

Multi Purpose Stone Hearth Deck Ovens



for True Artisan Pizza



for High Temperature Baking



for Tastier Bread and Pastries



for Genuine MultiCooking



The largest electric deck oven range in the world - 80 different sizes, over 1 000 combinations



for True Artisan Pizza

for True Artisan Pizza

PizzaMaster® embodies the heart and soul of every angle of pizza making. We are not just an oven manufacturer we have a greater mission with our pizza ovens,

"Our mission is to improve and spread the knowledge of this Italian treasure globally"

Our passion strive us to always deepen and keep our knowledge up to date for – the production and the characteristics of the flour, how to process the dough, the origins and quality of the toppings, of course taking in consideration the habits, tastes and availability of different countries – We deliver all this passion and knowledge into our ovens to make them the very best tool available for making all types of pizza better for everyone to enjoy.



for High Temperature Baking

for High Temperature Baking

PizzaMaster® are high performance ovens as standard but can be powered up even more with our high temp option that delivers a continuous temperature capacity for baking up to 500°C / 932°F.

This can be used for high temp pizza like traditional Neapolitan or New York Style Pizza, but also for other dishes like Indian Nan Bread, Arabic Bread, Pita Bread, Flat Breads and Flammkuchen and all other dishes requiring high temperature.

Our ovens are actually so powerful that we voluntarily limited the maximum temperature to 500° C / 932° F. Without limitation our ovens are capable of reaching 800° C / 1436° F.

"We call this XTREME Performance"



for Tastier Bread and Pastries

for Tastier Bread and Pastries

PizzaMaster® are not only fantastic pizza ovens, they can also be used to bake all kinds of artisan bread and pastry. High power and natural clay hearth stones are standard and in combination with our unique and patented steam system they give you all you need to bake bread and pastry the old world style.

This can be crispy and shiny baguettes as well as any other type of bread like, traditional German or Mediterranean Bread, Italian delicacies like Ciabatta and Focaccia, Pastries like Croissant and Danish or local specialties like baklava. This is just a few examples of bread and pastries that can be baked in our ovens.



for Genuine MultiCooking

for Genuine MultiCooking

PizzaMaster® is genuine multipurpose ovens. We know how important it is for a restaurant with often limited space to fully use the potential of their equipment. Therefore we designed our ovens to combine convenience and flexibility with performance and capacity like no other ovens. Designed to bake, roast, toast and grill a wide variety of foods like pizza, bread and pastries, high temp dishes, garlic bread, vegetables, shellfish, fish, chicken or meat.

We are also continuously experiencing and deepen our knowledge of different international dishes that our ovens are used for. To name some we are selling our ovens to restaurants cooking Paella, Baklava, Flammkuchen and plain Bruschetterias. The result is always a traditional old world bake result.

The largest electric deck oven range in the world

CounterTop Series Standard Width



CounterTop Series Double Width



PM 700 Series



PM 800 Series



PM 900 Series



- **80 different sizes**
there is a PizzaMaster for every need
- **High power**
gives superior capacity
- **High temperature**
for old world bake result
- **Special clay hearthstone**
makes tastier pizza
- **Unique Scandinavian design**
better looks and very easy to use

- **"Extra" is standard**
turbo start, timer, retractable shelf, canopy, support with lockable castors and much more
- **Smart unique options**
peel holder, 7 days start/stop timer, door opener and much more
- **International certificates**
guarantees the highest possible quality
- all models are tested at 780°C / 1436°F
- **Long warranties**
2 years on all models

For complete technical information refer to technical specification sheets for each individual oven series.



CounterTop ovens

PizzaMaster® 350, 400, 450 and 550 series

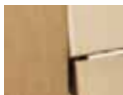
Multi Purpose CounterTop ovens

COMPACT, versatile and high efficient – stone hearth ovens

Available fronts in polished stainless steel:



Classic Silver standard



Royal Gold option



Phantom Black option



PM 350 series

PizzaMaster® 350 series
internal dimensions:

Depth 355 mm / 14 in

Available widths:

- 355 mm / 14 in
- 710 mm / 28 in



Model shown: PM 352ED

PM 400 series

PizzaMaster® 400 series
internal dimensions:

Depth 410 mm / 16 in

Available widths:

