



EVOLUTION

STONE DECK


ELECTRIC PIZZA OVEN

CUPPONE

The Cuppone Evolution Oven's unique design exploits corner space usually left unused. The Evolution Oven is designed for efficiency and functionality capable of reaching temperatures up to 840° F. Our Independent top and bottom temperature controls allow for consistently produced pizzas even in the busiest shops.

The Type II hood has a rounded shape which complements the look of the oven and is designed as a moisture and heat evacuating hood.

The stand is made completely of stainless steel and is perfectly integrated with the innovative design of the oven.

- All stainless steel construction, including cooking chamber
- Firebrick cooking surface
- Cook at temperatures up to 840° F
- Individual top and bottom temperature controls
- Energy efficient Wool Rock insulation
- Internal lighting
- Double pane Mineral Glass viewing window
- 220 Volt, three phase power
- Solid state digital controls
- 100 programmable pre-sets
- Programmable cooking timer
- Programmable auto start timer
- **ENERGY STAR** tested 



As shown Double Deck with optional Hood, Stand & Tools

EVOLUTION

Importer & Distributor
of Professional
Food Equipment
since 1984



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EVOLUTION SPECS

DIMENSIONS & POWER SPECS

Model		EV / 1	EV / 2
Cooking Chamber Dimensions	W	46"	46"
	L	46"	46"
	H	5.5"	5.5"
External Dimensions	W	56"	56"
	L	63"	63"
	H	18"	31"
Pizza Baking Capacity	quantity	11 (12") 8 (14") 3 (20")	11 (12") x 2 8 (14") x 2 3 (20") x 2
Power			
208/220 VAC	3 Phase	40A	40A x 2
Shipping Weight	pounds	631	1,015

Evolution Ovens can be stacked up to 4 ovens high

DIAGRAM OF DOUBLE Deck

