



MICHELANGELO

Exquisite design and touchscreen technology.

ADJUSTABLE STEAM VENTS



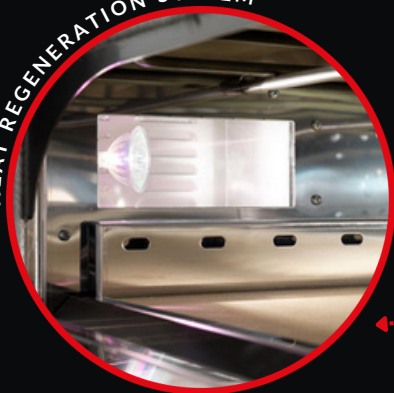
Control over the moisture retained in the chamber, to ensure the amount of crisp that is right for your product.

Robustly built with stainless steel, curved facia, additional heat seals and spring-loaded heavy-duty doors with panoramic glass viewing window.



QUALITY BUILD

HEAT REGENERATION SYSTEM



Smart technology recognises busy periods and **automatically** works to maintain the desired temperature of the chamber.



TOUCHSCREEN TECHNOLOGY



Equipped with a host of features such as programs, eco-mode, boost, cleaning function and a handy digital note pad.

INDIVIDUALLY CONTROLLED ELEMENTS



Set the % of power to the top and bottom elements to easily make the oven work for your individual product.

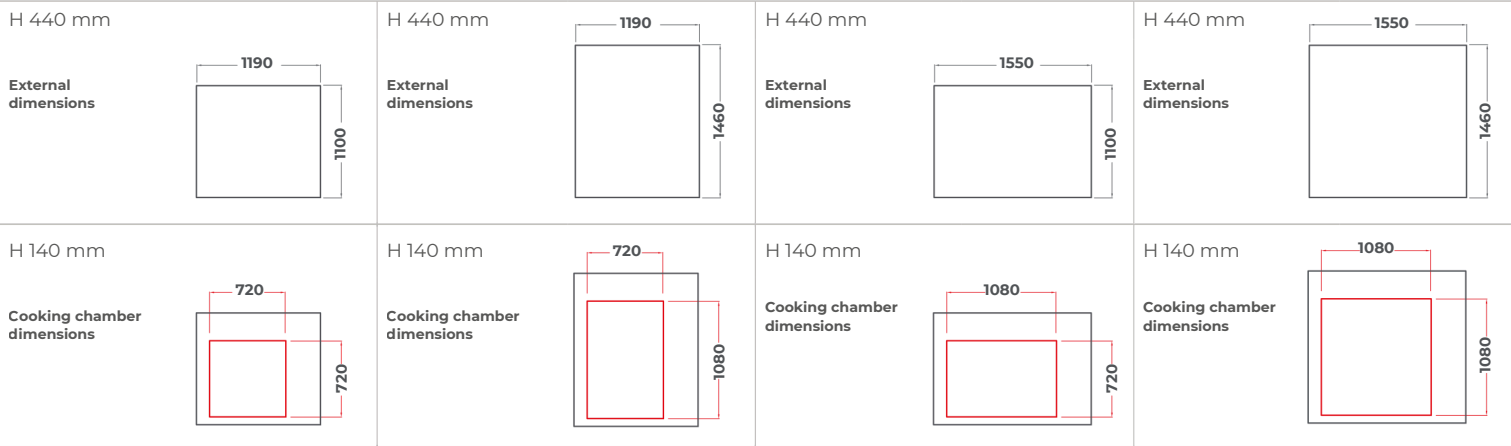
Features.

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Stackable single-deck electric pizza oven



TS



Model			LLKML435ITS	LLKML635ITS	LLKML6351LTS	LLKML9351
	Baking Capacity	Nr	4 (Ø 350 mm) 1 (Ø 500 mm) 1 (Πtray 400X600mm)	6 (Ø 350 mm) 2 (Ø 500 mm) 2 (Πtray 400X600mm)	6 (Ø 350 mm) 2 (Ø 500 mm) 2 (Πtray 400X600mm)	9 (Ø 350 mm) 4 (Ø 500 mm) 4 (Πtray 400X600mm)
	Productivity per hour (Classic pizza)	Nr	36 (Ø 350 mm)	66 (Ø 350 mm)	60 (Ø 350 mm)	99 (Ø 350 mm)
			11 (Ø 500 mm)	22 (Ø 500 mm)	20 (Ø 500 mm)	44 (Ø 500 mm)
			7 (Π tray 400x600 mm)	14 (Π tray 400x600 mm)	12 (Π tray 400x600 mm)	28 (Π tray 400x600 mm)
	Electric Power Supply	Volt (50Hz)	AC 3 N 400	AC 3 N 400	AC 3 N 400	AC 3 N 400
	Maximum Absorption	kW max	5,8	8,4	8,6	12,6
	Average Consumption	kWh	3,5	5,0	5,2	7,6
	Net Weight	Kg	169	218	212	283
	Gross Weight	Kg	189	244	237	316

