

AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



CUPPONE *Donatello*

ELECTRIC PIZZA OVEN

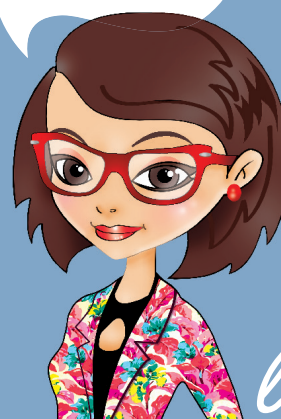
The Donatello is the mid-high end oven from Cuppone and is an economical alternative to our Michelangelo for restaurants or busy takeaways.

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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llk.

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+	✱	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	.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	2.6kw + 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.

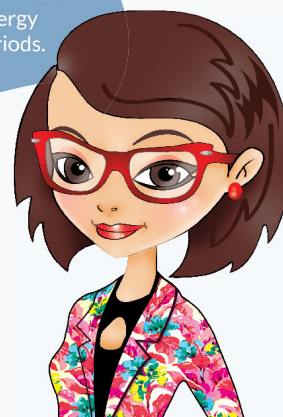
! Ensure that you keep a distance of at least 50 mm between the oven and other equipment or inflammable materials. We advise that you leave an unrestricted space of at least 500 mm to the right side to allow for easy access to the electrical system.

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.



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