

SUITABLE FOR
 - PIZZAS
 - CHAPATI
 - SWEET CENTRES
 - FLATBREADS
 - NAAN

AVAILABLE
 TO TEST DRIVE
 IN OUR DEMO
 KITCHEN!



CUPPONE Heated Press

The Cuppone Heated Press is a huge time saver when pressing out dough balls for pizzas or flatbreads. The patented design is invaluable for pizzerias and restaurants that have a high turnover and will pay for itself in no time by saving you money on a skilled chef. You can set exactly what thickness you require then every single disc of dough is produced with perfect uniformity according to your settings.

The Cuppone Press has heated plates which fully finishes the pizza bases with a layer of starch gel. This holds back the gas produced in the natural fermentation of the dough. This produces perfect even cooking and lowered cooking times. Our presses are fully adjustable in both heat and contact time and are widely used in pizzerias, ethnic restaurants, and sweet centres. Each press is completed in seconds with no skill required.

The Cuppone Presses are constructed from stainless steel and come complete with all safety devices required for international legislation.

There are 5 sizes for you to choose from, ranging from 300mm plates up to 500mm plates. Choose the model according to what size dough discs you want to produce. If you want to make more than one size then you should choose the model according to the maximum size that you plan to produce. Also available to special order with flat plates, allowing for a more versatile use.

The key to success
 for consistent results
 with savings in labour
 costs around £35.00 per
 week to run!



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Why choose a heated press?

- Heated plates
- Up to 400 presses per hour
- Create perfectly uniform pizza bases
- Save money on skilled labour
- Huge time saver
- Reduces cooking time and temperature of oven setting
- Can make chapatis and other flat breads
- Widely used in Indian Sweet Centres



Save around
£6,344
each year in labour
cost with the
Cuppone Heated
Press

Specifications

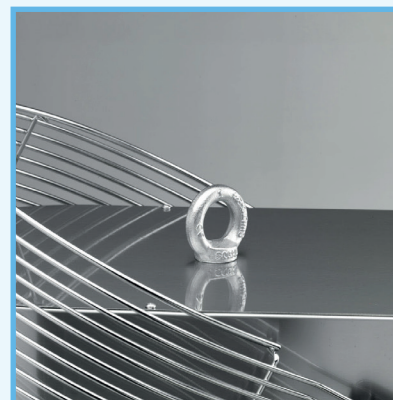
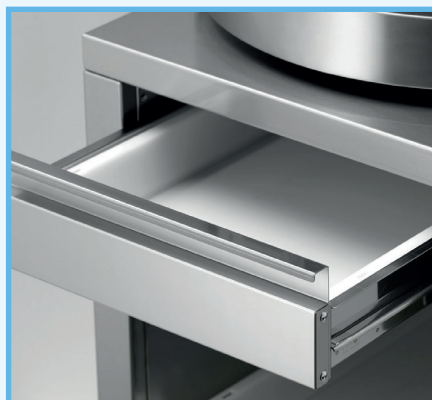
Model	W	D	H	Plate Size	Net Weight	Loading
LLKP30	500	610	770	300mm (12")	136kg	4.2kw
LLKP35	500	610	770	350mm (14")	143kg	4.2kw
LLKP40	560	710	860	400mm (16")	201kg	5.6kw
LLKP45	560	710	860	450mm (18")	210kg	6.6kw
LLKP50	560	710	860	500mm (20")	217kg	6.6kw

Available in single or 3 phase supply

Optional Extras

Model	Description	W	D	H
SLLKP*	Mobile Stand	616	690	777
AEDT	Dough Tray	600	400	75
AEDTL	Tray Lid	-	-	-
AEDTD	Dough Tray Dolly	-	-	-

*Suits all models. Will house 600x400 dough trays underneath. Stand includes a flouring drawer.



Please note: If you are purchasing the press to create products other than pizza, please let us know at the time of order so that we can ensure the correct settings are in place.

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

No sickness or holidays
for this member of the
team, just perfect
results every time!



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CUPPONE

Silca

DOUGH MIXERS

The Cuppone Dough Mixers have been on the UK market for many years now and are ideal machines for pizzerias, restaurants and bakeries.

