



Max



The Key features of the Cuppone Max Oven are Technology, Quality, and Design. It is the classic Italian Pizza Oven at its best with the newest technology in electronic control. The Max Oven is available in several sizes and configurations to meet your needs.

The optional Type II Hood has a rounded shape which complements the look of the oven. The Type II Hood is designed to remove moisture and heat.

This oven can be supplied with a stand. The optional stand includes 4 casters (2 Locking and 2 Swivel).

- All Stainless Steel Face & Door
- Dual Pane Mineral Quartz Viewing Window
- Bright Halogen Lit Interior
- Independent Top and Bottom Heat Controls
- 842° F/450° C Temperature Control
- Durable Cordierite Stone Cooking Surface
- Stacks up to 4 Decks High



As the leading Electric Oven Company in the Industry, the Cuppone MAX 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

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
- CUPPONE OVENS ENERGY EFFICIENCY
Tested by Fishers & Nickels
- Specializing only in pizza equipment
- Built to the highest specification
- All products are fine tuned to produce a perfect result
- Considered as the most efficient oven on the market!

Unique Qualities...

- Cook at temperatures up to 840° F
- Individual top and bottom chamber temperature controls
- Dual Internal Halogen Lighting
- Double pane mineral glass viewing window
- Solid State digital controls

Easy Installation and upkeep

- Only requires a Type II Hood
- NSF Stand comes with casters for easy maneuvering
- Self Cleaning
- Exhaust Fan Kit available
- Electric vent control

Dimensions & Power Specs	MX635L/1DG 	MX635L/2DG 	MX935/1DG 	MX935/2DG 
Internal Cooking Chamber Dimensions (W x D x H)	41.5" x 27.5" x 6.5"	41.5" x 27.5" x 6.5"	41.5" x 41.5" x 6.5"	41.5" x 41.5" x 6.5"
External Dimensions (W x D x H)	59" x 40.5" x 17.5"	59" x 40.5" x 17.5"	59" x 54" x 17.5"	59" x 54" x 17.5"
Pizza Baking Capacity	6 (14") 2 (20")	6 (14") x 2 2 (20") x 2	9 (14") 4 (20")	9 (14") x 2 4 (20") x 2
Power	208/220 VAC, 3 Phase	208/220 VAC, 3 Phase	208/220 VAC, 3 Phase	208/220 VAC, 3 Phase
Maximum Absorption kW (max)	10.07 kW	10.07 kW (Per Deck)	13.10 kW	13.10 kW (Per Deck)
Net Weight	404 Lbs.	697 Lbs.	514 Lbs.	893 Lbs.
No. of Units you can stack	4 Single Decks	2 Double Decks	4 Single Decks	2 Double Decks
Energy Performance Rating	81.5%	81.5%	81.5%	81.5%

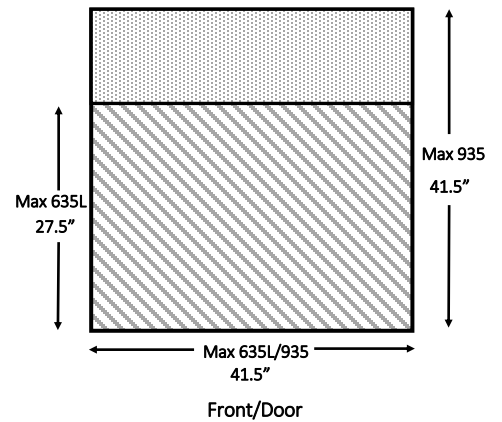
*A triple deck combination is available by stacking one single deck oven with one double deck oven.
**Shipping weight and dimensions available upon request.



OPTIONS:

- Durable Stand w/ Casters
- Stainless Steel Type II Hood
- Fan Kit (Not Shown)

INTERNAL DIMENSIONS



Phone: (800) 655-1831
 Fax: (209) 824-4684
www.PizzaEquipmentPros.com
info@pizzaequipmentpros.com