Michelangelo Electric Deck Oven by Euppone



The new Michelangelo's stunningly stylish appearance matches the amazing performance of the oven itself, making it the perfect model for the front of house.

The oven door has a full length double paned panoramic window and internal lights so you can see the progress of your pizzas whilst cooking. The doors are fitted with a heavy duty compression spring system and seal to optimize heat retention. It has a revolutionary heat regeneration system so when the oven door is opened it immediately re-circulates the heat back inside to minimize heat-loss.

The economy function, which is used during periods of work break, automatically brings the values of temperature and power of elements in a standby position that allows you to conserve power, but if necessary, to resume quickly the ideal temperature for each workload.

The optional Type II Hood has a curved shape which compliments the look of the oven. The Type II Hood is designed to remove moisture and heat. The stand is perfectly integrated with the innovative design of the oven. The stand includes 4 castors (2 Locking and 2 Swivel).



- Cuppone has over 50 years of innovation.
- Ongoing research and experimentation.
- Setting trends in technology and design.
- Always copied but never duplicated!



The Cuppone Michelangelo Oven has been Energy Tested with ratings of 81.5% 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.





O: 800-655-1831 O: 209-824-4680 info@PizzaEquipmentPros.com www.PizzaEquipmentPros.com



The expression of versatility

CUPPONE 1963	Small Single Deck	Small Double Deck	Medium Single Deck	Medium Double Deck	Large Single Deck	Large Double Deck
MODEL NO.	ML435/1DG	ML435/2DG	ML635L/1DG	ML635L/2DG	ML935/1CDG	ML935/2DG
PIZZA BAKING CAPACITY	4 (14") 1 (20")	4 (14") per deck 1 (20") per deck	6 (14") 2 (20")	6 (14") per deck 2 (20") per deck	9 (14") 4 (20")	9 (14") per deck 4 (20") per deck
INTERNAL OVEN DIMENSIONS	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 OVEN DIMENSIONS	47" x 44" x 17.5"	47" x 44" x 31"	62" x 44" x 17.5"	62" x 44" x 31"	62" x 58" x 17.5"	62" x 58" x 31"
EXTERNAL DIMS STAND/HOOD/OVEN	47" x 44" x 76"	47" x 44" x 82"	61" x 44" x 76"	61" x 44" x 82"	62" x 58" x 76"	62" x 58" x 82"
POWER REQUIRED	208/220 VAC, 3 Phase	208/220 VAC, 3 Phase (per deck)	208/220 VAC, 3 Phase	208/220 VAC, 3 Phase (per deck)	208/220 VAC, 3 Phase	208/220 VAC, 3 Phase (per deck)
ENERGY REQUIRED	5.8 kW	5.8 Kw (per deck)	8.6 kW	8.6 kW (per deck)	12.8 kW	12.8 kW (per deck)
OVEN WEIGHT	234 Lbs.	377 Lbs.	320 Lbs.	545 Lbs.	377 Lbs.	664 Lbs.
STACKABLE CAPABILITY	4 Single Decks	2 Double Decks	4 Single Decks	2 Double Decks	4 Single Decks	2 Double Decks
ENERGY RATING	81.5%	81.5%	81.5%	81.5%	81.5%	81.5%

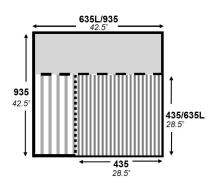








CUTOUT SHELF FOR MIXER (available on some models).
 STACKABLE UP TO 4 DECKS HIGH.
 3 DECK SIZES AVAILABLE.



INTERNAL CONFIGERATIONS and DIMENSIONS

STANDARD FEATURES

- ✓ Independent Top & Bottom Heat Control
- ✓ High Temperature up to 842° F
- ✓ Durable Cordierite Stone Deck
- ✓ Programable Baking Timer
- ✓ Programable Auto Start Timer
- ✓ Heavy Duty Door with Spring System
- ✓ Stainless Steel Front, Door & Chamber
- y Stanness Steel Front, Boor & Chambe
- ✓ Mineral Quartz Viewing Window
- ✓ Heat Regeneration System

✓ Digital Temperature Control

- ✓ Gasketed Door
- ✓ Dual Halogen Canopy Lamps

- ✓ Interior 12v Halogen Lamp
- ✓ Self Cleaning Mode
- ✓ One Year Parts and Labor Warranty
- ✓ Crumb Tray
- ✓ 81.5% Energy Performance Rating
- ✓ Economy Function