- 410 mm / 16 in
- 820 mm / 32 in



Model shown: PM 402ED-1

PM 450 series

PizzaMaster® 450 series
internal dimensions:

Depth 460 mm / 18 in

Available widths:

- 460 mm / 18 in
- 920 mm / 36 in



Model shown: PM 452ED

PM 550 series

PizzaMaster® 550 series
internal dimensions:

Depth 535 mm / 21 in

Available widths:

- 535 mm / 21 in



Model shown: PM 552ED-2

Standard equipment

- Digital control panel
- Turbo-start function
- Stepless top and bottom heat controls
- Timer with manual shut-off alarm
- Automatic timer with alarm
- Strong, well-borne door with ergonomic handle and big window
- Brushed stainless-steel exterior
- Double halogen lighting per chamber
- Indicators for thermostat, turbo-start and service
- Extra hearthstone



✔ **Worktop convenience with extraordinary capacity**

PizzaMaster® multi-purpose countertop ovens combine convenience and flexibility with performance and capacity like no other oven. Designed to bake and roast a wide variety of foods, they are built to last and capable of continuous duty 24 hours a day. This, together with their user-friendliness and very smart appearance, makes them the ideal solution for restaurants and front-of-shop applications where safe, efficient, unobtrusive equipment is needed.

✔ **When space is limited but the demand for quality is high**

To bake quality pizza easily, you need an oven with a proper hearthstone, high temperature, uniform heat distribution, responsive heat controls, easy loading, quick recovery and good visibility.

That means you need a modern oven built with traditional pizza in mind. And if your menu is varied, your oven must be flexible, able to roast meat, potatoes and lasagne, and bake quality bread, cakes and cookies. PizzaMaster® CounterTop ovens meet all these demands in a unique and superior way. **Available in 7 different sizes, they can be supplied with 1 or 2 independent oven chambers. For added flexibility, one or both chambers can be divided into 2 genuine decks simply by fitting an extra hearthstone and heating element. It is easy to do this, even after purchase. This is just one of many unique features of our countertop ovens.**

✔ **Special clay hearthstone with crisping function**

All good chefs know that pizza is special; that the crust must be baked light and crispy while the toppings are roasted to give full colour and flavour. That is what makes pizza perfect. One of the secrets is to have a traditional hearthstone, but we take it one step further. Our stones are made of a special, natural clay that is textured finely (to induce a small airflow underneath the pizza) and fired carefully to give optimum strength and porosity.

The results speak for themselves - if an oven can bake good pizza, it can bake anything else to perfection as well. It is simply a matter of controllability, one of the best features of PizzaMaster® CounterTop ovens.

✔ **Optimum power and total controllability**

With PizzaMaster® CounterTop ovens, you have all the power you need and total control, thanks to stepless, independent electronic controls for oven temperature, top heat and bottom heat.

This allows you to set the oven to give exactly the results you want. There is also a turbo-start function to heat up the oven quickly and a double alarm-clock-timer that lets you set the time either manually per bake or automatically for all bakes, at the press of a button.

✔ **Ergonomics, good looks and high performance**

PizzaMaster® CounterTop ovens have a strong, easy-to-open door, ergonomic handle, big window and halogen lighting. They have sleek, brushed stainless-steel surfaces, very close-fitting joints and not a screw or a rivet in sight.

This beauty also has functions. It conceals a unique and effective spatial insulation concept, improves the environment, interfaces perfectly with the user and makes it very easy to clean the oven. It reflects the quality that runs right to the heart of every PizzaMaster® oven, where performance is what matters. In this respect, the oven is engineered to do exactly what we promise, enabling you to deliver professional results in every situation where convenience is essential and quality is paramount.



The stepless electronic controls, turbo-start function and digital display are logical and easy to use.



A big strong door with ergonomic handle and large window enables easy loading, inspection and unloading. Halogen lights complete the picture.



Each oven chamber can be divided easily into two decks by fitting an intermediate hearthstone and element, which doubles the oven capacity.



Sleek, brushed stainless-steel surfaces, virtually seamless joints and no visible screws or rivets make the oven very smart and easy to clean.



