

AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



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



linda-lewis.co.uk

llk.

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.



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

linda-lewis.co.uk



CUPPONE

Venere

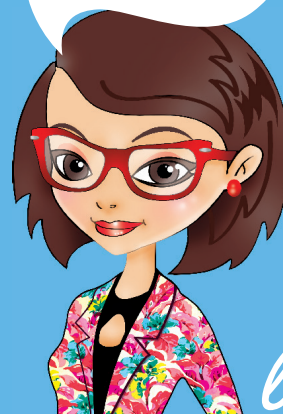
TWIN SPEED MIXER

Introducing Cuppone's brand new twin speed dough mixer: Venere. A versatile and robust appliance designed to make your baking endeavours effortless and efficient. It's a classic Cuppone Silea with a modern twist, built with the pizzaiola in mind.

Venere's sturdy construction features a painted steel structure, ensuring durability and stability during operation. The bowl and spiral, essential components for kneading dough, are crafted from high-quality stainless steel, ensuring both longevity and easy maintenance. The mixer also boasts an AISI 304 polished stainless steel bowl protection grid, not only enhancing its aesthetic appeal but also providing added safety during use. Mobility is made convenient with castors equipped with brakes, allowing you to easily position the mixer wherever you need it in your kitchen.

Venere offers flexibility with its double-speed functionality, all powered by a single motor, enabling you to tailor the mixing process to your specific needs. Lastly, the built-in timer ensures precision in your recipes, allowing you to achieve perfect results every time. Whether you're a professional pizzaiolo or new to the pizza biz, this dough mixer is an indispensable tool for achieving the perfect mix.

Cuppone have upgraded the classic Silea with a new twin speed function!



llkpizzapros.co.uk

llk.

Key Features

- Twin speed, single motor
- Heavy duty machine that is built to last
- Stylish appearance
- Easy to use
- Supplied on castors

Why choose Venere?

Venere is available in 3 sizes, making it flexible for small and large production. With convenient castors, double speed functionality and a built-in timer, it caters to various needs, making Venere an essential tool for any pizza kitchen.

Specifications

Model	Dimensions			Bowl Dimensions		RPM - Bowl		RPM - Spiral		Mixing	Net	Max
	W	D	H	Ø	H	Speed 1	Speed 2	Speed 1	Speed 2	Capacity	Weight	Power
LLKVN10	340	580	550	317	210	13	20	83	129	10 Kg	54 Kg	0.75kW 3ph
LLKVN20	420	710	740	400	260	12	19	103	160	20 Kg	78 Kg	1.1kW 3ph
LLKVN30	480	780	840	452	260	10	16	88	137	30 Kg	131 Kg	1.5kW 3ph



Suggested Products...

Here are some other pieces of kit that might help streamline your process.



Heated Press
LLKP30



Donatello Oven
LLKDN6352+

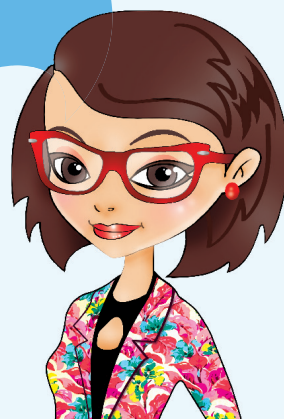


Michelangelo Oven
LLKML6352



Giotto Oven
LLKGT110TS

We speak to customers all the time who have had Cuppone mixers for over 20 years!



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

llkpizzaprof.co.uk



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!



linda-lewis.co.uk

llk.

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.

linda-lewis.co.uk



CUPPONE

Canova

LARGE CAPACITY

Take full control of your mixing with Cuppone's Canova dough mixer. Designed to assist with the production of many different types of dough at large volumes, Canova is a staple for any production kitchen.

