



SINGLE DECK WITH
STAND + CASTORS
(Supplied separately)

CUPPONE *Gas*

PIZZA OVEN

Do you need a heavy-duty, gas pizza oven that will provide you with years of reliable and high standard service, yet is also competitively priced? If so, then look no further, the Cuppone Gas ovens are perfect!

The Cuppone Gas ovens have been on the market for more than twenty years, and have proved to be versatile ovens that you can rely on. They have a unique design and are renowned for providing even cooking throughout the deck, without the need to move pizzas around the oven. They are supplied as single deck but can be stacked without the need for a stacking kit, the flue simply interlocks.

The Cuppone Gas ovens are made to the highest specification with a stainless steel front and an enamelled control panel. The stone bricks that make up the oven's unique cooking surface now feature heat distribution columns that enable heat from the flame to be distributed quicker, more evenly, and more effectively in order to produce consistent and quality results. They have electronic temperature control and electronic flame control with cut off switch and mechanical thermostat.

The unique stone base provides even cooking throughout.



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llk.

Why Gas?

- Single deck pizza oven
- Can be stacked to create twin deck
- Heavy duty
- Full length glass viewing window
- Internal lighting
- Unique stone cooking surface
- Provides even cooking
- Simple to use
- Natural gas or LPG supply available

Cuppone pizza ovens can be used to cook so many different dishes and are often used during busy periods to reheat or finish off dishes that have been prepared in advance. They are also perfect for cooking pasta, jacket potatoes, fish, meat, vegetables, and much more.

Please note: when purchasing a gas appliance you need to get a site survey done beforehand by a Gas Safe registered engineer to assess the suitability of the site, ensure that you have a gas interlock system, and that the installation is carried out to current regulations otherwise it can be very dangerous and will void your warranty.

Specifications

Model	Dimensions			Oven Dimensions			Max Pizza Capacity		Net Weight	Loading	Consumption		
	W	D	H	W	D	H	on base	in pans			Natural Gas	LPG	Heat Output
LLK5G	1070	980	500	660	660	145	4 x 13"	4 x 12"	155kg	48,000 Btu/hr	1.48 m3/hr	1.1 kg/hr	14kW/max
LLK7G	1070	1310	500	660	990	145	6 x 13"	6 x 12"	217kg	69,000 Btu/hr	2.12 m3/hr	1.58 kg/hr	20kW/max
LLK10G	1400	1310	500	990	990	145	9 x 13"	9 x 12"	291kg	82,000 Btu/hr	2.54 m3/hr	1.89 kg/hr	24kW/max

* All models require a 1/2" gas connection and 13 Amp socket,

STANDS

Model	W	D	H	Net Weight
SINGLE DECK				
S5G	1060	800	1000	37kg
S7G	1060	1130	1000	49kg
S10G	1390	1130	1000	58kg
TWIN DECK				
S5G/LOW	1060	800	700	33kg
S7G/LOW	1060	1130	700	45kg
S10G/LOW	1390	1130	700	54kg

All stands are stainless steel effect finish.

Castors available as extra.

Please note: If stand is purchased separately delivery charges will apply.

All 3 ovens can be stacked 2 high



SINGLE DECK



TWIN STACKED WITH STAND & CASTORS

You don't need a stacking kit - simply stack one on top of the other



! 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.

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AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



CUPPONE

Tiziano

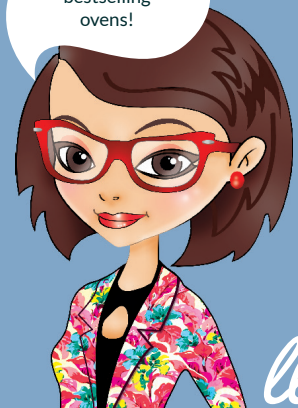
ELECTRIC PIZZA OVEN

The Tiziano range of ovens are designed to offer a wide range of equipment that will accommodate takeaways and small restaurants, where pizzas are only part of the menu or those with limited kitchen space. They cook pizzas in around 3-6 minutes, depending on the thickness of the base and whether you are cooking directly on the stone or in the pans.

Cuppone pizza ovens are incredibly versatile and can be used to cook different dishes such as pasta, jacket potatoes, fish, meat, vegetables, and much more. The Tiziano is capable of fast turnarounds during busy periods or for reheating and finishing off dishes that have been prepared in advance.

