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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Monofase
Volts	V 400/3 +N
frequency (Hz)	5060
motor power capacity (Kw)	8,6
net weight (Kg)	183
gross weight (Kg)	208
breadth (mm)	1550
depth (mm)	1100
height (mm)	440

PROFESSIONAL DESCRIPTION

Electric OVEN for PIZZA Cuppone MICHELANGELO Line, 6 Pizzas x ø35 cm, Modular, Available in 2 VERSIONS:

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- $\circ~$ Rounded stainless steel facade ;
- Stainless steel cooking chamber dim. mm 1080x720x140;
- Cordierite brick cooking surface;
- $\circ~$ Insulation in evaporated rock wool;
- $\circ~$ Door with double panoramic glass and opening and closing system with compression spring;
- $\circ~$ Heat sealing gasket between door and cooking chamber;
- $\circ~$ Integrated $\ensuremath{\textbf{heat}}\xspace$ recovery $\ensuremath{\textbf{system}}\xspace$ 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 ;
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- Pizza capacity: 6 x diameter 35 cm
- Rooms: 1
- Power: 8.6 kW

Adjustable Temperature : 0-450°C

• Gross weight Kg: 20 8

Cooking chamber dimensions 1080x720x1400h mm **External dimensions** 1550x1100x440h mm

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 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: ML635L/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 alarm;
- programmable oven ignition with countdown up to 99 hours;

VERSION WITH TOUCH SCREEN CONTROLS / Mod: ML635L/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 alarm;
- weekly timer + agenda ;

Optional:

- CP-KM635LNT Hood Without Motor;
- CP-KM635LAS Hood with Motor;
- CP-SML635L/1 Base Support for 1 CAMERA;
- CP-SML635L/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-ML635L/1CD	Electric Pizza Oven, for 6 Pizzas, modular with 1080x720x140h mm chamber, Version with DIGITAL CONTROLS, MICHELANGELO Line, V. 380/3+N, Kw 8.6, Weight 208 kg, dimensions mm. 1550x1100x440h	€ 4.545,52 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
CUP-ML635L/1TS	Electric Pizza Oven, for 6 Pizzas, modular with 1080x720x140h mm chamber, Version with TOUCH SCREEN CONTROLS, MICHELANGELO Line, V. 380/3+N, Kw 8.6, Weight 208 kg, dimensions mm. 1550x1100x440h	€ 5.367,57 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
	TECHNICAL CARD	
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
CP-PS	Cut on the lower shelf for inserting the mixers	€ 240,97 VAT escluded Shipping to be calculed

Delivery from 4 to 9 days

CP-RS	Wheels Kit for Base Support	€ 306,72 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
CP-SML635L/1	Steel Base Support for 1 Camera	€ 730,03 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
CP-SML635L/2	Steel Base Support for 2 Chambers	€ 730,03 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
CP-KML635LNT	Hood without motor for Michelangelo oven	€ 1.403,22 <i>VAT escluded</i> Shipping to be calculed Delivery from 4 to 9 days
CP-KML635LAS	Hood with Motor for Michelangelo Oven	€ 1.706,15 VAT escluded Shipping to be calculed Delivery from 4 to 9 days









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VERSIONE CON COMANDI DIGITALI Mod: ML635L/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: ML635L/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;