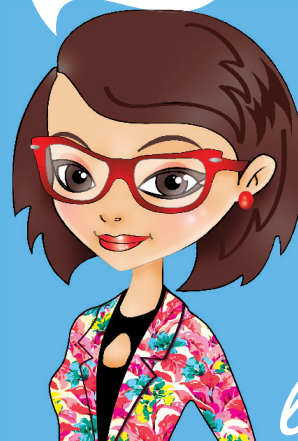
Equipped with safety features such as an emergency stop button, two powerful motors and a belt transmission system specifically designed to mix the dough at the perfect speed, this machine offers variety, consistency and quality. Well thought-out design features such as bowl support rollers, prevent the bowl from becoming misshapen under heavy load.

The user has the choice to change the bowl's direction during rotation as well as the option to have just the bowl rotating or just the spiral. Cool features such as the ability to set a timer for each speed, allows the user to automate their process and spend less time stood at the mixer. If you are after a real workhorse that will stand the test of time, Canova is the mixer for you.

Varying speeds for
maximum
versatility!



llkpizzapros.co.uk



llk.

Key features

- Multi directional rotating stainless steel bowl
- Dual timed speeds
- Option for bowl rotation or spiral rotation only
- Adjustable foot for perfect balance
- Emergency stop button

Specifications

Model	Dimensions			Bowl Dimensions		Dough Capacity	RPM - Spiral		RPM - Bowl	Net Weight	Loading
	W	D	H	Ø	H		Speed 1	Speed 2			
LLKCN45	637	1085	1325	600	300	45 Kg / 80 Litres	101	203	11	372 Kg	3.4Kw - 3 phase
LLKCN60	637	1085	1325	600	360	65 Kg / 95 litres	101	203	11	375 Kg	3.4Kw - 3 phase



Suggested Products...

Here are some other pieces of kit that might help streamline your operation.



Dough Ball Rounder
LLKBR280



Heated Press
LLKP30

The first step to
a perfect pizza
operation!



Cuppone pizza equipment is supplied with 2 years parts and 1 year labour warranty.

llkpizzaprof.co.uk

AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



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.

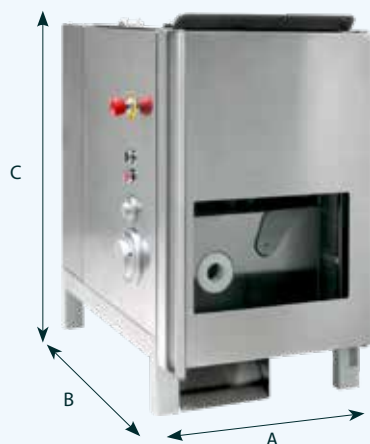
Fantastic, compact
combined dough divider
and rounder available.



linda-lewis.co.uk

Key Features:

- Fast production rate
- Robust stainless steel design
- Extremely easy to use
- Easy to disassemble and clean
- Completely automatic
- 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
LLKDDCUBO	480	750	780	20-250g	150 - 500kg/hr	42L	118kg	13 Amp Plug



Simple to use, clean
and is virtually
indestructible.

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

linda-lewis.co.uk





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 box! 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.

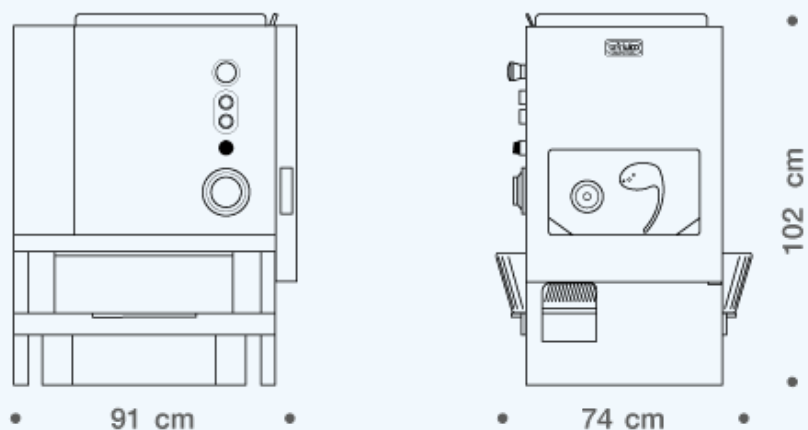
Save on time and labour
with this fabulously
compact machine.