Their robust all stainless steel production offers total reliability for any busy outlet. They are supplied on castors for maximum mobility and are supplied with a fixed head and bowl, stainless steel bowl guard, heavy duty motor and microswitch cut-out. The spiral system mixes dough in just 20 minutes, allowing time for more dough production. These machines come complete with all of the safety features required by international standards.

The Cuppone mixers have been built to run at the perfect speed to produce the perfect dough. After a mix, the dough comes out at exactly the right temperature to work with and with the exact right amount of oxygen and gluten in.

Mixes at the perfect speed to develop the dough for a perfect pizza base - it really makes a difference



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Why choose a Silea?

- All stainless steel construction
- Heavy duty machine that is built to last
- Stylish appearance
- Easy to use
- Does one perfect dough mix in just 20 minutes

The LLKMA20 will create 80 x 12" pizza bases per mix, based on 240g dough ball.

The LLKMA30 will create 120 x 12" pizza bases per mix, based on 240g dough ball.

Specifications

Model	W	D	H	Capacity		Net Weight	Loading	Motor	Max Mixing Capacity
LLKMA20	380	700	810	20kg	25 Litres 22 Quart	72kg	13 Amp	1.9hp	6.6L Water + 13.4kg Flour
LLKMA30	480	840	810	30kg	38 Litres 34 Quart	96kg	13 Amp	2.8hp	10L water + 20kg Flour

Suggested Products...

Here are some other LLK products that may interest you. Search our website using the product code for more information.



Heated Press
LLKP30



Donatello Oven
LLKDN6352+

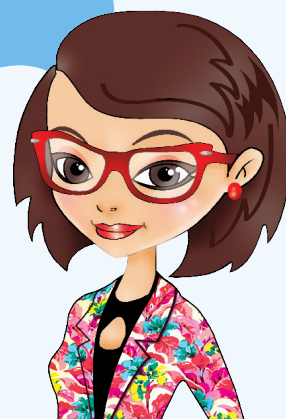


Michelangelo Oven
LLKML6352



Giotto Oven
LLKGIOTTO

We speak to customers
all the time who have
had our mixers for over
20 years.



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1 year additional labour warranty available as extra.

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LLKAR280

CUPPONE

Rounder

DOUGH ROUNDERS

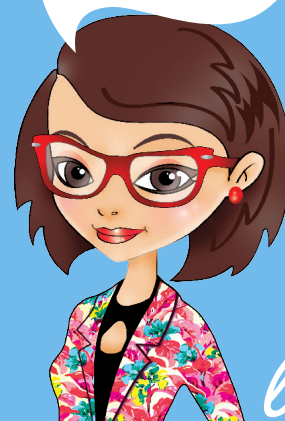
The Cuppone dough rounder has been introduced to the range as an integral part of any demanding pizza operation. With the ability to produce a perfectly rounded portion of dough every second, this machine takes away hard work and gives you back precious time.

The user can produce rounded portions of dough from 20g to 300g with the smaller model and up to 900g with the larger model. Simply switching cones determines the size of the rounded ball produced. Both models are equipped with castors, to help positioning the machine into your prep area super easy. A teflon coated aluminum spiral makes residual sticking virtually impossible as well as cleaning of the spiral low maintenance.

Save valuable hours with
this fantastic compact
machine!



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Why choose a Cuppone Rounder?

- Stainless steel body, easily wiped down
- Teflon coated Aluminium spiral
- Built in tray to place the rounded balls
- Rounded balls exit at bench height
- Available in two sizes

Specifications

Model	W	D	H	Tray width	Capacity	Net Weight	Loading	Power
LLKAR280	390	565	795	440	28 balls per minute	55 kg	13 Amp	0.37 Kw
LLKAR800	405	620	830	505	50 balls per minute	86 kg	13 Amp	0.37 Kw



Suggested Products...

Here are some other LLK products that may interest you. Search our website using the product code for more information.



Heated Press
LLKP30



Cubo Dough Divider
LLKDDCUBO



Donatello Oven
LLKDN6352+



Giotto Oven
LLKGIOTTOTS

Step away from hard
labour and employ the
Cuppone rounder today!



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1 year additional labour warranty available as extra.

