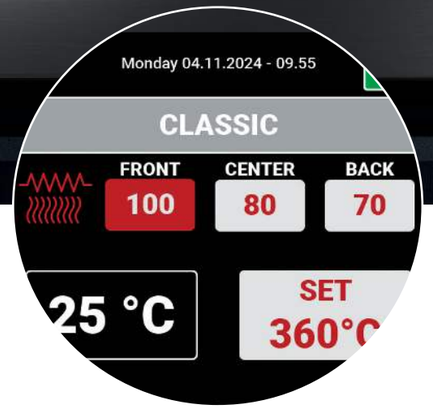
Discover the creative freedom offered by our multi-functional oven: with different-height chambers and the steamer option, you will easily jump from pizza to bread to pastry products. Adjust the oven to your needs and increase your production capacity. Delta is available in 6 versions, allowing you to bake from 1 to 6 trays simultaneously. Select the right size for your space and business volume, and experience the dynamic characteristics of an unrivaled oven.

Ein Backofen, bis zu 4 Geräte stapelbar unendlich viele Möglichkeiten

Entdecken Sie die kreative Freiheit unseres Multifunktionsbackofens: Mit unterschiedlich hohen Backkammern und der Möglichkeit, einen Dampfgarer hinzuzufügen, können Sie ganz einfach von Pizza zu Brot und Gebäck wechselnPassen Sie den Ofen Ihren Bedürfnissen an und erhöhen Sie Ihre Produktionskapazität. Delta ist in 6 Versionen erhältlich, mit denen Sie 1 bis 6 Bleche gleichzeitig backen können. Wählen Sie die ideale Größe für Ihren Raum und Ihr Arbeitsvolumen und entdecken Sie die Dynamik eines unübertroffenen Ofens.



1T		 600x400 mm 23.6x15.8 in	 Ø 350 mm Ø 13.8 in		
2T		 600x400 mm 23.6x15.8 in	 Ø 350 mm Ø 13.8 in	 Ø 500 mm Ø 19.7 in	
3T		 600x400 mm 23.6x15.8 in	 600x400 mm 23.6x15.8 in	 Ø 350 mm Ø 13.8 in	 Ø 500 mm Ø 19.7 in
3TA		 660x450 mm 26x18 in	 660x450 mm 26x18 in	 Ø 350 mm Ø 13.8 in	 Ø 500 mm Ø 19.7 in
4T		 600x400 mm 23.6x15.8 in	 Ø 350 mm Ø13.8 in	 Ø 500 mm Ø 19.7 in	
6T		 600x400 mm 23.6x15.8 in	 Ø 350 mm Ø13.8 in	 Ø 500 mm Ø 19.7 in	



Cottura perfetta e consumi ottimizzati: la combinazione ideale

La tecnologia trizona assicura precisione, controllo, efficienza e risparmio.
Imposta la temperatura e poi seleziona la potenza desiderata in modo indipendente su fronte, centro o retro della camera di cottura per una resa uniforme dell'impasto, risparmiando energia.

Perfect baking and consumptions control: the best out of both

Three-zone technology delivers precision, control, efficiency and savings. Set the temperature and select the desired power independently in the front, center and rear part of the chamber, for uniform baking results, saving energy.

Perfektes Garen und Verbrauchskontrolle: das Beste aus beiden Welten

Die 3-Zonen-Technologie sorgt für Präzision, Kontrolle, Effizienz und Sparsamkeit. Stellen Sie die Temperatur ein und wählen Sie dann unabhängig voneinander die gewünschte Leistung im vorderen, mittleren oder hinteren Teil der Backkammer, um eine gleichmäßige Teigausbeute zu erzielen und Energie zu sparen.



Con il programma ECO riduci il consumo energetico durante i periodi di standby

Attiva la modalità per mantenere la temperatura con il minimo dispendio energetico o, grazie alla nuova funzione Smart energy saving, imposta un limite di potenza per evitare sorprese in bolletta. Il sistema può avvisarti in tempo reale se superi la soglia impostata, aiutandoti a gestire meglio i consumi.

Using the ECO program, you can reduce energy consumption during stand-by 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.

Mit dem ECO-Programm reduzieren Sie den Energieverbrauch während der Standby-Phasen

Aktivieren Sie den Modus, um die Temperatur mit minimalem Energieverbrauch zu halten, oder setzen Sie dank der neuen intelligenten Energiesparfunktion ein Leistungslimit, um unangenehme Überraschungen auf Ihrer Rechnung zu vermeiden. Das System kann Sie in Echtzeit warnen, wenn Sie den eingestellten Grenzwert überschreiten, damit Sie Ihren Verbrauch besser kontrollieren können.

Delta

La qualità Cuppone - Cuppone quality - Die Qualität von Cuppone



Sistema integrato di recupero di calore in camera di cottura

Integrated heat recovery system in the cooking chamber

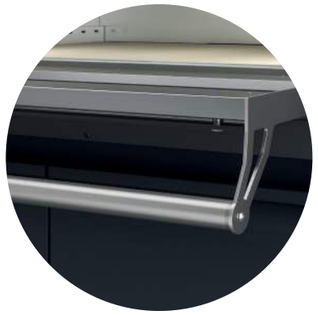
Integriertes System zur Wärmerückgewinnung in der Backkammer



Porta con doppio vetro panoramico (interno ceramico, esterno temperato)

Door with double panoramic glass (ceramic interior, tempered exterior)

Tür mit doppeltem Panoramaglas (innen Keramik, außen gehärtet)



