



Unique Features

- **SMALL ELECTRIC OVEN SUITABLE FOR ALL SPACES** - Built with the same energy efficient robust construction as the Cuppone full size line of ovens. Perfect for operators needing a smaller vertically stacked oven or countertop oven for small spaces. Ideal for caterers, small pizzerias, cafés, and food trucks.
- **EFFICIENT AND FUNCTIONAL** - Individually controlled top and bottom temperature controlled heating elements allow for consistently produced pizzas.
- **MECHANICAL CONTROL SYSTEM** - User-friendly, easy to use.
- **HIGH TEMPERATURE** - Up to 842°F / 450°C.
- **CORDIERITE NATURAL STONES** - Designed with fluted channels under the stones creating a fluid heat distribution. This unique design is distributing heat through those channels eliminating traditional hot spots.
- **PANORAMIC CERAMIC GLASS WINDOWS** - Known for its insulating capabilities, it's also durable and easy to clean.
- **INTERIOR HALOGEN LAMP** - One 12V light per deck for viewing baking progress without opening the door unnecessarily. Easy installation.

Standard Features

Single or Double Chamber Electric Oven:

- Stackable (up to a maximum of 4 cooking chambers)

Maximum Operating Temperature:

- 842°F / 450°C

Durable Cordierite Stone Deck

Mechanical Baking Timer

Mechanical Control System

Independent Top & Bottom Heat Control

Single Phase Option

Interior 12V Halogen Lamp

Stainless Steel Front and Door

Ceramic Glass Viewing Window

Self-Cleaning

Optional Type II Hood & Stand



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.



Oven Dimensions | Capacity | Productivity | Power Required

MODEL	Cooking Chamber Capacity (per deck) (W x D x H)	External Dimensions (W x D x H)	Stackable / Decks	Baking Capacity (Per Deck)	Productivity Per Hour (Per Deck)	Power	Oven Weight	Oven + Carton Weight
TZ420 1 deck	16.54" x 16.54" x 5.5" (420 x 420 x 140 mm)	27.6" x 22" x 15.4" (700 x 560 x 390 mm)	1 Single Deck	1 Pan (12" / 30 cm) 1 Pan (14" / 35 cm)	9 Pizzas 9 Pizzas	Single Deck = 208 VAC, 1 Phase, 2.5 kW Double Deck = 208 VAC, 1 or 3 Phase, 5.0 kW	99 lbs. / 45 kg	126 lbs. / 57 kg
TZ420 2 deck		27.6" x 22" x 27.2" (700 x 560 x 690 mm)	1 Double Deck				176 lbs. / 80 kg	205 lbs. / 93 kg
TZ420 3 deck		27.6" x 22" x 42.5" (700 x 560 x 1080 mm)	1 Single Deck + 1 Double Deck				276 lbs. / 125 kg	331 lbs. / 150 kg
TZ420 4 deck		27.6" x 22" x 54.4" (700 x 560 x 1380 mm)	2 Double Decks				353 lbs. / 160 kg	410 lbs. / 186 kg
TZ425 1 deck	20.5" x 20.5" x 5.5" (520 x 520 x 140 mm)	31.5" x 26" x 15.4" (800 x 660 x 390 mm)	1 Single Deck	1 Pan (12" / 30 cm) 1 Pan (14" / 35 cm) 1 Pan (20" / 50 cm)	9 Pizzas 9 Pizzas 9 Pizzas	Single Deck = 208 VAC, 1 or 3 Phase, 3.8 kW Double Deck = 208 VAC, 1 or 3 Phase, 7.6 kW	134 lbs. / 61 kg	161 lbs. / 73 kg
TZ425 2 deck		31.5" x 26" x 27.2" (800 x 660 x 690 mm)	1 Double Deck				231 lbs. / 105 kg	260 lbs. / 118 kg
TZ425 3 deck		31.5" x 26" x 42.5" (800 x 660 x 1080 mm)	1 Single Deck + 1 Double Deck				366 lbs. / 166 kg	423 lbs. / 191 kg
TZ425 4 deck		31.5" x 26" x 54.4" (800 x 660 x 1380 mm)	2 Double Decks				463 lbs. / 210 kg	520 lbs. / 236 kg
TZ430 1 deck	24.4" x 24.4" x 5.5" (620 x 620 x 140 mm)	35.5" x 30" x 15.4" (900 x 760 x 390 mm)	1 Single Deck	4 Pans (12" / 30 cm) 1 Pan (20" / 50 cm)	36 Pizzas 9 Pizzas	Single Deck = 208 VAC, 1 or 3 Phase, 4.6 kW Double Deck = 208 VAC, 1 or 3 Phase, 9.2 kW	172 lbs. / 78 kg	201 lbs. / 91 kg
TZ430 2 deck		35.5" x 30" x 27.2" (900 x 760 x 690 mm)	1 Double Deck				287 lbs. / 130 kg	320 lbs. / 145 kg
TZ430 3 deck		35.5" x 30" x 42.5" (900 x 760 x 1080 mm)	1 Single Deck + 1 Double Deck				459 lbs. / 208 kg	520 lbs. / 236 kg
TZ430 4 deck		35.5" x 30" x 54.4" (900 x 760 x 1380 mm)	2 Double Decks				573 lbs. / 260 kg	639 lbs. / 290 kg

The type of cable/wire to connect the oven to the power supply must comply with the manufacturer's specifications and local regulations.

Configuration Options



REV 07/25