linda-lewis.co.uk

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
LLKDDCUBO/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.

linda-lewis.co.uk



AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



CUPPONE

Bernini

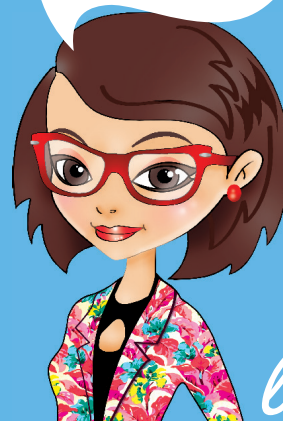
DOUGH ROUNDER

Introducing the Cuppone Dough Rounder, Bernini - a professional-grade companion that effortlessly blends robust performance with user-friendly convenience. Bernini is designed to simplify your pizza journey, boasting a sturdy construction that's both easy to operate and a breeze to clean.

It's a true precision instrument, capable of expertly rounding dough weights ranging from 20 to 300 grams or a substantial 20 to 900 grams, offering versatility like no other. Bernini showcases a Teflon-coated aluminium spiral, ensuring your dough glides smoothly without any sticky situations. Not stopping there, it presents a thoughtful design with a ball exit positioned at bench height, adding an extra layer of ease to your dough-handling process.

One of its standout features is its ability to handle dough without undue stress or heat, preserving the integrity of your mix. Plus, its castors with brakes provide mobility without compromise. When it's time to clean up, rest assured that this dough rounder can be completely disassembled for a hassle-free maintenance routine.

Save valuable hours with
this fantastic compact
machine!



llkpizzaprof.co.uk

llk.

Key Features

- 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

Why choose the Bernini rounder?

With cutting-edge technologies at its core, Cuppone's dough rounder is your trusted ally for consistently achieving flawlessly rounded dough, all while making your processes simple and efficient. Speed up production effortlessly with Bernini.

Recommended for dough with a hydration between 50-65%

Specifications

Model	W	D	H	Tray width	Capacity	Ball size	Net Weight	Loading	Power
LLKBR280	390	565	795	440	900 balls per hour	20-300g	55 kg	13 Amp	0.37kW 1ph
LLKBR800	410	625	830	505	900 balls per hour	20-900g	86 kg	13 Amp	0.37kW 1ph



Suggested Products...

Here are some other pieces of kit that might help streamline your process.



Heated Press
LLKP30



Cubo Dough Divider
LLKCUBO



Donatello Oven
LLKDN6352+



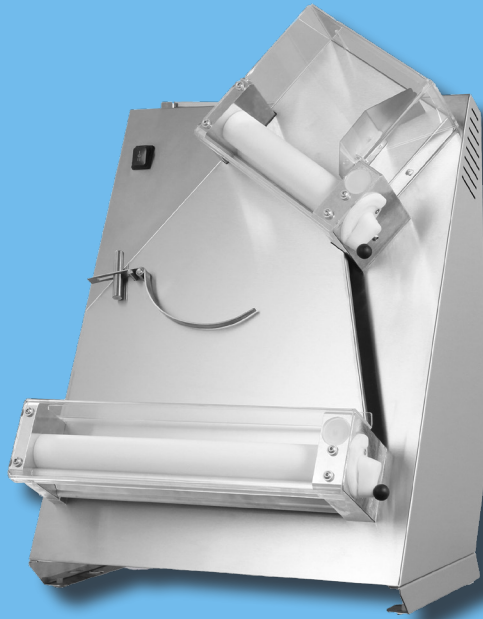
Giotto Oven
LLKGT110TS

Step away from hard
labour and employ
Bernini today!



