

MANTEGNA

Powerful. Compact. Revolutionary.



MANTEGNA

INDIVIDUALLY CONTROLLED ELEMENTS



Control the power to the top and bottom elements. Allows you to adapt the oven to suit your product.

Full glass viewing window. **Tempered** to prevent heat loss in the chamber. Removable for easy cleaning.



TEMPERED VIEWING WINDOW

ROTATING REFRACTORY STONE BASE



Made for baking at **high** temperatures. Replicates the surface of a traditional oven.

INTUITIVE TOUCH DISPLAY WITH TIMER



Featuring easy temperature setting, element power setting, countdown timer and **innovative** eco and max programmes.

OPERATING TEMPERATURE OF 500°C

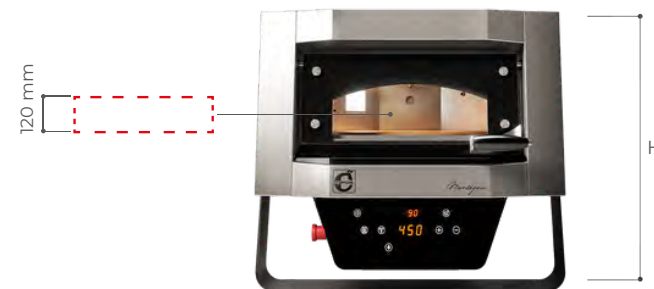
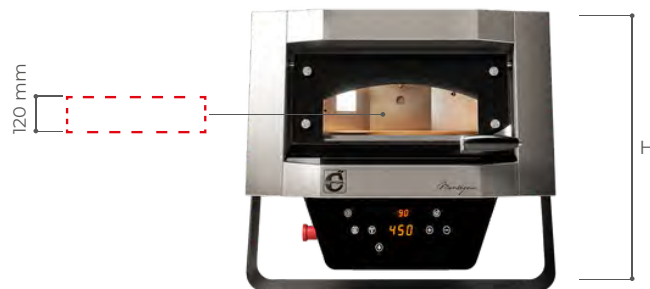


Neapolitan pizza without the fuss. Made **achievable** with Mantegna's high-powered elements.

Features.

Mantegna

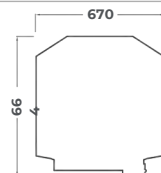
Single chamber rotating electric pizza oven



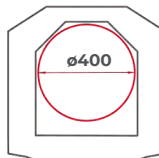
TS



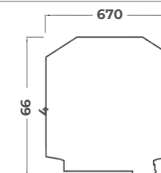
H 605 mm
External dimensions



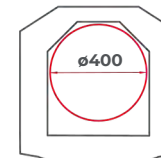
H 120 mm
Cooking chamber dimensions



H 605 mm
External dimensions



H 120 mm
Cooking chamber dimensions



Model			LLKMT40	LLKMT40P
	Baking Capacity	Nr	1 (Ø 400 mm)	1 (Ø 400 mm)
	Productivity per hour (Classic pizza)	Nr	20 (Ø 400 mm)	27 (Ø 400 mm)
	Electric Power Supply	Volt (50Hz)	AC 230-1	AC 230-1 / AC 3 N 400
	Maximum Absorption	kW max	2,8	4
	Average Consumption	kWh	1,7	2,4
	Net Weight	Kg	74	74
	Gross Weight	Kg	87,5	87,5

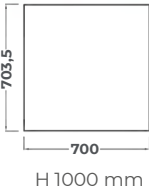
H: Height

Mantegna

Stand



External dimensions



Model			SMT40	
	Net Weight	Kg	82	
	Packed dimensions (mm)	W	770	
		D	770	
		H	1210	
	Gross Weight	Kg	102	

Shelving kit

External dimensions



Model			SMT500	SMT700
	Net Weight	Kg	8	10
	Packed Dimensions (mm)	W	710	710
		D	510	710
		H	60	60
	Gross Weight	Kg	9	11

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Diagrams.**



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TIZIANO

A size to suit any space, to bring
pizza into any place.

EXTRACTION CHOICES



A **choice** of collection or self-venting hood ensure the oven suits your kitchen.

MECHANICAL CONTROL SYSTEM



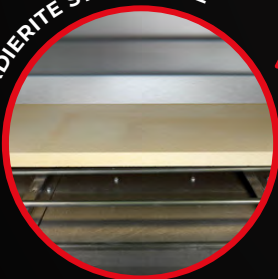
Simple to control the heat from the top and bottom elements to adjust the oven to your style.

ADJUSTABLE HANDLES



Easily move your handles from left to right to suit **your kitchen** set-up.

CORDIERITE STONE BASE



High quality material for stable heat **retention** and a beautiful, crispy base.

PANORAMIC GLASS DOOR



Full glass door to easily watch the **progress** of your bake.

Optional Stand.

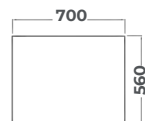
Features.

Tiziano

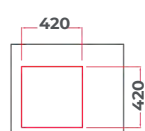
Stackable single-deck oven.



