



SINGLE DECK WITH
MOBILE STAND (Supplied separately)

CUPPONE

Giorgione

GAS PIZZA OVEN

The Cuppone Giorgione gas oven supersedes the original Cuppone gas oven which was on the market for more than 30 years. Boasting a stylish new look and a wider variety of sizes, with the same durable oven at its core, Giorgione is the gas deck oven for the modern kitchen.

Cuppone's gas oven has proven to be a versatile oven that you can rely on and the Giorgione is no different. Its unique design, featuring heat-distribution columns within the brick, is renowned for providing even cooking throughout the deck without the need to move pizzas around the oven.

Fresh features for 2021 include a new digital control panel, a full length heavy-duty handle, and a fully tempered glass door for added heat protection. There is also the addition of a smoke duct for easy connection to the kitchen's extraction system.

Like all Cuppone ovens, Giorgione features a stone-based deck that is floodlit by two halogen lamps, illuminating the contents for the user to see without opening the oven door. This helps with heat retention, as does the heat seal between the door and the cooking chamber.

Giorgione is supplied as a single deck oven that can be stacked without the need for a stacking kit: the flue simply interlocks. The most significant update for the new model is in the deck sizes, with four options now available, including the 'wide' deck that is extremely popular in Cuppone's electric ranges.

The gas oven may look different, but it is built with the same skill and technology that has proven so successful over the past 30 years.

Cuppone's gas oven hasn't changed much over the years, now it has a 2021 facelift!



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Why Giorgione?

- Single deck pizza oven
- Can be stacked to create twin deck
- Tempered glass door with full length handle
- Internal lighting
- Unique stone cooking surface
- Provides even cooking
- Simple to use
- Natural gas or LPG supply available

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.

Please note: when purchasing a gas appliance you need to get a site survey done beforehand by a Gas Safe registered engineer to assess the suitability of the site, ensure that you have a gas interlock system, and that the installation is carried out to current regulations otherwise it can be very dangerous and will void your warranty.

Specifications

Model	Dimensions			Oven Dimensions			Max Pizza Capacity		Net Weight	Loading	Consumption		Heat Output
	W	D	H	W	D	H	on base	in pans			Natural Gas	LPG	
LLKGR4351	1230	1120	537	720	720	185	4 x 14"	4 x 12"	176 kg	51,182 Btu/hr	1.58 m3/hr	1.18 kg/hr	15kW/max
LLKGR6351	1230	1480	537	720	1080	185	6 x 14"	6 x 12"	219 kg	63,124 Btu/hr	1.95 m3/hr	1.45 kg/hr	18.5kW/max
LLKGR6351L	1590	1120	537	1080	720	185	6 x 14"	6 x 12"	210 kg	63,124 Btu/hr	1.95 m3/hr	1.45 kg/hr	18.5kW/max
LLKGR9351	1590	1480	537	1080	1080	185	9 x 14"	9 x 12"	271 kg	83,597 Btu/hr	2.59 m3/hr	1.93 kg/hr	24.5kW/max

* All models require a 1/2" gas connection and 13 Amp socket,

STANDS

Model	W	D	H	Net Weight
SINGLE DECK				
SGR4351	1210	860	1100	54kg
SGR6351	1210	1215	1100	65kg
SGR6351L	1570	860	1100	62kg
SGR9351	1570	1215	1100	76kg
TWIN DECK				
SGR4352	1210	860	700	46kg
SGR6352	1210	1215	700	57kg
SGR6352L	1570	860	700	54kg
SGR9352	1570	1215	700	69kg
HOOD (NON MECHANICAL)				
HGR435	1215	1473	540	62kg
HGR635	1215	1831	540	67kg
HGR635L	1573	1473	540	73kg
HGR935	1573	1821	540	80kg

All stands are stainless steel effect finish.

Castors available as extra.

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.

