



TIZIANO

A size to suit any space, to bring
pizza into any place.

TIZIANO

EXTRACTION CHOICES



A **choice** of collection or self-venting hood ensure the oven suits your kitchen.

MECHANICAL CONTROL SYSTEM



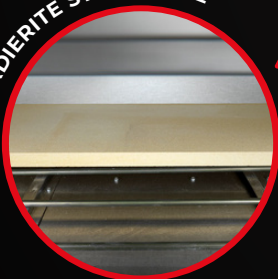
Simple to control the heat from the top and bottom elements to adjust the oven to your style.

ADJUSTABLE HANDLES



Easily move your handles from left to right to suit **your** kitchen set-up.

CORDIERITE STONE BASE



High quality material for stable heat **retention** and a beautiful, crispy base.

PANORAMIC GLASS DOOR



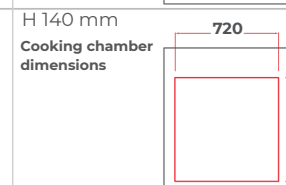
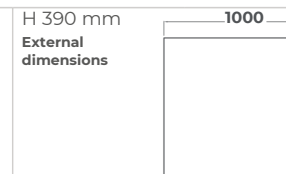
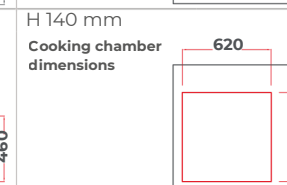
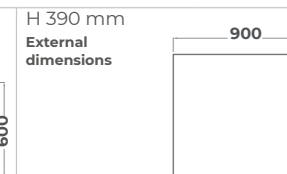
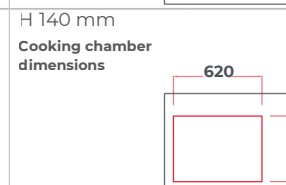
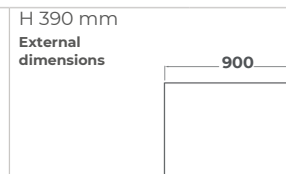
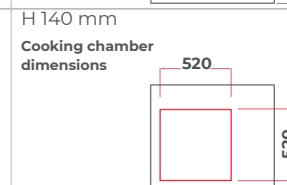
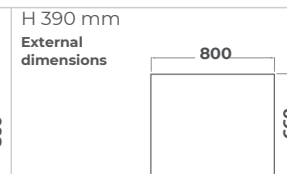
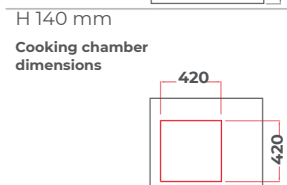
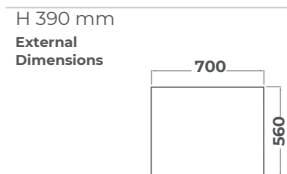
Full glass door to easily watch the **progress** of your bake.

Optional Stand.

Features.

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Stackable single-deck oven.



