

AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



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!



— linda-lewis.co.uk —

llk.

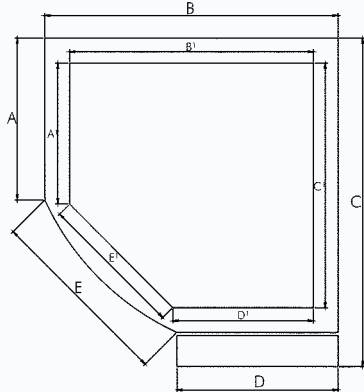
Why choose a Caravaggio?

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

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.

Specifications



Dimensions (as illustrated)															
Model	A	B	C	D	E	H	A1	B1	C1	D1	E1	H1	Capacity	Net Weight	Loading
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

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

HOODS

Model	W	D	H	Net Weight	Capacity m ³ /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

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.