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Dough Mixer

TWIN SPEED

LLK's twin speed dough mixers have been produced in Italy for over 50 years. Using powerful motors and ever changing technologies, these full stainless steel body mixers are built to be robust and reliable.

These heavy duty machines offer reliability for any busy outlet. Supplied on castors for maximum mobility and with twin speeds, this mixer is perfect for outlets producing several types of dough, where varying speeds is essential to the mixing process.

Equipped with safety features such as an emergency stop button, a powerful motor and a mechanical transmission system specifically designed to mix the dough at the perfect speed, this machine offers variety, consistency and quality.

Varying speeds for maximum versatility!



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Specifications

- Full stainless steel body
- Heavy duty machine that is built to last
- Easy to use
- Twin speed
- Emergency stop button

Model	H	W	D	Dough Capacity	Weight	Loading
LLKMC20	790	440	750	20kg / 31 litres	100kg	1.3Kw - 3 phase
LLKMC30	790	480	810	30kg / 40 litres	115kg	1.3Kw - 3 phase
LLKMC40	1000	490	900	40kg / 48 litres	140kg	2.2Kw - 3 phase
LLKMC50	1000	540	920	50kg / 63 litres	150kg	2.2Kw - 3 phase

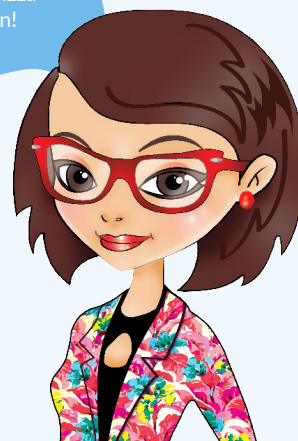
Optional Extras

Standard 3 phase, single phase available to order
Timers available for 40/50 kg models



LLKMC40

The first step to
a perfect pizza
operation!



All dough mixers are supplied with 2 years parts and 1 year labour warranty.

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Cubo

DOUGH DIVIDER

The Friulco Cubo dough divider is ideal for an efficient and high output catering environment. The table top dough divider takes up little space but saves 100's of hours in labour.

The machine works independently without any need for intervention or accessory adjustment. The Cubo can be completely disassembled by hand without the need for any tools, perfect for a full and thorough clean.

All Friulco products are manufactured in Italy to extremely high standards and in line with all health and safety guidelines.

Established in 1984, Friulco are a leading manufacturer of pizza production equipment and juicing machines, based in Italy. This admired brand is known all over the world for its efficiency, quality, and innovation and we are very enthusiastic about working with them and distributing their pizza equipment products here in the UK.

Fantastic, compact
combined dough divider
and rounder available.



Key Features:

- Fast production rate
- Robust stainless steel design
- Extremely easy to use
- Easy to disassemble and clean
- Completely automatic with optical weigh sensors
- Rounder option available



SAVE UP TO
£10,000
PER YEAR ON
PRODUCTION
COSTS!*

We calculate that you can save up to £10,000 per year by purchasing a Friulco divider machine from LLK.

*Saving figure is based on comparison between the unit price and labour costs involved in producing 500 pieces per day, 6 days a week for 48 weeks per year. If you would like us to explain the maths, ask a member of our sales team.

Specifications

Model	A	B	C	Portion Weight	Hourly Production	Tank Capacity	Weight	Power
LLKCUBO	530	900	840	20-250g	150 - 500 kg/hr	50L	110kg	13 Amp Plug



Simple to use, clean
and is virtually
indestructible.

Friulco products are supplied with 2 years parts and 1 year labour warranty.

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Cubo

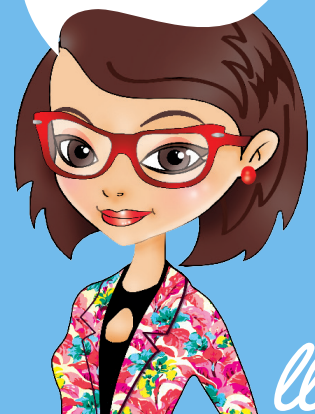
DOUGH DIVIDER AND ROUNDER

The Cubo dough divider and rounder is composed of one dough divider and one dough rounder all wrapped up in a compact little bow! The machine is completely automatic, and can prepare perfectly round and closed dough portions from 70 up to 250 grams, without any effort, saving hours of manual labour. Easy to disassemble and to clean. This machine is manufactured according to sanitary and safety regulations.