Maniglione ergonomico

Ergonomic handle

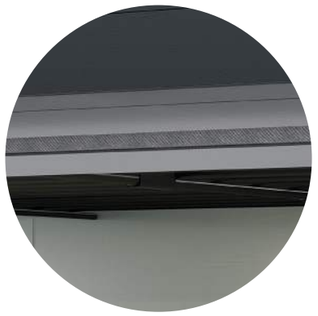
Ergonomischer Griff



Facciata con schermi termici removibili, colore personalizzabile

Front with removable heat shields with customisable colour

Front mit abnehmbaren Hitzeschilden, in den Farben individuell anpassbar



Guarnizione di tenuta calore tra porta e camera di cottura

Heat seal between door and cooking chamber

Wärmeabdichtung zwischen Tür und Backkammer



Sfiato vapori di cottura regolabile elettronicamente

Electronically adjustable steam vents

Elektronische regulierbarer Abzug der Backdämpfe



Piano di cottura in mattoni di cordierite sabbiata o cemento bakery

Bed plate made of sanded cordierite or bakery type

Backfläche aus sandgestrahltem Cordierit oder Bäckersteine



La tecnologia Cuppone - Cuppone technology - Die Technologie von Cuppone

Resistenze differenziate cielo-platea

Top/Floor differentiated heating elements

Ober-und Unterhitze

Illuminazione camera di cottura con luci LED

Cooking chamber lighting with LED lights

Beleuchtung des Garraums mit LED-Leuchten

Potenza differenziata cielo/platea da 0% a 100% suddivisa in 3 zone

Power control of the top and bottom heating elements from 0% to 100% in three independent zones (front, centre, rear)

Leistungsregelung der Ober- und Unterhitze von 0 % bis 100 % in drei unabhängigen Zonen (vorne, Mitte, hinten)

Sistema di controllo touch screen

Touch screen control system

Touchscreen Kontrollsystem

Programmazione cotture

Cooking programming

Programmierung der Backzeit

Avvisatore acustico di fine cottura

End of cooking buzzer

Akustische Meldung über das Ende des Backvorgangs

Recupero veloce integrato

Fast recovery function

Wärmerückgewinnung Funktion

Funzione economy

Economy functions

Economy Funktion

Ricettario

Cookbook

Kochbuch

Pirolisi

Pyrolysis

Pyrolyse

Timer

Timer

Timer

Connessione al cloud (optional)

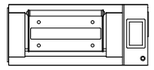
Cloud connection (optional)

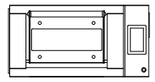
Cloud-Anbindung (optional)

Delta 1TL / 1TH

Modulo cottura - Cooking module - Backmodul

AC 3-N-400V 50/60 Hz





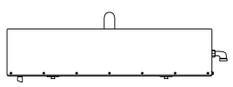
MODELLO MODEL MODELL		DO1TL/1TSS.....-CP			DO1TL/1TSB.....-CP			DO1TH/1TSS.....-CP			DO1TH/1TSB.....-CP		
		C5	C5P	C5D	C5	C5P	C5D	C5	C5P	C5D	C5	C5P	C5D
Teglia, Tray, Backblech			•			•			•			•	
Pizza		•	•		•	•		•	•		•	•	
Pala, Peel, Palette		•	•		•	•		•	•		•	•	
Pane, Bread, Brot		•	•	•	•	•	•	•	•	•	•	•	•
Pasticceria, Pastry, Gebäck		•	•	•	•	•	•	•	•	•	•	•	•
Dimensioni camera Chamber dimensions Maße der backkammer	mm	L 410 P 830 H 160						L 8410 P 830 H 230					
Tipologia pietre Types of stones Steintypologie		Cordierite sabbiata Sandblasted cordierite Sandgestrahltes Cordierit			Pietra bakery Bakery stone Bäckereistein			Cordierite sabbiata Sandblasted cordierite Sandgestrahltes Cordierit			Pietra bakery Bakery stone Bäckereistein		
Temperatura massima Maximum temperature Maximale temperatur	°C	450	450	280	450	450	280	450	450	280	450	450	280
Produttività oraria (Nr/h) Hourly productivity (Nr/h) Studenleistung (Nr./Std.)	Ø30 Ø35 40x60	30 30 5	32 32 6	0 0 3	30 30 5	32 32 6	0 0 3	24 24 5	28 28 6	0 0 3	24 24 5	28 28 6	0 0 3
Assorbimento elettrico Electrical absorption Stromaufnahme	kW	6	7,2	4,8	6	7,2	4,8	6	7,2	4,8	6	7,2	4,8
Consumo medio *** Average consumption *** Durchschnittlicher verbrauch ***	kW/h	2,4	2,9	1,9	2,4	2,9	1,9	2,4	2,9	1,9	2,4	2,9	1,9
Dimensioni esterne External dimensions Außenmaße	mm	L 915 P 1215 H 400						L 915 P 1215 H 470					
Peso netto Net weight Nettogewicht	kg	146			156			163			173		
Dimensioni imballo Packaging dimensions Verpackungsmaße	mm	L 1010 P 1370 H 590						L 1010 P 1370 H 660					
Peso lordo Gross weight Bruttogewicht	kg	179			189			196			206		

Cavi di alimentazione non inclusi - Power cables not included - Zuleitung nicht inklusiv

Vaporiera - Steam generator - Dampfgarer

AC 230V 50/60 Hz

MODELLO MODEL MODELL		DSG1T
Assorbimento elettrico Electrical absorption Stromaufnahme	kW	0,75
Dimensioni esterne External dimensions Außenmaße	mm	L 660 P 160 H 210
Peso netto Net weight Nettogewicht	kg	12



Optionals

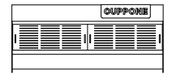
DBF4080	Telaio per infornare - Baking frame - Backgestell
ACK	Kit controllo assorbimento - Absorption control kit - Absorptionskontroll-Kit
CC	Connessione al cloud - Cloud connection - Verbindung zur Cloud
***	Voltaggio speciale - Special voltage - Sonderspannung - Sonderspannung

***** Il consumo medio può variare in base al differente tipo di cottura e al numero di pizze prodotte.**

*** Average consumption may vary depending on the type of cooking and the number of pizzas produced.

*** Der durchschnittliche Verbrauch kann je nach Art des Backvorgangs und Anzahl der hergestellten Pizzen variieren.

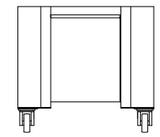
Cappa - Hood - Haube



MODELLO MODEL MODELL		DH1TN-A5-CP	DH1TV-A5-CP
Versione Version Version		Senza aspiratore Without vent Ohne Absaugung	Con aspiratore With vent Mit Absaugung
Portata aria Air flow rate Abluftleistung	m³/h		700
Assorbimento elettrico Electrical absorption Stromaufnahme	kW	0,01	0,13
Dimensioni esterne External dimensions Außenmaße	mm	L 905 P 1215 H 415	
Peso netto Net weight Nettogewicht	Kg	32	37
Dimensioni imballo Packaging dimensions Verpackungsmaße	mm	L 1000 P 1360 H 610	
Peso lordo Gross weight Bruttogewicht	Kg	55	60