All models can be stacked 2 high



SINGLE DECK



TWIN STACKED WITH MOBILE STAND

You don't need a stacking kit - simply stack one on top of the other



AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



TWIN DECK

CUPPONE

Tiziano

ELECTRIC PIZZA OVEN

The Tiziano range of ovens are designed to offer a wide range of equipment that will accommodate takeaways and small restaurants, where pizzas are only part of the menu or those with limited kitchen space. They cook pizzas in around 3-6 minutes, depending on the thickness of the base and whether you are cooking directly on the stone or in the pans.

Cuppone pizza ovens are incredibly versatile and can be used to cook different dishes such as pasta, jacket potatoes, fish, meat, vegetables, and much more. The Tiziano is capable of fast turnarounds during busy periods or for reheating and finishing off dishes that have been prepared in advance.

The Tiziano is built with a simple control system consisting of two mechanical thermostats on each deck. This independently controls the temperature above and below the stones to ensure uniform cooking of the top and bottom of the pizza. The heating elements are designed to totally cover the surface of the deck, and the oven is protected by a manual resetting thermostat which will intervene in the event of any abnormal overheating.

These are our
bestselling
ovens!



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Specifications

Model	Dimensions			Oven Dimensions			Max Pizza Capacity		Net Weight	Loading
	W	D	H	W	D	H	on base	in pans		
SINGLE DECK										
LLKTZ4201	700	560	390	420	420	140	4 x 8"	4 x 6"	45kg	2.1kw 1ph, 13Amp
LLKTZ5201	800	660	390	520	520	140	4 x 10"	4 x 8"	60kg	3.8kw 1ph or 3ph
LLKTZ6201S	900	600	390	620	460	140	2 x 12"	2 x 10"	60kg	3.1kw 1ph, 13Amp
LLKTZ6201	900	760	390	620	620	140	4 x 12"	4 x 10"	75kg	4.6kw 1ph or 3ph
LLKTZ7201	1000	860	390	720	720	140	4 x 14"	4 x 12"	95kg	5.2kw 1ph or 3ph
TWIN DECK										
LLKTZ4202	700	560	690	420	420	140	8 x 8"	8 x 6"	75kg	4.2kw 1ph or 3ph
LLKTZ5202	800	660	690	520	520	140	8 x 10"	8 x 8"	101kg	7.6kw 1ph or 3ph
LLKTZ6202S	900	600	690	620	460	140	4 x 12"	4 x 10"	101kg	6.2kw 1ph or 3ph
LLKTZ6202	900	760	690	620	620	140	8 x 12"	8 x 10"	126kg	9.2kw 1ph or 3ph
LLKTZ7202	1000	860	690	720	720	140	8 x 14"	8 x 12"	158kg	10.4kw 1ph or 3ph
TRIPLE DECK *										
LLKTZ4203	700	560	1080	420	420	140	12 x 8"	12 x 6"	120kg	6.3kw 1ph or 3ph
LLKTZ5203	800	660	1080	520	520	140	12 x 10"	12 x 8"	161kg	11.4kw 1ph or 3ph
LLKTZ6203S	900	600	1080	620	460	140	6 x 12"	6 x 12"	161kg	9.3kw 1ph or 3ph
LLKTZ6203	900	760	1080	620	620	140	12 x 12"	12 x 10"	201kg	13.8kw 1ph or 3ph
LLKTZ7203	1000	860	1080	720	720	140	12 x 14"	12 x 12"	253kg	15.6kw 1ph or 3ph



SINGLE DECK



TWIN DECK WITH OPTIONAL STAND & HOOD



* TRIPLE DECK
Comprised of stacked single & twin deck.

STANDS

Model	W	D	H	Net Weight
SINGLE DECK				
STZ5201	800	640	1170	35kg
STZ6201S	900	580	1170	36kg
STZ6201	900	740	1170	39kg
STZ7201	1000	840	1170	44kg
TWIN DECK				
STZ5202	800	640	970	32kg
STZ6202S	900	580	970	33kg
STZ6202	900	740	970	36kg
STZ7202	1000	840	970	41kg
TRIPLE DECK				
STZ5203	800	640	770	30kg
STZ6203S	900	580	770	31kg
STZ6203	900	740	770	34kg
STZ7203	1000	840	770	39kg

HOODS

Model	W	D	H	Net Weight	Flue Diameter
HTZ420	705	715	170	14.5kg	150mm Ø
HTZ520	805	815	170	16.5kg	150mm Ø
HTZ620S	905	755	170	15.5kg	150mm Ø
HTZ620	905	915	170	17.5kg	150mm Ø
HTZ720	1005	1015	170	18.5kg	150mm Ø

Please note: Tiziano hoods do not have motors

! 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.