CounterTop ovens Practical accessories



PM 351ED-1 made in Phantom Black



PM 351ED-1 made in Royal Gold

□ Royal Gold or Phantom Black polished stainless steel

Today many restaurants have an open kitchen and many times the oven is at focus. Our designers and engineers has worked together to create a unique option that will change the way we look at professional ovens. **Royal Gold or Phantom Black is an exterior optional that is a designers dream. A PizzaMaster® with this exclusive and unique design will be the jewel and centre piece in any restaurant.**

□ Marine Application

All PizzaMaster® CounterTop ovens can be adjusted for installation and operation in a marine environment. We can also supply the ovens with any preferred voltage.

□ High temperature version - XTREME Performance

Special 500° C / 932° F version makes it possible to bake special type of pizza like Napoli style, high temperature breads or other products that require a very high baking temperature.



□ Steam Option / Bakery version

All our ovens can be used as a bakery oven standard equipped with hearth stones. A powerful steam generator, placed and controlled on each deck. It is also possible to connect the oven to an extern steam generator.

□ Stackable

All PizzaMaster® CounterTop ovens can be stacked for further capacity when space is limited. Optional stacking kit is required when stacking models.

See pictures below for possible stacking solutions with or without optional support.

□ Underbuilt cabinet for convenience and hygiene

Every PizzaMaster® oven can be equipped with a highly versatile underbuilt cabinet. The shelf supports and dividers in the cabinet can be adjusted almost infinitely, so that you can exploit the storage space optimally and use different sizes of tray and pizza pans at the same time. **The PizzaMaster® underbuilt cabinet can also be supplied as a proving cabinet**

Support CounterTop



□ PizzaMaster® CounterTop series - Support

Very practical support all made in stainless steel make the placement for each CounterTop oven very easy. The support come as standard with two shelves and lockable castors. It has smooth surfaces and is very easy to clean. As an optional extra the support can be fitted with a shelf support system.

We have made for each support a shelf support package that will fit most applications, see table below.

Models	Dimensions in mm		Dimensions in inches		Shelf support package
	Width x Depth x Height		Width x Depth x Height		
PM 351- S	595 x 598	x 900	23.4 x 23.6	x 35.4	SP-1
PM 352- S		x 750		x 29.5	SP-2
PM 353- S		x 450		x 17.7	-
PM 354- S		x 300		x 11.8	-
PM 401- S	650 x 598	x 900	25.6 x 23.6	x 35.4	SP-1
PM 402- S		x 750		x 29.5	SP-2
PM 403- S		x 450		x 17.7	-
PM 404- S		x 300		x 11.8	-
PM 451- S	700 x 648	x 900	27.6 x 25.5	x 35.4	SP-1
PM 452- S		x 750		x 29.5	SP-2
PM 453- S		x 450		x 17.7	-
PM 454- S		x 300		x 11.8	-
PM 551- S	775 x 723	x 900	30.5 x 28.5	x 35.4	SP-1
PM 552- S		x 750		x 29.5	SP-2
PM 553- S		x 450		x 17.7	-
PM 554- S		x 300		x 11.8	-

Models	Dimensions in mm		Dimensions in inches		Shelf support package
	Width x Depth x Height		Width x Depth x Height		
PM 351DW- S	950 x 598	x 900	37.4 x 23.6	x 35.4	SP-1DW
PM 352DW- S		x 750		x 29.5	SP-2DW
PM 353DW- S		x 450		x 17.7	-
PM 354DW- S		x 300		x 11.8	-
PM 401DW- S	1 060 x 598	x 900	41.4 x 23.6	x 35.4	SP-1DW
PM 402DW- S		x 750		x 29.5	SP-2DW
PM 403DW- S		x 450		x 17.7	-
PM 404DW- S		x 300		x 11.8	-
PM 451DW- S	1 160 x 648	x 900	45.7 x 25.5	x 35.4	SP-1DW
PM 452DW- S		x 750		x 29.5	SP-2DW
PM 453DW- S		x 450		x 17.7	-
PM 454DW- S		x 300		x 11.8	-

For complete technical information refer to technical specification sheets for each individual oven series.



