

SMARTTECH
SPEC SHEETS
(ML SERIES)

SPECIFICATIONS:

SMARTTECH ELECTRIC DECK OVENS

MICHELANGELO - 435/1 & 435/2



Italiana FoodTech's ML-Series not only has a unique, contemporary design, but also has premium energy saving performance to make this oven a reliable best seller! With independent top and bottom power control, even heat distribution, cooking timer and programmable cooking settings, you can cook your pizza exactly the way you want it, consistently, and efficiently. The convenient and easy to use self cleaning and self-ignition timers ensure that your ML-Series deck oven will always be ready when you need it, guaranteed to meet your highest expectations.

FEATURES:

- Double insulated panoramic glass door
- Electrical components cooling fan
- Safety thermostat
- Heavy duty reinforced door with spring system
- Digital control panel with an economic setting
- Top and bottom independent power control
- Patented heat seal between door and baking chamber for added heat retention and heat recovery
- Double vibrated refractory bricks baking surface



Michelangelo - Electric Deck Ovens ML435/1 & ML435/2

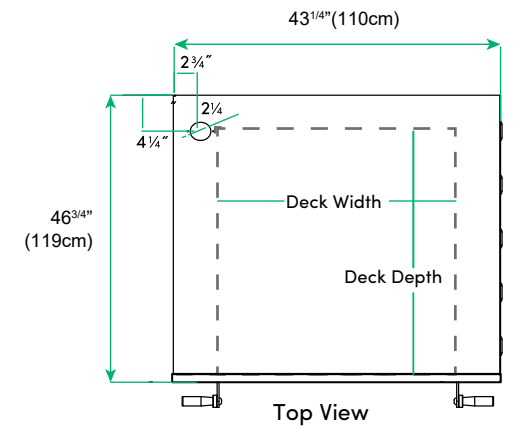
/1 = SINGLE DECK OVEN
/2 = DOUBLE DECK OVEN

Electrical Information

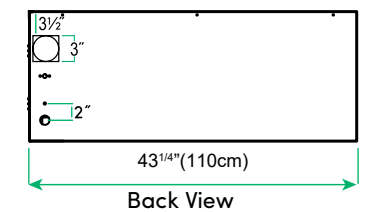
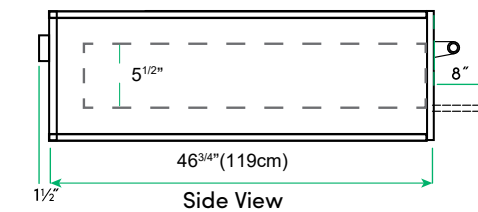
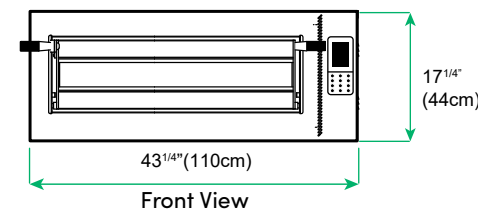
Model	Watts	Voltage	Phase	Amps
ML435/1	5.8 Kw	208	3	16.0
ML435/2	10.6 Kw	208	3	32.0

Available also in single phase (208V, 1ph, 28 Amps)

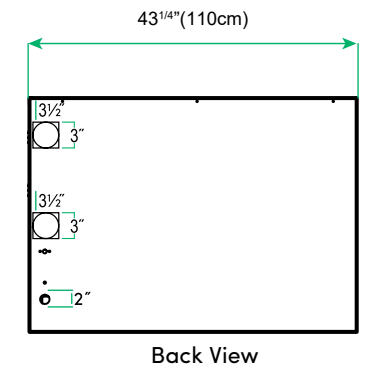
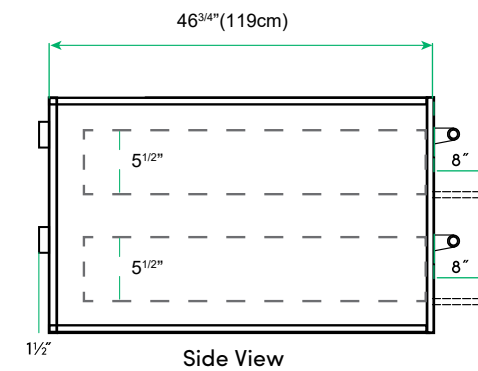
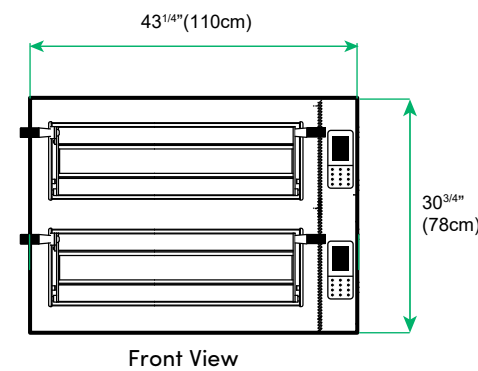
Note: Each deck has independent electrical connections.
(Single Deck = 1 Connection, Double Deck = 2 Connections)



