



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 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
CE MARK

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

net weight (Kg)	179
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

Delivery from 8 to 15 days

CUP-ML635/1TS



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

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

Delivery from 8 to 15 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	Delivery from 4 to 9 days
CP-RS 	Wheels Kit for Base Support Modular 4 wheels kit with pedestal for Cuppone professional pizza oven	Delivery from 4 to 9 days
CP-SML635/1 	Steel Base Support for 1 Camera Pedestal for Oven Cuppone Michelangelo, for 1 Chamber, Steel Structure, Low standard shelf, Optional Wheels, Weight 57 kg, Dim. Mm. 1180x1310x1100h	Delivery from 4 to 9 days
CP-SML635/2 	Steel Base Support for 2 Chambers Pedestal for Oven Cuppone Michelangelo, for 2 Chambers, Steel Structure, Low standard shelf, Optional Wheels, Weight 53 kg, Dim. Mm. 1180x1310x900h	Delivery from 4 to 9 days
CP-KML635NT 	Hood without motor for Michelangelo oven Neutral Hood for Michelangelo Oven, Stainless Steel, Without Motor, Weight 57 kg, dim. mm. 1188x1200x410	Delivery from 4 to 9 days

CP-KML635AS

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





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;