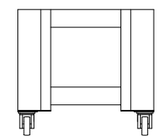
Supporto chiuso con ruote - Closed stand with weels - Geschlossene halterung mit rädern

MODELLO MODEL MODELL		DC1T/1-W-CP	DC1T/2-W-CP
Dimensioni esterne External dimensions Außenmaße	mm	L 900 P 1060 H 1170	L 900 P 1060 H 850
Peso netto Net weight Nettogewicht	Kg	124	96
Dimensioni imballo Packaging dimensions Verpackungsmaße	mm	L 1010 P 1370 H 1380	L 1010 P 1370 H 1050
Peso lordo Gross weight Bruttogewicht	Kg	160	132



Supporto aperto con ruote - Open stand with weels - Offene halterung mit rädern

MODELLO MODEL MODELL		DS1T/1-W-CP	DS1T/2-W-CP	DS1T/3-W-CP	DS1T/4-W-CP
Dimensioni esterne External dimensions Außenmaße	mm	L 900 P 1060 H 1170	L 900 P 1060 H 850	L 900 P 1060 H 610	L 900 P 1060 H 280
Peso netto Net weight Nettogewicht	Kg	69	62	55	48
Dimensioni imballo Packaging dimensions Verpackungsmaße	mm	L 790 P 1430 H 560			
Peso lordo Gross weight Bruttogewicht	Kg	75	68	61	54



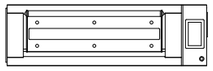
Optionals

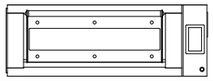
DTH1T/1	Portateglie per forno singolo - Single oven baking tray holder - Backblechhalter für Einzelbacköfen
DTH1T/2	Portateglie per forno doppio - Double oven baking tray holder - Backblechhalter für Doppelbacköfen

Delta 2TL / 2TH

Modulo cottura - Cooking module - Backmodul

AC 3-N-400V 50/60 Hz





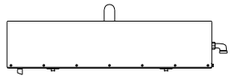
MODELLO MODEL MODELL		DO2TL/1TSS.....-CP			DO2TL/1TSB.....-CP			DO2TH/1TSS.....-CP			DO2TH/1TSB.....-CP		
		C5	C5P	C5D	C5	C5P	C5D	C5	C5P	C5D	C5	C5P	C5D
Teglia, Tray, Backblech			•			•			•			•	
Pizza		•	•		•	•		•	•		•	•	
Pala, Peel, Palette		•	•		•	•		•	•		•	•	
Pane, Bread, Brot		•	•	•	•	•	•	•	•	•	•	•	•
Pasticceria, Pastry, Gebäck		•	•	•	•	•	•	•	•	•	•	•	•
Dimensioni camera Chamber dimensions Maße der backkammer	**mm**	**L** 820 **P** 830 **H** 160						**L** 820 **P** 830 **H** 230					
Tipologia pietre Types of stones Steintypologie		Cordierite sabbiata Sandblasted cordierite Sandgestrahltes Cordierit			Pietra bakery Bakery stone Bäckereistein			Cordierite sabbiata Sandblasted cordierite Sandgestrahltes Cordierit			Pietra bakery Bakery stone Bäckereistein		
Temperatura massima Maximum temperature Maximale temperatur	**°C**	450	450	280	450	450	280	450	450	280	450	450	280
Produttività oraria (Nr/h) Hourly productivity (Nr/h) Studenleistung (Nr./Std.)	**Ø30** **Ø35** **Ø50** **40x60**	75 60 15 11	80 64 16 12	0 0 0 6	75 60 15 11	80 64 16 12	0 0 0 6	55 44 11 10	65 52 13 11	0 0 0 6	55 44 11 10	65 52 13 11	0 0 0 6
Assorbimento elettrico Electrical absorption Stromaufnahme	**kW**	10,8	12	9,6	10,8	12	9,6	10,8	12	9,6	10,8	12	9,6
Consumo medio *** Average consumption *** Durchschnittlicher verbrauch ***	**kW/h**	4,3	4,8	3,8	4,3	4,8	3,8	4,3	4,8	3,8	4,3	4,8	3,8
Dimensioni esterne External dimensions Außenmaße	**mm**	**L** 1325 **P** 1215 **H** 400						**L** 1325 **P** 1215 **H** 470					
Peso netto Net weight Nettogewicht	**kg**	202			222			238			258		
Dimensioni imballo Packaging dimensions Verpackungsmaße	**mm**	**L** 1420 **P** 1370 **H** 590						**L** 1420 **P** 1370 **H** 660					
Peso lordo Gross weight Bruttogewicht	**kg**	237			257			273			293		

Cavi di alimentazione non inclusi - Power cables not included - Zuleitung nicht inklusiv

Vaporiera - Steam generator - Dampfgarer

AC 230V 50/60 Hz

MODELLO MODEL MODELL		DSG234T
Assorbimento elettrico Electrical absorption Stromaufnahme	**kW**	1,5
Dimensioni esterne External dimensions Außenmaße	**mm**	**L** 660 **P** 160 **H** 210
Peso netto Net weight Nettogewicht	**kg**	13



Optionals

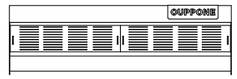
DBF4080	Telaio per infornare - Baking frame - Backgestell
ACK	Kit controllo assorbimento - Absorption control kit - Absorptionskontroll-Kit
CC	Connessione al cloud - Cloud connection - Verbindung zur Cloud
***	Voltaggio speciale - Special voltage - Sonderspannung - Sonderspannung

