

AVAILABLE  
TO TEST DRIVE  
IN OUR DEMO  
KITCHEN!



Small  
footprint,  
ideal for  
chains

Can be stacked 3  
high to cook 12 x  
12" pizzas at once!

CUPPONE

*Paolo*

ELECTRIC PIZZA OVEN

The Cuppone Paolo oven is a bestselling oven that has been re-launched into the UK market due to increasing demand.

Named after one of the 3 Cuppone brothers, these electric ovens have manual controls and are available in either single or twin deck. Customers love the simplicity of the Paolo oven which can be stacked to create a triple deck and has the ability to increase or decrease the power to the elements during quiet or busy period, thus making it a great energy saving oven! It features individual U-shaped elements to ensure perfect and even cooking throughout the deck, and has a heat up time of just 30 minutes!

The interior of the oven is entirely stainless steel (except the brick, of course), it also has internal lights and full length viewing windows in the doors to allow the user to check cooking progress without opening the door & losing heat. The streamlined fascia allows for extremely easy cleaning with no crevices for dirt to build up in.

The Paolo is ideal for gastro-pubs, busy takeaways, and small restaurants, plus it is perfect for chains as it is extremely reliable and robust. It can be placed either in the kitchen or front of house and has the optional extra of an extraction hood which has a powerful motor which can be ducted into existing extraction or vented directly out of the building.

The Paolo oven  
is highly reliable and  
customers are still  
using them  
25 years on!



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*llk.*

## Why choose a Paolo?

- Individual U-shaped elements
- All stainless steel chamber
- Option to add extraction hood
- Easy to use manual controls
- Highly energy efficient
- Power boost function for busy periods

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.

The Paolo oven can be used to prove breads as well as cook or finish off other dishes as required.

Spare parts are stocked in the UK and we have a network of specialist engineers across the country should any problems arise.

## Specifications

Model	Dimensions			Oven Dimensions			Max Pizza Capacity		Net Weight	Loading
	W	D	H	W	D	H	on base	in pans		
<b>SINGLE DECK</b>										
LLKPAOLO4	1020	910	410	720	720	140	4 x 14"	4 x 12"	106kg	5.3kw Single or 3 phase
<b>TWIN DECK</b>										
LLKPAOLO4+4	1020	910	730	720	720	140	8 x 14"	8 x 12"	171kg	10.6kw Single or 3 phase

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
<b>SINGLE DECK</b>				
SPAOLO4	1020	840	1100	40kg
<b>TWIN DECK</b>				
SPAOLO4+4	1020	840	900	35kg

### EXTRACTION HOODS

Model	W	D	H	Net Weight	Loading	Capacity (m3/hr)	Flue Diameter
HPAOLO4	1020	1164	362	56kg	0.13kw*	700	150mm Ø
HPAOLO4+4	1020	1164	362	56kg	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.

! 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.

Heat up time just 30 minutes!



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