



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



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.

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

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	1060	970	500	680	680	150	4 x 13"	4 x 12"	155kg	48,000 Btu/hr	1.48 m3/hr	1.1 kg/hr	14kW/max
LLK7G	1060	1300	500	680	1010	150	6 x 13"	6 x 12"	217kg	69,000 Btu/hr	2.12 m3/hr	1.58 kg/hr	20kW/max
LLK10G	1390	1300	500	1010	1010	150	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	750	1000	33kg
S7G	1060	1080	1000	38kg
S10G	1380	1080	1000	40kg
TWIN DECK				
S5G/LOW	1060	750	700	29kg
S7G/LOW	1060	1080	700	34kg
S10G/LOW	1380	1080	700	36kg

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.

linda-lewis.co.uk