*** **Il consumo medio può variare in base al differente tipo di cottura e al numero di pizze prodotte.**

*** Average consumption may vary depending on the type of cooking and the number of pizzas produced.

*** Der durchschnittliche Verbrauch kann je nach Art des Backvorgangs und Anzahl der hergestellten Pizzen variieren.

Cappa - Hood - Haube



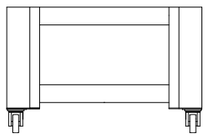
MODELLO MODEL MODELL		DH2TN-A5-CP	D2TV-A5-CP
Versione Version Version		Senza aspiratore Without vent Ohne Absaugung	Con aspiratore With vent Mit Absaugung
Portata aria Air flow rate Abluftleistung	**m³/h**		700
Assorbimento elettrico Electrical absorption Stromaufnahme	**kW**	0,01	0,13
Dimensioni esterne External dimensions Außenmaße	**mm**	**L** 1315 **P** 1215 **H** 415	
Peso netto Net weight Nettogewicht	**Kg**	40	45
Dimensioni imballo Packaging dimensions Verpackungsmaße	**mm**	**L** 1410 **P** 1360 **H** 610	
Peso lordo Gross weight Bruttogewicht	**Kg**	71	76

Supporto chiuso con ruote - Closed stand with weels - Geschlossene halterung mit rädern

MODELLO MODEL MODELL		DC2T/1-W-CP	DC2T/2-W-CP
Dimensioni esterne External dimensions Außenmaße	**mm**	**L** 1310 **P** 1060 **H** 1170	**L** 1310 **P** 1060 **H** 850
Peso netto Net weight Nettogewicht	**Kg**	147	118
Dimensioni imballo Packaging dimensions Verpackungsmaße	**mm**	**L** 1420 **P** 1370 **H** 1380	**L** 1420 **P** 1370 **H** 1050
Peso lordo Gross weight Bruttogewicht	**Kg**	186	157

Supporto aperto con ruote - Open stand with weels - Offene halterung mit rädern

MODELLO MODEL MODELL		DS2T/1-W-CP	DS2T/2-W-CP	DS2T/3-W-CP	DS2T/4-W-CP
Dimensioni esterne External dimensions Außenmaße	**mm**	**L** 1310 **P** 1060 **H** 1170	**L** 1310 **P** 1060 **H** 850	**L** 1310 **P** 1060 **H** 610	**L** 1310 **P** 1060 **H** 280
Peso netto Net weight Nettogewicht	**Kg**	79	72	65	58
Dimensioni imballo Packaging dimensions Verpackungsmaße	**mm**	**L** 1200 **P** 1430 **H** 560			
Peso lordo Gross weight Bruttogewicht	**Kg**	85	78	71	64



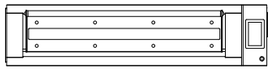
Optionals

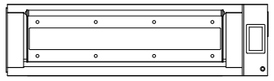
DTH2T/1	Portateglie per forno singolo - Single oven baking tray holder - Backblechhalter für Einzelbacköfen
DTH2T/2	Portateglie per forno doppio - Double oven baking tray holder - Backblechhalter für Doppelbacköfen

Delta 3TL / 3TH

Modulo cottura - Cooking module - Backmodul

AC 3-N-400V 50/60 Hz





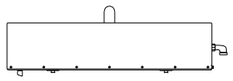
MODELLO MODEL MODELL		DO3TL/1TSS.....-CP			DO3TL/1TSB.....-CP			DO3TH/1TSS.....-CP			DO3TH/1TSB.....-CP		
		C5	C5P	C5D	C5	C5P	C5D	C5	C5P	C5D	C5	C5P	C5D
Teglia, Tray, Backblech			•			•			•			•	
Pizza		•	•		•	•		•	•		•	•	
Pala, Peel, Palette		•	•		•	•		•	•		•	•	
Pane, Bread, Brot		•	•	•	•	•	•	•	•	•	•	•	•
Pasticceria, Pastry, Gebäck		•	•	•	•	•	•	•	•	•	•	•	•
Dimensioni camera Chamber dimensions Maße der backkammer	mm	L 1230 P 830 H 160						L 1230 P 830 H 230					
Tipologia pietre Types of stones Steintypologie		Cordierite sabbiata Sandblasted cordierite Sandgestrahltes Cordierit			Pietra bakery Bakery stone Bäckereistein			Cordierite sabbiata Sandblasted cordierite Sandgestrahltes Cordierit			Pietra bakery Bakery stone Bäckereistein		
Temperatura massima Maximum temperature Maximale temperatur	°C	450	450	280	450	450	280	450	450	280	450	450	280
Produttività oraria (Nr/h) Hourly productivity (Nr/h) Studenleistung (Nr./Std.)	Ø30 Ø35 Ø50 40x60	112 84 28 15-20	120 90 30 18-24	0 0 0 9-12	112 84 28 15-20	120 90 30 18-24	0 0 0 9-12	112 84 28 15-20	120 90 30 18-24	0 0 0 9-12	112 84 28 15-20	120 90 30 18-24	0 0 0 9-12
Assorbimento elettrico Electrical absorption Stromaufnahme	kW	15,6	16,8	14,4	15,6	16,8	14,4	15,6	16,8	14,4	15,6	16,8	14,4
Consumo medio *** Average consumption *** Durchschnittlicher verbrauch ***	kW/h	6,2	6,7	5,8	6,2	6,7	5,8	6,2	6,7	5,8	6,2	6,7	5,8
Dimensioni esterne External dimensions Außenmaße	mm	L 1735 P 1215 H 400						L 1735 P 1215 H 470					
Peso netto Net weight Nettogewicht	kg	272			302			310			340		
Dimensioni imballo Packaging dimensions Verpackungsmaße	mm	L 1830 P 1370 H 590						L 1830 P 1370 H 660					
Peso lordo Gross weight Bruttogewicht	kg	314			352			344			382		

Cavi di alimentazione non inclusi - Power cables not included - Zuleitung nicht inklusiv