H 390 mm
External
Dimensions



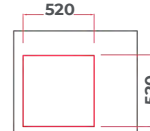
H 140 mm
Cooking chamber
dimensions



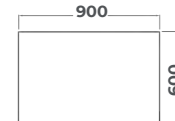
H 390 mm
External
dimensions



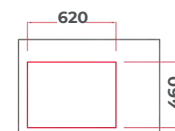
H 140 mm
Cooking chamber
dimensions



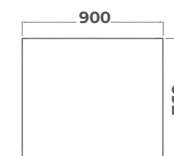
H 390 mm
External
dimensions



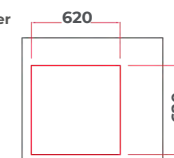
H 140 mm
Cooking chamber
dimensions



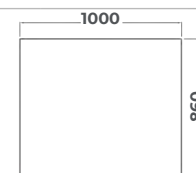
H 390 mm
External
dimensions



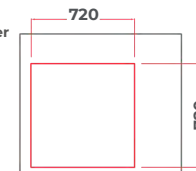
H 140 mm
Cooking chamber
dimensions



H 390 mm
External
dimensions



H 140 mm
Cooking chamber
dimensions



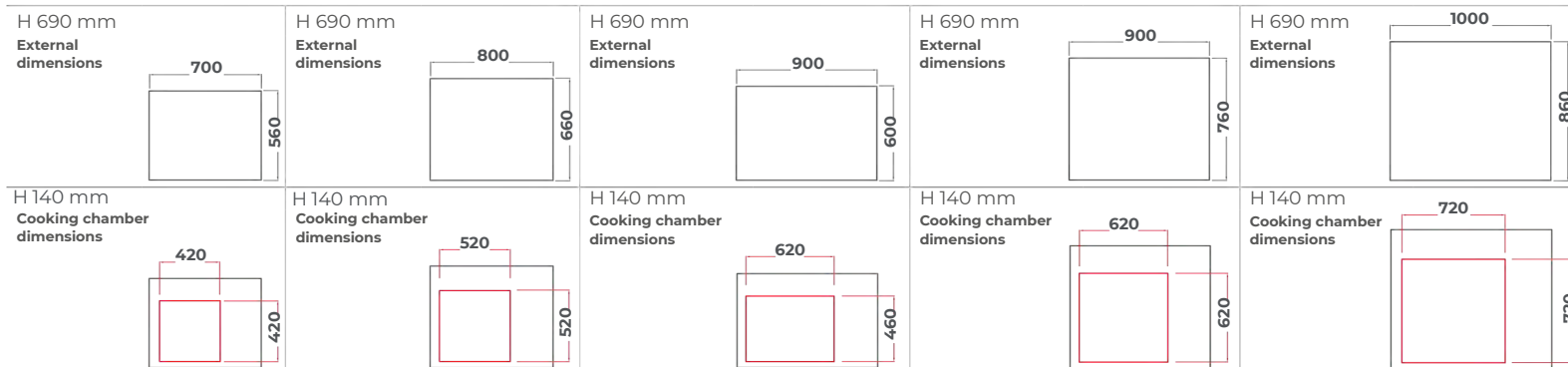
Model			LLKTZ4201	LLKTZ5201		LLKTZ2301		LLKTZ6201		LLKTZ7201	
	Baking Capacity	Nr	4 (Ø 200 mm) 1 (Ø 400 mm)	4 (Ø 250 mm) 1 (Ø 500 mm)		2 (Ø 300 mm) 1 (Ø 450 mm) 1 (□ tray 400x600 mm)		4 (Ø 300 mm) 1 (Ø 500 mm) 1 (□ tray 400x600 mm)		4 (Ø 350 mm) 1 (Ø 500 mm) 1 (□ tray 400x600 mm)	
	Productivity per hour (Classic pizza)	Nr	36 (Ø 200 mm)	36 (Ø 250 mm)		18 (Ø 300 mm)		24 (Ø 300 mm)		24 (Ø 300 mm)	
			9 (Ø 400 mm)	-		9 (Ø 450 mm)		-		24 (Ø 350 mm)	
			-	9 (Ø 500 mm)		-		9 (Ø 500 mm)		9 (Ø 500 mm)	
			-	-		6 (□ tray 400x600 mm)		6 (□ tray 400x600 mm)		6 (□ tray 400x600 mm)	
	Electric Power Supply	Volt (50Hz)	AC 230	AC 230	AC 3 N 400	AC 230	AC 3 N 400	AC 230	AC 3 N 400	AC 230	AC 3 N 400
	Supply Required	Amp	13	20	16	20	16	20	16	25	16
	Maximum Absorption	kW max	2,1	3,8		3,1		4,6		5,2	
	Average Consumption	kWh	1,3	2,3		1,9		2,8		3,2	
	Net Weight	Kg	52	66		70		84		104	

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

Please note: 3 phase ovens have an imbalance across the phasing; supply required in the installation manual must be adhered to.

Tiziano

Stackable twin-deck pizza oven.



Model			LLKTZ4202		LLKTZ5202		LLKTZ2302		LLKTZ6202		LLKTZ7202	
	Baking Capacity	Nr	4+4 (Ø 200 mm) 1+1 (Ø 400 mm)		4+4 (Ø 250 mm) 1+1 (Ø 500 mm)		2+2 (Ø 300 mm) 1+1 (Ø 450 mm) 1+1 (□ tray 400x600 mm)		4+4 (Ø 300 mm) 1+1 (Ø 500 mm) 1+1 (□ tray 400x600 mm)		4+4 (Ø 350 mm) 1+1 (Ø 500 mm) 1+1 (□ tray 400x600 mm)	
	Productivity per hour (Classic pizza)	Nr	72 (Ø 200 mm)		72 (Ø 250 mm)		36 (Ø 300 mm)		48 (Ø 300 mm)		-	
			18 (Ø 400 mm)		-		18 (Ø 450 mm)		-		48 (Ø 350 mm)	
			-		18 (Ø 500 mm)		-		18 (Ø 500 mm)		18 (Ø 500 mm)	
			-		-		12 (□ tray 400x600 mm)		12 (□ tray 400x600 mm)		12 (□ tray 400x600 mm)	
	Electric Power Supply	Volt (50Hz)	AC 230	AC 3 N 400	AC 230	AC 3 N 400	AC 230	AC 3 N 400	AC 230	AC 3 N 400	AC 230	AC 3 N 400
	Supply Required	Amp	32	16	40	16	40	16	50	16	50	20
	Maximum Absorption	kW max	4,2		7,6		6,2		9,2		10,4	
	Average Consumption	kWh	2,6		4,6		3,8		5,6		6,4	
	Net Weight	Kg	91		114		121		147		178	

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

Please note: 3 phase ovens have an imbalance across the phasing; supply required in the installation manual must be adhered to.

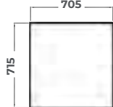
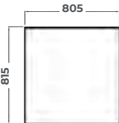
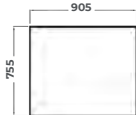
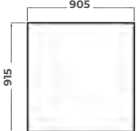
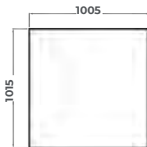


Tiziano

Non-mechanical Hood

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since 1963



			External dimensions				
							
			H 170 mm	H 170 mm	H 170 mm	H 170 mm	H 170 mm
Model			HTZ420	HTZ520	HTZ230	HTZ620	HTZ720
	Net Weight	Kg	11	13	14	15	17
	Gross Weight	Kg	13	15	17	18	21

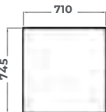
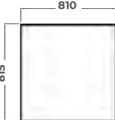
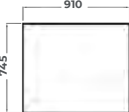
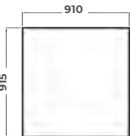
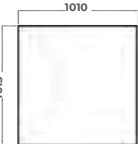
H: Height



