



CUPPONE

Mantegna

ELECTRIC PIZZA OVEN

Another market first from Cuppone. The Mantegna is the first single pizza oven with rotating deck that can reach a working temperature of 500° c. Designed big and made small, this powerful oven is perfect where space is tight but quality is a must.

Mantegna's rotating deck has been manufactured using specialist materials allowing the stone to endure high temperatures, evenly distribute the heat throughout the cooking chamber, and maintain the temperature. Featuring simple digital controls that allow the user to set the temperature, control the power to the elements and activate a timer, the user can also set up to 99 programs to help with consistency amongst their staff.

As well as this powerful little oven featuring Cuppone's innovative technology it also has some of Cuppone's latest aesthetic features such as a panoramic glass viewing window and upward opening door, making it super stylish as well as functional.





Why choose a Mantegna?

- Powerful, compact, revolutionary
- Revolving stone base
- Up to 500 °c working temperature
- Easy to use digital controls
- Countdown timer
- 99 programmable settings

Like all Cuppone ovens, Mantegna has a stone cooking base specifically created to retain heat and ensure a perfect, authentic, Italian stone-baked finish.

Mantegna's compact size means it can be retrofitted into any setting or concept. A mobile stand equipped with dough drawers is also available.

Spare parts are stocked in the UK and we have a network of specialist engineers across the country should any problems arise.

Specifications

	Dimensions			Oven Dimensions		Capacity	Output	Net Weight	Average Consumption	Loading
Model	W	D	Н	W	Н	on base	per hour	KG	per hour	
LLKMT40	670	664	604	400 Ø	120	1 x 16"	Approx. 20	74	1.7kW	2.8kW 13Amp
LLKMT40/P	670	664	605	400 Ø	120	1 x 16"	Approx. 27	74	2.4 kW	4kW 1ph

Stand

	D	imensio	Net Weight	
Model	W	D	Н	Kg
SMT40M	700	704	1000	82
SMTS50	500	704	-	8
SMTS70	700	704	-	10



Please note: Shelf kits are sold seperatley







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.

––– llkpizzapros.co.uk

