

AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



CUPPONE *Giotto*

ELECTRIC PIZZA OVEN

The Cuppone Giotto is the first ever, electric oven with a revolving stone base. It guarantees high productivity and withstands comparison with any other type of oven; electric, gas, or wood burning. The Giotto truly is the ultimate in fast food whilst providing the best quality.

Its beautiful aesthetic and stainless steel construction gives an ultra-modern appearance, which seems almost space age. However, it can be tailored to match more authentic styles meaning that the Giotto fits in with any kitchen. Further adding to its style, it boasts a panoramic glass door and internal lights to check progress on your pizzas with a stone-cooking base that guarantees authentic Italian cooking. Its two rotation speeds also make loading and unloading as easy as possible with pizzas cooking in around 2-5 minutes.

The oven easily fits into corner spaces and comes complete with an extraction hood and stand with underneath storage. There is also a digital control panel, which can be programmed to come on automatically, ensuring that there is no need to turn the oven on early.

Despite similarities to the Michelangelo oven, the difference lies in the rotating stone base that reduces cooking time whilst simplifying and speeding up the work of the pizza maker, as they can always be loaded and unloaded from the front.

Increase your
productivity by up to
20%.



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Why choose a Giotto?

- Elements set up to produce a wood-fired oven effect
- Electric oven with revolving stone base
- Perfect for front-of-house position
- Energy efficient
- Easy to use
- Perfect results every time
- All stainless steel effect

The Giotto oven has been manufactured to the highest standard, taking every operational and energy efficiency challenge into account. The oven arrives tilted upright on wheels which allows it to be wheeled through any opening measuring 790w x 1900h. It arrives on site in 3 pieces and can be assembled ready for installation within 1 hour.

Choose the Giotto oven if you have a high end restaurant and would like a stunning front-of-house pizza oven that

Specifications

Model	W	D	H	Oven Dimensions	Max Pizza Capacity		Net Weight	Loading	Hourly Output
					on base	in pans			
LLKGIOTTO/ BABY	1350	1410	1670	1100mm Ø	7 x 12" or 6 x 14" or 3 x 20"	7 x 10" or 6 x 12" or 3 x 18"	460kg	14.6kw 3 phase only	Approx 120 pizzas
LLKGIOTTO	1650	1710	1670	1400mm Ø	14 x 12" or 12 x 14" or 6 x 20"	14 x 10" or 12 x 12" or 6 x 18"	580kg	17.7kw 3 phase only	Approx 200 pizzas

Oven supplied complete with stand and hood

Hood must be vented out of the building

HOODS

Model	W	D	H	Net Weight	Capacity m ³ /hr	Loading	Flue Diameter
HGIOTTO/ BABY	1310	1290	500	51kg	700	13 Amp	150mm Ø
HGIOTTO	1610	1590	500	70kg	700	13 Amp	150mm Ø



Fits through a 790mm door



The rotating base makes loading and unloading a doddle!

! 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.

Giotto can also be tiled to match your decor at an additional cost. Please ask for more information.
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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