PizzaMaster® CounterTop series - Standard width

Model	Dimensions in millimetres Width x Depth x Height		Dimensions in inches Width x Depth x Height		Independent chambers per oven	Hearthstones per oven	Power kW		
	External	Internal (per hearthstone)	External	Internal (per hearthstone)					
PM 351ED	595 x 545 x 500	355 x 355	23.4 x 21.5 x 19.7	14.0 x 14.0	1	1	2.25		
PM 351ED-1						x 195 (1 pcs) x 85 (2 pcs)	x 7.7 (1 pcs) x 3.4 (2 pcs)	2	3.35
PM 352ED	595 x 545 x 800	355 x 355	23.4 x 21.5 x 31.5	14.0 x 14.0	2	3	4.50		
PM 352ED-1 1)						x 195 (2 pcs) x 195 (1 pcs) x 85 (2 pcs)	x 7.7 (2 pcs) x 7.7 (1 pcs) x 3.4 (2 pcs)	4	5.60
PM 352ED-2						x 85 (4 pcs)	x 3.4 (4 pcs)		6.70
PM 401ED						650 x 600 x 500	410 x 410	25.6 x 23.6 x 19.7	16.1 x 16.1
PM 401ED-1	x 195 (1 pcs) x 85 (2 pcs)	x 7.7 (1 pcs) x 3.4 (2 pcs)	2	4.55					
PM 402ED	650 x 600 x 800	410 x 410	25.6 x 23.6 x 31.5	16.1 x 16.1	2	3	6.10		
PM 402ED-1 1)						x 195 (2 pcs) x 195 (1 pcs) x 85 (2 pcs)	x 7.7 (2 pcs) x 7.7 (1 pcs) x 3.4 (2 pcs)	4	7.60
PM 402ED-2						x 85 (4 pcs)	x 3.4 (4 pcs)		9.10
PM 451ED						700 x 650 x 500	460 x 460	27.6 x 25.6 x 19.7	18.1 x 18.1
PM 451ED-1	x 195 (1 pcs) x 85 (2 pcs)	x 7.7 (1 pcs) x 3.4 (2 pcs)	2	5.42					
PM 452ED	700 x 650 x 800	460 x 460	27.6 x 25.6 x 31.5	18.1 x 18.1	2	3	7.26		
PM 452ED-1 1)						x 195 (2 pcs) x 195 (1 pcs) x 85 (2 pcs)	x 7.7 (2 pcs) x 7.7 (1 pcs) x 3.4 (2 pcs)	4	9.05
PM 452ED-2						x 85 (4 pcs)	x 3.4 (4 pcs)		10.84
PM 551ED						775 x 725 x 500	535 x 535	30.5 x 28.5 x 19.7	21.1 x 21.1
PM 551ED-1	x 195 (1 pcs) x 85 (2 pcs)	x 7.7 (1 pcs) x 3.4 (2 pcs)	2	5.59					
PM 552ED	775 x 725 x 800	535 x 535	30.5 x 28.5 x 31.5	21.1 x 21.1	2	3	8.77		
PM 552ED-1						x 195 (2 pcs) x 195 (1 pcs) x 85 (2 pcs)	x 7.7 (2 pcs) x 7.7 (1 pcs) x 3.4 (2 pcs)	4	10.95
PM 552ED-2						x 85 (4 pcs)	x 3.4 (4 pcs)		13.13

1) Model with 1 hearthstone in 1 deck and 2 hearthstones in 1 deck. As standard the oven is delivered with 1 hearthstone in the lower deck and 2 hearthstones in the upper deck. Different configuration can be required.



