

Alpha

The next generation of Cuppone's iconic, world-first rotating deck pizza oven.



Alpha

Alpha: Precision and flexibility in one.

Alpha's rotating cooking floor can be adjusted in both speed and direction, ensuring perfectly even baking results. Independently controlled top and bottom heating elements allow for highly customised baking processes. A professional oven designed to meet the demands of the most discerning pizza chefs.



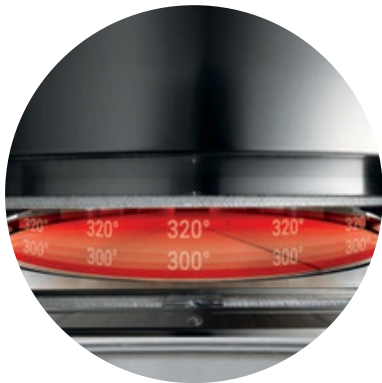


Alpha

Special Features



Touchscreen control system.



Top and bottom element control.



Speed and direction control of the rotating cooking floor.



Heat seal between door and cooking chamber.



Power to the elements control 0-100%.

Optional

25mm Neapolitan stone

Cuppone cloud connection

Peel holder



Technology that makes the difference.

- Single, high-visibility glass pane + removable heat-protection tempered glass.
- Door opening and closing system with compression spring.
- Heat seal between door and cooking chamber.
- Top/Floor differentiated heating elements.
- Fast recovery function.
- Eco mode function.
- Cooking programs.
- Touchscreen controls.
- Timer.

Cuppone quality features.

- Stainless steel construction.
- Evaporated rock wool insulation.
- Cooling fans.
- Self-cleaning mode.
- Adjustable steam vents.
- Standard Cordierite stone cooking floor.



Rotating stone base: Flexibility for any need.

Our rotating stone base offers exceptional flexibility, with two speed settings and reversible rotation direction. Choose the perfect rotation pace to achieve uniform and flawless results.



Complete control & guaranteed savings.

Take full control of your oven and optimise energy use. Plan your schedule with advanced programming features for a week, a month, or an entire year. Reduce energy consumption during standby periods with our Eco Mode. The system can provide real-time alerts if energy thresholds are exceeded, helping you manage consumption efficiently. Alpha delivers flexibility, efficiency, and control.



Design dedicated to baking.

Alpha is designed for discerning pizza chefs who demand the best. Next-generation LED lighting provides exceptional visibility, while the new glass door panel offers an enhanced view of the baking process. Constructed from high-quality steel with a secondary coated fascia, Alpha ensures excellent thermal insulation. Its sleek, modern design makes it a standout addition to any professional kitchen.

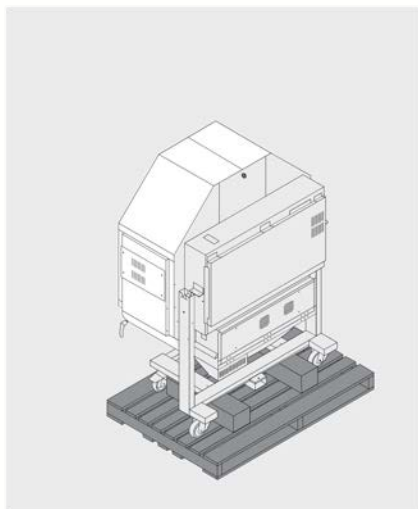
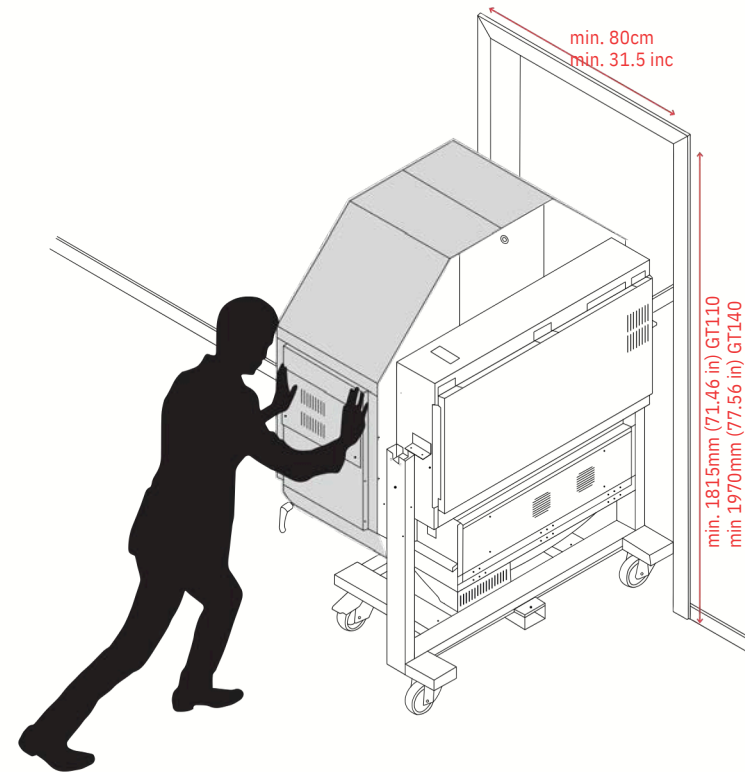


Expanded elegance: Efficiently capturing fumes.