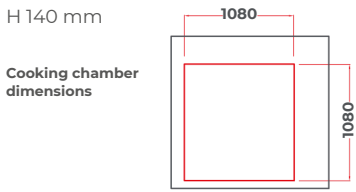
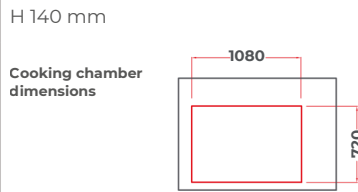
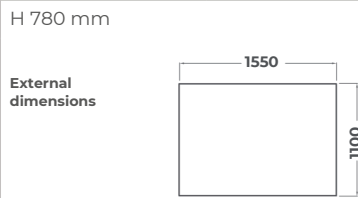
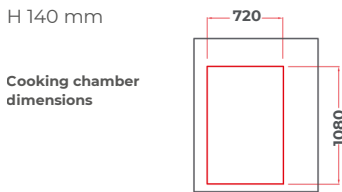
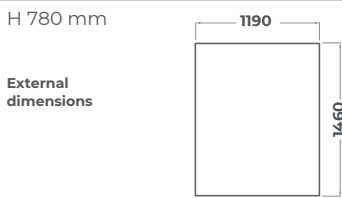
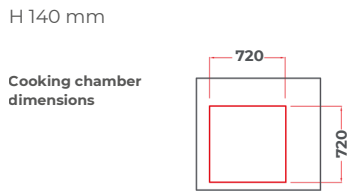
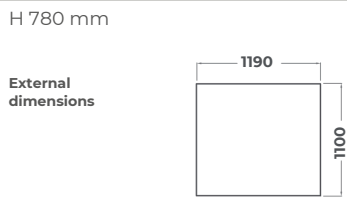
H: Height | Power cables not included | 450°C - Maximum operating temperature

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Stackable twin-deck electric pizza oven



TS

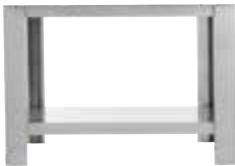


Model			LLKML4352TS	LLKML6352TS	LLKML6352LTS	LLKML9352TS
	Baking Capacity	Nr	4+4 (Ø 350 mm) 1+1 (Ø 500 mm) 1+1 (□ tray 400X600mm)	6+6 (Ø 350 mm) 2+2 (Ø 500 mm) 2+2 (□ tray 400X600mm)	6+6 (Ø 350 mm) 2+2 (Ø 500 mm) 2+2 (□ tray 400X600mm)	9+9 (Ø 350 mm) 4+4 (Ø 500 mm) 4+4 (□ tray 400X600mm)
	Productivity per hour (Classic pizza)	Nr	72 (Ø 350 mm)	132 (Ø 350 mm)	120 (Ø 350 mm)	198 (Ø 350 mm)
			22 (Ø 500 mm)	44 (Ø 500 mm)	40 (Ø 500 mm)	88 (Ø 500 mm)
			14 (□ tray 400x600 mm)	28 (□ tray 400x600 mm)	24 (□ tray 400x600 mm)	56 (□ tray 400x600 mm)
	Electric Power Supply	Volt (50Hz)	AC 3 N 400	AC 3 N 400	AC 3 N 400	AC 3 N 400
	Maximum Absorption	kW max	5.8 + 5.8	8.4 + 8.4	8.6 + 8.6	12.6 + 12.6
	Average Consumption	kWh	7,0	10,0	10,4	15,2
	Net Weight	Kg	302	380	378	473
	Gross Weight	Kg	324	406	405	508

H: Height | Power cables not included | 450°C - Maximum operating temperature

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Stand



External dimensions										
			H 1100 mm		H 1100 mm		H 900 mm		H 900 mm	
			SML4351	SML6351	SML6351L	SML9351	SML4352	SML6352	SML6352L	SML9352
	Net Weight	Kg	54	66	64	78	50	62	60	74
	Gross Weight	Kg	58	70	68	83	54	66	64	79

Optional			RS	PS
			Braked Castors	Cut out for mixer, not available for 435 models
	Net Weight	Kg	4 (set)	

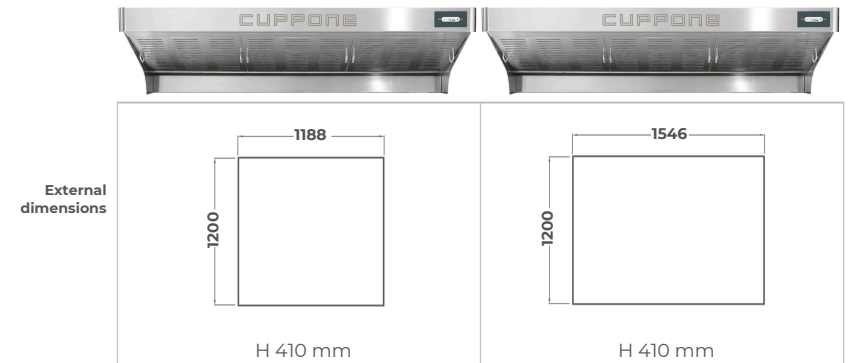
Optional
Tripled deck stand H: 550mm

H: Height | Stand heights remain the same regardless if they have castors or not



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Hood



Model			KML 435		KML 635		KML 635L		KML 935	
	Air flow rate	m3/h		700	700			700	700	
	Electric power supply	Volt (50Hz)		AC 230	AC 230			AC 230	AC 230	
	Maximum absorption	kW max		0,13	0,13			0,13	0,13	
	Net weight	Kg		45	45			51	51	
	Gross weight	Kg		68	68			82	82	

Complete with 5-speed aspirator | H: Height

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