The Tiziano is built with a simple control system consisting of two mechanical thermostats on each deck. This independently controls the temperature above and below the stones to ensure uniform cooking of the top and bottom of the pizza. The heating elements are designed to totally cover the surface of the deck, and the oven is protected by a manual resetting thermostat which will intervene in the event of any abnormal overheating.

These are our
bestselling
ovens!



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llk.

Specifications

Model	Dimensions			Oven Dimensions			Max Pizza Capacity		Net Weight	Loading
	W	D	H	W	D	H	on base	in pans		
SINGLE DECK										
LLKTZ4201	700	560	390	420	420	140	4 x 8"	4 x 6"	45kg	2.1kw 1ph, 13Amp
LLKTZ5201	800	660	390	520	520	140	4 x 10"	4 x 8"	60kg	3.8kw 1ph or 3ph
LLKTZ6201S	900	600	390	620	460	140	2 x 12"	2 x 10"	60kg	3.1kw 1ph, 13Amp
LLKTZ6201	900	760	390	620	620	140	4 x 12"	4 x 10"	75kg	4.6kw 1ph or 3ph
LLKTZ7201	1000	860	390	720	720	140	4 x 14"	4 x 12"	95kg	5.2kw 1ph or 3ph
TWIN DECK										
LLKTZ4202	700	560	690	420	420	140	8 x 8"	8 x 6"	75kg	4.2kw 1ph or 3ph
LLKTZ5202	800	660	690	520	520	140	8 x 10"	8 x 8"	101kg	7.6kw 1ph or 3ph
LLKTZ6202S	900	600	690	620	460	140	4 x 12"	4 x 10"	101kg	6.2kw 1ph or 3ph
LLKTZ6202	900	760	690	620	620	140	8 x 12"	8 x 10"	126kg	9.2kw 1ph or 3ph
LLKTZ7202	1000	860	690	720	720	140	8 x 14"	8 x 12"	158kg	10.4kw 1ph or 3ph
TRIPLE DECK *										
LLKTZ4203	700	560	1080	420	420	140	12 x 8"	12 x 6"	120kg	6.3kw 1ph or 3ph
LLKTZ5203	800	660	1080	520	520	140	12 x 10"	12 x 8"	161kg	11.4kw 1ph or 3ph
LLKTZ6203S	900	600	1080	620	460	140	6 x 12"	6 x 12"	161kg	9.3kw 1ph or 3ph
LLKTZ6203	900	760	1080	620	620	140	12 x 12"	12 x 10"	201kg	13.8kw 1ph or 3ph
LLKTZ7203	1000	860	1080	720	720	140	12 x 14"	12 x 12"	253kg	15.6kw 1ph or 3ph



SINGLE DECK



TWIN DECK WITH OPTIONAL STAND & HOOD



* TRIPLE DECK
Comprised of stacked single & twin deck.

STANDS

Model	W	D	H	Net Weight
SINGLE DECK				
STZ5201	800	640	1170	35kg
STZ6201S	900	580	1170	36kg
STZ6201	900	740	1170	39kg
STZ7201	1000	840	1170	44kg
TWIN DECK				
STZ5202	800	640	970	32kg
STZ6202S	900	580	970	33kg
STZ6202	900	740	970	36kg
STZ7202	1000	840	970	41kg
TRIPLE DECK				
STZ5203	800	640	770	30kg
STZ6203S	900	580	770	31kg
STZ6203	900	740	770	34kg
STZ7203	1000	840	770	39kg

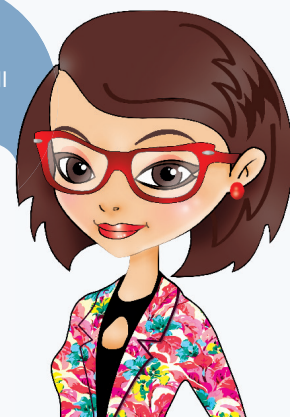
HOODS

Model	W	D	H	Net Weight	Flue Diameter
HTZ420	705	715	170	14.5kg	150mm Ø
HTZ520	805	815	170	16.5kg	150mm Ø
HTZ620S	905	755	170	15.5kg	150mm Ø
HTZ620	905	915	170	17.5kg	150mm Ø
HTZ720	1005	1015	170	18.5kg	150mm Ø

Please note: Tiziano hoods do not have motors

! 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.

Our triple deck offers great use of space with a small footprint.



* Please note: If stand is purchased separately delivery charges will apply.

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