Our triple deck offers great use of space with a small footprint.



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

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

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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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		
SINGLE DECK										
LLKPAOLO4	1020	910	410	720	720	140	4 x 14"	4 x 12"	106kg	5.3kw 1ph or 3ph
TWIN DECK										
LLKPAOLO4+4	1020	910	730	720	720	140	8 x 14"	8 x 12"	171kg	5.3kw + 5.3kw 1ph or 3ph

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				
SPAOLO4	1020	840	1100	40kg
TWIN DECK				
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.

Heat up time just 30 minutes!



! 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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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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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 1ph or 3ph
LLKTP6351L	1380	910	410	1080	720	140	6 x 14"	6 x 12"	145kg	7.9kw 1ph or 3ph
LLKTP9351	1380	1270	410	1080	1080	140	9 x 14"	9 x 12"	171kg	11.7kw 1ph or 3ph
TWIN DECK *										
LLKTP6352	1020	1270	730	720	1080	140	12 x 14"	12 x 12"	231kg	7.8kw + 7.8kw 1ph or 3ph
LLKTP6352L	1380	910	730	1080	720	140	12 x 14"	12 x 12"	247kg	7.9kw + 7.9kw 1ph or 3ph
LLKTP9352	1380	1270	730	1080	1080	140	18 x 14"	18 x 12"	301kg	11.7kw + 11.7kw 1ph or 3ph

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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TO TEST DRIVE
IN OUR DEMO
KITCHEN!



CUPPONE *Donatello*

ELECTRIC PIZZA OVEN

The Donatello is the mid-high end oven from Cuppone and is an economical alternative to our Michelangelo for restaurants or busy takeaways.

These ovens have a highly energy efficient digital control panel which allows controllability of the heating elements and also has an acoustic cooking timer. Other features include a glass door and internal lights to check the progress of your pizzas, and a stone cooking base which guarantees authentic Italian pizza cooking. Pizzas can be cooked in around 3-6 minutes.

This oven has a revolutionary heat regeneration system so when the oven door is opened it immediately circulates the heat back inside to minimise heat-loss. What makes the Donatello different is a digital control system with 100 cooking programs and a control panel that allows precise control of the elements from 0% - 100%.

These ovens can be supplied with a stand and a fully operational extraction hood which should be vented out of the building.

Did you know digital controls are 15% more energy efficient than manual controls?



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Why choose a Donatello?

- Electric deck oven available in 8 variations
- Heat regeneration system
- Digital control panel
- Highly energy efficient
- Precise heat/power control of elements from 0% - 100%
- 100 programme settings
- Manually adjustable steam vents

Pizza ovens are used to cook so many different dishes these days and are often used to reheat or finish off pre-prepared dishes in busy periods. They are also perfect for cooking baked potatoes, chicken wings, pasta, and a wide variety of other dishes.

If you are running a busy restaurant or takeaway and want a good reliable oven but theatre is not essential for you, then this is the oven you need to buy.