Tiziano

Self-venting hood

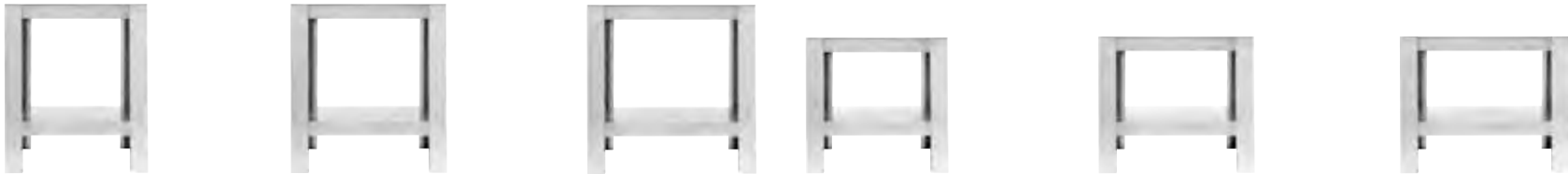


External dimensions							
			H 415 mm	H 415 mm	H 415 mm	H 415 mm	H 415 mm
Model			HTZ420	HTZ520	HTZ230	HTZ620	HTZ720
	Filters		Filtration pad Bonded carbon Hepa	Filtration pad Bonded carbon Hepa	Filtration pad Bonded carbon Hepa	Filtration pad Bonded carbon Hepa	Filtration pad Bonded carbon Hepa
	Loading	Amp	13	13	13	13	13

H: Height

Tiziano

Stand



External dimensions										
			H 1170 mm		H 1170 mm		H 970 mm		H 970 mm	
Model			STZ5201	STZ2301	STZ6201	STZ7201	STZ5202	STZ2302	STZ6202	STZ7202
	Net Weight	Kg	22	23	26	28	20	21	24	27
	Gross Weight	Kg	25	27	30	33	23	24	28	31

Optional	STZ5203, STZ2303, STZ6203, STZ7203
	Stand for triple oven on request. H: 770mm

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DONATELLO

Digital technology accessible to everybody.

C CUPPONE
YOUR PARTNER IN BAKING SINCE 1963



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INDIVIDUALLY CONTROLLED ELEMENTS

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

ADJUSTABLE STEAM VENTS

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

HEAT RECOVERY SYSTEM



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

DIGITAL CONTROL SYSTEM



Simple controls makes for a **user-friendly** experience.

CORDIERITE STONE BASE

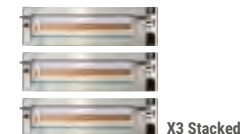


High quality material for stable **heat retention** and a beautiful crispy base.

Features.

Donatello

Stackable single-deck electric pizza oven



D



H 430 mm External dimensions	H 430 mm External dimensions	H 430 mm External dimensions	H 430 mm External dimensions
H 140 mm Cooking chamber dimensions	H 140 mm Cooking chamber dimensions	H 140 mm Cooking chamber dimensions	H 140 mm Cooking chamber dimensions

Model			LLKDN4351	LLKDN6351	LLKDN6351L	LLKDN9351
	Baking Capacity	Nr	4 (Ø 350 mm) 1 (Ø 500 mm) 1 (Tray 400x600mm)	6 (Ø 350 mm) 2 (Ø 500 mm) 2 (Tray 400x600mm)	6 (Ø 350 mm) 2 (Ø 500 mm) 2 (Tray 400x600mm)	9 (Ø 350 mm) 4 (Ø 500 mm) 4 (Tray 400x600mm)
	Productivity per hour (Classic pizza)	Nr	32 (Ø 350 mm)	60 (Ø 350 mm)	54 (Ø 350 mm)	90 (Ø 350 mm)
			10 (Ø 500 mm)	20 (Ø 500 mm)	18 (Ø 500 mm)	40 (Ø 500 mm)
			6 (Tray 400x600 mm)	12 (Tray 400x600 mm)	10 (Tray 400x600 mm)	24 (Tray 400x600 mm)
	Electric Power Supply	Volt (50Hz)	AC 230 AC 3 N 400	AC 23 AC 3 N 400	AC 230 AC 3 N 400	AC 230 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	147	187	190	250
	Gross Weight	Kg	167	211	215	282

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

Donatello

Stackable twin-deck electric pizza oven



D

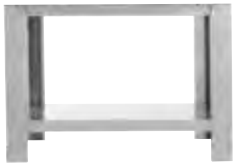
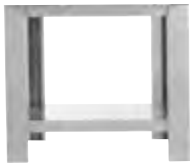


			H 780 mm External dimensions 1150 1060		H 780 mm External dimensions 1150 1420		H 780 mm External dimensions 1510 1060		H 780 mm External dimensions 1510 1420	
			H 140 mm Cooking chamber dimensions 720 720		H 140 mm Cooking chamber dimensions 720 1080		H 140 mm Cooking chamber dimensions 1080 720		H 140 mm Cooking chamber dimensions 1080 1080	
Model			LLKDN4352		LLKDN6352		LLKDN6352L		LLKDN9352	
	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	64 (Ø 350 mm)		120 (Ø 350 mm)		108 (Ø 350 mm)		180 (Ø 350 mm)	
			20 (Ø 500 mm)		40 (Ø 500 mm)		36 (Ø 500 mm)		80 (Ø 500 mm)	
			12 (□ tray 400x600 mm)		24 (□ tray 400x600 mm)		20 (□ tray 400x600 mm)		48 (□ tray 400x600 mm)	
	Electric Power Supply	Volt (50Hz)	AC 230 AC 3 N 400		AC 230 AC 3 N 400		AC 230 AC 3 N 400		AC 230 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	252		330		324		430	
	Gross Weight	Kg	273		356		350		465	

H: Height | Power cables not included | 450°C - Maximum operating temperature
 Please note: Twin decks have two separate power supplies. It is possible to request one for certain models. Please ask.

Donatello

Stand



External dimensions										
			H 1100 mm		H 1100 mm		H 900 mm		H 900 mm	
Model			SDN4351	SDN6351	SDN635L1	SDN9351	SDN4352	SDN6352	SDN635L2	SDN9352
	Net Weight	Kg	54	64	63	77	50	60	59	73
	Gross Weight	Kg	58	68	67	82	54	64	63	78

Optional			M	CUTOUT
			Braked Castors	Cut out for mixer, not available for 435 models
	Net weight	Kg	4 (set)	-

Optional
Triple deck stand H: 550mm

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

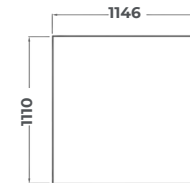


Donatello

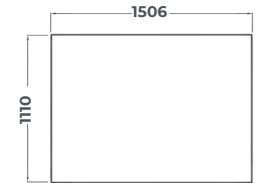
Hood



External dimensions



H 410 mm



H 410 mm

Model				HDN 435	HDN 635			HDN 635L	HDN 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		40	40			48	48	
	Gross weight	Kg		62	62			80	80	

Complete with 5-speed aspirator | H: Height

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CARAVAGGIO

Corner design, touchscreen technology.