Single Deck - 435/1



Double Deck - 435/2



Model Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
ML435/1	43 ^{1/4}	46 ^{3/4}	17 ^{1/4}	110	119	44	308	140
ML435/2	43 ^{1/4}	46 ^{3/4}	30 ^{3/4}	110	119	78	540	245

Deck Information

Model	Deck Size (Inch)		Deck Size (cm)	
	W	D	W	D
ML435/1	28 ^{1/4}	28 ^{1/4}	72	72
ML435/2	28 ^{1/4}	28 ^{1/4}	72	72

Stand Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
ST-ML435/1	43 ^{1/4}	46 ^{3/4}	43 ^{1/4}	110	119	110	95	43
ST-ML435/2	43 ^{1/4}	46 ^{3/4}	35 ^{1/2}	110	119	90	86	39

Shipping Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
ML435/1	46 ^{3/4}	48 ^{3/4}	24 ^{1/2}	119	124	62	350	159
ML435/2	46 ^{3/4}	48 ^{3/4}	37 ^{3/4}	119	124	96	585	265

Total height with stand:
1 Deck=60^{1/2}"/153.7cm 2 Deck=66^{1/4}"/168.4cm

Note: Minimum clearances for the oven are 2in (50mm) on the ovens left, right, & back sides.



The manufacturer reserves the right to modify the technical data and models without previous notice.

ITALIANA Foodtech
815 Alness St. Toronto Ont. M3J 2H8 Canada
T: 647.577.3477 - F: 647.977.9214
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SPECIFICATIONS:

SMARTTECH ELECTRIC DECK OVENS

MICHELANGELO - 635/1 & 635/2



FEATURES:

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- Double insulated panoramic glass door
- Electrical components cooling fan
- Safety thermostat
- Heavy duty reinforced door with spring system
- Digital control panel with an economic setting
- Top and bottom independent power control
- Patented heat seal between door and baking chamber for added heat retention and heat recovery
- Double vibrated refractory bricks baking surface



Michelangelo - Electric Deck Ovens ML635/1 & ML635/2

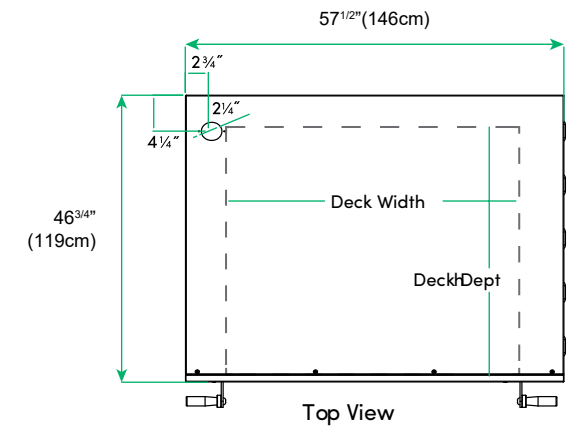
/1 = SINGLE DECK OVEN
/2 = DOUBLE DECK OVEN

Electrical Information

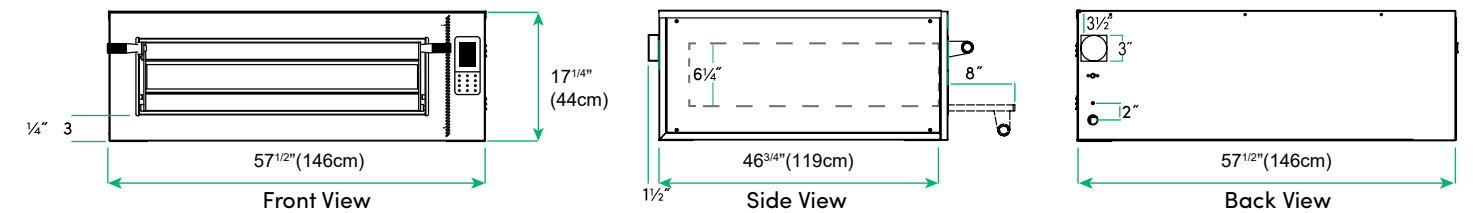
Model	Watts	Voltage	Phase	Amps
ML635/1	7.8 Kw	208	3	23.5
ML635/2	15.6 Kw	208	3	47.0

