

AVAILABLE  
TO TEST DRIVE  
IN OUR DEMO  
KITCHEN!



# CUPPONE *Michelangelo*

## ELECTRIC PIZZA OVEN

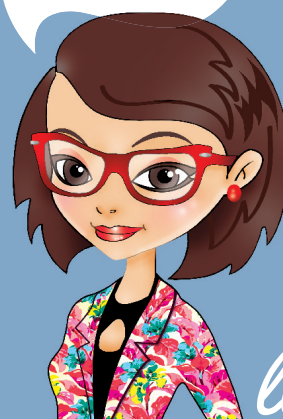
The Michelangelo's stunningly stylish appearance matches the amazing performance of the oven itself, making it the perfect model for front of house. These electric ovens are built for high output and will deliver outstanding results for long hours. They are highly energy efficient and are designed and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


## 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	.6kw + 8.6kw 1ph or 3ph
LLKML9352TS	1550	1460	780	1080	1080	140	18 x 14"	18 x 12"	405kg	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
<b>SINGLE DECK</b>				
SML4351	1180	950	1100	43kg
SML6351	1180	1310	1100	57kg
SML6351L	1540	950	1100	50kg
SML9351	1540	1310	1100	67kg
<b>TWIN DECK</b>				
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.

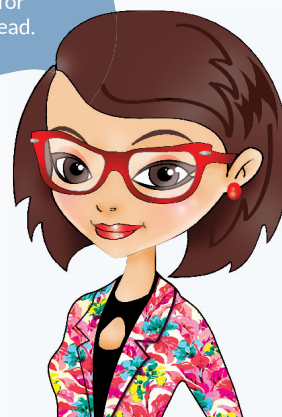
! Ensure that you keep a distance of at least 50 mm between the oven and other equipment or inflammable materials. We advise that you leave an unrestricted space of at least 500 mm to the right side to allow for easy access to the electrical system.

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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