Vaporiera - Steam generator - Dampfgarer

AC 230V 50/60 Hz

MODELLO MODEL MODELL		DSG234T
Assorbimento elettrico Electrical absorption Stromaufnahme	kW	1,5
Dimensioni esterne External dimensions Außenmaße	mm	L 660 P 160 H 210
Peso netto Net weight Nettogewicht	kg	13



Optionals

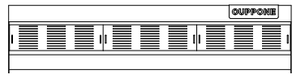
DBF4080	Telaio per infornare - Baking frame - Backgestell
ACK	Kit controllo assorbimento - Absorption control kit - Absorptionskontroll-Kit
CC	Connessione al cloud - Cloud connection - Verbindung zur Cloud
*******	Voltaggio speciale - Special voltage - Sonderspannung - Sonderspannung

***** Il consumo medio può variare in base al differente tipo di cottura e al numero di pizze prodotte.**

*** Average consumption may vary depending on the type of cooking and the number of pizzas produced.

*** Der durchschnittliche Verbrauch kann je nach Art des Backvorgangs und Anzahl der hergestellten Pizzen variieren.

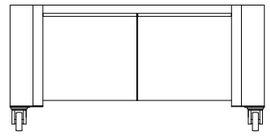
Cappa - Hood - Haube



MODELLO MODEL MODELL		DH3TN-A5-CP	DH3TV-A5-CP
Versione Version Version		Senza aspiratore Without vent Ohne Absaugung	Con aspiratore With vent Mit Absaugung
Portata aria Air flow rate Abluftleistung	m³/h		700
Assorbimento elettrico Electrical absorption Stromaufnahme	kW	0,01	0,13
Dimensioni esterne External dimensions Außenmaße	mm	L 1725 P 1215 H 415	
Peso netto Net weight Nettogewicht	Kg	50	55
Dimensioni imballo Packaging dimensions Verpackungsmaße	mm	L 1820 P 1360 H 415	
Peso lordo Gross weight Bruttogewicht	Kg	91	96

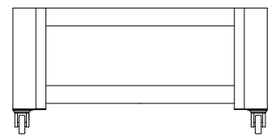
Supporto chiuso con ruote - Closed stand with weels - Geschlossene halterung mit rädern

MODELLO MODEL MODELL		DC3T/1-W-CP	DC3T/2-W-CP
Dimensioni esterne External dimensions Außenmaße	mm	L 1720 P 1060 H 1170	L 1720 P 1060 H 850
Peso netto Net weight Nettogewicht	Kg	171	138
Dimensioni imballo Packaging dimensions Verpackungsmaße	mm	L 1830 P 1370 H 1380	L 1830 P 1370 H 1050
Peso lordo Gross weight Bruttogewicht	Kg	215	178



Supporto aperto con ruote - Open stand with weels - Offene halterung mit rädern

MODELLO MODEL MODELL		DS3T/1-W-CP	DS3T/2-W-CP	DS3T/3-W-CP	DS3T/4-W-CP
Dimensioni esterne External dimensions Außenmaße	mm	L 1720 P 1060 H 1170	L 1720 P 1060 H 850	L 1720 P 1060 H 610	L 1720 P 1060 H 280
Peso netto Net weight Nettogewicht	Kg	91	84	77	70
Dimensioni imballo Packaging dimensions Verpackungsmaße	mm	L 1610 P 1430 H 560			
Peso lordo Gross weight Bruttogewicht	Kg	99	92	85	78



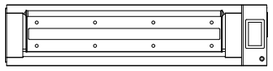
Optionals

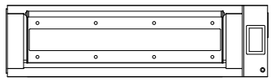
DTH3T/1	Portateglie per forno singolo - Single oven baking tray holder - Backblechhalter für Einzelbacköfen
DTH3T/2	Portateglie per forno doppio - Double oven baking tray holder - Backblechhalter für Doppelbacköfen

Delta 3TAL / 3TAH

Modulo cottura - Cooking module - Backmodul

AC 3-N-400V 50/60 Hz





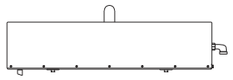
MODELLO MODEL MODELL		DO3TAL/1TSS.....-CP			DO3TAL/1TSB.....-CP			DO3TAH/1TSS.....-CP			DO3TAH/1TSB.....-CP		
		C5	C5P	C5D	C5	C5P	C5D	C5	C5P	C5D	C5	C5P	C5D
Teglia, Tray, Backblech			•			•			•			•	
Pizza		•	•		•	•		•	•		•	•	
Pala, Peel, Palette		•	•		•	•		•	•		•	•	
Pane, Bread, Brot		•	•	•	•	•	•	•	•	•	•	•	•
Pasticceria, Pastry, Gebäck		•	•	•	•	•	•	•	•	•	•	•	•
Dimensioni camera Chamber dimensions Maße der backkammer	**mm**	**L** 1430 **P** 830 **H** 160						**L** 1430 **P** 830 **H** 230					
Tipologia pietre Types of stones Steintypologie		Cordierite sabbiata Sandblasted cordierite Sandgestrahltes Cordierit			Pietra bakery Bakery stone Bäckereistein			Cordierite sabbiata Sandblasted cordierite Sandgestrahltes Cordierit			Pietra bakery Bakery stone Bäckereistein		
Temperatura massima Maximum temperature Maximale temperatur	**°C**	450	450	280	450	450	280	450	450	280	450	450	280
Produttività oraria (Nr/h) Hourly productivity (Nr/h) Studenleistung (Nr./Std.)	**Ø30** **Ø35** **Ø50** **40x60**	133 100 42 15-20	147 110 45 18-24	0 0 0 9-12	133 100 42 15-20	147 110 45 18-24	0 0 0 9-12	120 90 33 12-16	133 100 39 15-20	0 0 0 9-12	120 90 33 12-16	133 100 39 15-20	0 0 0 9-12
Assorbimento elettrico Electrical absorption Stromaufnahme	**kW**	18,6	19,8	17,4	18,6	19,8	17,4	18,6	19,8	17,4	18,6	19,8	17,4
Consumo medio *** Average consumption *** Durchschnittlicher verbrauch ***	**kW/h**	7,4	7,9	7	7,4	7,9	7	7,4	7,9	7	7,4	7,9	7
Dimensioni esterne External dimensions Außenmaße	**mm**	**L** 1935 **P** 1215 **H** 400						**L** 1935 **P** 1215 **H** 470					
Peso netto Net weight Nettogewicht	**kg**	310			345			348			383		
Dimensioni imballo Packaging dimensions Verpackungsmaße	**mm**	**L** 2030 **P** 1370 **H** 590						**L** 2030 **P** 1370 **H** 660					
Peso lordo Gross weight Bruttogewicht	**kg**	352			387			390			425		

