



CUPPONE

Tiepolo

ELECTRIC PIZZA OVEN

The Cuppone Tiepolo pizza oven was brought into the range in 2014. It fits perfectly between the entry level and mid-range ovens and is perfect for takeaways, restaurants and gastro-pubs.

This fantastic oven has a manual control panel that gives the user increased control of the elements compared to the entry level Tiziano oven. In addition to the standard temperature setting on each deck, the Tiepolo oven allows the user to set the power to the elements at 0/min/max to ensure the oven temperature is held no matter how full the oven is.

Many kitchens experience quiet periods and this is where the Tiepolo is perfect. If the oven is left idle during quiet times it will not use unnecessary energy to keep itself at the required temperature when set at minimum but will be ready to produce a perfect result if the establishment becomes busy during peak times when you've turned it up to max.

Alongside an optional stand, there is also the option to add a fully functioning motorised extraction hood to remove all of the fumes and grease away from the cooking chamber. The hood must be extracted either out of the building or into an extraction system.

I love the Tiepolo.
It is simple to use
and brilliant for
busy takeaways.



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llk.

Why choose a Tiepolo?

- Easy to use manual control panel
- Set the power to the elements at min/max dependent on demand
- Door with panoramic glass window & internal lights
- Extraction hood available
- "U" Shaped elements to ensure even cooking

Like all Cuppone ovens, it has a cordierite stone cooking base to retain heat and ensure a perfect, authentic, Italian stone-baked taste and texture.

Cuppone ovens are incredibly versatile and can be used to cook so many different dishes including: pasta, jacket potatoes, fish, meat, vegetables, and much more. They are often used to reheat or finish off dishes that have been prepared in advance.

Specifications

Model	Dimensions			Oven Dimensions			Max Pizza Capacity		Net Weight	Loading
	W	D	H	W	D	H	on base	in pans		
SINGLE DECK										
LLKTP6351	1020	1270	410	720	1080	140	6 x 14"	6 x 12"	133kg	7.8kw Single or 3 phase
LLKTP6351L	1380	910	410	1080	720	140	6 x 14"	6 x 12"	145kg	7.9kw Single or 3 phase
LLKTP9351	1380	1270	410	1080	1080	140	9 x 14"	9 x 12"	171kg	11.7kw Single or 3 phase
TWIN DECK *										
LLKTP6352	1020	1270	730	720	1080	140	12 x 14"	12 x 12"	231kg	15.6kw Single or 3 phase
LLKTP6352L	1380	910	730	1080	720	140	12 x 14"	12 x 12"	247kg	15.8kw Single or 3 phase
LLKTP9352	1380	1270	730	1080	1080	140	18 x 14"	18 x 12"	301kg	23.4kw 3 phase only

Can be stacked up to 3 high

Hood must be vented out of the building

* Please note: Twin deck models require two separate power supplies.

STANDS

Model	W	D	H	Net Weight
SINGLE DECK				
STP6351	1020	1200	1100	58kg
STP6351L	1380	840	1100	46kg
STP9351	1380	1200	1100	63kg
TWIN DECK				
STP6352	1020	1200	900	49kg
STP6352L	1380	840	900	43kg
STP9352	1380	1200	900	64kg

EXTRACTION HOODS

Model	W	D	H	Net Weight	Loading	Capacity (m3/hr)	Flue Diameter
HTP635	1026	1110	410	60kg	0.13kw*	700	150mm Ø
HTP635L	1386	1110	410	73kg	0.13kw*	700	150mm Ø
HTP935	1386	1110	410	73kg	0.13kw*	700	150mm Ø

*13 Amp plug required

Castors available as extra.

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

Stands are stainless steel effect finish.

Saves energy when you're quiet and delivers when you are busy.

! 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.

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