



**TECNOSERVICE'21 srl**

by Tinti Sergio  
Via Carlo Pisacane, 134  
61032 Fano (PU) Italy  
P.IVA IT0200411413

Tel. +39 0721 805911  
FAX +39 0721 809794  
e-mail: [staff@technochef.it](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 400/3 +N
<b>frequency (Hz)</b>	5060
<b>motor power capacity (Kw)</b>	8,4
<b>net weight (Kg)</b>	179
<b>gross weight (Kg)</b>	202
<b>breadth (mm)</b>	1190
<b>depth (mm)</b>	1460
<b>height (mm)</b>	440

#### PROFESSIONAL DESCRIPTION

**Electric OVEN for PIZZA Cuppone MICHELANGELO Line, 6 Pizzas x ø35 cm, Modular, Available with DIGITAL Controls or TOUCH SCREEN Controls,**

- **Rounded** stainless steel **front** ;
- **Stainless steel cooking chamber** dim. mm 720x1080x140;
- **Cordierite brick** cooking surface;
- Insulation in evaporated rock wool;
- **Door with double panoramic glass** and opening and closing system with compression spring;
- Heat sealing gasket between door and cooking chamber;
- Integrated **heat recovery system** in the cooking chamber;
- Cooking chamber lighting with two 12V lamps;
- **Safety thermostat** and cooling fan;
- Armored and differentiated electrical resistors on the ceiling and under the stalls;
- **Electronically adjustable** cooking **vapour vent** ;
- **Separate control group** ;
- 
- **Pizza capacity:** 6 x ø35 cm
- Rooms: 1

- Power: 8.4 kW
- **Temperature: 0-400°C**
- Gross weight Kg: 202

**Cooking chamber dimensions** 720x1080x140h mm  
**External dimensions** 1190x1460x440h mm

- 
- All models **can be supplied with a stand** (with or without wheels and, with the exception of the 435 model, with or without a cut-out for the insertion of a mixer) **and an extractor hood** (with or without a 5-speed motor).

VERSION WITH **DIGITAL CONTROLS** / Mod: **ML635/1CD**

- Control system with **electronic board** ;
- possibility of **setting the chamber temperature and the power** of the **heating elements (top and bottom ) differently** : "OFF" off, "MIN" 33% or "MAX" 100%;
- **end of cooking acoustic warning** ;
- **programmable oven ignition** with countdown **up to 99 hours** ;

VERSION WITH **TOUCH SCREEN CONTROLS** / Mod: **ML635/1TS**

- **Touch Screen control system** with the possibility of **setting the chamber temperature and the power** of the two groups of **heating elements (top and bottom) differently** from 0% to 100%;
- integrated **PYROLYSIS, ECONOMY and FAST RECOVERY** functions;
- **cooking programming** ;
- **end of cooking acoustic warning** ;
- **weekly timer** + agenda ;

#### Optional:

- **CP-KM635NT** - Hood Without Motor;
- **CP-KM635AS** - Hood with Motor;
- **CP-SML635/1** - Base Support for 1 CAMERA;
- **CP-SML635/2** - Base Support for 2 CAMERAS;
- **CP-RS** - Wheel Kit for Base Support;
- **CP-PS** - Cutting on Lower Shelf Support for inserting Mixers;

**MADE in Italy**  
**CE MARK**

#### AVAILABLE MODELS

##### CUP-ML635/1CD



**Electric Pizza Oven, for 6 Pizzas, modular with 720x1080x140h mm chamber, Version with DIGITAL CONTROLS, MICHELANGELO Line, V. 380/3+N, Kw 8.4, Weight 202 kg, dimensions mm. 1190x1460x440h**

**€ 4.345,82**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 8 to 15 days

##### CUP-ML635/1TS



**Electric Pizza Oven, for 6 Pizzas, modular with 720x1080x140h mm chamber, Version with TOUCH SCREEN CONTROLS, MICHELANGELO Line, V. 380/3+N, Kw 8.4, Weight 202 kg, dim. mm. 1190x1460x440h**

**€ 5.161,13**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 8 to 15 days

#### TECHNICAL CARD

##### CODE/PICTURES

**CP-PS**

##### DESCRIPTION

**Cut on the lower shelf for inserting the mixers**

##### PRICE/DELIVERY

**€ 240,97**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days



**CP-RS**

**Wheels Kit for Base Support**

**€ 306,72**

*VAT excluded*

**Shipping to be calculated**

**Delivery** from 4 to 9 days



**CP-SML635/1**

**Steel Base Support for 1 Camera**

**€ 718,81**

*VAT excluded*

**Shipping to be calculated**

**Delivery** from 4 to 9 days



**CP-SML635/2**

**Steel Base Support for 2 Chambers**

**€ 718,81**

*VAT excluded*

**Shipping to be calculated**

**Delivery** from 4 to 9 days



**CP-KML635NT**

**Hood without motor for Michelangelo oven**

**€ 1.261,84**

*VAT excluded*

**Shipping to be calculated**

**Delivery** from 4 to 9 days



**CP-KML635AS**

**Hood with Motor for Michelangelo Oven**

**€ 1.564,03**

*VAT excluded*

**Shipping to be calculated**

**Delivery** from 4 to 9 days







**VERSIONE CON COMANDI DIGITALI**  
**Mod: ML635/1CD**

- Sistema di controllo con scheda elettronica;
- possibilità di impostare la temperatura della camera e la potenza dei gruppi di resistenze (cielo e platea) in maniera differenziata: "OFF" spento, "MIN" 33% o "MAX" 100%;
- avvisatore acustico di fine cottura;
- accensione del forno programmabile con conto alla rovescia fino a 99 ore;



**VERSIONE CON TOUCH SCREEN**  
**Mod: ML635/1TS**

- sistema di controllo Touch Screen con possibilità di impostare la temperatura della camera e la potenza dei due gruppi di resistenze (cielo e platea) in maniera differenziata da 0% a 100% ;
- funzioni PIROLISI, ECONOMY e RECUPERO VELOCE integrate;
- programmazione cotture;
- avvisatore acustico di fine cottura;
- timer settimanale + agenda;