

Linda Lewis  
KITCHENS

PART OF OUR  
**3**  
STEPS TO A  
PERFECT  
PIZZA



## CUPPONE *Donatello*

ELECTRIC PIZZA OVEN

The Donatello is the mid-range oven from Cuppone and is a more controllable version of the Tiepolo oven, perfect for restaurants, takeaways and gastro-pubs.

These ovens have a highly energy efficient digital control panel which allows controllability of the heating elements and also has an acoustic cooking timer. Other features include a glass door and internal lights to check the progress of your pizzas, and a stone cooking base which guarantees authentic Italian pizza cooking. Pizzas can be cooked in around 3-6 minutes.

The Donatello 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 doors are fitted with a heat seal between the door and the cooking chamber to retain the heat when the doors are closed.

These ovens can be supplied with a stand and a fully operational extraction hood which should be vented out of the building.

Did you know digital controls are 15% more energy efficient than manual controls?



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Pizza ovens are used to cook so many different dishes these days and are often used to reheat or finish off pre-prepared dishes in busy periods. They are also perfect for cooking baked potatoes, chicken wings, pasta, and a wide variety of other dishes.

If you are running a busy restaurant or takeaway and want a good reliable oven but theatre is not essential for you, then this is the oven you need to buy.

## Why choose a Donatello?

- Electric deck oven available in 8 variations
- Digital control panel
- Highly energy efficient
- Heat regeneration system
- '0' (zero) min/max power settings
- 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		
<b>SINGLE DECK</b>										
LLKDN4351	1150	1060	430	720	720	140	4 x 14"	4 x 12"	106kg	5.8kw Single or 3 phase
LLKDN6351	1150	1420	430	720	1080	140	6 x 14"	6 x 12"	133kg	8.4kw Single or 3 phase
LLKDN6351L	1510	1060	430	1080	720	140	6 x 14"	6 x 12"	145kg	8.6kw Single or 3 phase
LLKDN9351	1510	1420	430	1080	1080	140	9 x 14"	9 x 12"	171kg	12.6kw 3 phase only
<b>TWIN DECK</b>										
LLKDN4352	1150	1060	780	720	720	140	8 x 14"	8 x 12"	171kg	11.6kw Single or 3 phase
LLKDN6352	1150	1420	780	720	1080	140	12 x 14"	12 x 12"	231kg	16.8kw Single or 3 phase *
LLKDN6352L	1510	1060	780	1080	720	140	12 x 14"	12 x 12"	247kg	17.2kw Single or 3 phase *
LLKDN9352	1510	1420	780	1080	1080	140	18 x 14"	18 x 12"	301kg	25.2kw 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
<b>SINGLE DECK</b>				
SDN4351	1140	960	1100	43kg
SDN6351	1140	1320	1100	57kg
SDN6351L	1500	960	1100	50kg
SDN9351	1500	1320	1100	67kg
<b>TWIN DECK</b>				
SDN4352	1140	960	900	39kg
SDN6352	1140	1320	900	53kg
SDN6352L	1500	960	900	46kg
SDN9352	1500	1320	900	63kg

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

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

! 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.

### EXTRACTION HOODS

Model	W	D	H	Net Weight	Loading	Flue Diameter
HDN435	1146	1110	410	60kg	13Amp plug	150mm Ø
HDN635	1146	1110	410	60kg	13Amp plug	150mm Ø
HDN635L	1506	1110	410	73kg	13Amp plug	150mm Ø
HDN935	1506	1110	410	73kg	13Amp plug	150mm Ø

Fabulous control of power to the elements to reduce energy in quiet periods



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