Cavi di alimentazione non inclusi - Power cables not included - Zuleitung nicht inklusiv

Vaporiera - Steam generator - Dampfgarer

AC 230V 50/60 Hz

MODELLO MODEL MODELL		DSG234T
Assorbimento elettrico Electrical absorption Stromaufnahme	**kW**	1,5
Dimensioni esterne External dimensions Außenmaße	**mm**	**L** 660 **P** 160 **H** 210
Peso netto Net weight Nettogewicht	**kg**	13



Optionals

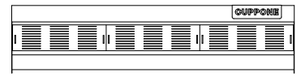
DBF4080	Telaio per infornare - Baking frame - Backgestell
ACK	Kit controllo assorbimento - Absorption control kit - Absorptionskontroll-Kit
CC	Connessione al cloud - Cloud connection - Verbindung zur Cloud
*******	Voltaggio speciale - Special voltage - Sonderspannung - Sonderspannung

***** Il consumo medio può variare in base al differente tipo di cottura e al numero di pizze prodotte.**

*** Average consumption may vary depending on the type of cooking and the number of pizzas produced.

*** Der durchschnittliche Verbrauch kann je nach Art des Backvorgangs und Anzahl der hergestellten Pizzen variieren.

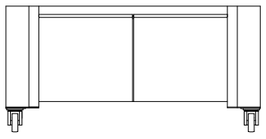
Cappa - Hood - Haube



MODELLO MODEL MODELL		DH3TAN-A5-CP	DH3TAV-A5-CP
Versione Version Version		Senza aspiratore Without vent Ohne Absaugung	Con aspiratore With vent Mit Absaugung
Portata aria Air flow rate Abluftleistung	**m³/h**		700
Assorbimento elettrico Electrical absorption Stromaufnahme	**kW**	0,01	0,13
Dimensioni esterne External dimensions Außenmaße	**mm**	**L** 1925 **P** 1215 **H** 415	
Peso netto Net weight Nettogewicht	**Kg**	60	65
Dimensioni imballo Packaging dimensions Verpackungsmaße	**mm**	**L** 2020 **P** 1360 **H** 610	
Peso lordo Gross weight Bruttogewicht	**Kg**	101	106

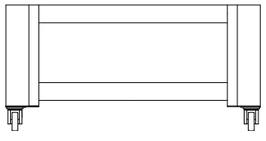
Supporto chiuso con ruote - Closed stand with weels - Geschlossene halterung mit rädern

MODELLO MODEL MODELL		DC3TA/1-W-CP	DC3TA/2-W-CP
Dimensioni esterne External dimensions Außenmaße	**mm**	**L** 1920 **P** 1060 **H** 1170	**L** 1920 **P** 1060 **H** 850
Peso netto Net weight Nettogewicht	**Kg**	191	158
Dimensioni imballo Packaging dimensions Verpackungsmaße	**mm**	**L** 2030 **P** 1370 **H** 1380	**L** 2030 **P** 1370 **H** 1050
Peso lordo Gross weight Bruttogewicht	**Kg**	235	198



Supporto aperto con ruote - Open stand with weels - Offene halterung mit rädern

MODELLO MODEL MODELL		DS3TA/1-W-CP	DS3TA/2-W-CP	DS3TA/3-W-CP	DS3TA/4-W-CP
	mm	**L** 1920 **P** 1060 **H** 1170	**L** 1920 **P** 1060 **H** 850	**L** 1920 **P** 1060 **H** 610	**L** 1920 **P** 1060 **H** 280
Peso netto Net weight Nettogewicht	**Kg**	108	101	94	87
	mm	**L** 1610 **P** 1430 **H** 560			
Peso lordo Gross weight Bruttogewicht	**Kg**	116	109	102	95



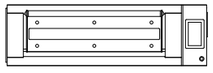
Optionals

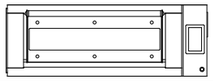
DTH3TA/1	Portateglie per forno singolo - Single oven baking tray holder - Backblechhalter für Einzelbacköfen
DTH3TA/2	Portateglie per forno doppio - Double oven baking tray holder - Backblechhalter für Doppelbacköfen

Delta 4TL / 4TH

Modulo cottura - Cooking module - Backmodul

AC 3-N-400V 50/60 Hz





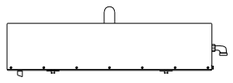
MODELLO MODEL MODELL		DO4TL/1TSS.....-CP			DO4TL/1TSB.....-CP			DO4TH/1TSS.....-CP			DO4TH/1TSB.....-CP		
		C5	C5P	C5D	C5	C5P	C5D	C5	C5P	C5D	C5	C5P	C5D
Teglia, Tray, Backblech			•			•			•			•	
Pizza		•	•		•	•		•	•		•	•	
Pala, Peel, Palette		•	•		•	•		•	•		•	•	
Pane, Bread, Brot		•	•	•	•	•	•	•	•	•	•	•	•
Pasticceria, Pastry, Gebäck		•	•	•	•	•	•	•	•	•	•	•	•
Dimensioni camera Chamber dimensions Maße der backkammer	mm	L 820 P 1260 H 160						L 820 P 1260 H 230					
Tipologia pietre Types of stones Steintypologie		Cordierite sabbiata Sandblasted cordierite Sandgestrahltes Cordierit			Pietra bakery Bakery stone Bäckereistein			Cordierite sabbiata Sandblasted cordierite Sandgestrahltes Cordierit			Pietra bakery Bakery stone Bäckereistein		
Temperatura massima Maximum temperature Maximale temperatur	°C	450	450	280	450	450	280	450	450	280	450	450	280
Produttività oraria (Nr/h) Hourly productivity (Nr/h) Studenleistung (Nr./Std.)	**Ø30** **Ø35** **Ø50** **40x60**	112 84 28 20	120 90 30 24	0 0 0 12	112 84 28 20	120 90 30 24	0 0 0 12	90 68 22 16	104 78 26 20	0 0 0 12	90 68 22 16	104 78 26 20	0 0 0 12
Assorbimento elettrico Electrical absorption Stromaufnahme	kW	12	14,4	9,6	12	14,4	9,6	12	14,4	9,6	12	14,4	9,6
Consumo medio *** Average consumption *** Durchschnittlicher verbrauch ***	kW/h	4,8	5,8	3,8	4,8	5,8	3,8	4,8	5,8	3,8	4,8	5,8	3,8
Dimensioni esterne External dimensions Außenmaße	mm	L 1325 P 1645 H 400						L 1325 P 1645 H 470					
Peso netto Net weight Nettogewicht	kg	300			330			327			357		
Dimensioni imballo Packaging dimensions Verpackungsmaße	mm	L 1420 P 1810 H 590						L 1420 P 1810 H 660					
Peso lordo Gross weight Bruttogewicht	kg	342			372			369			399		