All Friulco products are manufactured in Italy to extremely high standards and in line with all health and safety guidelines.

Established in 1984, Friulco are a leading manufacturer of pizza production equipment and juicing machines, based in Italy. This admired brand is known all over the world for its efficiency, quality, and innovation and we are very enthusiastic about working with them and distributing their pizza equipment products here in the UK.

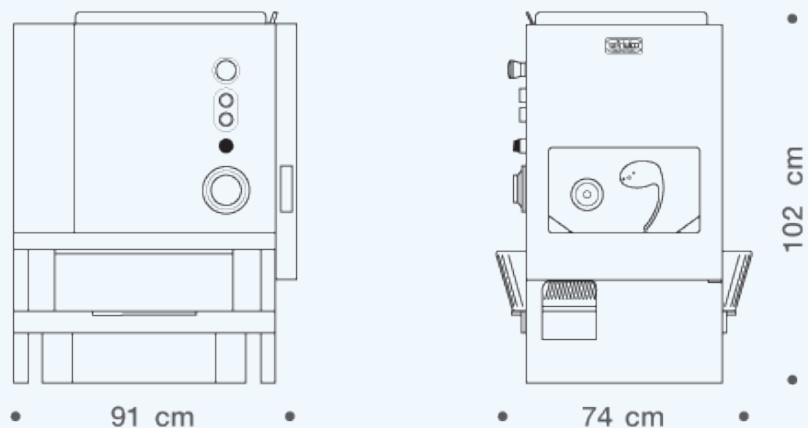
Save on time and labour
with this fabulously
compact machine.



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Key Features:

- Fast production rate
- Robust, full stainless steel body
- Extremely easy to use
- Easy to disassemble and clean
- Completely automatic



Specifications

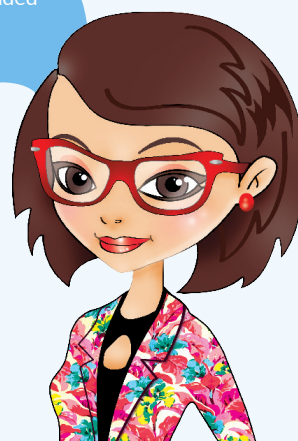
Model	A	B	C	Portion Weight	Hourly Production	Tank Capacity	Weight	Power
LLKCUBO/R	740	910	1020	70-250g	up to 200kg/hr	50L	200kg	13 Amp Plug



Creates consistently
portioned and rounded
dough balls.

Friulco products are supplied with 2 years parts and 1 year labour warranty.

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Pizza Prep Counters

REFRIGERATED PREP STATIONS

Designed specifically to assist a smooth pizza operation, our prep counters are kitted out with granite work surfaces and constructed entirely from the highest grade stainless steel.

With several options available including mobile units, ambient dough drawers and a host of sizes and combinations, we have a prep counter perfect for your operation!

Every pizza operation should invest in a built for purpose prep counter. Granite tops provide a none-stick work surface to stretch, top and scoop pizza bases effortlessly as well as temperature controlled storage to keep your toppings fresh and cool, without the need to store them away at the end of every shift!

Purpose built prep counters, with options to suit your operation.



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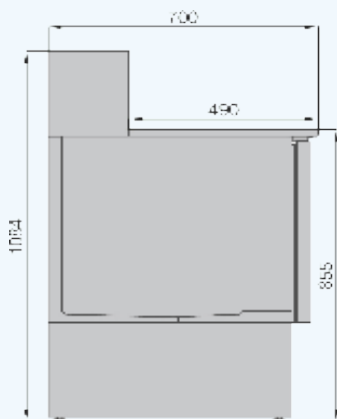
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GRANITE TOP COUNTER WITH INTEGRATED TOPPINGS HOLDER



Specifications

Model	Width	Depth	Height	Working Height	Capacity	GN Holding	Weight	Power
LLKPP2/I	900	700	1084	855	250L/8.8CuFT	5 x 1/6 GN pans	90 Kg	13 Amp Plug
LLKPP3/I	1365	700	1084	855	397L/14CuFT	8 x 1/6 GN pans	108 Kg	13 Amp Plug



Key Features

- Granite work surface
- 570 x 325mm adjustable shelves
- -2/+8 °C temperature range
- Electronic controls
- Static fan assisted cooling
- 35mm high density insulation
- Automatic off-cycle defrosting

Extras Available

- Additional shelves complete with fitting guides (1 per door included)
- Castor set
- 1/1 GN Compatible shelf brackets (1 per door included)
- Gastronorm pans

Prep counters are supplied with 2 years parts and 1 year labour warranty.

