



Unique Features

- **INTERIOR HALOGEN LAMPS** - Two 12V lights per deck for viewing baking progress without opening the door unnecessarily. Easy installation.
- **POLISHED STAINLESS STEEL CHAMBER** - This creates inferred heat which provides rapid, even, and efficient cooking, leading to better texture and flavor in the final product. Benefits are a crispier crust by quickly searing the outer layer of the dough and reduces cooking times and energy consumption.
- **ENERGY EFFICIENT** - All Ovens have been tested with a third party Energy Laboratory.
- **PULSE TECHNOLOGY** - Cuppone designed their ovens to execute the perfect bake for each style of pizza. Each style requires its own specific settings. Understanding how to control Top and Bottom temperatures allows you to accomplish consistency while avoiding gum lines and recovery issues. To accomplish this, the need for pulsing heat comes into play.
- **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.

Standard Equipment

Single/two-chamber electric oven:

- Stainless steel chamber
- Chamber height 5.5 in / 140 mm
- Stackable (up to a maximum of 3 cooking chambers)

Maximum operating temperature:

- 842°F / 450°C

Cordierite cooking surface

Cooking steam vent: Opening/closing electronically adjustable from the control panel.

Stainless steel façade

Electrical panel cooling fan

Built-in heat recovery system in the cooking chamber:
The excess heat accumulated under the stone is conveyed into the chamber, saving energy.

Door:

- Downward opening assisted by compression spring;
- Double-glazed panoramic glass;
- Aluminium glass seals;
- Seal between door and cooking chamber in stainless steel braiding.

Cooking chamber double lighting: 12V with halogen lamps (the lamps are replaced from the front by removing the two covers in the oven façade).

Rock mineral wool insulation (average thickness 3.9 in / 100 mm)

Safety thermostat: Switches off the oven if the maximum temperature is exceeded.

Separate control unit: Prevents overheating of the electrical components, extending their life over time.

Differentiated top-bottom heating elements

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 (Per Deck)	Oven Weight	Oven + Carton Weight
ML435 1 deck		47.3" x 43.6" x 17.2" (1202 x 1107 x 437 mm)	1				324 lbs. / 147 kg	377 lbs. / 171 kg
ML435 2 deck	28.4" x 28.4" x 5.5" (720 x 720 x 140 mm)	47.3" x 43.6" x 31" (1202 x 1107 x 784 mm)	2	4 Pans (14" / 35 cm) 1 Pan (20" / 50 cm) 1 Pan (24"x16" / 60x40 cm)	36 Pans (14" / 35 cm) 11 Pans (20" / 50 cm) 7 Pans (24"x16" / 60x40 cm)	208 VAC, 3 Phase 5.8 kW	578 lbs. / 262 kg	631 lbs. / 286 kg
ML435 3 deck		47.3" x 43.6" x 48.2" (1202 x 1107 x 1221 mm)	3				902 lbs. / 409 kg	1008 lbs. / 457 kg
ML635 1 deck		47.3" x 57.7" x 17.2" (1202 x 1465 x 437 mm)	1				403 lbs. / 183 kg	467 lbs. / 212 kg
ML635 2 deck	28.4" x 42.5" x 5.5" (720 x 1080 x 140 mm)	47.3" x 57.7" x 31" (1202 x 1465 x 784 mm)	2	6 Pans (14" / 35 cm) 2 Pans (20" / 50 cm) 2 Pans (24"x16" / 60x40 cm)	66 Pans (14" / 35 cm) 22 Pans (20" / 50 cm) 14 Pans (24"x16" / 60x40 cm)	208 VAC, 3 Phase 8.5 kW	721 lbs. / 327 kg	785 lbs. / 356 kg
ML635 3 deck		47.3" x 57.7" x 48.2" (1202 x 1465 x 1221 mm)	3				1124 lbs. / 510 kg	1252 lbs. / 568kg
ML635L 1 deck		61.4" x 43.6" x 17.2" (1560 x 1107 x 437 mm)	1				408 lbs. / 185 kg	472 lbs. / 214 kg
ML635L 2 deck	42.5" x 28.4" x 5.5" (1080 x 720 x 140 mm)	61.4" x 43.6" x 31" (1560 x 1107 x 784 mm)	2	6 Pans (14" / 35 cm) 2 Pans (20" / 50 cm) 2 Pans (24"x16" / 60x40 cm)	60 Pans (14" / 35 cm) 20 Pans (20" / 50 cm) 12 Pans (24"x16" / 60x40 cm)	208 VAC, 3 Phase 8.6 kW	712 lbs. / 323 kg	776 lbs. / 352 kg
ML635L 3 deck		61.4" x 43.6" x 48.2" (1560 x 1107 x 1221 mm)	3				1120 lbs. / 508 kg	1248 lbs. / 566 kg
ML935 1 deck		61.4" x 57.7" x 17.2" (1560 x 1465 x 437 mm)	1				545 lbs. / 247 kg	642 lbs. / 291 kg
ML935 2 deck	42.5" x 42.5" x 5.5" (1080 x 1080 x 140 mm)	61.4" x 57.7" x 31" (1560 x 1465 x 784 mm)	2	9 Pans (14" / 35 cm) 4 Pans (20" / 50 cm) 4 Pans (24"x16" / 60x40 cm)	99 Pans (14" / 35 cm) 44 Pans (20" / 50 cm) 28 Pans (24"x16" / 60x40 cm)	208 VAC, 3 Phase 12.8 kW	919 lbs. / 417 kg	1016 lbs. / 461 kg
ML935 3 deck		61.4" x 57.7" x 48.2" (1560 x 1465 x 1221 mm)	3				1464 lbs. / 664 kg	1658 lbs. / 752 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



1 Single Chamber + Shelf +
Single Leg Kit + TYPE II Hood.



1 Double Chamber + Shelf +
Double Leg Kit + TYPE II Hood.



1 Double Chamber + 1 Single Chamber
+ Shelf + Triple Leg Kit + TYPE II Hood.

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