Available also in single phase (208V, 1ph, 41 Amps)

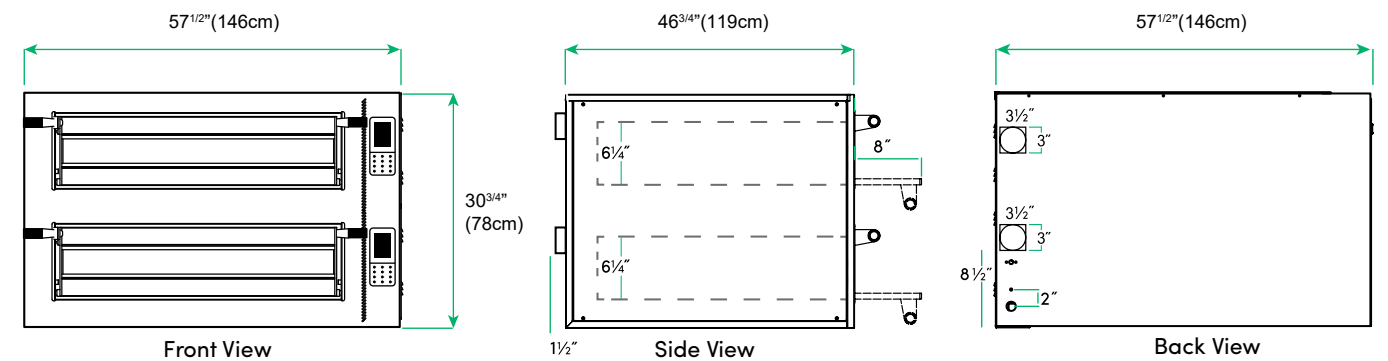
Note: Each deck has independent electrical connections.
(Single Deck = 1 Connection, Double Deck = 2 Connections)



Single Deck - 635/1



Double Deck - 635/2



Model Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
ML635/1	57 1/2	46 3/4	17 1/4	146	119	44	395	179
ML635/2	57 1/2	46 3/4	30 3/4	146	119	78	683	310

Deck Information

Model	Deck Size (Inch)		Deck Size (cm)	
	W	D	W	D
ML635/1	42 1/2	28 1/4	108	72
ML635/2	42 1/2	28 1/4	108	72

Stand Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
ST-ML635/1	57 1/2	46 3/4	43 1/4	146	119	110	126	57
ST-ML635/2	57 1/2	46 3/4	35 1/2	146	119	90	117	53

Shipping Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
ML635/1	61	48 3/4	24 1/2	155	124	62	445	202
ML635/2	61	48 3/4	37 3/4	155	124	96	738	335

Total height with stand:
1 Deck=60 1/2"/153.7cm 2 Deck=66 1/4"/168.4cm

Note: Minimum clearances for the oven are 2in (50mm) on the ovens left, right, & back sides.



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SPECIFICATIONS:

SMARTTECH ELECTRIC DECK OVENS

MICHELANGELO - 635L/1 & 635L/2



FEATURES:

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- Double vibrated refractory bricks baking surface



Michelangelo - Electric Deck Ovens ML635L/1 & ML635L/2

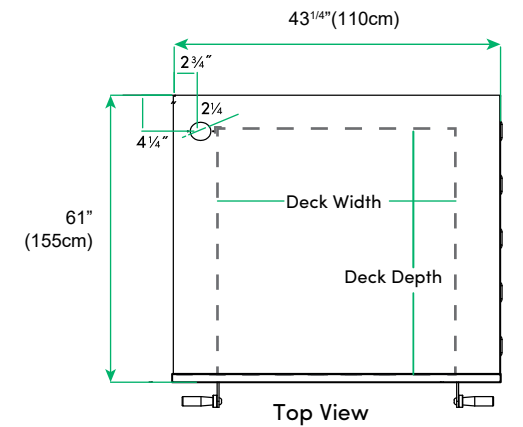
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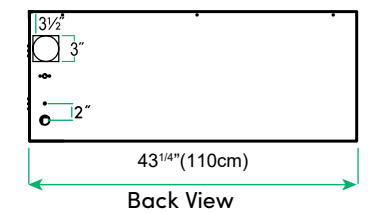
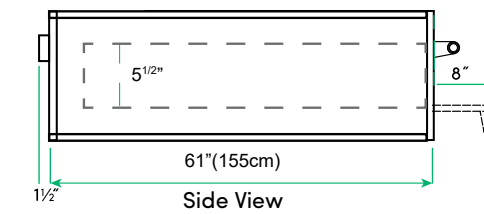
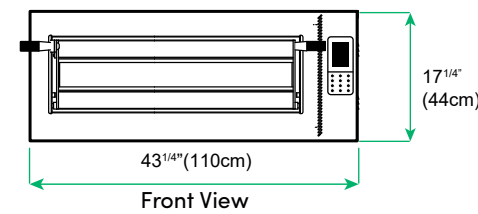
Model	Watts	Voltage	Phase	Amps
ML635L/1	7.9 Kw	208	3	24.0
ML635L/2	15.8 Kw	208	3	48.0