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

llkpizzapros.co.uk



Dough Roller

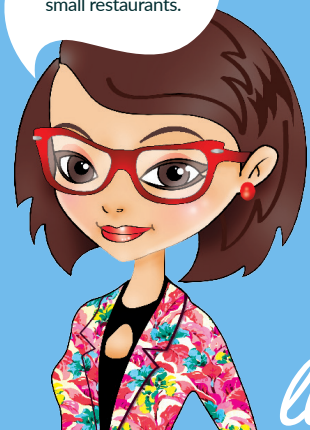
MEDIUM DUTY

The Italian built dough roller has been designed and manufactured especially for rolling out dough balls for pizza bases and flat breads. It is a very easy machine to use; you simply set the rollers at your required thickness, place your dough ball in the top roller, turn it 90 degrees before it goes through the bottom roller and voila! You have your dough rolled quickly and easily without the need for skilled labour.

The thickness of the rollers can be easily adjusted according to your needs: 0.5mm to 4mm. The fact that the roller is cold-working means that the characteristics of the dough are not altered during the rolling process. This is perfect if you are planning to make deep pan pizzas.

The body of the machine is manufactured from stainless steel and scratch proof paint for optimum durability. It has been designed in accordance with European regulations and carries all safety features, as required.

Perfect for
takeaways and
small restaurants.



llkpizzaprof.co.uk

llk

Key Features:

- Rolls dough quickly & easily
- Electric motor with cooling fan for long sessions
- Makes pizza bases, pies and flat breads
- Designed and manufactured in Italy
- Optional electric pedal control

Specifications

Model	W	D	H	Capacity	Ball Weight	Machine Weight	Loading	Thickness
LLKDR30	440	365	640	300mm (12")	Min 80g - Max 210g	27 Kg	0.37 kW - 13 Amp	0.5mm - 4mm
LLKDR40	550	365	750	400mm (16")	Min 210g - Max 700g	34 Kg	0.37 kW - 13 Amp	0.5mm - 4mm

Suggested Products...



Cuppone Tiziano
LLKTZ7202



Spiral Mixer
LLKSM20



Cuppone Dough
Rounder
LLKAR280



Cuppone Pizza Press
LLKP30

Dough rollers are supplied with 1 years parts & labour warranty.

llkpizzaprof.co.uk

An economical
alternative to the
Cuppone pizza
press



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!



ellkpizzapros.co.uk

ellk

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

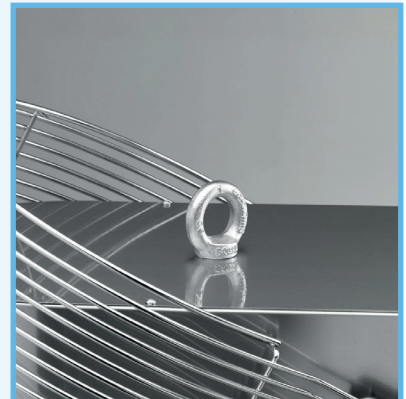
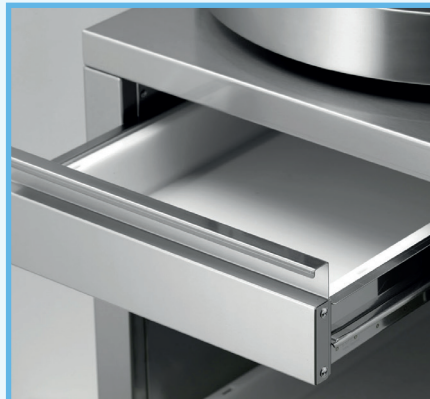
Model	W	D	H	Plate Size	Net Weight	Loading
LLKP30	500	610	770	300mm (12")	143kg	4.2kw
LLKP35	500	610	770	350mm (14")	147kg	4.2kw
LLKP40	560	710	860	400mm (16")	186kg	5.6kw
LLKP45	560	710	860	450mm (18")	191kg	6.6kw
LLKP50	560	710	860	500mm (20")	196kg	6.6kw

Available in single or 3 phase supply

Optional Extras

Model	Description	W	D	H
SLLKP*	Mobile Stand	620	690	775
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!



llkpizzaprof.co.uk