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## Electric Deck Oven by Cuppone



The Cuppone Tiziano Oven 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 for small spaces and food trucks.

The Tiziano Oven is designed for efficiency and functionality; capable of reaching temperatures up to 840° F using Single Phase or Three Phase power. 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 Stand is perfectly integrated with the innovative design of the oven.





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

## FOOD SERVICE TECHNOLOGY CENTER PROMOTING ENERGY EFFICIENCY IN FOODSERVICE

The Cuppone Tiziano Oven has been Energy Tested with ratings of 70.4% 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.





<u>O:800-655-1831</u> <u>O:209-824-4680</u> info@PizzaEquipmentPros.com www.PizzaEquipmentPros.com



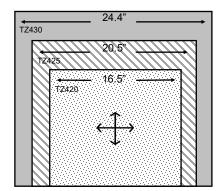
## CUPPONE ELECTRIC OVENS The skillful art of simplicity

CUPPONE 1963	Small Single Deck	Medium Single Deck	Medium Double Deck	Large Single Deck	Large Double Deck
MODEL NO.	TZ420/1M	TZ425/1M	TZ425/2M	TZ430/1M	TZ430/2M
PIZZA BAKING CAPACITY	4 (8") 1 (16")	4 (10") per deck 1 (20") per deck	4 (10") per deck 1 (20") per deck	4 (12") 1 (24")	4 (12") per deck 1 (24") per deck
INTERNAL OVEN DIMS	16.5" x 16.5" x 5.5"	20.5" x 20.5" x 6"	20.5" x 20.5" x 6"	24.5" x 24.5" x 6"	24.5" x 24.5" x 6"
EXTERNAL OVEN DIMS	28" x 22" x 15	32" x 26"x 15"	32" x 26"x 30"	36" x 30" x 15"	36" x 30" x 28"
EXTERNAL DIMS STAND/HOOD/OVEN	N/A	32" x 26" x 68"	32" x 26" x 72"	36" x 30" x 68"	36" x 30" x 72"
POWER REQUIRED	208/220 VAC, 1 Phase	208/220 VAC, 1 or 3 Phase	208/220 VAC, 1 or 3 Phase (per deck)	208/220 VAC, 1 or 3 Phase	208/220 VAC, 1 or 3 Phase (per deck)
ENERGY REQUIRED	2.52 kW	4.38 kW	4.38 kW (per deck)	5.03 kW	10.06 kW (per deck)
OVEN WEIGHT	100 Lbs.	133 Lbs.	223 Lbs.	166 Lbs.	278 Lbs.
STACKABLE CAPABILITY	1 Single Deck	4 Single Decks	2 Double Decks	4 Single Decks	2 Double Decks
ENERGY RATING	70.4%	70.4%	70.4%	70.4%	70.4%





- STACKABLE UP TO 4 DECKS HIGH. - 3 DECK SIZES AVAILABLE.



INTERNAL CONFIGERATIONS and DIMENSIONS

- ✓ Independent Top & Bottom Heat Control
- ✓ High Temperature up to 842° F
- ✓ Durable Cordierite Stone Deck
- ✓ Mechanical Baking Timer

## STANDARD FEATURES

- ✓ Stainless Steel Front, Door & Chamber
- ✓ Mechanical Control System
- ✓ Mineral Quartz Viewing Window
- ✓ Single Phase option



- ✓ Interior 12v Halogen Lamp
- $\checkmark$  Self Cleaning
- ✓ One Year Parts and Labor Warranty
- ✓ Modern Italian Design