

Linda Lewis

— KITCHENS —



Designed to fit into a corner

CUPPONE

Caravaggio

ELECTRIC PIZZA OVEN

The Caravaggio pizza oven has been designed for when space is at a premium as it will sit perfectly in a corner. The Caravaggio pizza ovens are highly energy efficient and are designed and built to last.

The innovative, space-saving design of the Caravaggio corner oven will allow you to achieve a high productive capacity without the oven taking up valuable kitchen space. The Caravaggio ovens' impressive exterior appearance matches the amazing performance of the ovens themselves.

The Caravaggio has all the same features as the Michelangelo including: a digital control panel with up to 100 programmes, cleaning mode, and end of cooking buzzer. The digital temperature control system has the ability to individually control the top and bottom element of each deck with 0% to 100% power.

They feature a panoramic glass door and internal lights which allow you to check the progress of your pizzas, and a stone cooking base which guarantees authentic Italian pizza cooking. The Caravaggio ovens cook pizzas in around 3-5 minutes, depending on the thickness of the pizza and whether you are cooking directly on the stone or in pans.

Also available with an innovative touch screen control panel!



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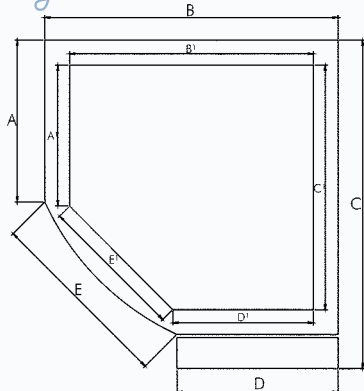
Cuppone pizza ovens can be used to cook so many different dishes and are often used during busy periods to reheat or finish off dishes that have been prepared in advance. They are also perfect for cooking pasta, jacket potatoes, fish, meat, vegetables, and much more.

Choose the Caravaggio oven if you are low on space and need a high output, highly energy efficient pizza oven that looks stylish for a front-of-house position.

Why choose a Caravaggio?

- Designed to fit in a corner space
- Stylish appearance
- Energy efficient
- Perfect results every time
- 100 cooking programs
- Manually adjustable steam vents

Specifications



| Dimensions (as illustrated) | | | | | | | | | | | | | | Capacity | Net Weight | Loading |
|-----------------------------|-----|-----|------|------|-----|-----|-----|-----|------|------|-----|-----|--|----------------------------|------------|---------------------------------|
| Model | A | B | C | D | E | H | A1 | B1 | C1 | D1 | E1 | H1 | | | | |
| SINGLE DECK LLKCR5351TS | 806 | 688 | 1212 | 1406 | 641 | 430 | 623 | 509 | 950 | 950 | 509 | 138 | | 5 x 12" or 2 x 14" | 230kg | 9.7kw 3 phase only |
| LLKCR8351TS | 918 | 820 | 1445 | 1639 | 769 | 430 | 765 | 610 | 1181 | 1181 | 640 | 138 | | 10 x 12" or 8 x 14" | 270kg | 11.8Kw 3 phase only |
| TWIN DECK LLKCR5352TS | 806 | 688 | 1212 | 1406 | 641 | 777 | 623 | 509 | 950 | 950 | 509 | 138 | | 10 x 12" or 8 x 14" | 270kg | 9.7Kw + 9.7Kw 3 phase only |
| LLKCR8352TS | 918 | 820 | 1445 | 1639 | 769 | 777 | 765 | 640 | 1181 | 1181 | 640 | 138 | | 20 x 12" or 16 x 14" | 520kg | 11.8Kw + 11.8Kw 3 phase only |

HOODS

| Model | W | D | H | Net Weight | Capacity m ² /hr | Loading | Flue Diameter |
|-------|------|------|-----|------------|-----------------------------|---------|---------------|
| HR535 | 1056 | 1268 | 390 | 50kg | 700 | 13 Amp | 150mm Ø |
| HR835 | 1056 | 1526 | 390 | 55kg | 700 | 13 Amp | 150mm Ø |

Hood must be vented out of the building

STANDS

| Model | A | B | C | D | E | H | Net Weight |
|--------|-----|------|------|-----|------|------|------------|
| SR5351 | 583 | 1196 | 1196 | 583 | 867 | 1100 | 75kg |
| SR5352 | 583 | 1196 | 1196 | 583 | 867 | 900 | 70kg |
| SR8351 | 704 | 1419 | 1419 | 703 | 1014 | 1100 | 95kg |
| SR8352 | 704 | 1419 | 1419 | 703 | 1014 | 900 | 90kg |

Castors available as extra

Mixer cut-out available as extra for larger model only

Stands are stainless steel effect finish

Twin deck ovens require a separate power supply for each deck

Please note: If stand is purchased separately delivery charges will apply

! Ensure that you keep a distance of at least 50 mm between the oven and other equipment or inflammable materials. We advise that you leave an unrestricted space of at least 500 mm to the right side to allow for easy access to the electrical system.

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

Our highest capacity oven - perfect where space is an issue.



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