CARAVAGGIO

ADJUSTABLE STEAM VENTS



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

Corner design to fit snugly into the corner of any sized kitchen, with a curved stainless steel fascia.



DESIGNED TO OPTIMISE SPACE

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.

Caravaggio

Stackable electric corner pizza oven



TS



H 430 mm External dimensions		H 430 mm External dimensions		H 777 mm External dimensions		H 777 mm External dimensions	
H 140 mm Cooking chamber dimensions		H 140 mm Cooking chamber dimensions		H 140 mm Cooking chamber dimensions		H 140 mm Cooking chamber dimensions	

Model			LLKCR5351	LLKCR8351	LLKCR5352	LLKCR8352
	Baking Capacity	Nr	5 (Ø 350 mm) 2 (Ø 500 mm) 2 (□ tray 400X600 mm)	8 (Ø 350 mm) 4 (Ø 500 mm) 3 (□ tray 400X600 mm)	5+5 (Ø 350 mm) 2+2 (Ø 500 mm) 2+2 (□ tray 400X600 mm)	8+8 (Ø 350 mm) 4+4 (Ø 500 mm) 3+3 (□ tray 400X600 mm)
	Productivity per hour (Classic pizza)	Nr	50 (Ø 350)	80 (Ø 350)	100 (Ø 350)	160 (Ø 350)
			18 (Ø 500)	36 (Ø 500)	36 (Ø 500)	72 (Ø 500)
			14 (□ tray 400X600 mm)	21 (□ tray 400X600 mm)	28 (□ tray 400X600 mm)	42 (□ 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	9,7	11,8	9,7 + 9,7	11,8+ 11,8
	Average Consumption	kWh	5,8	7,1	5,8 + 5,8	7,1 + 7,1
	Net Weight	Kg	230	270	450	520
	Gross Weight	Kg	270	312	494	570

Caravaggio

Hood



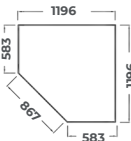
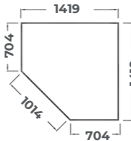
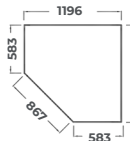
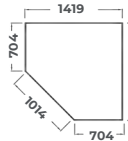
External dimensions			H 390 mm		H 390 mm
			1056	1268	1056
Model			HCR535	HCR835	
	Air flow rate	m3/h	700	700	
	Electric power supply	Volt (50Hz)	AC 230	AC 230	
	Maximum absorption	kW max	0,13	0,13	
	Net weight	Kg	42	49	
	Gross weight	Kg	65	79	

Complete with 5-speed aspirator

Caravaggio

Stand



External dimensions						
			H 1100 mm	H 1100 mm	H 900 mm	H 900 mm
Model			SCR5351	SCR8351	SCR5352	SCR8352
	Net weight	Kg	75	95	70	90
	Gross Weight	Kg	80	100	75	95
Optional			M	CUTOUT		
						
			Braked Castors	Cut out for mixer, not available for 535 models.		
	Net Weight	Kg	5 (set)			

Optional: Triple deck stand H: 550mm

H: Height | Height of stand stays the same regardless if they have castors or not



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sales@llkpizzapros.co.uk

Service: 0161 696 0052

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www.llkpizzapros.co.uk



MICHELANGELO

Exquisite design and touchscreen technology.

ADJUSTABLE STEAM VENTS



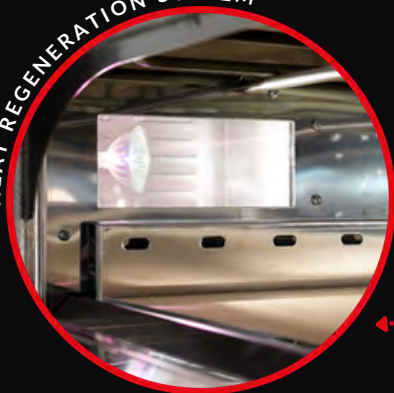
Control over the moisture retained in the chamber, to ensure the amount of crisp that is right for your product.

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.

Michelangelo

Stackable single-deck electric pizza oven



TS



x3 Stacked



x3 Stacked



H 440 mm	H 440 mm	H 440 mm	H 440 mm
External dimensions	External dimensions	External dimensions	External dimensions
H 140 mm	H 140 mm	H 140 mm	H 140 mm
Cooking chamber dimensions	Cooking chamber dimensions	Cooking chamber dimensions	Cooking chamber dimensions

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

Michelangelo

Stackable twin-deck electric pizza oven



TS



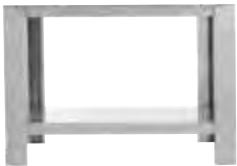
H 780 mm	H 780 mm	H 780 mm	H 780 mm
External dimensions	External dimensions	External dimensions	External dimensions
H 140 mm	H 140 mm	H 140 mm	H 140 mm
Cooking chamber dimensions	Cooking chamber dimensions	Cooking chamber dimensions	Cooking chamber dimensions

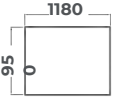
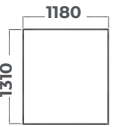
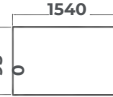
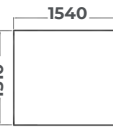
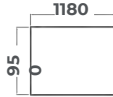
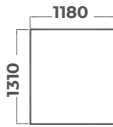
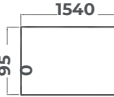
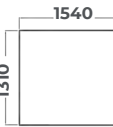
Model			LLKML4352TS	LLKML6352TS	LLKML6352LTS	LLKML9352TS
	Baking Capacity	Nr	4+4 (Ø 350 mm) 1+1 (Ø 500 mm) 1+1 (□ tray 400X600mm)	6+6 (Ø 350 mm) 2+2 (Ø 500 mm) 2+2 (□ tray 400X600mm)	6+6 (Ø 350 mm) 2+2 (Ø 500 mm) 2+2 (□ tray 400X600mm)	9+9 (Ø 350 mm) 4+4 (Ø 500 mm) 4+4 (□ tray 400X600mm)
	Productivity 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

Michelangelo

Stand



External dimensions										
			H 1100 mm	H 1100 mm	H 1100 mm	H 1100 mm	H 900 mm	H 900 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)	

