

Linda Lewis
KITCHENS

PART OF OUR
3
STEPS TO A
PERFECT
PIZZA



CUPPONE

Tiepolo

ELECTRIC PIZZA OVEN

The Cuppone Tiepolo pizza oven was brought into the range in 2014. It fits perfectly between the entry level and mid-range ovens and is perfect for takeaways, restaurants and gastro-pubs.

This fantastic oven has a manual control panel that gives the user increased control of the elements compared to the entry level Tiziano oven. In addition to the standard temperature setting on each deck, the Tiepolo oven allows the user to set the power to the elements at 0/min/max to ensure the oven temperature is held no matter how full the oven is.

Many kitchens experience quiet periods and this is where the Tiepolo is perfect. If the oven is left idle during quiet times it will not use unnecessary energy to keep itself at the required temperature when set at minimum but will be ready to produce a perfect result if the establishment becomes busy during peak times when you've turned it up to max.

Alongside an optional stand, there is also the option to add a fully functioning motorised extraction hood to remove all of the fumes and grease away from the cooking chamber. The hood must be extracted either out of the building or into an extraction system.

I love the Tiepolo. It is simple to use and brilliant for busy takeaways.



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Like all Cuppone ovens, it has a cordierite stone cooking base to retain heat and ensure a perfect, authentic, Italian stone-baked taste and texture.

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.

Why choose a Tiepolo?

- Easy to use manual control panel
- Set the power to the elements at min/max dependant on demand
- Door with panoramic glass window & internal lights
- Extraction hood available
- "U" Shaped elements to ensure even cooking

Specifications

Model	Dimensions			Oven Dimensions			Max Pizza Capacity		Net Weight	Loading
	W	D	H	W	D	H	on base	in pans		
SINGLE DECK										
LLKTP6351	1020	1280	406	720	1080	145	6 x 14"	6 x 12"	133kg	7.8kw Single or 3 phase
LLKTP6351L	1380	920	406	1080	720	145	6 x 14"	6 x 12"	145kg	7.9kw Single or 3 phase
LLKTP9351	1380	1280	406	1080	1080	145	9 x 14"	9 x 12"	171kg	11.7kw Single or 3 phase
TWIN DECK										
LLKTP6352	1020	1280	732	720	1080	145	12 x 14"	12 x 12"	231kg	15.6kw Single or 3 phase *
LLKTP6352L	1380	920	732	1080	720	145	12 x 14"	12 x 12"	247kg	15.8kw Single or 3 phase *
LLKTP9352	1380	1280	732	1080	1080	145	18 x 14"	18 x 12"	301kg	23.4kw 3 phase only

Can be stacked up to 3 high

Hood must be vented out of the building

STANDS

Model	W	D	H	Net Weight
SINGLE DECK				
STP6351	1020	1220	1100	58kg
STP6351L	1380	860	1100	56kg
STP9351	1380	1220	1100	73kg
TWIN DECK				
STP6352	1020	1220	900	56kg
STP6352L	1380	860	900	54kg
STP9352	1380	1220	900	68kg

EXTRACTION HOODS

Model	W	D	H	Net Weight	Loading	Capacity (m3/hr)	Flue Diameter
HTP635	1120	1524	362	63kg	0.13kw*	700	150mm Ø
HTP635L	1380	1164	362	66kg	0.13kw*	700	150mm Ø
HTP935	1380	1524	362	74kg	0.13kw*	700	150mm Ø

*13 Amp plug required

Castors available as extra.

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

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

Stands are stainless steel effect finish.

! 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.

Saves energy when you're quiet and delivers when you are busy.



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