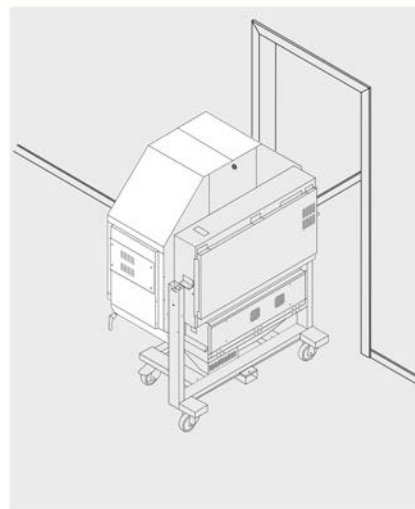
The newly designed, larger hood offers superior performance, capturing more fumes and vapours. Ideal for high-demand environments, this hood improves air quality and comfort in the cooking space.

Alpha's special stand can deliver pizza anywhere.

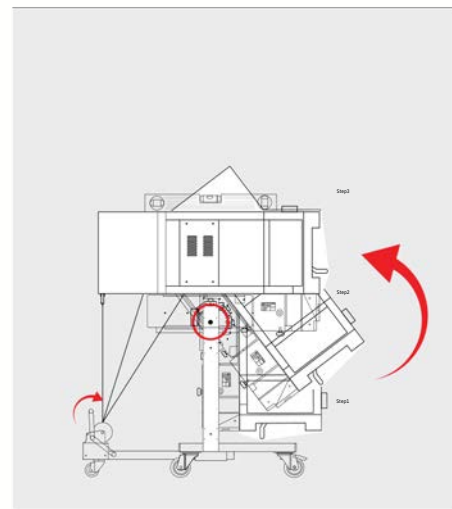
Specifically designed to fit through 80cm-wide doorways, Alpha's stand allows you to easily place it in any kitchen layout. Its robust structure and high-quality materials ensure excellent performance over time.



a.
The oven is supplied pre-assembled on its stand, ready for installation.



b.
The wheeled stand allows easy movement through standard-width doors.



c.
Thanks to the pulley-operated system, the oven is smoothly transitioned into its position ready for use.



Alpha



Alpha 110/140



MODEL		LLKAL110	LLKAL140
External Dimensions (Including hood)	W mm	1388	1688
	D mm	1438	1738
	H mm	2110	2110
Cooking chamber dimensions	Ø mm	1100	1400
Door Dimensions	W mm H mm	620.5 120	
Baking Capacity	Nr	8 (Ø 300mm) 7 (Ø 350mm) 3 (Ø 500mm)	14 (Ø 300mm) 10 (Ø 350mm) 5 (Ø 500mm)
Maximum Temperature	°C	450	
Productivity per hour (Classic Pizza)	Nr	80 (Ø 300mm) 60 (Ø350mm) 25 (Ø500mm)	140 (Ø 300mm) 110 (Ø350mm) 35 (Ø500mm)
Power Supply	Volt (50/60 Hz)	AC 3 N 400V	
Maximum Absorption	kW MAX	17.4	23
Average Consumption	kWh	10.4	13.8
Net Weight	Kg	527	646
Gross Weight	Kg	598	732
Packed Dimensions	W mm D mm H mm	1460 1230 2021	1760 1350 2171
*Cable and plug not included			



Hood

INCLUDED



MODEL		LLKAL110	LLKAL140
External Dimensions	W mm	902	1312
	D mm	1212	1212
	H mm	413	413
Air Flow Rate		700	
Power Supply		AC 230	
Maximum Absorption		0.13	
Net Weight	Kg	37	45
Gross Weight	Kg	67	75
Packed Dimensions	W mm D mm H mm	1001 1361 605	1411 1361 605

The hood is supplied complete with the oven and stand.

Optional Versions

Napoli - Special refractory stone.

Rosso - RAL 3020 Gloss front & side panels.



Alpha Rosso.



Alpha: your style your way.

Alpha goes beyond performance - it is part of your restaurant's identity. With customisable panels, you can match the oven's design to your brand's style, colours, and atmosphere. Whether you prefer a sleek, modern look or a rustic, traditional feel, Alpha blends seamlessly into your space - because great pizza deserves a great stage.



Custom side panels.



Black hood.



Custom front panel.

Optional black RAL 9005.



RAL 3020 or RAL of choice.



RAL 3020 or RAL of choice.

RAL 3020 or RAL of choice.

Standard Model

Discover the secret to perfect Neapolitan pizza with the Napoli stone base.

Master the art of true Neapolitan pizza with the perfect combination of Alpha's powerful heating elements and a specialised refractory stone. Designed for high-temperature baking, it ensures an evenly cooked base and a beautifully light, pillowy crust - as Neapolitan pizza should be!



Notes

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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