





# CUPPONE

### DOUGH MIXERS

The Cuppone Dough Mixers have been on the UK market for many years now and are ideal machines for pizzerias, restaurants and bakeries.

reliability for any busy outlet. They are supplied on castors for maximum mobility and are supplied with a fixed head and bowl, stainless steel bowl guard, heavy duty motor and microswitch cut-out. The spiral system mixes dough in just 20 minutes, allowing time for more dough production. These machines come complete with all of the safety features required by international standards.

The Cuppone mixers have been built to run at the perfect speed to produce the perfect dough. After a mix, the dough comes out at exactly the right temperature to work with ancient the exact right amount of oxygen and gluten in

Mixes at the perfect speed to develop the dough for a perfect pizza base - it really makes a difference





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# Why choose a Silea?

- All stainless steel construction
- · Heavy duty machine that is built to last
- Stylish appearance
- Easy to use
- Does one perfect dough mix in just 20 minutes

The LLKMA20 will create  $80 \times 12$ " pizza bases per mix, based on 240g dough ball. The LLKMA30 will create  $120 \times 12$ " pizza bases per mix, based on 240g dough ball.

### Specifications

Model		D		Capacity			Net Weight	Loading	Motor	Max Mixing Capacity
LLKMA20	380	700	810	20kg	25 Litres	22 Quart	72kg	13 Amp	1.9hp	6.6L Water + 13.4kg Flour
LLKMA30	480	840	810	30kg	38 Litres	34 Quart	96kg	13 Amp	2.8hp	10L water + 20kg Flour

## Suggested Products

Here are some other LLK products that may interest you. Search our website using the product code for more information.



Heated Press



Donatello Oven LLKDN6352



Michelangelo Oven LLKML6352



Giotto Oven
LLKGIOTTO

We speak to customers all the time who have had our mixers for over 20 years.

All Cuppone products are supplied with 2 years parts and 1 year labour warranty as standard. 1 year additional labour warranty available as extra.

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