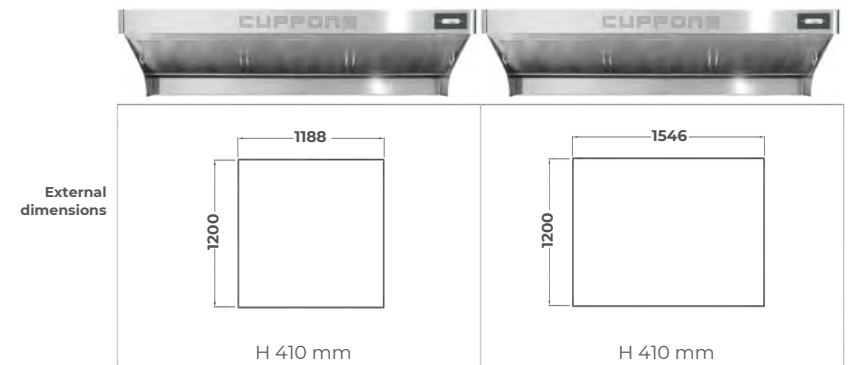
Optional
Tripled deck stand H: 550mm

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



Michelangelo

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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Delta

The stackable single chamber electric deck oven.



No matter the dough, shape or quantity: Delta can adjust to all your creations.

It features 5 versions and three-zone control, to customize the baking process and increase productivity. Choose the right size for your business and enjoy the power of a versatile and efficient oven.





Delta

Special Features



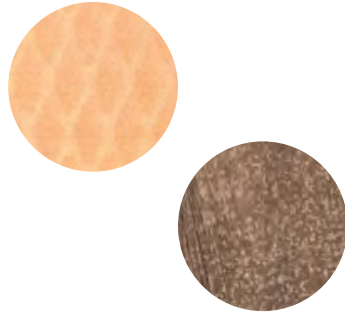
Touchscreen control system.



Electronically adjustable steam vents.



Single, high-visibility glass pane, removable heat-protection tempered glass.



Sandblasted cordierite in pizza deck. Specialist baking stone in bakery deck.



Integrated heat recovery system in the cooking chamber.



Top and bottom element control, plus front to back zone control.

Optional

- Setters for loading bread.
- Cuppone cloud technology.
- Custom colour front.
- Baking tray holders for stand.
- Steam generator for bakery decks.



Technology that makes the difference.



Differentiated top element/bed plate power ranging from 0% to 100%, in three zones.



Single, high-visibility glass pane, removable heat-protection tempered glass.



Heat seal between door and cooking chamber.



Top/Floor differentiated heating elements.



Fast recovery function.



Eco mode function.



Cooking Programs.



Door opening and closing system with compression spring.



Timer.

Cuppone quality features.



Stainless steel construction.



Evaporated rock wool insulation.



Cooling fans.



Self-cleaning mode.



Adjustable steam vents.



Standard sand blasted Cordierite cooking floor.

Precision and style, all in one.

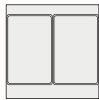
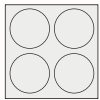
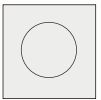
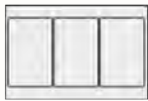
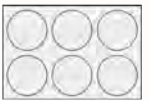
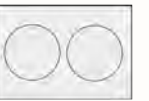
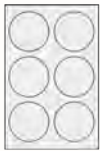
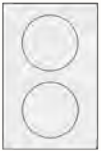
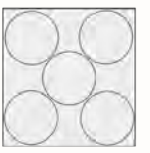
New-generation LED lights and redesigned glass pane allow enhanced visual control over the baking process through the door. Updated design and black colour make Delta the indisputable protagonist of your workspace.



Flexibility and productivity: The perfect duo for your pizzeria.

Adjust the oven to your needs and increase your production capacity. Delta is available in 5 versions, allowing you to bake from 1 to 6 trays simultaneously. Select the right size for your space and business volume, and experience the dynamic characteristics of an unrivalled oven.



1T		 600x400mm 23.6x15.8 in	 Ø 350mm Ø 13.8 in		
2T		 600x400mm 23.6x15.8 in	 Ø 350mm Ø 13.8 in	 Ø 500 mm Ø 19.7 in	
3T		 600x400mm 23.6x15.8 in	 600x400mm 23.6x15.8 in	 Ø 350mm Ø 13.8 in	 Ø 500 mm Ø 19.7 in
4T		 600x400mm 23.6x15.8 in	 Ø 350 mm Ø 13.8 in	 Ø 500 mm Ø 19.7 in	
6T		 600x400mm 23.6x15.8 in	 Ø 500 mm Ø 13.8 in	 Ø 500 mm Ø 19.7 in	

Delta DL1 / DL1H

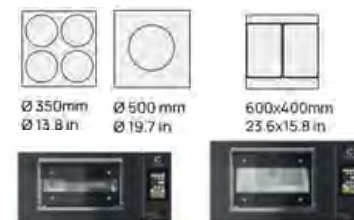
MODEL



		LLKDL1	LLKDL1H
Tray pizza, traditional pizza, pala, bread production, pastry production		•	
Bakery goods only			•
External Dimensions	W mm	913	913
	D mm	1212	1212
	H mm	400	470
Cooking chamber dimensions	W mm	410	410
	D mm	830	830
	H mm	160	230
Maximum number of stackable decks	Nr	4	
Baking Capacity	Pizza Ø 350 mm	2	
	Pizza Ø 300 mm	2	
	Trays	1	
Maximum Temperature	°C	450	280
Productivity per hour (Classic Pizza)	Pizza Ø 350 mm	32	/
	Pizza Ø 300 mm	32	/
	Trays	6	3
Power Supply	Volt (50/60 Hz)	AC 3 N 400*	
Maximum Absorption	kW MAX	7.2	4.8
Average Consumption	kWh	4.3	2.9
Net Weight	Kg	141	158
Gross Weight	Kg	173	191
Packed Dimensions	W mm	1008	1008
	D mm	1364	1364
	H mm	586	656
*Cable and plug not included			