Specifications

Model	Dimensions			Oven Dimensions			Max Pizza Capacity		Net Weight	Loading
	W	D	H	W	D	H	on base	in pans		
SINGLE DECK										
LLKDN4351+	1150	1060	430	720	720	140	4 x 14"	4 x 12"	106kg	5.8kw 1ph or 3ph
LLKDN6351+	1150	1420	430	720	1080	140	6 x 14"	6 x 12"	133kg	8.4kw 1ph or 3ph
LLKDN6351L+	1510	1060	430	1080	720	140	6 x 14"	6 x 12"	145kg	8.6kw 1ph or 3ph
LLKDN9351+	1510	1420	430	1080	1080	140	9 x 14"	9 x 12"	171kg	12.6kw 3ph only
TWIN DECK										
LLKDN4352+	1150	1060	780	720	720	140	8 x 14"	8 x 12"	171kg	5.8kw + 5.8kw 1ph or 3ph
LLKDN6352+	1150	1420	780	720	1080	140	12 x 14"	12 x 12"	231kg	8.4kw + 8.4kw 1ph or 3ph
LLKDN6352L+	1510	1060	780	1080	720	140	12 x 14"	12 x 12"	247kg	8.6kw + 8.6kw 1ph or 3ph
LLKDN9352+	1510	1420	780	1080	1080	140	18 x 14"	18 x 12"	301kg	12.6kw + 12.6kw 3ph 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				
SDN4351	1140	960	1100	43kg
SDN6351	1140	1320	1100	57kg
SDN6351L	1500	960	1100	50kg
SDN9351	1500	1320	1100	67kg
TWIN DECK				
SDN4352	1140	960	900	39kg
SDN6352	1140	1320	900	53kg
SDN6352L	1500	960	900	46kg
SDN9352	1500	1320	900	63kg

Castors available as extra.
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.

EXTRACTION HOODS

Model	W	D	H	Net Weight	Loading	Flue Diameter
HDN435	1146	1110	410	60kg	13Amp plug	150mm Ø
HDN635	1146	1110	410	60kg	13Amp plug	150mm Ø
HDN635L	1506	1110	410	73kg	13Amp plug	150mm Ø
HDN935	1506	1110	410	73kg	13Amp plug	150mm Ø

Fabulous power control of elements to reduce energy in quiet periods.



AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



CUPPONE *Michelangelo*

ELECTRIC PIZZA OVEN

The Michelangelo's stunningly stylish appearance matches the amazing performance of the oven itself, making it the perfect model for front of house. These electric ovens are built for high output and will deliver outstanding results for long hours. They are highly energy efficient and are designed and built to last.

This oven features an innovative touch screen control panel with up to 100 programmes, cleaning mode, and end of cooking buzzer. The intuitive control system has the ability to individually control the top and bottom element of each deck with 0% to 100% power.

The oven door has a full length, double glazed, panoramic window and internal lights so you can see the progress of your pizzas whilst cooking. The doors are fitted with a heavy duty compression spring system and seal to optimise heat retention. It has a revolutionary heat regeneration system so when the oven door is opened it immediately circulates the heat back inside to minimise heat-loss.

The cooking chamber is manufactured entirely from stainless steel to ensure a totally hygienic finish and no chance of rust. Like all Cuppone ovens, the Michelangelo has a cordierite stone cooking base to retain heat and ensure a perfect, authentic, Italian stone-baked flavour.

Beautifully designed with a premium finish for front of house, whilst still retaining heavy usage features.



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Why choose a Michelangelo?

- Intuitive touch screen control panel
- 100 cooking programmes
- Perfect for front of house
- Heavy duty sprung doors
- Power boost button
- Heat regeneration system
- Highly energy efficient
- Low voltage floodlit lighting system
- 7 day programmer
- Auto cleaning programme
- Electronically adjustable steam vents

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.

Choose the Michelangelo if you need a high output, highly energy efficient oven that looks stylish for front of house positioning.

