

Linda Lewis
KITCHENS

PART OF OUR
3
STEPS TO A
PERFECT
PIZZA



CUPPONE
Michelangelo

ELECTRIC PIZZA OVEN

The Michelangelo's stunningly stylish appearance matches the amazing performance of the oven itself, making it the perfect model for front of house. These electric ovens are built for high output and will deliver outstanding results for long hours. They are highly energy efficient and are designed and built to last.

This oven replaces the Max oven and features a digital control panel with up to 100 programmes, cleaning mode, and end of cooking buzzer. The digital temperature control system has the ability to individually control the top and bottom element of each deck with 0% to 100% power.

The oven door has a full length, double glazed, panoramic window and internal lights so you can see the progress of your pizzas whilst cooking. The doors are fitted with a heavy duty compression spring system and seal to optimise heat retention. It has a revolutionary heat regeneration system so when the oven door is opened it immediately circulates the heat back inside to minimise heat-loss.

The cooking chamber is manufactured entirely from stainless steel to ensure a totally hygienic finish and no chance of rust. Like all Cuppone ovens, the Michelangelo has a cordierite stone cooking base to retain heat and ensure a perfect, authentic, Italian stone-baked flavour.

Beautifully designed with a premium finish for front of house, whilst still retaining heavy usage features.



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Cuppone ovens are incredibly versatile and can be used to cook so many different dishes including: pasta, jacket potatoes, fish, meat, vegetables, and much more. They are often used to reheat or finish off dishes that have been prepared in advance.

Choose the Michelangelo if you need a high output, highly energy efficient oven that looks stylish for front of house positioning.

Why choose a Michelangelo?

- 100 cooking programs
- Perfect for front of house
- Heavy duty sprung doors
- Heat regeneration system
- Easy to clean
- Easy to maintain
- Highly energy efficient
- Low voltage floodlit lighting system
- 7 day programmer
- Auto cleaning programme
- Manually adjustable steam vents

Specifications

Model	Dimensions			Oven Dimensions			Max Pizza Capacity		Net Weight	Loading
	W	D	H	W	D	H	on base	in pans		
SINGLE DECK										
LLKML4351	1190	1100	440	720	720	150	4 x 14"	4 x 12"	140kg	5.1kw Single or 3 phase
LLKML6351	1190	1460	440	720	1080	150	6 x 14"	6 x 12"	179kg	7.8kw Single or 3 phase
LLKML6351L	1550	1100	440	1080	720	150	6 x 14"	6 x 12"	183kg	7.9kw Single or 3 phase
LLKML9351	1550	1460	440	1080	1080	150	9 x 14"	9 x 12"	233kg	11.7kw 3 phase only
TWIN DECK										
LLKML4352	1190	1100	780	720	720	150	8 x 14"	8 x 12"	245kg	10.2kw Single or 3 phase
LLKML6352	1190	1460	780	720	1080	150	12 x 14"	12 x 12"	310kg	15.6kw Single or 3 phase *
LLKML6352L	1550	1100	780	1080	720	150	12 x 14"	12 x 12"	316kg	15.6kw Single or 3 phase *
LLKML9352	1550	1460	780	1080	1080	150	18 x 14"	18 x 12"	405kg	23.4kw 3 phase only

Can be stacked up to 3 high

Hood must be vented out of the building

* Please note: If purchased in single phase each deck requires a separate power supply.

STANDS

Model	W	D	H	Net Weight
SINGLE DECK				
SML4351	1190	760	1100	42kg
SML6351	1190	1120	1100	57kg
SML6351L	1550	760	1100	50kg
SML9351	1550	1120	1100	67kg
TWIN DECK				
SML4352	1190	760	900	39kg
SML6352	1190	1120	900	53kg
SML6352L	1550	760	900	46kg
SML9352	1550	1120	900	63kg

Castors available as extra.
Stands are stainless steel effect finish.

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

HOODS

Model	W	D	H	Net Weight	Loading	Flue Diameter
HML435	1188	1292	567	63kg	13Amp plug	150mm Ø
HML635	1188	1400	567	70kg	13Amp plug	150mm Ø
HML635L	1546	1292	567	73kg	13Amp plug	150mm Ø
HML935	1546	1400	567	83kg	13Amp plug	150mm Ø

This oven features a 7 day programmer so is great for planning ahead.



! 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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