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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

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

- Rounded stainless steel front;
- Cooking chamber in stainless steel dim. 720x1080x140 mm;
- Cordierite brick hob;
- Evaporated rock wool insulation;
- Door with double panoramic glass and opening and closing system with compression spring;
- Heat seal 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 electric resistances on the ceiling and under the stalls
- Electronically adjustable cooking steam vent ;
- Separate command group ;
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- 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

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- All models can be supplied with a support (with or without wheels and, with the exception of the 435 model, with or without a cut for inserting the mixer) and with an extraction hood (with or without 5-speed motor).

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

- Control system with electronic card ;
- possibility to set the chamber temperature and the power of the resistance groups (top and floor) in different ways : "OFF" off, "MIN" 33% or "MAX" 100%;
- end of cooking buzzer ;
- 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 resistances (top and floor) in a differentiated way from 0% to 100%;
- PYROLYSIS, ECONOMY and FAST RECOVERY functions integrated;
- cooking programming ;
- Horn end of cooking;
- weekly timer + agenda ;

#### **Optional:**

- CP-KM635NT Hood Without Motor;
- CP-KM635AS Hood with Motor;
- CP-SML635 / 1 Basic support for 1 CAMERA;
- CP-SML635 / 2 Base support for 2 ROOMS;
- CP-RS Wheels Kit for Base Support;
- **CP-PS** Cut on Lower Shelf Support for inserting mixers;

### Made in Italy

TECHNICAL CARD		
power supply	Monofase	
Volts	V 400/3 +N	
frequency (Hz)	5060	
motor power capacity (Kw)	8,4	

	gross weight (Kg) 202 breadth (mm) 1190	
	depth (mm) 1460	
	height (mm) 440	
	AVAILABLE MODELS	
CUP-ML635/1CD	CUPPONE MICHELANGELO Electric Oven for 6 Pizzas, Ø 35 cm. Digital commands Electric Pizza OVEN, for 6 Pizzas, modular modular with chamber mm 720x1080x140h, Version with DIGITAL CONTROLS, MICHELANGELO Line, V. 380/3 + N, Kw 8.4, Weight 202 kg, dim. mm. 1190x1460x440h	€ 4.260,54 VAT escluded Shipping to be calculed Delivery from 8 to 15 days
CUP-ML635/1TS	<b>CUPPONE MICHELANGELO Electric Oven for 6</b> <b>Pizzas, Ø 35 cm. Touch Screen Controls</b> Electric Pizza OVEN, for 6 Pizzas, modular modular with chamber mm 720x1080x140h, Version with TOUCH SCREEN CONTROLS, MICHELANGELO Line, V. 380/3 + N, Kw 8,4, Weight 202 kg, dim. mm. 1190x1460x440h	€ 5.060,16 VAT escluded Shipping to be calculed Delivery from 8 to 15 days
	TECHNICAL CARD	
CODE/PICTURES	DESCRIPTION	PRICE/DELIVER
CP-PS	<b>Cut on the lower shelf for inserting the mixers</b> Cut on Lower Shelf Support for Mixer Insertion	€ 236,48 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
CP-RS	<b>Wheels Kit for Base Support</b> Modular 4 wheels kit with pedestal for Cuppone professional pizza oven	€ 426,35 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
CP-SML635/1	<b>Steel Base Support for 1 Camera</b> Pedestal for Oven Cuppone Michelangelo, for 1 Chamber, Steel Structure, Low standard shelf, Optional Wheels, Weight 57 kg, Dim. Mm. 1180x1310x1100h	€ 704,60 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
CP-SML635/2	<b>Steel Base Support for 2 Chambers</b> Pedestal for Oven Cuppone Michelangelo, for 2 Chambers, Steel Structure, Low standard shelf, Optional Wheels, Weight 53 kg, Dim. Mm. 1180x1310x900h	€ 704,60 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
CP-KML635NT	<b>Hood without motor for Michelangelo oven</b> Neutral Hood for Michelangelo Oven, Stainless Steel, Without Motor, Weight 57 kg, dim. mm. 1188x1200x410	€ 1.237,18 VAT escluded Shipping to be calculed Delivery from 4 to 9 days



Hood with Motor for Michelangelo Oven Extractor Hood for Michelangelo Oven, Stainless Steel, Adjustable Speed, Kw 0.13, 700 m3 / h, Weight 60 kg, dim. mm. 1188x1200x410



Delivery from 4 to 9 days









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CD	

## 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;