Specifications

Model	Dimensions			Oven Dimensions			Max Pizza Capacity		Net Weight	Loading
	W	D	H	W	D	H	on base	in pans		
SINGLE DECK										
LLKML4351TS	1190	1100	440	720	720	140	4 x 14"	4 x 12"	140kg	5.8kw 1ph or 3ph
LLKML6351TS	1190	1460	440	720	1080	140	6 x 14"	6 x 12"	179kg	8.4kw 1ph or 3ph
LLKML6351LTS	1550	1100	440	1080	720	140	6 x 14"	6 x 12"	183kg	8.6kw 1ph or 3ph
LLKML9351TS	1550	1460	440	1080	1080	140	9 x 14"	9 x 12"	233kg	12.6kw 3 phase only
TWIN DECK *										
LLKML4352TS	1190	1100	780	720	720	140	8 x 14"	8 x 12"	245kg	5.8kw + 5.8kw 1ph or 3ph
LLKML6352TS	1190	1460	780	720	1080	140	12 x 14"	12 x 12"	310kg	8.4kw + 8.4kw 1ph or 3ph
LLKML6352LTS	1550	1100	780	1080	720	140	12 x 14"	12 x 12"	316kg	8.6kw + 8.6kw 1ph or 3ph
LLKML9352TS	1550	1460	780	1080	1080	140	18 x 14"	18 x 12"	405kg	12.6kw + 12.6kw 3ph 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				
SML4351	1180	950	1100	43kg
SML6351	1180	1310	1100	57kg
SML6351L	1540	950	1100	50kg
SML9351	1540	1310	1100	67kg
TWIN DECK				
SML4352	1180	950	900	39kg
SML6352	1180	1310	900	53kg
SML6352L	1540	950	900	46kg
SML9352	1540	1310	900	63kg

Castors available as extra.
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.

HOODS

Model	W	D	H	Net Weight	Loading	Flue Diameter
HML435	1186	1200	410	60kg	13Amp plug	150mm Ø
HML635	1186	1200	410	60kg	13Amp plug	150mm Ø
HML635L	1546	1200	410	73kg	13Amp plug	150mm Ø
HML935	1546	1200	410	73kg	13Amp plug	150mm Ø

This oven features a 7 day programmer so is great for planning ahead.



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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!



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llk.

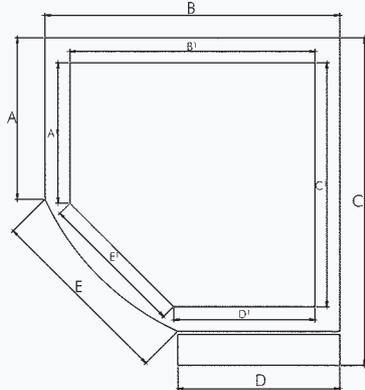
Why choose a Caravaggio?

- 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	582	1212	1406	641	978	430	509	950	950	509	623	138	5 x 12" or 2 x 14"	230kg	9.7kw 3 ph only	
LLKCR8351TS	715	1445	1639	769	1122	430	640	1181	1181	640	765	138	10 x 12" or 8 x 14"	270kg	11.8Kw 3 ph only	
* TWIN DECK LLKCR5352TS	582	1212	1406	641	978	777	509	950	950	509	623	138	10 x 12" or 8 x 14"	270kg	9.7Kw + 9.7Kw 3 ph only	
LLKCR8352TS	715	1445	639	769	1122	777	640	1181	1181	640	765	138	20 x 12" or 16 x 14"	520kg	11.8Kw + 11.8Kw 3 ph 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.



AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



CUPPONE *Giotto*

ELECTRIC PIZZA OVEN

The Cuppone Giotto was the first ever, electric oven with a revolving stone base launched in 2009. Now, the second generation has been released featuring touchscreen innovation. The Giotto 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.

The second generation
Giotto has landed!



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llk.

Why choose a Giotto?

- Touchscreen technology
- Elements set up to produce a wood-fired oven finish
- Electric oven with revolving stone base
- Perfect for front-of-house position
- Energy efficient
- Heat regeneration system
- Perfect results every time
- Back up manual controls

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 800w 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 output operation, the rotating base can speed up production by up to 20% and makes it easy to fully load and unload the oven, therefore requiring less skill than a traditional deck or living flame oven.

Specifications

Model	W	D	H	Oven Dimensions	Max Pizza Capacity		Net Weight	Loading	Hourly Output
					on base	in pans			
LLKGIOTTO/ BABY	1366	1438	1696	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 ph only	Approx 120 pizzas
LLKGIOTTO	1666	1738	1696	1400mm Ø	12 x 12" or 10 x 14" or 5 x 20"	14 x 10" or 12 x 12" or 5 x 18"	580kg	17.7kw 3 ph 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	1205	1449	500	50kg	700	13 Amp	150mm Ø
HGIOTTO	1205	1499	500	50kg	700	13 Amp	150mm Ø



Fits through a 800mm 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.

