



homē HE 400





homé HE 400

Executive Pizza Chef. At home.

Home is where your passion for pizza-making comes to life.
If you are a pizza enthusiast, your kitchen deserves Home HE 400.



Professionale così come HE.

Professional just like HE.

HE 400, the latest generation electric oven from Cuppone's Home Line, brings the authentic aroma and quality of professional pizzerias to your dining table. It boasts the same efficiency and a more compact and stylish design with a choice of six colours to suits your preferences.



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Tutti i colori del gusto.

All the colours of taste.

Essential Black, Universal Green, Impetus Red, Dreamy Blue, Intuitive Yellow, Caprice Pink*. Six distinct colours, six unique "aromatic" styles, and six painted facade to enhance the personality of each Home HE 400. Italian Design at its finest, brought to you by Cuppone.



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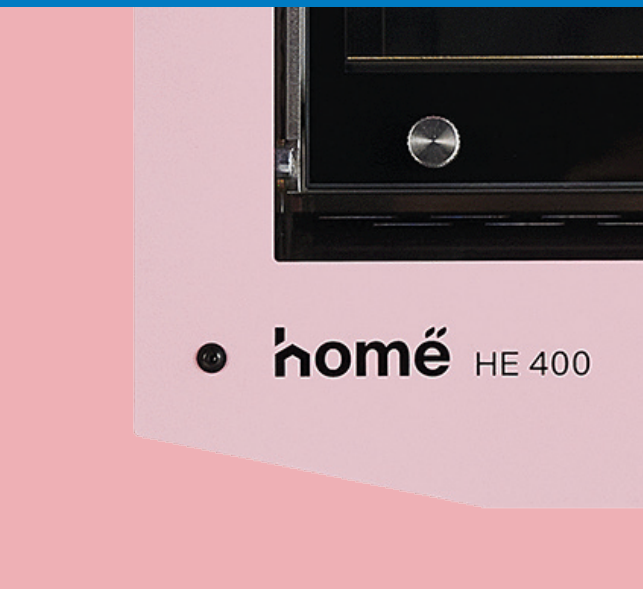
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NERO

Essential Black



ROSSO

Impetus Red



GIALLO

Intuitive Yellow



BLU

Dreamy Blue



VERDE

Universal Green



ROSA

Caprice Pink



Le dimensioni sfornano.

Enhance dimensions and uncompromised performance.

Smaller and lighter than the classic professional oven, yet just as impressive, the HE 400 can churn out an impressive 20 pizzas per hour, all while maintaining an average energy consumption of 1.7 kW/h. It remains cool to the touch on the outside and ensures consistently crispy, steamy and fragrant pizzas every time.



Analogico o digitale?

Analogue or digital?