Cavi di alimentazione non inclusi - Power cables not included - Zuleitung nicht inklusiv

Vaporiera - Steam generator - Dampfgarer

AC 230V 50/60 Hz

MODELLO MODEL MODELL		DSG234T
Assorbimento elettrico Electrical absorption Stromaufnahme	kW	1,5
Dimensioni esterne External dimensions Außenmaße	mm	L 660 P 160 H 210
Peso netto Net weight Nettogewicht	kg	13



Optionals

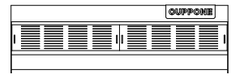
DBF40120	Telaio per infornare - Baking frame - Backgestell
ACK	Kit controllo assorbimento - Absorption control kit - Absorptionskontroll-Kit
CC	Connessione al cloud - Cloud connection - Verbindung zur Cloud
*******	Voltaggio speciale - Special voltage - Sonderspannung - Sonderspannung

***** Il consumo medio può variare in base al differente tipo di cottura e al numero di pizze prodotte.**

*** Average consumption may vary depending on the type of cooking and the number of pizzas produced.

*** Der durchschnittliche Verbrauch kann je nach Art des Backvorgangs und Anzahl der hergestellten Pizzen variieren.

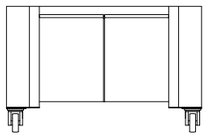
Cappa - Hood - Haube



MODELLO MODEL MODELL		DH4TN-A5-CP	DH4TV-A5-CP
Versione Version Version		Senza aspiratore Without vent Ohne Absaugung	Con aspiratore With vent Mit Absaugung
Portata aria Air flow rate Abluftleistung	**m³/h**		700
Assorbimento elettrico Electrical absorption Stromaufnahme	**kW**	0,01	0,13
Dimensioni esterne External dimensions Außenmaße	**mm**	L 1315 P 1215 H 415	
Peso netto Net weight Nettogewicht	**Kg**	42	47
Dimensioni imballo Packaging dimensions Verpackungsmaße	**mm**	L 1410 P 1360 H 610	
Peso lordo Gross weight Bruttogewicht	**Kg**	73	78

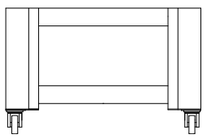
Supporto chiuso con ruote - Closed stand with weels - Geschlossene halterung mit rädern

MODELLO MODEL MODELL		DC4T/1-W-CP	DC4T/2-W-CP
Dimensioni esterne External dimensions Außenmaße	mm	L 1310 P 1490 H 1170	L 1310 P 1490 H 850
Peso netto Net weight Nettogewicht	Kg	173	140
Dimensioni imballo Packaging dimensions Verpackungsmaße	mm	L 1420 P 1800 H 1380	L 1420 P 1800 H 1050
Peso lordo Gross weight Bruttogewicht	Kg	213	180



Supporto aperto con ruote - Open stand with weels - Offene halterung mit rädern

MODELLO MODEL MODELL		DS4T/1-W-CP	DS4T/2-W-CP	DS4T/3-W-CP	DS4T/4-W-CP
Dimensioni esterne External dimensions Außenmaße	mm	L 1310 P 1490 H 1170	L 1310 P 1490 H 850	L 1310 P 1490 H 610	L 1310 P 1490 H 280
Peso netto Net weight Nettogewicht	Kg	92	85	78	71
Dimensioni imballo Packaging dimensions Verpackungsmaße	mm	L 1200 P 1430 H 560			
Peso lordo Gross weight Bruttogewicht	Kg	100	93	86	79



Optionals

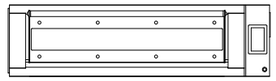
DTH4T/1	Portateglie per forno singolo - Single oven baking tray holder - Backblechhalter für Einzelbacköfen
DTH4T/2	Portateglie per forno doppio - Double oven baking tray holder - Backblechhalter für Doppelbacköfen