The 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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BRAND NEW
INNOVATION!



STONE & METAL MODULES
STACKED

CUPPONE *Leonardo*

THE MODULAR HYBRID OVEN

If you are tight on space and need flexibility in your kitchen, the Leonardo series of single deck modular ovens allows the user to choose exactly what's right for their establishment! With decks designed to fit bakery trays as well as pizzas, the Leonardo has a multitude of options including cordierite stone base, steel base and steam generator.

The Leonardo modular oven is the latest innovation from the masters of Italian excellence: Cuppone. Leonardo is the first flexible electric deck oven designed for pizza, bakery and gastro cooking to be brought to the UK market. Featuring a highly intuitive touch screen control system, the Leonardo can capture up to 100 individual cooking programmes that can be set across 7 days.

Innovative features include increased ceiling height to accommodate more than just pizza, full metal interior for gastro cooking and steam generator, perfect for bakery use. Each size option has been designed to fit 400 x 600 bakery trays, from two trays up to a monstrous 5 tray deck.

Modules can be stacked allowing the user to dedicate each deck to a different part of their menu, with the added bonus of saving on kitchen space at the same time. The Leonardo is beyond versatile, extremely customisable and able to meet the demands of any kitchen.

Perfect for a range of establishments from pizzerias to bakeries and restaurants alike!



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Why choose a Leonardo?

Stone base module:

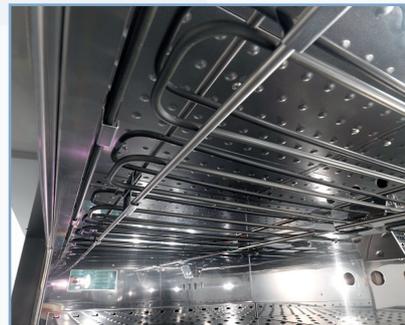
- Stackable single deck modules
- Capacity from 4 to 12 x 12" pizzas
- Cordierite stone base
- Fast heat up times
- Advanced heat regeneration system
- Perfect module for pizzas
- 7 day programmer
- Full length handle

Metal base module:

- Stackable single deck modules
- Galvanised steel interior
- Optional programmable steam injector
- Advanced heat regeneration system
- Increased ceiling height
- Perfect module for bakery or gastro cooking
- Designed to fit 400 x 600 bakery trays
- Spring loaded doors

Specifications

Model	Dimensions			Oven Dimensions			Capacity		Net Weight	Loading
	W	D	H	W	D	H	Pizza on base	400 x 600 Trays		
Stone base modules										
LLKLN2	1318	1195	400	820	820	180	4 x 12"	2	207kg	11.8kw 1ph or 3ph
LLKLN3	1728	1195	400	1230	820	180	6 x 12"	3	247kg	16.9kw 1ph or 3ph
LLKLN5	2094	1516	400	1600	1150	180	12 x 12"	5	387kg	18kw 1ph or 3ph
Metal base modules										
LLKLN2H	1318	1195	470	820	820	250	4 x 12"	2	222kg	7kw 1ph or 3ph
LLKLN3H	1728	1195	470	1230	820	250	6 x 12"	3	262kg	9.6kw 1ph or 3ph
Optional Steamer										
LLKLN/S	652	194	151							



STANDS

Model	W	D	Net Weight
SLN2	1308	1059	41kg
SLN3	1718	1059	53kg
SLN5	2084	1380	79kg

HOODS

Model	W	D	H	Net Weight	Loading	Flue Diameter
HLN2	1314	1084	390	62kg	13Amp plug	150mm Ø
HLN3	1724	1084	390	76kg	13Amp plug	150mm Ø
HLN5	2090	1084	390	103kg	13Amp plug	150mm Ø

Please note:

Height of the stand is dependent on the modules being stacked.

All stands are supplied with castors.

Stands are stainless steel effect finish.

If stand is purchased separately delivery charges will apply.

Modules with steam injector require connection to mains water.

- ! 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.

A fantastic innovation that allows bakeries to enjoy a taste of the masters of Italian excellence, Cuppone.



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