

DONATELLO

Digital technology accessible to everybody.

C CUPPONE
YOUR PARTNER IN BAKING SINCE 1963



DONATELLO

ellk. **C CUPPONE**

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



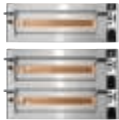
H 430 mm	H 430 mm	H 430 mm	H 430 mm
External dimensions	External dimensions	External dimensions	External dimensions
H 140 mm	H 140 mm	H 140 mm	H 140 mm
Cooking chamber dimensions	Cooking chamber dimensions	Cooking chamber dimensions	Cooking chamber dimensions

Model			LLKDN4351	LLKDN6351	LLKDN6351L	LLKDN9351
	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	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 (Π tray 400x600 mm)	12 (Π tray 400x600 mm)	10 (Π tray 400x600 mm)	24 (Π 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

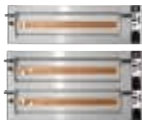
H: Height | Power cables not included | 450°C - Maximum operating temperature

Donatello

Stackable twin-deck electric pizza oven



Stacked



Stacked



D



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

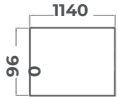
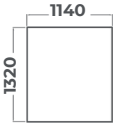
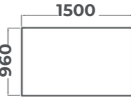
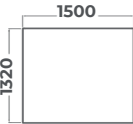
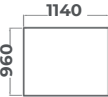
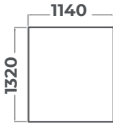
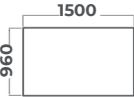
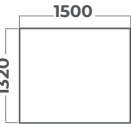
Model			LLKDN4352	LLKDN6352	LLKDN6352L	LLKDN9352
	Baking Capacity	Nr	4+4 (Ø 350 mm) 1+1 (Ø 500 mm) 1+1(□ tray 400x600mm)	6+6 (Ø 350 mm) 2+2 (Ø 500 mm) 2+2(□ tray 400x600mm)	6+6 (Ø 350 mm) 2+2 (Ø 500 mm) 2+2(□ tray 400x600mm)	9+9 (Ø 350 mm) 4+4 (Ø 500 mm) 4+4(□ tray 400x600mm)
	Productivity per hour (Classic 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										
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

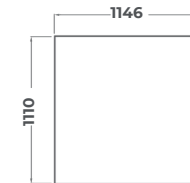


Donatello

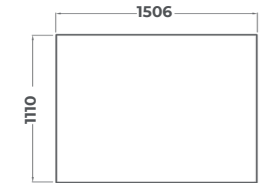
Hood



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

Downloads.

CUPPONE
since 1963

Click the icons to access documents.



**Installation
Manual.**



**Helpful
Videos.**



**CAD
Drawings.**



**User & Maintenance
Manual.**



**Spare Parts
Diagrams.**



Units 3-5 Belgrave Industrial
Estate Honeywell Lane
Oldham OL8 2JP

Sales: 0161 633 5797

sales@llkpizzapros.co.uk

Service: 0161 696 0052

service@llkpizzapros.co.uk

www.llkpizzapros.co.uk