Available also in single phase (208V, 1ph, 41.5 Amps)

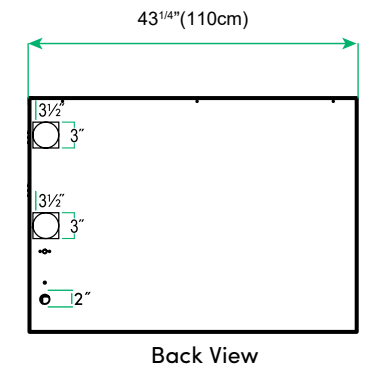
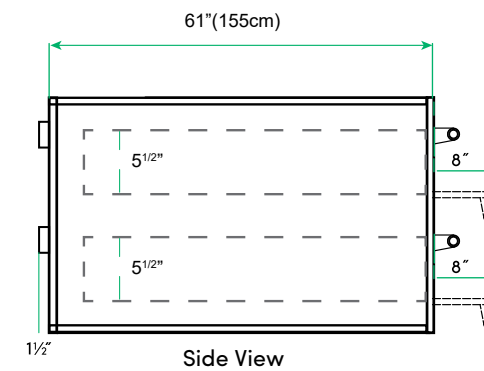
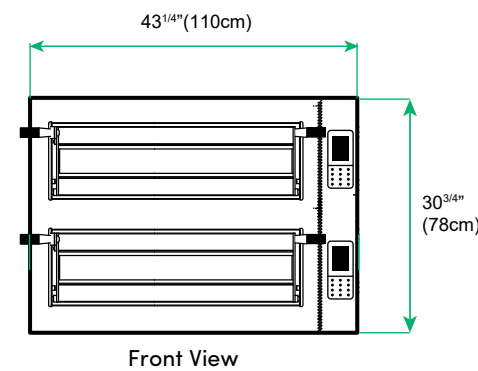
Note: Each deck has independent electrical connections.
(Single Deck = 1 Connection, Double Deck = 2 Connections)



Single Deck - 635L/1



Double Deck - 635L/2



Model Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
ML635L/1	43 ^{1/4}	61	17 ^{1/4}	110	155	44	404	183
ML635L/2	43 ^{1/4}	61	30 ^{3/4}	110	155	78	697	316

Deck Information

Model	Deck Size (Inch)		Deck Size (cm)	
	W	D	W	D
ML635L/1	28 ^{1/4}	42 ^{1/2}	72	108
ML635L/2	28 ^{1/4}	42 ^{1/2}	72	108

Stand Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
ST-ML435/1	43 ^{1/4}	61	43 ^{1/4}	110	155	110	110	50
ST-ML435/2	43 ^{1/4}	61	35 ^{1/2}	110	155	90	101	46

Shipping Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
ML435/1	46 ^{3/4}	63	24 ^{1/2}	119	160	62	459	208
ML435/2	46 ^{3/4}	63	37 ^{3/4}	119	160	96	756	343

Total height with stand:
1 Deck=60^{1/2}"/153.7cm 2 Deck=66^{1/4}"/168.4cm

Note: Minimum clearances for the oven are 2in (50mm) on the ovens left, right, & back sides.