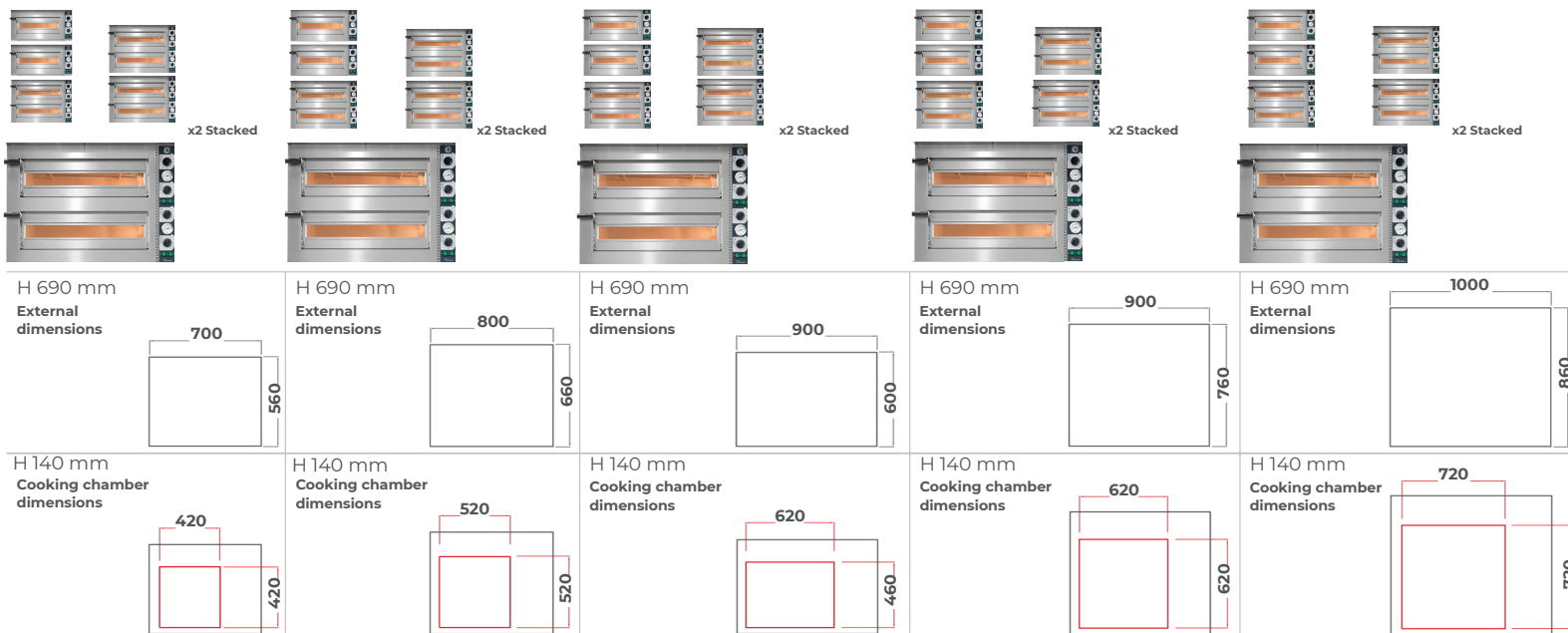
Model			LLKTZ4201	LLKTZ5201		LLKTZ2301		LLKTZ6201		LLKTZ7201	
	Baking Capacity	Nr	4 (Ø 200 mm) 1 (Ø 400 mm)	4 (Ø 250 mm) 1 (Ø 500 mm)		2 (Ø 300 mm) 1 (Ø 450 mm) 1 (□ tray 400x600 mm)		4 (Ø 300 mm) 1 (Ø 500 mm) 1 (□ tray 400x600 mm)		4 (Ø 350 mm) 1 (Ø 500 mm) 1 (□ tray 400x600 mm)	
	Productivity per hour (Classic pizza)	Nr	36 (Ø 200 mm)	36 (Ø 250 mm)		18 (Ø 300 mm)		24 (Ø 300 mm)		24 (Ø 300 mm)	
			9 (Ø 400 mm)	-		9 (Ø 450 mm)		-		24 (Ø 350 mm)	
			-	9 (Ø 500 mm)		-		9 (Ø 500 mm)		9 (Ø 500 mm)	
			-	-		6 (□ tray 400x600 mm)		6 (□ tray 400x600 mm)		6 (□ tray 400x600 mm)	
	Electric Power Supply	Volt (50Hz)	AC 230	AC 230	AC 3 N 400	AC 230	AC 3 N 400	AC 230	AC 3 N 400	AC 230	AC 3 N 400
	Supply Required	Amp	13	20	16	20	16	20	16	25	16
	Maximum Absorption	kW max	2,1	3,8		3,1		4,6		5,2	
	Average Consumption	kWh	1,3	2,3		1,9		2,8		3,2	
	Net Weight	Kg	52	66		70		84		104	

H: Height | Power cables not included | 450°C - Maximum operating temperature

Please note: 3 phase ovens have an imbalance across the phasing; supply required in the installation manual must be adhered to.

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Stackable twin-deck pizza oven.