Delta DL2 / DL2H

MODEL



		LLKDL2	LLKDL2H
Tray pizza, traditional pizza, pala, bread production, pastry production		•	
Bakery goods only			•
External Dimensions	W mm	1323	1323
	D mm	1212	1212
	H mm	400	470
Cooking chamber dimensions	W mm	820	820
	D mm	830	830
	H mm	160	230
Maximum number of stackable decks	Nr	4	
Baking Capacity	Pizza Ø 500 mm	1	
	Pizza Ø 350 mm	4	
	Pizza Ø 300 mm	4	
	Trays	1	
Maximum Temperature	°C	450	280
Productivity per hour (Classic Pizza)	Pizza Ø 500 mm	16	/
	Pizza Ø 350 mm	64	/
	Pizza Ø 300 mm	64	/
	Trays	12	6
Power Supply	Volt (50/60 Hz)	AC 3 N 400*	
Maximum Absorption	kW MAX	12	9.6
Average Consumption	kWh	7.2	5.8
Net Weight	Kg	191	227
Gross Weight	Kg	226	263
Packed Dimensions	W mm	1398	1398
	D mm	1364	1364
	H mm	586	656
*Cable and plug not included			

Delta DL3 / DL3H

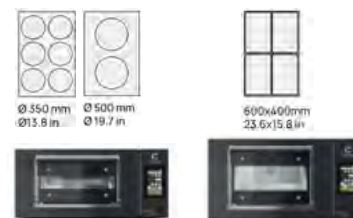
MODEL



		LLKDL3	LLKDL3H
Tray pizza, traditional pizza, pala, bread production, pastry production		•	
Bakery goods only			•
External Dimensions	W mm	1733	1733
	D mm	1212	1212
	H mm	400	470
Cooking chamber dimensions	W mm	1230	1230
	D mm	830	830
	H mm	160	230
Maximum number of stackable decks	Nr	4	
Baking Capacity	Pizza Ø 500 mm	2	
	Pizza Ø 350 mm	6	
	Pizza Ø 300 mm	8	
	Trays	3	
Maximum Temperature	°C	450	280
Productivity per hour (Classic Pizza)	Pizza Ø 500 mm	30	/
	Pizza Ø 350 mm	90	/
	Pizza Ø 300 mm	120	/
	Trays	12	9
Power Supply	Volt (50/60 Hz)	AC 3 N 400*	
Maximum Absorption	kW MAX	16.8	14.4
Average Consumption	kWh	10.1	8.6
Net Weight	Kg	255	293
Gross Weight	Kg	296	335
Packed Dimensions	W mm	1808	1808
	D mm	1364	1364
	H mm	586	656
*Cable and plug not included			

Delta DL4 / DL4H

MODEL



		LLKDL4	LLKDL4H
Tray pizza, traditional pizza, pala, bread production, pastry production		•	
Bakery goods only			•
External Dimensions	W mm	1323	1323
	D mm	1642	1642
	H mm	400	470
Cooking chamber dimensions	W mm	820	820
	D mm	1260	1260
	H mm	160	230
Maximum number of stackable decks	Nr	4	
Baking Capacity	Pizza Ø 500 mm	2	
	Pizza Ø 350 mm	6	
	Pizza Ø 300 mm	8	
	Trays	4	
Maximum Temperature	°C	450	280
Productivity per hour (Classic Pizza)	Pizza Ø 500 mm	30	/
	Pizza Ø 350 mm	90	/
	Pizza Ø 300 mm	120	/
	Trays	24	12
Power Supply	Volt (50/60 Hz)	AC 3 N 400*	
Maximum Absorption	kW MAX	14.4	9.6
Average Consumption	kWh	8.6	5.8
Net Weight	Kg	280.5	308
Gross Weight	Kg	322	351
Packed Dimensions	W mm	1398	1398
	D mm	1804	1804
	H mm	586	656

*Cable and plug not included

Delta DL6 / DL6H

MODEL



		LLKDL6	LLKDL6H
Tray pizza, traditional pizza, pala, bread production, pastry production		•	
Bakery goods only			•
External Dimensions	W mm	1733	1733
	D mm	1642	1642
	H mm	400	470
Cooking chamber dimensions	W mm	1230	1230
	D mm	1260	1260
	H mm	160	230
Maximum number of stackable decks	Nr	3	
Baking Capacity	Pizza Ø 500 mm	5	
	Pizza Ø 350 mm	9	
	Pizza Ø 300 mm	12	
	Trays	6	
Maximum Temperature	°C	450	280
Productivity per hour (Classic Pizza)	Pizza Ø 500 mm	60	/
	Pizza Ø 350 mm	110	/
	Pizza Ø 300 mm	147	/
	Trays	36	18
Power Supply	Volt (50/60 Hz)	AC 3 N 400*	
Maximum Absorption	kW MAX	21	16.2
Average Consumption	kWh	12.6	9.7
Net Weight	Kg	358	383
Gross Weight	Kg	408	434
Packed Dimensions	W mm	1808	1808
	D mm	1804	1804
	H mm	586	666

*Cable and plug not included

Steam Generator - H Deck Only

MODEL

		DLSG1	DLSG2	DLSG3
External Dimensions	W mm	652	652	753
	D mm	152	152	152
	H mm	203	203	203
Power Supply	Volt (50/60 Hz)	AC 230		
Maximum Absorption	kW MAX	0.75	1.5	2.5
Net Weight	Kg	11.5	12.5	15.5





Perfect baking and consumption control: The best of both worlds.

Discover the creative freedom offered by our multi-functional oven: with different-height chambers and the steamer option, you will easily jump from pizza to bread to pastry products.
Configure the perfect solution for your goals and get high-level professional results.

Using Eco mode, you can reduce energy consumption during quiet periods.

Activate this mode to maintain the set temperature using the least amount of energy. Or, by means of the new Smart Energy Saving mode, set a power limit to avoid an unwelcome surprise in the electricity bill.
The system is able to send real-time warnings when the set threshold is exceeded, thus helping you to manage consumptions better.

