



# Tiziano



The Cuppone Tiziano is built with the same energy efficient robust construction as our full size line of ovens. The Tiziano is perfect for those needing a smaller vertically stacked oven or countertop oven.

The Tiziano Oven is designed for efficiency and functionality; capable of reaching temperatures up to 840° F. Our independent top and bottom temperature controls allow for consistently produced pizzas even in the busiest shops.

The optional Type II Hood is designed as a moisture and heat evacuating hood. The optional Stand is perfectly integrated with the innovative design of the oven.



- All Stainless Steel Face & Door
- Mineral Quartz Glass Window
- Bright Halogen Lit Interior
- Independent Top and Bottom Heat Controls
- 842° F/450° C Temperature Control
- Durable Cordierite Cooking Surface



As the leading Electric Oven Company in the Industry, the Cuppone Tiziano Oven uses greener energy than most ovens and has been Energy Tested with ratings of 79.5% Energy Efficiency. In some States this oven is eligible for up to \$1250 in rebates per deck through your Energy Company; contact your utilities provider for more information.

\*Rebates may not be available in all States or Countries.

[www.FishNick.com](http://www.FishNick.com)

**ENERGY PERFORMANCE TESTED by FSTC**

## Pizza Equipment Professionals

Exclusive Importer for North America, Mexico, & Caribbean

**Why choose a Cuppone oven?**






- 50 years of innovation
- World Leader of oven manufacturers
- Specializing only in pizza equipment
- Built to the highest specification
- All products are fine tuned to produce a perfect result

**Unique Qualities...**

- Cook at temperatures up to 840° F
- Individual top and bottom temperature controls
- Internal lighting
- Mineral glass viewing window
- Single or 3 phase power
- Safety thermostat with manual reset

**Easy Installation and upkeep**

- Only requires a Type II Hood
- Self Cleaning

<b>Dimensions &amp; Power Specs</b>	<b>TZ420/1M</b> Single Deck 	<b>TZ425/1M</b> Single Deck 	<b>TZ425/2M</b> Double Deck 	<b>TZ430/1M</b> Single Deck 	<b>TZ430/2M</b> Double Deck 
Internal Cooking Chamber Dimensions (W x D x H)	16.5" x 16.5" x 6"	20.5" x 20.5" x 6"	20.5" x 20.5" x 6"	24.4" x 24.4" x 6"	24.4" x 24.4" x 6"
External Dimensions (W x D x H)	27.5" x 22" x 15"	31.5" x 26" x 15"	31.5" x 26" x 28"	35.5" x 30" x 15"	35.5" x 30" x 28"
Pizza Baking Capacity	4 (8")	4 (10")	4 (10") x 2	4 (12")	4 (12") x 2
Power	208/220 VAC, 1 Phase	208/220 VAC, 1 or 3 Phase	208/220 VAC, 1 or 3 Phase	208/220 VAC, 1 or 3 Phase	208/220 VAC, 1 or 3 Phase
Maximum Absorption kW (max)	2.52 kW	4.38 kW	8.76 kW	5.03 kW	10.06 kW
Net Weight	100 Lbs.	133 Lbs.	223 Lbs.	166 Lbs.	278 Lbs.
No. of Units you can Stack	N/A	4 Single Decks	2 Double Decks	4 Single Decks	2 Double Decks
Energy Performance Rating	70%	70%	70%	70%	70%

\*A triple deck combination is available for the TZ425 and TZ430 models by stacking one single deck oven with one double deck oven.

\*\*Shipping weight and dimensions available upon request.

- *Slice Programs*
- *Gluten Free Offering*
- *Fast Casual*

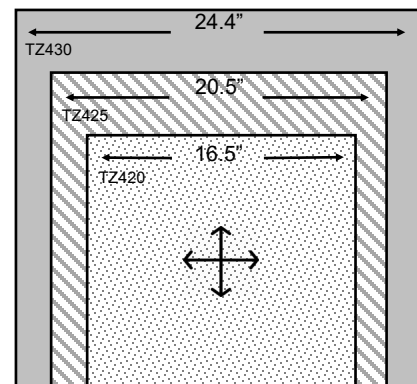
A High Performance oven for Pizzeria's, Caterers, Food Trucks, Night Clubs, Bars, Amusement Parks, Kiosks, and Outdoor Kitchens



**OPTIONS:**

- Durable Stand
- Stainless Steel Type II Hood

**INTERNAL DIMENSIONS**



Front/Door



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