



TECNOSERVICE'21 srl

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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 in 2 VERSIONS:

- Rounded stainless steel facade ;
 - **Cooking chamber in stainless steel** dim. mm **1080x720x140;**
 - **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 diameter 35 cm
 - Rooms: 1
 - Power: 8.6 kW
 - **Adjustable temperature from : 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 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).

VERSION WITH DIGITAL CONTROLS / Mod: ML635L / 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: ML635L / 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;
- end of cooking buzzer;
- 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 ROOMS;
- **CP-RS** - Wheels Kit for Base Support;
- **CP-PS** - Cut on Lower Shelf Support for inserting mixers;

Made in Italy
CE MARK

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

AVAILABLE MODELS

CUP-ML635L/1CD



CUPPONE MICHELANGELO Electric Oven for 6 Pizzas, Ø 35 cm. Digital commands

Electric Pizza OVEN, for 6 Pizzas, modular modular with chamber mm 1080x720x140h, Version with DIGITAL CONTROLS, MICHELANGELO Line, V. 380/3 + N, Kw 8,6, Weight 208 kg, dim. mm. 1550x1100x440h

€ 4.456,53

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

CUP-ML635L/1TS



CUPPONE MICHELANGELO Electric Oven for 6 Pizzas, Ø 35 cm. Touch Screen Controls

Electric Pizza OVEN, for 6 Pizzas, modular with chamber mm 1080x720x140h, Version with TOUCH SCREEN CONTROLS, MICHELANGELO Line, V. 380/3 + N, Kw 8,6, Weight 208 kg, dim. mm. 1550x1100x440h

€ 5.262,11

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

CP-PS



Cut on the lower shelf for inserting the mixers

Cut on Lower Shelf Support for Mixer Insertion

€ 236,48

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

CP-RS



Wheels Kit for Base Support

Modular 4 wheels kit with pedestal for Cuppone professional pizza oven

€ 426,35

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

CP-SML635L/1



Steel Base Support for 1 Camera

Pedestal for Oven Cuppone Michelangelo, for 1 Chamber, Steel Structure, Low standard shelf, Optional Wheels, Weight 50 kg, Dim. Mm. 1540x950x1100h

€ 715,83

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

CP-SML635L/2



Steel Base Support for 2 Chambers

Pedestal for Oven Cuppone Michelangelo, for 2 Chambers, Steel Structure, Low standard shelf, Optional Wheels, Weight 46 kg, Dim. Mm. 1540x950x900h

€ 715,83

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

CP-KML635LNT



Hood without motor for Michelangelo oven

Neutral Hood for Michelangelo Oven, Stainless Steel, Without Motor, Weight 70 kg, dim. mm. 1546x1200x410

€ 1.375,56

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

CP-KML635LAS



Hood with Motor for Michelangelo Oven

Extractor Hood for Michelangelo Oven, Stainless Steel, Adjustable Speed, Kw 0.13, 700 m3 / h, Weight 73 kg, dim. mm. 1546x1200x410

€ 1.672,50

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days





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;