Hood | Motorised



MODEL		HDL1	HDL2	HDL3	HDL4	HDL6
External Dimensions	W mm	902	1312	1722	1312	1722
	D mm	1212	1212	1212	1212	1212
	H mm	413	413	413	413	413
Air Flow Rate	700					
Power Supply	AC 230					
Maximum Absorption	0.13					
Net Weight	Kg	37	45	55	47	55
Gross Weight	Kg	67	75	86	77	86
Packed Dimensions	W mm	1001	1411	1821	1411	1821
	D mm	1361	1361	1361	1361	1361
	H mm	605	605	605	605	605

Closed Stand | Single or Twin Decks Only

MODEL		SDL1-1C	SDL1-2C	SDL2-1C	SDL2-2C	SDL3-1C	SDL3-2C	SDL4-1C	SDL4-2C	SDL6-1C	SDL6-2C
External Dimensions	W mm	898	898	1308	1308	1718	1718	1308	1308	1718	1718
	D mm	1059	1059	1059	1059	1059	1059	1489	1489	1489	1489
	H mm	1170	850	1170	850	1170	850	1170	850	1170	850
Internal Dimensions	W mm	653	653	1063	1063	1473	1473	1063	1063	1473	1473
	D mm	810	810	810	810	810	810	1240	1240	1240	1240
	H mm	722	402	722	402	722	402	722	402	722	402
Net Weight	Kg	124	96	147	118	171	138	173	140	228	190
Gross Weight	Kg	160	128	186	153	215	178	217	180	278	236
Packed Dimensions	W mm	1015	1015	1405	1405	1815	1815	1405	1405	1815	1815
	D mm	1370	1370	1370	1370	1370	1370	1810	1810	1810	1810
	H mm	1375	1045	1375	1045	1375	1045	1375	1045	1375	1045

Tray holder kit | Optional Extra



Open Stand | Single or Twin Deck

		SDL1-1	SDL1-2	SDL2-1	SDL2-2	SDL3-1	SDL3-2	SDL4-1	SDL4-2	SDL6-1	SDL6-2
External Dimensions	W mm	898	898	1308	1308	1718	1718	1308	1308	1718	1718
	D mm	1059	1059	1059	1059	1059	1059	1489	1489	1489	1489
	H mm	1170	850	1170	850	1170	850	1170	850	1170	850
Net Weight	Kg	68	62	78	72	90	84	91	85	126	120
Gross Weight	Kg	74	68	84	78	98	92	99	93	135	129
Packed Dimensions	W mm	1015	1015	1405	1405	1815	1815	1405	1405	1815	1815
	D mm	1370	1370	1370	1370	1370	1370	1810	1810	1810	1810
	H mm	277	227	227	277	277	277	277	277	277	277

Open Stand | Triple or Quadruple Deck

		SDL1-3	SDL1-4	SDL2-3	SDL2-4	SDL3-3	SDL3-4	SDL4-3	SDL4-4	SDL6-3	SDL6-4
External Dimensions	W mm	898	898	1308	1308	1718	1718	1308	1308	1718	1718
	D mm	1059	1059	1059	1059	1059	1059	1489	1489	1489	1489
	H mm	610	530	610	530	610	530	610	530	610	530
Net Weight	Kg	57	54.5	67	64.5	79	76.5	80	77.5	115	112.5
Gross Weight	Kg	63	60.5	73	70.5	87	84.5	88	85.5	124	121.5
Packed Dimensions	W mm	1015	1015	1405	1405	1815	1815	1405	1405	1815	1815
	D mm	1370	1370	1370	1370	1370	1370	1810	1810	1810	1810
	H mm	277	277	277	277	277	277	277	277	277	277



Tray holder kit | single or twin deck stands only

OPTIONAL EXTRA





Discover the creative freedom offered by our multi- functional oven: with different-height chambers and the steamer option, you will easily jump from pizza to bread to pastry products. Configure the perfect solution for your goals and get high-level professional results.

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Alpha

The next generation of Cuppone's iconic, world-first rotating deck pizza oven.



Alpha

Alpha: Precision and flexibility in one.

Alpha's rotating cooking floor can be adjusted in both speed and direction, ensuring perfectly even baking results. Independently controlled top and bottom heating elements allow for highly customised baking processes. A professional oven designed to meet the demands of the most discerning pizza chefs.



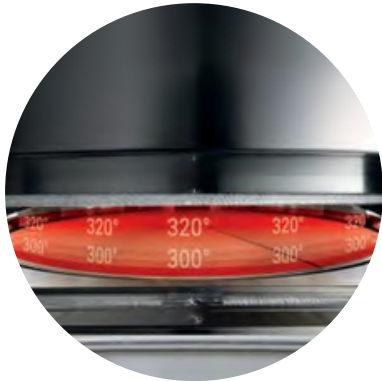


Alpha

Special Features



Touchscreen control system.



Top and bottom element control.



Speed and direction control of the rotating cooking floor.



Heat seal between door and cooking chamber.



Power to the elements control 0-100%.



Optional

- 25mm Neapolitan stone
- Cuppone cloud connection
- Peel holder

Technology that makes the difference.



Single, high-visibility glass pane + removable heat-protection tempered glass.



Door opening and closing system with compression spring.



Heat seal between door and cooking chamber.



Top/Floor differentiated heating elements.



Fast recovery function.



Eco mode function.



Cooking programs.



Touchscreen controls.



Timer.

Cuppone quality features.



Stainless steel construction.



Evaporated rock wool insulation.



Cooling fans.



Self-cleaning mode.



Adjustable steam vents.



Standard Cordierite stone cooking floor.



Rotating stone base: Flexibility for any need.

Our rotating stone base offers exceptional flexibility, with two speed settings and reversible rotation direction. Choose the perfect rotation pace to achieve uniform and flawless results.



Complete control & guaranteed savings.

Take full control of your oven and optimise energy use. Plan your schedule with advanced programming features for a week, a month, or an entire year. Reduce energy consumption during standby periods with our Eco Mode. The system can provide real-time alerts if energy thresholds are exceeded, helping you manage consumption efficiently. Alpha delivers flexibility, efficiency, and control.



Design dedicated to baking.

Alpha is designed for discerning pizza chefs who demand the best. Next-generation LED lighting provides exceptional visibility, while the new glass door panel offers an enhanced view of the baking process. Constructed from high-quality steel with a secondary coated fascia, Alpha ensures excellent thermal insulation. Its sleek, modern design makes it a standout addition to any professional kitchen.

