

BRAND NEW
INNOVATION!



STONE & METAL MODULES
STACKED

CUPPONE *Leonardo*

THE MODULAR HYBRID OVEN

If you are tight on space and need flexibility in your kitchen, the Leonardo series of single deck modular ovens allows the user to choose exactly what's right for their establishment! With decks designed to fit bakery trays as well as pizzas, the Leonardo has a multitude of options including cordierite stone base, steel base and steam generator.

The Leonardo modular oven is the latest innovation from the masters of Italian excellence: Cuppone. Leonardo is the first flexible electric deck oven designed for pizza, bakery and gastro cooking to be brought to the UK market. Featuring a highly intuitive touch screen control system, the Leonardo can capture up to 100 individual cooking programmes that can be set across 7 days.

Innovative features include increased ceiling height to accommodate more than just pizza, full metal interior for gastro cooking and steam generator, perfect for bakery use. Each size option has been designed to fit 400 x 600 bakery trays, from two trays up to a monstrous 5 tray deck.

Modules can be stacked allowing the user to dedicate each deck to a different part of their menu, with the added bonus of saving on kitchen space at the same time. The Leonardo is beyond versatile, extremely customisable and able to meet the demands of any kitchen.

Perfect for a range of establishments from pizzerias to bakeries and restaurants alike!



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ellk

Why choose a Leonardo?

Stone base module:

- Stackable single deck modules
- Capacity from 4 to 12 x 12" pizzas
- Cordierite stone base
- Fast heat up times
- Advanced heat regeneration system
- Perfect module for pizzas
- 7 day programmer
- Full length handle

Metal base module:

- Stackable single deck modules
- Galvanised steel interior
- Optional programmable steam injector
- Advanced heat regeneration system
- Increased ceiling height
- Perfect module for bakery or gastro cooking
- Designed to fit 400 x 600 bakery trays
- Spring loaded doors

Specifications

Model	Dimensions			Oven Dimensions			Capacity		Net Weight	Loading
	W	D	H	W	D	H	Pizza on base	400 x 600 Trays		
Stone base modules										
LLKLN2	1318	1195	400	820	820	180	4 x 12"	2	207kg	11.8kw 3ph Only
LLKLN3	1728	1195	400	1230	820	180	6 x 12"	3	247kg	16.9kw 3ph Only
LLKLN5	2094	1516	400	1600	1150	180	12 x 12"	5	387kg	18kw 3ph Only
Metal base modules										
LLKLN2H	1318	1195	470	820	820	250	4 x 12"	2	222kg	7kw 3ph Only
LLKLN3H	1728	1195	470	1230	820	250	6 x 12"	3	262kg	9.6kw 3ph Only
Optional Steamer										
LLKLN/S	652	194	151							

HOODS

Model	W	D	H	Net Weight	Loading	Flue Diameter
HLN2	1314	1084	390	62kg	13Amp plug	150mm Ø
HLN3	1724	1084	390	76kg	13Amp plug	150mm Ø
HLN5	2090	1084	390	103kg	13Amp plug	150mm Ø

STANDS

Model	W	D	Net Weight
SLN2	1308	1059	41kg
SLN3	1718	1059	53kg
SLN5	2084	1380	79kg



Optional tray holder kit available

Please note:

Height of the stand is dependent on the modules being stacked.

All stands are supplied with castors.

Stands are stainless steel effect finish.

If stand is purchased separately delivery charges will apply.

Modules with steam injector require connection to mains water.

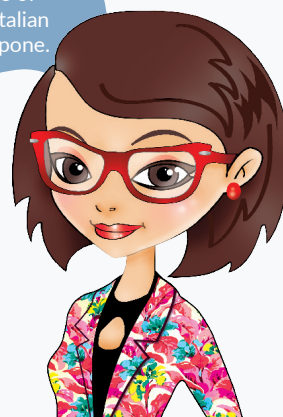


Ensure that you keep a distance of at least 50 mm between the oven and other equipment or inflammable materials. We advise that you leave an unrestricted space of at least 500 mm to the right side to allow for easy access to the electrical system.

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

1 year additional labour warranty available as extra.

A fantastic innovation that allows bakeries to enjoy a taste of the masters of Italian excellence, Cuppone.



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