

AVAILABLE  
TO TEST DRIVE  
IN OUR DEMO  
KITCHEN!



# CUPPONE *Giotto*

## ELECTRIC PIZZA OVEN

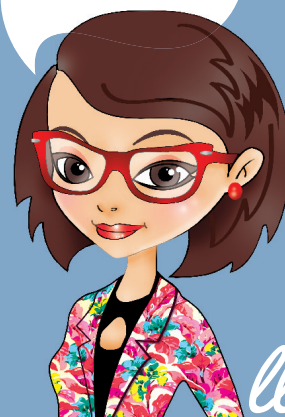
The Cuppone Giotto was the first ever, electric oven with a revolving stone base launched in 2009. Now, the second generation has been released featuring touchscreen innovation. The Giotto guarantees high productivity and withstands comparison with any other type of oven; electric, gas, or wood burning. 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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## 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.

Producing Neapolitan style pizza? Then the Neapolitan upgrade is for you! This model features a special 25mm stone base, specifically produced for baking at higher temps. It's super-powered elements heat and maintain temperatures in the thicker stone with ease.

The Giotto is supplied complete with stand and hood

We recommend the hood be vented out of the building or into existing extraction

## Specifications

Model	W	D	H	Oven Dimensions	Pizza Capacity	Net Weight	Loading	Hourly Output
STANDARD MODEL								
LLKGT110TS	1366	1438	1696	1100mm Ø	8 x 12" or 7 x 14" or 3 x 20"	460kg	14.6 kW 3 ph only	Approx 80 x 12"
LLKGT140TS	1666	1738	1696	1400mm Ø	14 x 12" or 10 x 14" or 5 x 20"	580kg	17.7 kW 3 ph only	Approx 140 x 12"
NEOPOLITAN MODEL								
LLKGT110NA	1366	1438	1696	1100mm Ø	8 x 12" or 7 x 14" or 3 x 20"	460kg	18 kW 3 ph only	Approx 80 x 12"
LLKGT140NA	1666	1738	1696	1400mm Ø	14 x 12" or 10 x 14" or 5 x 20"	580kg	23 kW 3 ph only	Approx 140 x 12"



Fits through a 800mm door

## HOODS

Model	W	D	H	Net Weight	Capacity m³/hr	Loading	Flue Diameter
HGT110	1205	1449	500	50kg	700	13 Amp	150mm Ø
HGT140	1205	1499	500	50kg	700	13 Amp	150mm Ø



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.

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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