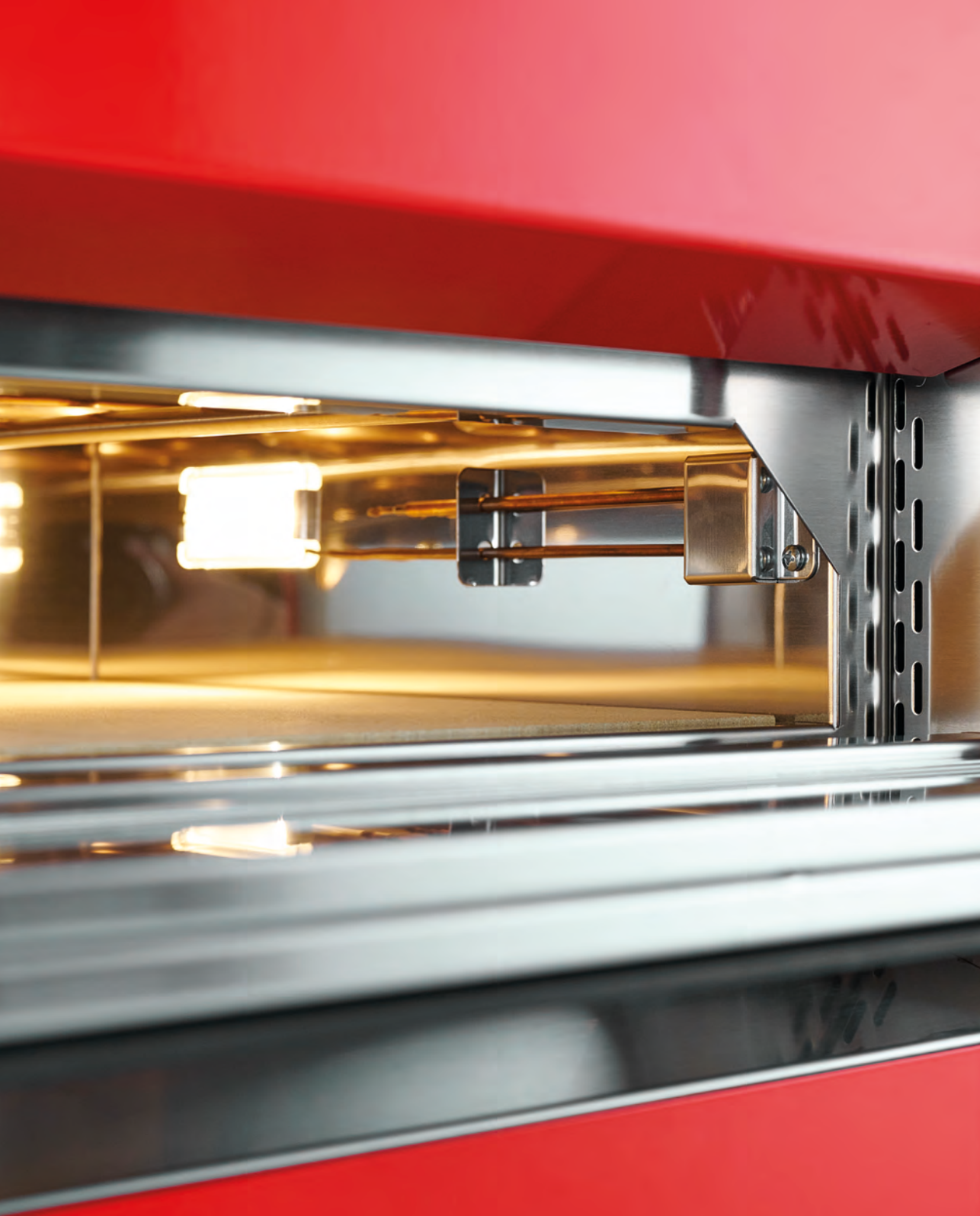
Both versions offer a comprehensive experience. However, the touchscreen model offers programmable features such as cooking and startup timers, a weekly scheduling option, an energy-saving mode and smart&green self-cleaning (pyrolysis), among other conveniences.



Si alza il grado. Di eccellenza.

Elevated degrees of excellence.

With the HE 400, your home oven can now reach temperatures of up to 450°, delivering restaurant-quality performance thanks to meticulous design choices such as the cordierite brick hob and removable tempered glass. These choices ensure high standards of safety and performance.





Specifiche tecniche.

	MODELLO Model - Modell	HE 400/1TM	HE 400/1TS
	CAPACITÀ DI COTTURA PIZZE Pizza baking capacity Backleistung Pizzas	1 (400x400 mm)	1 (400x400 mm)
	DIMENSIONI ESTERNE (LxPxH) External dimensions Außenmaße	660x590x395 mm	660x590x395 mm
	CAPACITÀ COTTURA (LxPxH) Baking capacity Backleistung	400X400X85 mm	400X400X85 mm
	PRODUTTIVITÀ ORARIA Productivity per hour Stunden Leistung	20	20
	ALIMENTAZIONE ELETTRICA Electric power supply Stromversorgung	AC 230-1	AC 230-1
	ASSORBIMENTO MASSIMO (kW) Maximum absorption Maximale Stromaufnahme	2,8	2,8
	CONSUMO MEDIO (kWh) Average consumption - Durchschnittlicher Verbrauch	1,7	1,7
	PESO NETTO (kgs) Net weight - Nettogewicht	42	45







CUPPONE

YOUR PARTNER IN BAKING SINCE 1963



CUPPONE



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