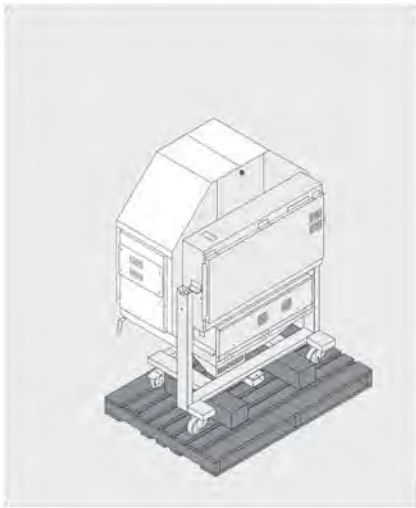
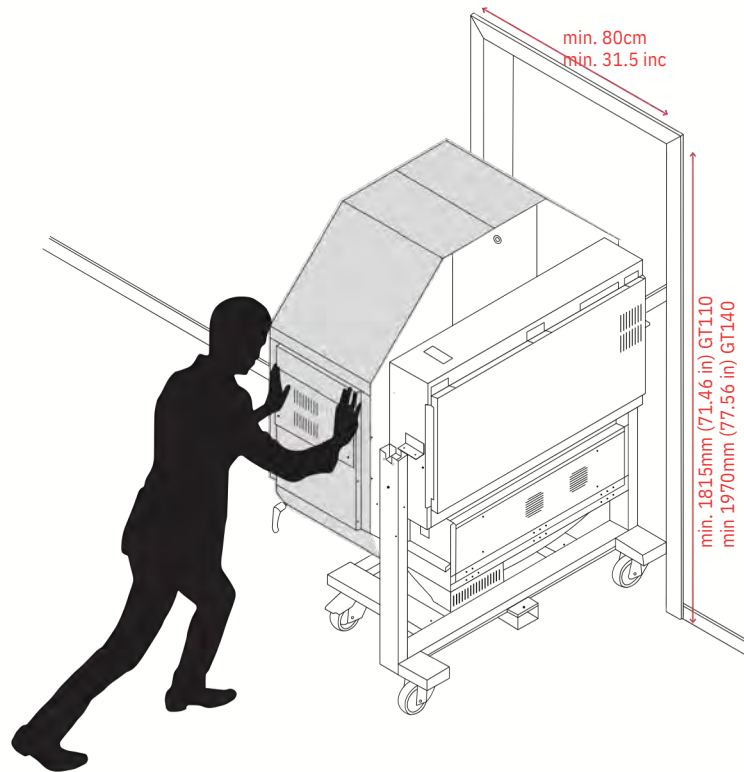


Expanded elegance: Efficiently capturing fumes.

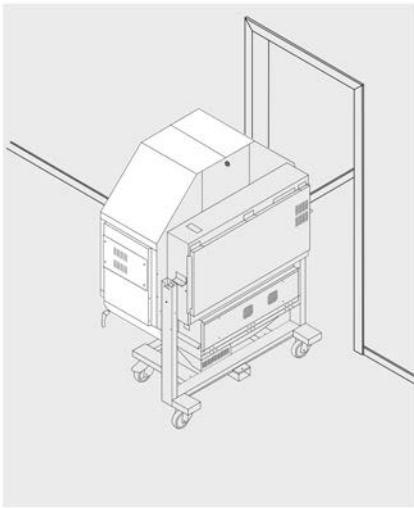
The newly designed, larger hood offers superior performance, capturing more fumes and vapours. Ideal for high-demand environments, this hood improves air quality and comfort in the cooking space.

Alpha's special stand can deliver pizza anywhere.

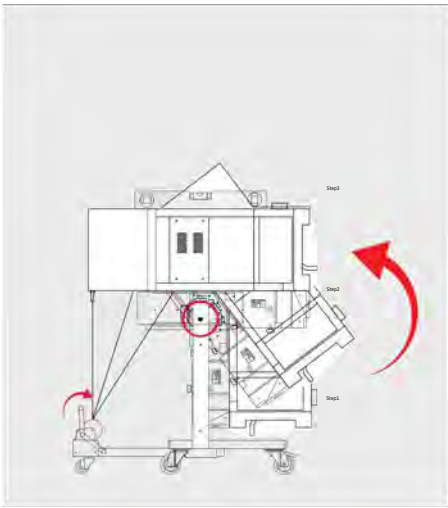
Specifically designed to fit through 80cm-wide doorways, Alpha's stand allows you to easily place it in any kitchen layout. Its robust structure and high-quality materials ensure excellent performance over time.



a.
The oven is supplied pre-assembled on its stand, ready for installation.



b.
The wheeled stand allows easy movement through standard-width doors.



c.
Thanks to the pulley-operated system, the oven is smoothly transitioned into its position ready for use.



Alpha



Alpha 110/140



MODEL		LLKAL110	LLKAL140
External Dimensions (Including hood)	W mm	1388	1688
	D mm	1438	1738
	H mm	2110	2110
Cooking chamber dimensions	Ø mm	1100	1400
Door Dimensions	W mm H mm	620.5 120	
Baking Capacity	Nr	8 (Ø 300mm) 7 (Ø 350mm) 3 (Ø 500mm)	14 (Ø 300mm) 10 (Ø 350mm) 5 (Ø 500mm)
Maximum Temperature	°C	450	
Productivity per hour (Classic Pizza)	Nr	80 (Ø 300mm) 60 (Ø350mm) 25 (Ø500mm)	140 (Ø 300mm) 110 (Ø350mm) 35 (Ø500mm)
Power Supply	Volt (50/60 Hz)	AC 3 N 400V	
Maximum Absorption	kW MAX	17.4	23
Average Consumption	kWh	10.4	13.8
Net Weight	Kg	527	646
Gross Weight	Kg	598	732
Packed Dimensions	W mm D mm H mm	1460 1230 2021	1760 1350 2171

*Cable and plug not included



Hood

INCLUDED



MODEL		LLKAL110	LLKAL140
External Dimensions	W mm	902	1312
	D mm	1212	1212
	H mm	413	413
Air Flow Rate		700	
Power Supply		AC 230	
Maximum Absorption		0.13	
Net Weight	Kg	37	45
Gross Weight	Kg	67	75
Packed Dimensions	W mm D mm H mm	1001 1361 605	1411 1361 605

The hood is supplied complete with the oven and stand.

Optional Versions

Napoli - Special refractory stone.

Rosso - RAL 3020 Gloss front & side panels.



Alpha Rosso.



Alpha: your style your way.

Alpha goes beyond performance - it is part of your restaurant's identity. With customisable panels, you can match the oven's design to your brand's style, colours, and atmosphere. Whether you prefer a sleek, modern look or a rustic, traditional feel, Alpha blends seamlessly into your space - because great pizza deserves a great stage.

Optional black RAL 9005.



RAL 3020 or RAL of choice.



RAL 3020 or RAL of choice.

RAL 3020 or RAL of choice.



Custom side panels.



Black hood.



Custom front panel.

Discover the secret to perfect Neapolitan pizza with the Napoli stone base.

Master the art of true Neapolitan pizza with the perfect combination of Alpha's powerful heating elements and a specialised refractory stone. Designed for high-temperature baking, it ensures an evenly cooked base and a beautifully light, pillowy crust - as Neapolitan pizza should be!



Notes

This image shows a full page of blank, lined paper. It features approximately 28 horizontal grey lines spaced evenly across the page, typical of notebook paper. The lines are thin and light grey, set against a plain white background. There are no margins, text, or other markings on the page.

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