Delta 6TL / 6TH

Modulo cottura - Cooking module - Backmodul

AC 3-N-400V 50/60 Hz





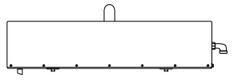
MODELLO MODEL MODELL		DO6TL/1TSS.....-CP			DO6TL/1TSB.....-CP			DO6TH/1TSS.....-CP			DO6TH/1TSB.....-CP		
		C5	C5P	C5D	C5	C5P	C5D	C5	C5P	C5D	C5	C5P	C5D
Teglia, Tray, Backblech			•			•			•			•	
Pizza		•	•		•	•		•	•		•	•	
Pala, Peel, Palette		•	•		•	•		•	•		•	•	
Pane, Bread, Brot		•	•	•	•	•	•	•	•	•	•	•	•
Pasticceria, Pastry, Gebäck		•	•	•	•	•	•	•	•	•	•	•	•
Dimensioni camera Chamber dimensions Maße der backkammer	mm	L 1230 P 1260 H 160						L 1230 P 1260 H 230					
Tipologia pietre Types of stones Steintypologie		Cordierite sabbiata Sandblasted cordierite Sandgestrahltes Cordierit			Pietra bakery Bakery stone Bäckereistein			Cordierite sabbiata Sandblasted cordierite Sandgestrahltes Cordierit			Pietra bakery Bakery stone Bäckereistein		
Temperatura massima Maximum temperature Maximale temperatur	°C	450	450	280	450	450	280	450	450	280	450	450	280
Produttività oraria (Nr/h) Hourly productivity (Nr/h) Studenleistung (Nr./Std.)	**Ø30** **Ø35** **Ø50** **40x60**	133 100 55 30	147 110 60 36	0 0 0 18	133 100 55 30	147 110 60 36	0 0 0 18	120 90 50 24	133 100 55 30	0 0 0 18	120 90 50 24	133 100 55 30	0 0 0 18
Assorbimento elettrico Electrical absorption Stromaufnahme	kW	18,6	21	16,2	18,6	21	16,2	18,6	21	16,2	18,6	21	16,2
Consumo medio *** Average consumption *** Durchschnittlicher verbrauch ***	kW/h	7,4	8,4	6,5	7,4	8,4	6,5	7,4	8,4	6,5	7,4	8,4	6,5
Dimensioni esterne External dimensions Außenmaße	mm	L 1735 P 1645 H 400						L 1735 P 1645 H 470					
Peso netto Net weight Nettogewicht	kg	387			432			412			457		
Dimensioni imballo Packaging dimensions Verpackungsmaße	mm	L 1420 P 1810 H 590						L 1420 P 1810 H 660					
Peso lordo Gross weight Bruttogewicht	kg	437			482			462			507		

Cavi di alimentazione non inclusi - Power cables not included - Zuleitung nicht inklusiv

Vaporiera - Steam generator - Dampfgarer

AC 230V 50/60 Hz

MODELLO MODEL MODELL		DSG6T
Assorbimento elettrico Electrical absorption Stromaufnahme	kW	2,5
Dimensioni esterne External dimensions Außenmaße	mm	L 660 P 160 H 210
Peso netto Net weight Nettogewicht	kg	16



Optionals

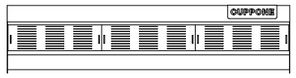
DBF40120	Telaio per infornare - Baking frame - Backgestell
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***** Il consumo medio può variare in base al differente tipo di cottura e al numero di pizze prodotte.**

*** Average consumption may vary depending on the type of cooking and the number of pizzas produced.

*** Der durchschnittliche Verbrauch kann je nach Art des Backvorgangs und Anzahl der hergestellten Pizzen variieren.

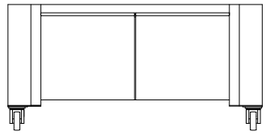
Cappa - Hood - Haube



MODELLO MODEL MODELL		DH6TN-A5-CP	DH6TV-A5-CP
Versione Version Version		Senza aspiratore Without vent Ohne Absaugung	Con aspiratore With vent Mit Absaugung
Portata aria Air flow rate Abluftleistung	m³/h		700
Assorbimento elettrico Electrical absorption Stromaufnahme	kW	0,01	0,13
Dimensioni esterne External dimensions Außenmaße	mm	L 1725 P 1215 H 415	
Peso netto Net weight Nettogewicht	Kg	52	57
Dimensioni imballo Packaging dimensions Verpackungsmaße	mm	L 1820 P 1360 H 610	
Peso lordo Gross weight Bruttogewicht	Kg	83	88

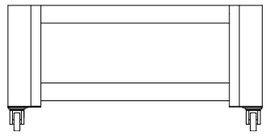
Supporto chiuso con ruote - Closed stand with weels - Geschlossene halterung mit rädern

MODELLO MODEL MODELL		DC6T/1-W-CP	DC6T/2-W-CP
Dimensioni esterne External dimensions Außenmaße	mm	L 1720 P 1490 H 1170	L 1720 P 1490 H 850
Peso netto Net weight Nettogewicht	Kg	228	190
Dimensioni imballo Packaging dimensions Verpackungsmaße	mm	L 1830 P 1800 H 1380	L 1830 P 1800 H 1050
Peso lordo Gross weight Bruttogewicht	Kg	278	240



Supporto aperto con ruote - Open stand with weels - Offene halterung mit rädern

MODELLO MODEL MODELL		DS6T/1-W-CP	DS6T/2-W-CP	DS6T/3-W-CP	DS6T/4-W-CP
Dimensioni esterne External dimensions Außenmaße	mm	L 1720 P 1490 H 1170	L 1720 P 1490 H 850	L 1720 P 1490 H 610	L 1720 P 1490 H 280
Peso netto Net weight Nettogewicht	Kg	127	120	113	106
Dimensioni imballo Packaging dimensions Verpackungsmaße	mm	L 1610 P 1430 H 560			
Peso lordo Gross weight Bruttogewicht	Kg	135	128	121	114



Optionals

DTH6T/1	Portateglie per forno singolo - Single oven baking tray holder - Backblechhalter für Einzelbacköfen
DTH6T/2	Portateglie per forno doppio - Double oven baking tray holder - Backblechhalter für Doppelbacköfen

Precisione e stile, tutto in uno

Le luci LED di ultima generazione e il vetro a tutta porta con schermo termico ti consentono di controllare ogni dettaglio in cottura.
Il design rinnovato e il colore nero rendono Delta il protagonista indiscusso del tuo spazio di lavoro.

Precision and style, all in one

The latest-generation LED lights and the full-length glass door with heat shield allow you to monitor every cooking detail. Updated design and black color make Delta the indisputable protagonist of your workspace.

Präzision und Stil - alles in einem Gerät vereint

Dank LED-Leuchten der neuesten Generation und der durchgehenden Türverglasung mit Hitzeschild haben Sie jedes Detail des Garvorgangs im Blick. Das neue Design und die schwarze Farbe machen Delta zum unangefochtenen Star in Ihrem Arbeitsbereich.

Note



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