

Modular Electric Pizza Ovens

FULL SIZE, versatile and high efficient – stone hearth ovens

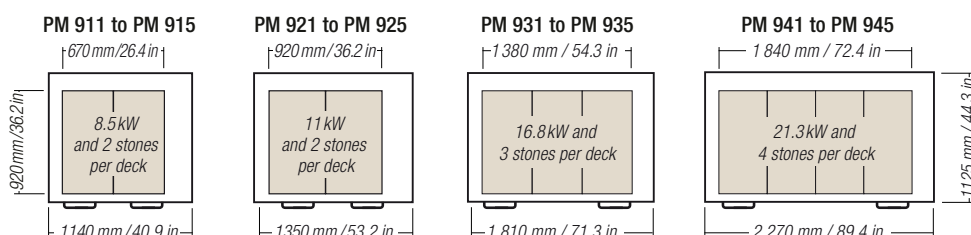


- 80 Different Sizes
Including Modular and CounterTop ovens
- High Power
- High Temperature
- Special Clay Hearthstone
- Unique Scandinavian Design
- “Extra” is Standard
- Smart Unique Options
- International Certificates

Standard equipment

- Dual halogen lighting in each deck
- Hearth of natural material with crisping function
- Stainless steel front
- Turbo start function
- Legs with lockable castors
castors not on 5 deck ovens
- Indicators for thermostat, turbo-start and service
- Retractable frontal unloading shelf *not 4 / 5 deck oven and 3 deck oven with UBC*
- Eyebrow hood
- See-through oven door with heat-reflecting glass
- 400°C / 752°F as standard
- Digital Display *ED model only*
- Timer with manual shut-off alarm *ED model only*
- Auto-Timer with alarm *ED model only*
- Classic display *E model only*

External and Internal dimensions, kW and stones per deck for models



Mandatory fields

Available displays



☐ Digital - ED model



☐ Classic - E model

Electrical connection

- | | |
|-------------------------------------|-------------------------------------|
| ☐ 230V 1ph | ☐ 240V 1ph |
| ☐ 230V 3ph | ☐ 240V 3ph |
| ☐ 400V 3ph+N | ☐ 480V 3ph+N |
| ☐ 200V 3ph | ☐ 400V 3ph |
| ☐ 208V 1ph | ☐ 460V 3ph |
| ☐ 208V 3ph | |

Optional equipment

Make your choice

- ☐ Clock timer
- ☐ Marine model
- ☐ Disassemble-able 2 deck oven
- ☐ Extra sliding shelf (not on UBC)
- ☐ Peel holder
- ☐ Oil and spice rack
- ☐ Side shelf up to 4 shelves per oven
Not on 4 / 5 deck ovens

PizzaMaster design solution

- ☐ Phantom Black
- ☐ Royal Gold

Semi-automatic door opener*

- ☐ Deck 1 (lower)
- ☐ Deck 2
- ☐ Deck 3
- ☐ Deck 4
- ☐ Deck 5

*Add ovens width with 200 mm / 8 in.
Requires separate 3ph supply.

Power Guard*

- | | | |
|--------|---------------------------------|--|
| Deck 1 | ☐ Master | ☐ Secondary (lower) |
| Deck 2 | ☐ Master | ☐ Secondary |
| Deck 3 | ☐ Master | ☐ Secondary |
| Deck 4 | ☐ Master | ☐ Secondary |
| Deck 5 | ☐ Master | ☐ Secondary |

*Sold in pair only
(1 master deck + 1 secondary deck)

Steam system*

- ☐ Deck 1 (lower)
 - ☐ Deck 2
 - ☐ Deck 3
 - ☐ Deck 4
 - ☐ Deck 5
- *Not in combination with high temperature deck.
Add ovens depth with 100 mm / 4 in.

High temperature deck*

500°C / 932°F

- ☐ Deck 1 (lower)
- ☐ Deck 2
- ☐ Deck 3
- ☐ Deck 4
- ☐ Deck 5

*Not in combination with extra high deck and/or steam system

Extra high deck*

- ☐ Deck 1 (lower)
- ☐ Deck 2
- ☐ Deck 3
- ☐ Deck 4
- ☐ Deck 5

*Not in combination with high temperature deck

UBC (Under built cabinet)*

- *UBC not available on 4 / 5 deck ovens
- ☐ UBC (Standard)
- ☐ UBC - P (Proofer cabinet)
Not US/CAN markets

Approvals available



**2 YEAR
WARRANTY**

COMMERCIAL COOKING APPLIANCE

Limited

PizzaMaster®



PizzaMaster® 900 series

Technical Specifications – Installation Guide

PM 911 PM 912 PM 913 PM 914 PM 915
PM 921 PM 922 PM 923 PM 924 PM 925
PM 931 PM 932 PM 933 PM 934 PM 935
PM 941 PM 942 PM 943 PM 944 PM 945

