



CUPPONE

Canova

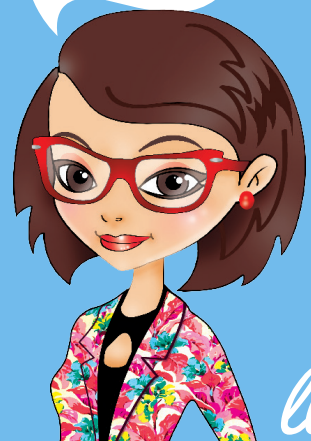
LARGE CAPACITY

Take full control of your mixing with Cuppone's Canova dough mixer. Designed to assist with the production of many different types of dough at large volumes, Canova is a staple for any production kitchen.

Equipped with safety features such as an emergency stop button, two powerful motors and a belt transmission system specifically designed to mix the dough at the perfect speed, this machine offers variety, consistency and quality. Well thought-out design features such as bowl support rollers, prevent the bowl from becoming misshapen under heavy load.

The user has the choice to change the bowl's direction during rotation as well as the option to have just the bowl rotating or just the spiral. Cool features such as the ability to set a timer for each speed, allows the user to automate their process and spend less time stood at the mixer. If you are after a real workhorse that will stand the test of time, Canova is the mixer for you.

Varying speeds for maximum versatility!



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Key features

- Multi directional rotating stainless steel bowl
- Dual timed speeds
- Option for bowl rotation or spiral rotation only
- Adjustable foot for perfect balance
- Emergency stop button

Specifications

Model	Dimensions			Bowl Dimensions		Dough Capacity	RPM - Spiral		RPM - Bowl	Net Weight	Loading
	W	D	H	Ø	H		Speed 1	Speed 2			
LLKCN45	637	1085	1325	600	300	45 Kg / 80 Litres	101	203	11	372 Kg	3.4Kw - 3 phase
LLKCN60	637	1085	1325	600	360	65 Kg / 95 litres	101	203	11	375 Kg	3.4Kw - 3 phase



Suggested Products...

Here are some other pieces of kit that might help streamline your operation.

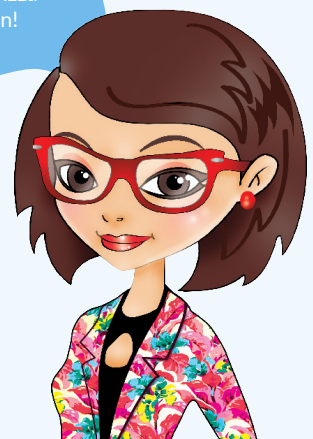


Heated Press
LLKP30



Dough Ball Rounder
LLKAR280

The first step to
a perfect pizza
operation!



Cuppone pizza equipment is supplied with 2 years parts and 1 year labour warranty.

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