



SINGLE DECK WITH  
MOBILE STAND (supplied separately)

# CUPPONE *Giorgione*

## GAS PIZZA OVEN

The Cuppone Giorgione gas oven supersedes the original Cuppone gas oven which was on the market for more than 30 years. Boasting a stylish new look and a wider variety of sizes, with the same durable oven at its core, Giorgione is the gas deck oven for the modern kitchen.

Cuppone's gas oven has proven to be a versatile oven that you can rely on and the Giorgione is no different. Its unique design, featuring under stone burners, is renowned for providing even cooking throughout the deck without the need to move pizzas around the oven.

Fresh features for 2021 include a new digital control panel, a full length heavy-duty handle, and a fully tempered glass door for added heat protection. There is also the addition of a smoke duct for easy connection to the kitchen's extraction system.

Like all Cuppone ovens, Giorgione features a stone-based deck that is floodlit by two halogen lamps, illuminating the contents for the user to see without opening the oven door. This helps with heat retention, as does the heat seal between the door and the cooking chamber.

Giorgione is supplied as a single deck oven that can be stacked without the need for a stacking kit: the flue simply interlocks. The most significant update for the new model is in the deck sizes, with four options now available, including the 'wide' deck that is extremely popular in Cuppone's electric ranges.

The gas oven may look different, but it is built with the same skill and technology that has proven so successful over the past 30 years.

Cuppone's gas oven hasn't changed much over the years, now it has a 2021 facelift!



*linda-lewis.co.uk*

*llk.*

## Why Giorgione?

- Single deck pizza oven
- Can be stacked to create twin deck
- Tempered glass door with full length handle
- 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.

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		Heat Output
	W	D	H	W	D	H	on base	in pans			Natural Gas	LPG	
LLKGR4351	1230	1120	537	720	720	185	4 x 14"	4 x 12"	176 kg	51,182 Btu/hr	1.58 m3/hr	1.18 kg/hr	15kW/max
LLKGR6351	1230	1480	537	720	1080	185	6 x 14"	6 x 12"	219 kg	63,124 Btu/hr	1.95 m3/hr	1.45 kg/hr	18.5kW/max
LLKGR6351L	1590	1120	537	1080	720	185	6 x 14"	6 x 12"	210 kg	63,124 Btu/hr	1.95 m3/hr	1.45 kg/hr	18.5kW/max
LLKGR9351	1590	1480	537	1080	1080	185	9 x 14"	9 x 12"	271 kg	83,597 Btu/hr	2.59 m3/hr	1.93 kg/hr	24.5kW/max

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

## STANDS

Model	W	D	H	Net Weight
SINGLE DECK				
SGR4351	1210	860	1100	54kg
SGR6351	1210	1215	1100	65kg
SGR6351L	1570	860	1100	62kg
SGR9351	1570	1215	1100	76kg
TWIN DECK				
SGR4352	1210	860	700	46kg
SGR6352	1210	1215	700	57kg
SGR6352L	1570	860	700	54kg
SGR9352	1570	1215	700	69kg

All stands are stainless steel effect finish.

Castors available as extra.

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

All models can be stacked 2 high



SINGLE DECK

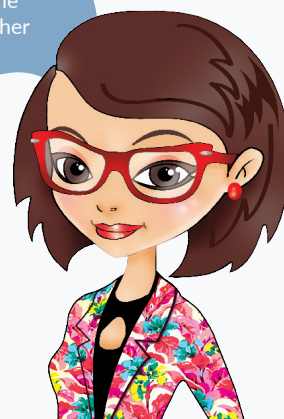


TWIN STACKED WITH MOBILE STAND

! 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.

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



*linda-lewis.co.uk*