Model			LLKTZ4202		LLKTZ5202		LLKTZ2302		LLKTZ6202		LLKTZ7202	
	Baking Capacity	Nr	4+4 (Ø 200 mm) 1+1 (Ø 400 mm)		4+4 (Ø 250 mm) 1+1 (Ø 500 mm)		2+2 (Ø 300 mm) 1+1 (Ø 450 mm) 1+1 (□ tray 400x600 mm)		4+4 (Ø 300 mm) 1+1 (Ø 500 mm) 1+1 (□ tray 400x600 mm)		4+4 (Ø 350 mm) 1+1 (Ø 500 mm) 1+1 (□ tray 400x600 mm)	
	Productivity per hour (Classic pizza)	Nr	72 (Ø 200 mm)		72 (Ø 250 mm)		36 (Ø 300 mm)		48 (Ø 300 mm)		-	
			18 (Ø 400 mm)		-		18 (Ø 450 mm)		-		48 (Ø 350 mm)	
			-		18 (Ø 500 mm)		-		18 (Ø 500 mm)		18 (Ø 500 mm)	
			-		-		12 (□ tray 400x600 mm)		12 (□ tray 400x600 mm)		12 (□ tray 400x600 mm)	
	Electric Power Supply	Volt (50Hz)	AC 230	AC 3 N 400	AC 230	AC 3 N 400	AC 230	AC 3 N 400	AC 230	AC 3 N 400	AC 230	AC 3 N 400
	Supply Required	Amp	32	16	40	16	40	16	50	16	50	20
	Maximum Absorption	kW max	4,2		7,6		6,2		9,2		10,4	
	Average Consumption	kWh	2,6		4,6		3,8		5,6		6,4	
	Net Weight	Kg	91		114		121		147		178	

H: Height | Power cables not included | 450°C - Maximum operating temperature

Please note: 3 phase ovens have an imbalance across the phasing; supply required in the installation manual must be adhered to.

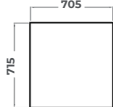
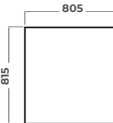
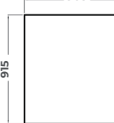


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Non-mechanical Hood

CUPPONE
since 1963



			External dimensions				
							
			H 170 mm	H 170 mm	H 170 mm	H 170 mm	H 170 mm
Model			HTZ420	HTZ520	HTZ230	HTZ620	HTZ720
	Net Weight	Kg	11	13	14	15	17
	Gross Weight	Kg	13	15	17	18	21

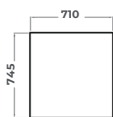
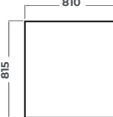
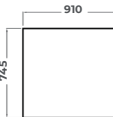
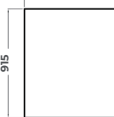
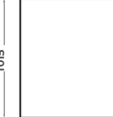
H: Height



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Self-venting hood



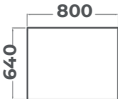
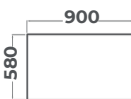
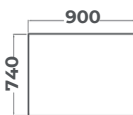
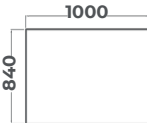
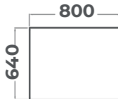
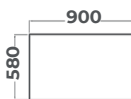
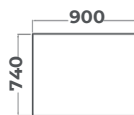
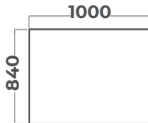
External dimensions							
			H 415 mm	H 415 mm	H 415 mm	H 415 mm	H 415 mm
Model			HTZ420	HTZ520	HTZ230	HTZ620	HTZ720
	Filters		Filtration pad Bonded carbon Hepa	Filtration pad Bonded carbon Hepa	Filtration pad Bonded carbon Hepa	Filtration pad Bonded carbon Hepa	Filtration pad Bonded carbon Hepa
	Loading	Amp	13	13	13	13	13

H: Height

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Stand



External dimensions										
			H 1170 mm		H 1170 mm		H 970 mm		H 970 mm	
Model			STZ5201	STZ2301	STZ6201	STZ7201	STZ5202	STZ2302	STZ6202	STZ7202
	Net Weight	Kg	22	23	26	28	20	21	24	27
	Gross Weight	Kg	25	27	30	33	23	24	28	31

Optional	STZ5203, STZ2303, STZ6203, STZ7203
	Stand for triple oven on request. H: 770mm

Downloads.

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