



# Michelangelo

The Michelangelo is Cupponé's newest addition to their line of superior quality digitally controlled electric ovens. This oven's sleek and polished exterior offers a jaw-dropping focal point to any front-of-house décor, while the amazing performance of the oven itself makes it the perfect model for a busy kitchen. This oven has a revolutionary heat regeneration system that when the oven door is opened, it immediately circulates the heat back inside to minimize heat-loss.

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

The optional stand is perfectly integrated with the innovative design of the oven. The stand includes 4 castors (2 Locking and 2 Swivel).



- All Stainless Steel Face, Door & Cooking Chamber
- Double Paned Mineral Quartz Viewing Window
- Bright Halogen Lit Interior
- Independent Top and Bottom Heat Controls
- 842° F/450° C Temperature Control
- Durable Cordierite Cooking Surface
- Opening-Closing System with Compression Spring
- Tray for the Collection of Crumbs Under the Door
- Heat Seal between the Door and the Cooking Chamber
- Heat Recovery System Integrated in the Cooking Chamber
- Electrically Adjustable Vents

## 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
- 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

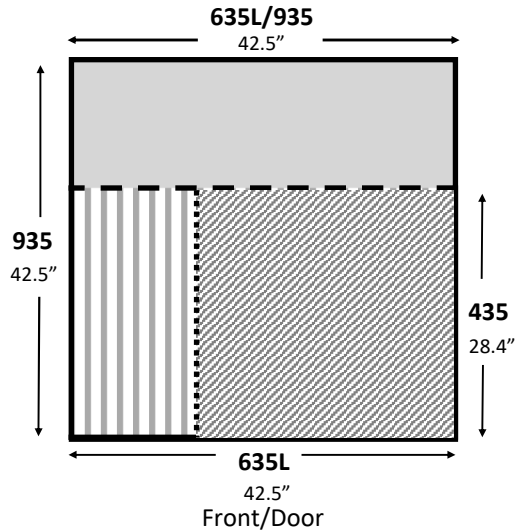
Dimensions & Power Specs	ML435/1 	ML435/2 	ML635L/1 	ML635L/2 	ML935/1 	ML935/2 
Internal Cooking Chamber Dimensions (L x D x H)	28.5" x 28.5" x 5.5"	28.5" x 28.5" x 5.5"	42.5" x 28.5" x 5.5"	42.5" x 28.5" x 5.5"	42.5" x 42.5" x 5.5"	42.5" x 42.5" x 5.5"
External Dimensions (L x D x H)	47" x 43.5" x 17.5"	47" x 43.5" x 31"	61" x 43.5" x 17.5"	61" x 43.5" x 31"	61" x 57.5" x 17.5"	61" x 57.5" x 31"
Pizza Baking Capacity	4 (14") 1 (20")	4 (14") x 2 1 (20") x 2	6 (14") 2 (20")	6 (14") x 2 2 (20") x 2	9 (14") 4 (20")	9 (14") x 2 4 (20") x 2
Net Weight	351Lbs.	585 Lbs.	459 Lbs.	757 Lbs.	580 Lbs.	964 Lbs.
Power	208/220 VAC, 3 Phase	208/220 VAC, 3 Phase	208/220 VAC, 3 Phase	208/220 VAC, 3 Phase	208/220 VAC, 3 Phase	208/220 VAC, 3 Phase
Maximum Absorption kW (max)	5.8 kW	11.6 kW	8.6 kW	17.2 kW	12.8 kW	25.6 kW

**OPTIONS:**

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



**INTERNAL DIMENSIONS**



**Pizza Equipment Professionals**

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