



Tiepolo



The concept behind the Cuppone Tiepolo electric oven was to create a product that has the same sleek design and energy efficient technology as all of the other models of the Cuppone Oven line, but without a digitally controlled panel. This is the ideal oven for kiosks, restaurants and gastropubs. Available in 3 sizes, the Cuppone Tiepolo offers more features than most other competitive ovens.

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. The stand includes 4 casters (2 Locking and 2 Swivel).



- Stainless Steel Front and Cooking Chamber
- Mineral Quartz Viewing Window
- Bright Halogen Lit Interior
- Integrated Heat Recovery System
- 842° F/450° C Temperature Control
- Durable Cordierite Cooking Surface
- Fixed Vents
- Mechanical Control Panel
- Independent Top and Bottom Heat Controls

# 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 Specializes only in manufacturing of pizza equipment
- Built to the highest specification
- All products are fine tuned to produce a perfect result
- Considered one of the most efficient oven on the market!

### Unique Qualities...

- Cook at temperatures up to 840° F
- Individual top and bottom temperature controls
- Bright Internal Halogen lighting
- Mineral glass viewing window
- Simple Analog controls

### Easy Installation and upkeep

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

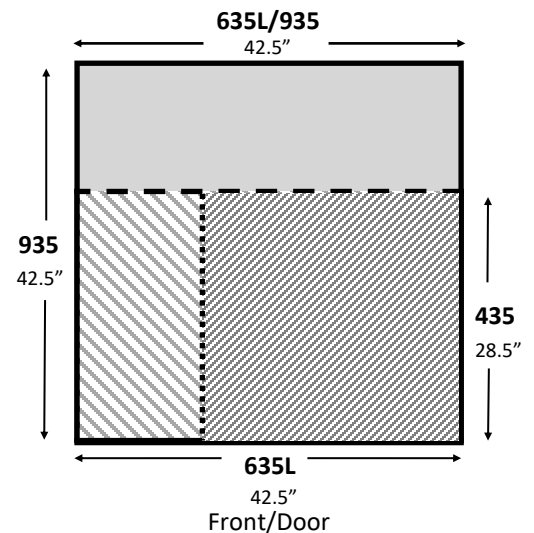
Dimensions & Power Specs	TP435/1CM 	TP435/2CM 	TP635L/1CM 	TP635L/2CM 	TP935/1CM 	TP935/2CM 
Internal Cooking Chamber Dimensions (W x D x H)	28.5" x 28.5" x 5.5"	28.5" x 28.5" x 5.5"	42.5" x 28.5" x 5.5"	42.5" x 28.5" x 5.5"	42.5" x 42.5" x 5.5"	42.5" x 42.5" x 5.5"
External Dimensions (W x D x H)	41" x 36" x 16"	41" x 36" x 29"	55" x 36" x 16"	55" x 36" x 29"	55" x 50" x 16"	55" x 50" x 29"
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
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	5.8 kW (Per Deck)	8.6 kW	8.6 kW (Per Deck)	12.8 kW	12.8 kW (Per Deck)
Net Weight	234 Lbs.	377 Lbs.	320 Lbs.	545 Lbs.	377 Lbs.	664 Lbs.
No. of Units you can stack	4 Single Decks	2 Double Decks	4 Single Decks	2 Double Decks	4 Single Decks	2 Double Decks

\*A triple deck combination is available by stacking one single deck oven with one double deck oven.

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



### INTERNAL DIMENSIONS



### OPTIONS:

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



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