

AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



TWIN DECK

CUPPONE

Tiziano

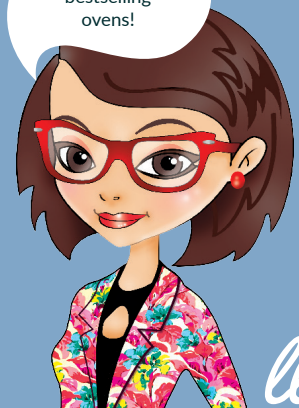
ELECTRIC PIZZA OVEN

The Tiziano range of ovens are designed to offer a wide range of equipment that will accommodate takeaways and small restaurants, where pizzas are only part of the menu or those with limited kitchen space. They cook pizzas in around 3-6 minutes, depending on the thickness of the base and whether you are cooking directly on the stone or in the pans.

Cuppone pizza ovens are incredibly versatile and can be used to cook different dishes such as pasta, jacket potatoes, fish, meat, vegetables, and much more. The Tiziano is capable of fast turnarounds during busy periods or for reheating and finishing off dishes that have been prepared in advance.

The Tiziano is built with a simple control system consisting of two mechanical thermostats on each deck. This independently controls the temperature above and below the stones to ensure uniform cooking of the top and bottom of the pizza. The heating elements are designed to totally cover the surface of the deck, and the oven is protected by a manual resetting thermostat which will intervene in the event of any abnormal overheating.

These are our
bestselling
ovens!



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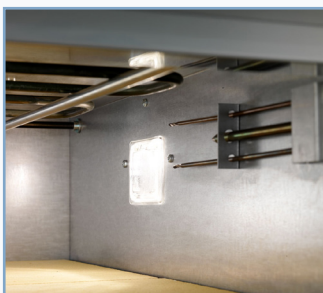
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Specifications

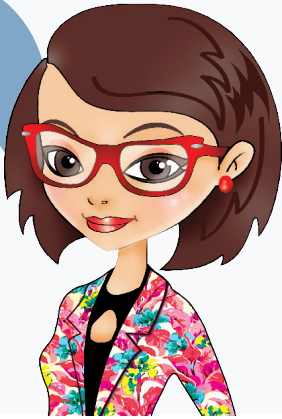
Model	Dimensions			Oven Dimensions			Max Pizza Capacity		Net Weight	Loading	Avg. Consumption
	W	D	H	W	D	H	on base	in pans			
SINGLE DECK											
LLKTZ4201	700	560	390	420	420	140	4 x 8"	4 x 6"	45kg	2.3kW 1ph, 13Amp	1.4kWh
LLKTZ5201	800	660	390	520	520	140	4 x 10"	4 x 8"	60kg	4.0kW 1ph or 3ph	2.4kWh
LLKTZ2301	900	600	390	620	460	140	2 x 12"	2 x 10"	60kg	3.2kw 1ph, 13Amp	1.9kWh
LLKTZ6201	900	760	390	620	620	140	4 x 12"	4 x 10"	75kg	4.6kw 1ph or 3ph	2.8kWh
LLKTZ7201	1000	860	390	720	720	140	4 x 14"	4 x 12"	95kg	5.0kw 1ph or 3ph	3.0kWh
TWIN DECK											
LLKTZ4202	700	560	690	420	420	140	8 x 8"	8 x 6"	75kg	4.6kW 1ph or 3ph	2.8kWh
LLKTZ5202	800	660	690	520	520	140	8 x 10"	8 x 8"	101kg	8kW 1ph or 3ph	4.8kWh
LLKTZ2302	900	600	690	620	460	140	4 x 12"	4 x 10"	101kg	6.4kW 1ph or 3ph	3.8kWh
LLKTZ6202	900	760	690	620	620	140	8 x 12"	8 x 10"	126kg	9.2kW 1ph or 3ph	5.5kWh
LLKTZ7202	1000	860	690	720	720	140	8 x 14"	8 x 12"	158kg	10.0kW 1ph or 3ph	6.0kWh
TRIPLE DECK											
LLKTZ4203	700	560	1080	420	420	140	12 x 8"	12 x 6"	120kg	2.3 + 4.6 kW 1ph or 3ph	1.4 + 2.8 kWh
LLKTZ5203	800	660	1080	520	520	140	12 x 10"	12 x 8"	161kg	4 + 8 kW 1ph or 3ph	2.4 + 4.8 kWh
LLKTZ2303	900	600	1080	620	460	140	6 x 12"	6 x 12"	161kg	3.2 + 6.4 kW 1ph or 3ph	1.9 + 3.8 kWh
LLKTZ6203	900	760	1080	620	620	140	12 x 12"	12 x 10"	201kg	4.6 + 9.2 kW 1ph or 3ph	2.8 + 5.5 kWh
LLKTZ7203	1000	860	1080	720	720	140	12 x 14"	12 x 12"	253kg	5.0 + 10.0 kW 1ph or 3ph	3.0 + 6.0 kWh



*** TRIPLE DECK**
Comprised of stacked single & twin deck.



Our triple deck offers great use of space with a small footprint and big capacity.



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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Images are for display purposes only and might not be a true representation of the product as production changes from time to time.

Accessories

STANDS

Model	W	D	H	Net Weight
SINGLE DECK				
STZ5201	800	640	1170	35kg
STZ2301	900	580	1170	36kg
STZ6201	900	740	1170	39kg
STZ7201	1000	840	1170	44kg
TWIN DECK				
STZ5202	800	640	970	32kg
STZ2302	900	580	970	33kg
STZ6202	900	740	970	36kg
STZ7202	1000	840	970	41kg
TRIPLE DECK				
STZ5203	800	640	770	30kg
STZ2303	900	580	770	31kg
STZ6203	900	740	770	34kg
STZ7203	1000	840	770	39kg



HOODS

Model	W	D	H	Net Weight	Flue Diameter
HTZ420	705	715	170	14.5kg	150mm Ø
HTZ520	805	815	170	16.5kg	150mm Ø
HTZ230	905	755	170	15.5kg	150mm Ø
HTZ620	905	915	170	17.5kg	150mm Ø
HTZ720	1005	1015	170	18.5kg	150mm Ø

Please note: The above Tiziano hoods do not have motors



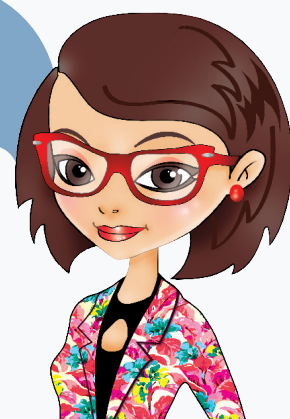
SELF-VENTING HOODS

Model	W	D	H	Loading
HTZ420-SV	710	745	415	13 Amp
HTZ520-SV	810	815	415	13 Amp
HTZ230-SV	910	745	415	13 Amp
HTZ620-SV	910	915	415	13 Amp
HTZ720-SV	1010	1015	415	13 Amp

Please note: Self venting hoods require regular maintenance and filters changing periodically



Our triple deck offers great use of space with a small footprint.



! 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.

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

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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