



CUPPONE *Heated Press*

The Cuppone Heated Press is a huge time saver when pressing out dough balls for pizzas or flatbreads. The patented design is invaluable for pizzerias and restaurants that have a high turnover and will pay for itself in no time by saving you money on a skilled chef. You can set exactly what thickness you require then every single disc of dough is produced with perfect uniformity according to your settings.

The Cuppone Press has heated plates which fully finishes the pizza bases with a layer of starch gel. This holds back the gas produced in the natural fermentation of the dough. This produces perfect even cooking and lowered cooking times. Our presses are fully adjustable in both heat and contact time and are widely used in pizzerias, ethnic restaurants, and sweet centres. Each press is completed in seconds with no skill required.

The Cuppone Presses are constructed from stainless steel and come complete with all safety devices required for international legislation.

There are 5 sizes for you to choose from, ranging from 300mm plates up to 500mm plates. Choose the model according to what size dough discs you want to produce. If you want to make more than one size then you should choose the model according to the maximum size that you plan to produce. Also available to special order with flat plates, allowing for a more versatile use.

- Suitable for
- Pizzas
 - Chapati
 - Naan
 - Sweet Centres
 - Flatbreads

The key to success
for consistent results
with savings in labour
costs around £35.00
per week to run!



Why choose a Heated Press?

- Heated plates
- Up to 400 presses per hour
- Create perfectly uniform pizza bases
- Save money on skilled labour
- Huge time saver
- Reduces cooking time and temperature of oven setting
- Can make chapatis and other flat breads
- Widely used in Indian Sweet Centres

Save around
£6,344
each year in labour
cost with the
Cuppone Heated
Press

Specifications

Model	W	D	H	Plate Size	Net Weight	Loading
LLKP30	500	610	770	300mm (12")	143kg	4.2kw
LLKP35	500	610	770	350mm (14")	147kg	4.2kw
LLKP40	560	710	860	400mm (16")	186kg	5.6kw
LLKP45	560	710	860	450mm (18")	191kg	6.6kw
LLKP50	560	710	860	500mm (20")	196kg	6.6kw

Available in single or 3 phase supply

Optional Extras

Model	Description	W	D	H
SLLKP*	Mobile Stand	560	710	800
AEDT	Dough Tray	600	400	75
AEDTL	Tray Lid	-	-	-
AEDTD	Dough Tray Dolly	-	-	-

*Suits all models. Will house 600x400 dough trays underneath. Stand includes a flouring drawer.

Suggested Products

Here are some other LLK products that may interest you. Search our website using the product code for more information.



Silea Dough Mixer
LLKMA30



Cuppone Dough Rounder
LLKAR20/300



Dough Trays
AEDT



Giotto Oven
LLKGIOTTO

The perfect companion for the 12" & 14" dough press is the LLKAR20/300 rounder. It makes the perfect sized dough balls!

No sickness or holidays for this member of the team, just perfect results every time!

Please note: If you are purchasing the press to create products other than pizza, please let us know at the time of order so that we can ensure the correct settings are in place.

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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