

AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



CUPPONE

Silsea

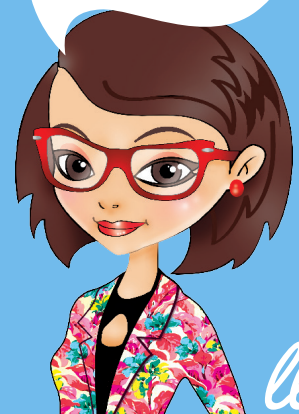
DOUGH MIXERS

The Cuppone Dough Mixers have been on the UK market for many years now and are ideal machines for pizzerias, restaurants and bakeries.

Their robust all stainless steel production offers total reliability for any busy outlet. They are supplied on castors for maximum mobility and are supplied with a fixed head and bowl, stainless steel bowl guard, heavy duty motor and microswitch cut-out. The spiral system mixes dough in just 20 minutes, allowing time for more dough production. These machines come complete with all of the safety features required by international standards.

The Cuppone mixers have been built to run at the perfect speed to produce the perfect dough. After a mix, the dough comes out at exactly the right temperature to work with and with the exact right amount of oxygen and gluten in.

Mixes at the perfect speed to develop the dough for a perfect pizza base - it really makes a difference



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llk

Key features?

- All stainless steel construction
- Heavy duty machine that is built to last
- Stylish appearance
- Easy to use
- Does one perfect dough mix in just 20 minutes

The LLKMA20 will create 80 x 12" pizza bases per mix, based on a 240g dough ball.

Specifications

Model	W	D	H	Capacity		Net Weight	Loading	Motor	Max Mixing Capacity
LLKMA20	380	700	810	20kg	25 Litres 22 Quart	72kg	13 Amp	1.9hp	6.6L Water + 13.4kg Flour

Suggested Products...

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



Heated Press
LLKP30



Donatello Oven
LLKDN6352+

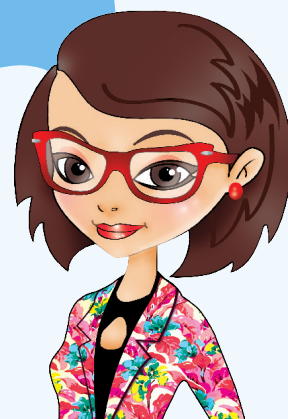


Michelangelo Oven
LLKML6352



Giotto Oven
LLKGIOTTO

We speak to customers
all the time who have
had our mixers for over
20 years.



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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