We supply many options to make sure we have the perfect prep counter for your establishment.



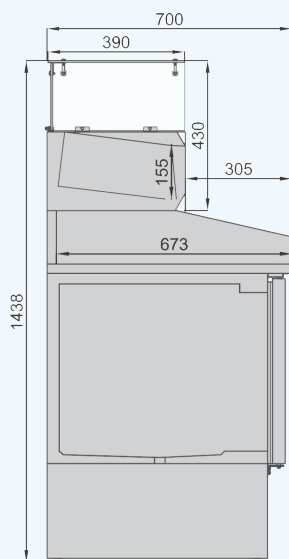
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GRANITE TOP COUNTER WITH INDEPENDENTLY CONTROLLED TOPPINGS HOLDER



Specifications

Model	Width	Depth	Height	Working Height	Capacity	GN Holding	Weight	Power
LLKPP2/D	1410	700	1438	855	250L/8.8CuFT	6 x 1/3 GN pans	188 Kg	2 x 13 Amp Plug
LLKPP3	1410	700	1438	855	400L/14.1CuFT	6 x 1/3 GN pans	207 Kg	2 x 13 Amp Plug



Key Features

- Granite work surface
- Separate temperature controlled toppings holder unit
- Ambient dough drawers *P2/D model
- 570 x 325mm adjustable shelves
- -2/+8 °C temperature range
- Electronic controls
- Static fan assisted cooling
- 35mm high density insulation

Extras Available

- Additional shelves complete with fitting guides (1 per door included)
- Castor set
- 1/1 GN Compatible shelf brackets (1 per door included)
- Gastronorm pans

Prep counters are supplied with 2 years parts and 1 year labour warranty.

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No need to store away toppings in separate refrigeration every day!

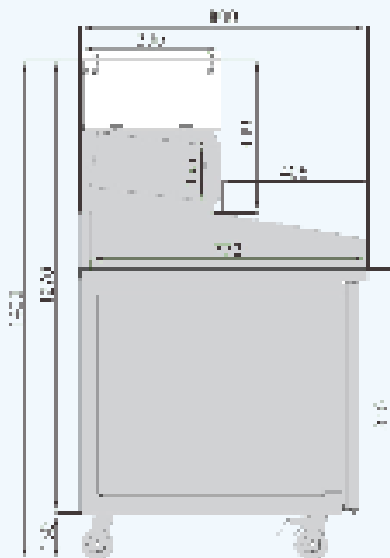


MOBILE GRANITE TOP COUNTER WITH INDEPENDENTLY CONTROLLED TOPPINGS HOLDER



Specifications

Model	Width	Depth	Height	Working Height	Capacity	GN Holding	Weight	Power
LLKPP1/MD	1510	800	1400	810	400L/14.1CuFT	6 x 1/3 GN pans	215 Kg	2 x 13 Amp Plug
LLKPP2/MD	2025	800	1400	810	600L/21.2CuFT	9 x 1/3 GN pans	299 Kg	2 x 13 Amp Plug



Key Features

- Granite work surface
- Separate temperature controlled toppings holder unit
- Mounted on castors fitted with brakes
- Ambient dough drawers
- 570 x 325mm adjustable shelves
- -2/+8 °C temperature range
- Electronic controls
- Static fan assisted cooling

Extras Available

- Additional shelves complete with fitting guides (1 per door included)
- Castor extension kit to 900mm height
- 1/1 GN Compatible shelf brackets (1 per door included)
- Adjustable feet
- Gastronorm pans

Prep counters are supplied with 2 years parts and 1 year labour warranty.

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Mounted on castors
to make cleaning
underneath and behind
super easy!

