



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 Control System

Independent Top & Bottom Heat Control

Single Phase

Interior 12V Halogen Lamp

Stainless Steel Front and Door

Ceramic Glass Viewing Window

Pyrolysis Cleaning Function

Configuration Options



One Single Deck

One Double Deck

One Single Deck +
One Double Deck

Two Double Decks

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
TZ230 1 deck	24.4" x 18.11" x 5.5" (620 x 460 x 140 mm)	35.5" x 23.6" x 15.4" (900 x 600 x 390 mm)	1 Single Deck	2 x Pizza (12" / 30 cm) or 1 x Pizza (18" / 45 cm) or 1 x Tray (16" x 24" / 400 x 600 cm)	18 Pizzas or 9 Pizzas or 6 Trays	Single Deck = 208 VAC, 1 Phase 3.2 kW Double Deck = 208 VAC, 1 Phase 6.4 kW	156.5 lbs. / 70 kg	185.1 lbs. / 84 kg
TZ230 2 deck		35.5" x 23.6" x 27.2" (900 x 600 x 690 mm)	1 Double Deck				269 lbs. / 121 kg	299.8 lbs. / 136 kg
TZ230 3 deck		35.5" x 23.6" x 42.6" (900 x 600 x 1080 mm)	1 Single Deck + 1 Double Deck				421 lbs. / 191 kg	485 lbs. / 220 kg
TZ230 4 deck		35.5" x 23.6" x 54.4" (900 x 600 x 1380 mm)	2 Double Decks				534 lbs. / 242 kg	600 lbs. / 272 kg
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	4 x Pizza (8" / 20 cm) or 1 x Pizza (16" / 40 cm)	36 Pizzas or 9 Pizzas	Single Deck = 208 VAC, 1 Phase 2.5 kW Double Deck = 208 VAC, 1 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	4 x Pizza (10" / 25 cm) or 1 x Pizza (20" / 50 cm)	36 Pizzas or 9 Pizzas	Single Deck = 208 VAC, 1 Phase 3.8 kW Double Deck = 208 VAC, 1 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 x Pizza (12" / 30 cm) or 1 x Pizza (20" / 50 cm) or 1 x Tray (16" x 24" / 400 x 600 cm)	24 Pizzas or 9 Pizzas or 6 Trays	Single Deck = 208 VAC, 1 Phase 4.6 kW Double Deck = 208 VAC, 1 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.