PizzaMaster® 900 series

PizzaMaster_900series_Technical Specifications 90007_EN_R1C

Model	Dimensions in millimetres Width x Depth x Height *a)		Dimensions in inches Width x Depth x Height *a)		Decks	Power kW per deck	Capacity (pizzas per deck)				Weight Kg / lb
	External	Internal	External	Internal			254 mm 10 in	355 mm 14 in	406 mm 16 in	457 mm 18 in	
PM 911	1040 x 1125	x 480	670 x	x 18.9	26.4 x	8.5	6	3	2	1	203 / 447
PM 912		x 820	920 x	x 32.3	36.2 x						281 / 619
PM 913		x 1160	210 ---	x 45.7	8.2 ---						354 / 780
PM 914		x 1500	Opt. high	x 59.1	Opt. high						426 / 939
PM 915		x 1840	deck=245	x 72.5	deck=9.6						515 / 1135
PM 921	1350 x 1125	x 480	920 x	x 18.9	36.2 x	11.0	12	5	4	4	243 / 535
PM 922		x 820	920 x	x 32.3	36.2 x						330 / 727
PM 923		x 1160	210 ---	x 45.7	8.2 ---						441 / 927
PM 924		x 1500	Opt. high	x 59.1	Opt. high						539 / 1188
PM 925		x 1840	deck=245	x 72.5	deck=9.6						638 / 1406
PM 931	1810 x 1125	x 480	1380 x	x 18.9	54.3 x	16.8	18	8	6	6	282 / 621
PM 932		x 820	920 x	x 32.3	36.2 x						431 / 950
PM 933		x 1160	210 ---	x 45.7	8.2 ---						580 / 1278
PM 934		x 1500	Opt. high	x 59.1	Opt. high						729 / 1607
PM 935		x 1840	deck=245	x 72.5	deck=9.6						878 / 1935
PM 941	2270 x 1125	x 480	1840 x	x 18.9	72.4 x	21.3	24	11	8	8	412 / 908
PM 942		x 820	920 x	x 32.3	36.2 x						665 / 1466
PM 943		x 1160	210 ---	x 45.7	8.2 ---						920 / 2028
PM 944		x 1500	Opt. high	x 59.1	Opt. high						1173 / 2586
PM 945		x 1840	deck=245	x 72.5	deck=9.6						1427 / 3145

*a) Model deck height For total oven height = Model deck height + leg and casters height + eyebrow hood

IMPORTANT!

All installations and services must comply to local and national codes and be carried out by qualified servicers and electricians only.

Placement

Oven must be installed with a clearance of 50 mm / 2 in towards all sides.

Electrical

For wire dimension (mm2/AWG) see ovens connecting terminal and/or the manual.

Ventilation

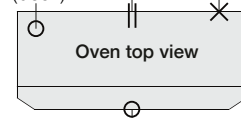
Min. 200 m3/h / 115 CFM per deck / connection. (Connection Ø100 mm / Ø3.95in).

Water

Pressure between 1-6 bar (0.1-0.6 MPa). Connection G ¾ " / NH ¾ " (for US/CAN).

Connections

Ventilation Water Electrical
(deck)



Ventilation (eyebrow hood)

Amps per phase and Deck ⁽¹⁾ or Oven ⁽²⁾ for ovens with – Power Guard, see ⁽³⁾ – Door Opener, see ⁽⁴⁾

Model	230V 1ph+N	230V 3ph	400V 3ph+N		200V 3ph	208V 1ph	208V 3ph	240V 1ph	240V 3ph	480V 3ph+N		400V 3ph	460V 3ph (440-480)
	(1)	(1)	(1)	(2)	(1)	(1)	(1)	(1)	(1)	(1)	(2)	(1)	(1)
PM 911	33.4	19.4	11.3	11.3	20.6	37.0	21.4	34.9	20.2	9.4	9.4	11.2	9.7
PM 912				22.5							18.7		
PM 913				33.7							28.0		
PM 914				34.0+11.1							28.3+9.3		
PM 915				34.4+22.2							28.6+18.5		
PM 921	47.7	27.6	15.9	15.9	29.3	52.7	30.5	49.7	28.7	13.2	13.2	15.9	13.8
PM 922				31.8							26.4		
PM 923				47.7							39.6		
PM 924				48.1+15.9							39.9+13.2		
PM 925				48.4+31.8							40.2+26.4		
PM 931	73.2	42.4	24.5	24.5	45.1	81.0	46.9	76.4	44.2	20.4	20.4	24.4	21.2
PM 932				49.0							40.7		
PM 933				73.4							61.0		
PM 934				73.4+24.5							61.0+20.4		
PM 935				73.5+49.0							61.1+40.7		
PM 941	92.8	53.7	31.0	31.0	57.1	-	59.4	96.8	56.0	25.8	25.8	30.9	26.9
PM 942				62.0							51.5		
PM 943				93.0							77.2		
PM 944				93.0+31.0							77.2+25.8		
PM 945				93.1+62.0							77.3+51.5		

(1) Amps per phase and deck (1 power supply cable per oven deck).

(2) Amps per phase and oven, 1-3 decks (1 power supply cable per oven) 4-5 deck (2 power supply cables per oven).

(3) Power Guard is sold in pair (Primary and Secondary deck) and reduce max. Amp draw for 2 decks with 50%.

(4) Door Opener require 1 separate 3phase, same voltage as main oven supply. Supplies up to 5 deck. Amp draw 1 A / deck / phase.

Distributor

Built for Extreme Temperature



PM 911 / 921 / 931 / 941



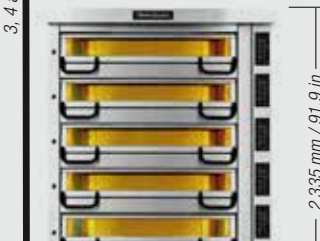
PM 912 / 922 / 932 / 942



PM 913 / 923 / 933 / 943



PM 914 / 924 / 934 / 944



PM 915 / 925 / 935 / 945

3, 4 and 5 deck ovens are as standard disassemble-able for easy installations

Disassemble-able, optional



PizzaMaster®