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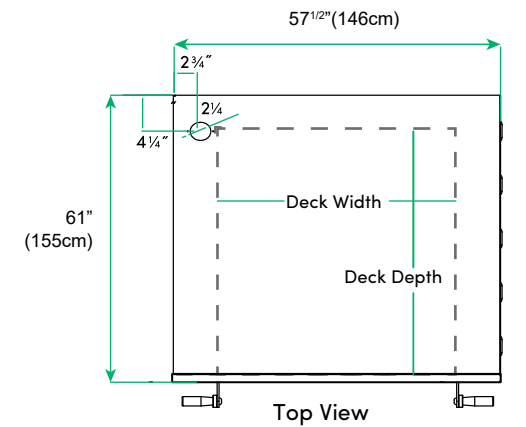
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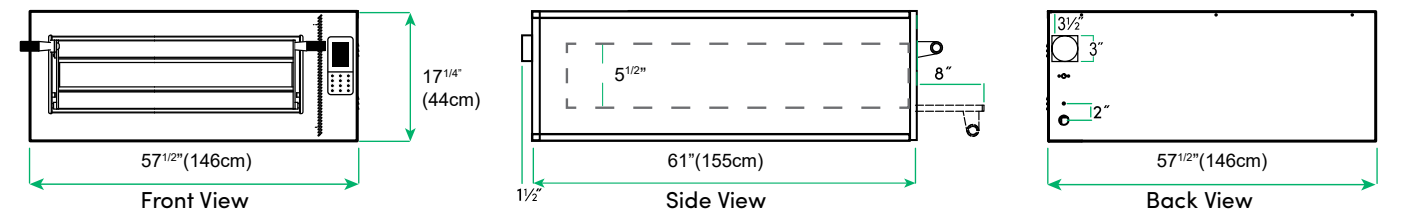
Model	Watts	Voltage	Phase	Amps
ML935/1	11.7 Kw	208	3	35.5
ML935/2	12.4 Kw	208	3	70.0

Available also in single phase (208V, 1ph, 61.5 Amps)

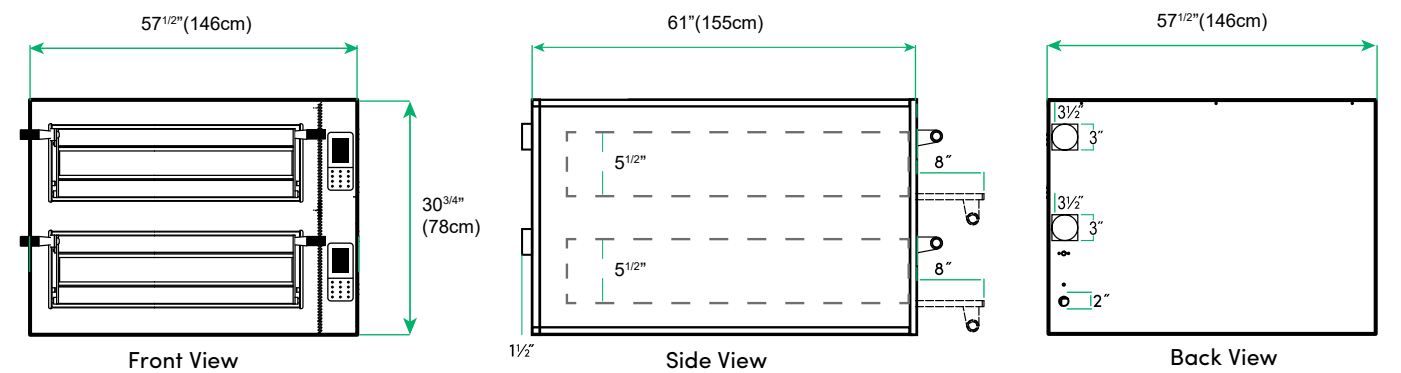
Note: Each deck has independent electrical connections.
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Single Deck - 935/1



Double Deck - 935/2



Model Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
ML935/1	57 ^{1/2}	61	17 ^{1/4}	146	155	44	514	233
ML935/2	57 ^{1/2}	61	30 ^{3/4}	146	155	78	893	405

Deck Information

Model	Deck Size (Inch)		Deck Size (cm)	
	W	D	W	D
ML935/1	42 ^{1/2}	42 ^{1/2}	108	108
ML935/2	42 ^{1/2}	42 ^{1/2}	108	108

Stand Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
ST-ML435/1	57 ^{1/2}	61	43 ^{1/4}	146	155	110	148	67
ST-ML435/2	57 ^{1/2}	61	35 ^{1/2}	146	155	90	139	63

Shipping Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
ML435/1	61	63	24 ^{1/2}	155	160	62	580	263
ML435/2	61	63	37 ^{3/4}	155	160	96	963	437

Total height with stand:
1 Deck=60^{1/2}"/153.7cm 2 Deck=66^{1/4}"/168.4cm

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