



**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**

<b>power supply</b>	Monofase
<b>Volts</b>	V 400/3 +N
<b>frequency (Hz)</b>	5060

<b>motor power capacity (Kw)</b>	8,6
<b>net weight (Kg)</b>	183
<b>gross weight (Kg)</b>	208
<b>breadth (mm)</b>	1550
<b>depth (mm)</b>	1100
<b>height (mm)</b>	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
<b>CP-PS</b> 	<b>Cut on the lower shelf for inserting the mixers</b> Cut on Lower Shelf Support for Mixer Insertion	<b>€ 236,48</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>CP-RS</b> 	<b>Wheels Kit for Base Support</b> Modular 4 wheels kit with pedestal for Cuppone professional pizza oven	<b>€ 426,35</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>CP-SML635L/1</b> 	<b>Steel Base Support for 1 Camera</b> Pedestal for Oven Cuppone Michelangelo, for 1 Chamber, Steel Structure, Low standard shelf, Optional Wheels, Weight 50 kg, Dim. Mm. 1540x950x1100h	<b>€ 715,83</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>CP-SML635L/2</b> 	<b>Steel Base Support for 2 Chambers</b> Pedestal for Oven Cuppone Michelangelo, for 2 Chambers, Steel Structure, Low standard shelf, Optional Wheels, Weight 46 kg, Dim. Mm. 1540x950x900h	<b>€ 715,83</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>CP-KML635LNT</b> 	<b>Hood without motor for Michelangelo oven</b> Neutral Hood for Michelangelo Oven, Stainless Steel, Without Motor, Weight 70 kg, dim. mm. 1546x1200x410	<b>€ 1.375,56</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> 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;