PizzaMaster® CounterTop series - Double width

Model	Dimensions in millimetres Width x Depth x Height		Dimensions in inches Width x Depth x Height		Independent chambers per oven	Hearthstones per oven	Power kW		
	External	Internal (per hearthstone)	External	Internal (per hearthstone)					
PM 351ED-DW	950 x 545 x 500	710 x 355	37.4 x 21.5 x 19.7	28.0 x 14.0	1	1	4.45		
PM 351ED-1DW						x 195 (1 pcs) x 85 (2 pcs)	x 7.7 (1 pcs) x 3.4 (2 pcs)	2	6.65
PM 352ED-DW	950 x 545 x 800	710 x 355	37.4 x 21.5 x 31.5	28.0 x 14.0	2	3	8.90		
PM 352ED-1DW 1)						x 195 (2 pcs) x 195 (1 pcs) x 85 (2 pcs)	x 7.7 (2 pcs) x 7.7 (1 pcs) x 3.4 (2 pcs)	4	11.10
PM 352ED-2DW						x 85 (4 pcs)	x 3.4 (4 pcs)		13.3
PM 401ED-DW						1060 x 600 x 500	820 x 410	41.7 x 23.6 x 19.7	32.3 x 16.1
PM 401ED-1DW	x 195 (1 pcs) x 85 (2 pcs)	x 7.7 (1 pcs) x 3.4 (2 pcs)	2	9.05					
PM 402ED-DW	1060 x 600 x 800	820 x 410	41.7 x 23.6 x 31.5	32.3 x 16.1	2	3	12.10		
PM 402ED-1DW 1)						x 195 (2 pcs) x 195 (1 pcs) x 85 (2 pcs)	x 7.7 (2 pcs) x 7.7 (1 pcs) x 3.4 (2 pcs)	4	15.10
PM 402ED-2DW						x 85 (4 pcs)	x 3.4 (4 pcs)		18.10
PM 451ED-DW						1160 x 650 x 500	920 x 460	45.7 x 25.6 x 19.7	36.2 x 18.1
PM 451ED-1DW	x 195 (1 pcs) x 85 (2 pcs)	x 7.7 (1 pcs) x 3.4 (2 pcs)	2	10.79					
PM 452ED-DW	1160 x 650 x 800	920 x 460	45.7 x 25.6 x 31.5	36.2 x 18.1	2	3	14.42		
PM 452ED-1DW 1)						x 195 (2 pcs) x 195 (1 pcs) x 85 (2 pcs)	x 7.7 (2 pcs) x 7.7 (1 pcs) x 3.4 (2 pcs)	4	18.00
PM 452ED-2DW						x 85 (4 pcs)	x 3.4 (4 pcs)		21.58

1) Model with 1 hearthstone in 1 deck and 2 hearthstones in 1 deck. As standard the oven is delivered with 1 hearthstone in the lower deck and 2 hearthstones in the upper deck. Different configuration can be required.

For complete technical information refer to technical specification sheets for each individual oven series.



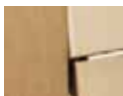
Modular pizza ovens

FULL SIZE, versatile and high efficient – stone hearth ovens

Available fronts in polished stainless steel:



Classic Silver standard



Royal Gold option



Phantom Black option



PM 700 series

PizzaMaster® 700 series internal dimensions:

Depth 710 mm / 28 in

Available widths:

- 710 mm / 28 in
- 1 065 mm / 42 in
- 1 420 mm / 56 in



Model shown: PM 732ED, including optional equipment

PM 800 series

PizzaMaster® 800 series internal dimensions:

Depth 820 mm / 32,3 in

Available widths:

- 820 mm / 32,3 in
- 1 230 mm / 48,4 in
- 1 640 mm / 64,6 in



Model shown: PM 832ED, including optional equipment

PM 900 series

PizzaMaster® 900 series internal dimensions:

Depth 920 mm / 36,2 in

Available widths:

- 920 mm / 36,2 in
- 1 380 mm / 54,3 in
- 1 840 mm / 72,4 in



Model shown: PM 932ED, including optional equipment

Standard equipment

- | | | |
|--------------------------------------------------------------------------|-----------------------------------------------------------------------|---------------------------------------------------------------------------------------------|
| <input checked="" type="checkbox"/> Digital or Classic control panel | <input checked="" type="checkbox"/> Support with Castors | <input checked="" type="checkbox"/> Automatic timer with alarm (only digital display) |
| <input checked="" type="checkbox"/> Double halogen lightning per chamber | <input checked="" type="checkbox"/> Stainless steel retractable shelf | <input checked="" type="checkbox"/> Timer with manual shut-off alarm (only digital display) |
| <input checked="" type="checkbox"/> Special clay hearthstone | <input checked="" type="checkbox"/> Extractor hood | <input checked="" type="checkbox"/> Indicators for thermostat, turbo-start and service |
| <input checked="" type="checkbox"/> Stainless steel front | <input checked="" type="checkbox"/> Ventilation control | |
| <input checked="" type="checkbox"/> Turbo start | <input checked="" type="checkbox"/> Robust door with large window | |



✔ Optimum power and total controllability

With PizzaMaster® ovens, you have all the power you need and total control thanks to stepless, independent electronic controls for oven temperature, top, bottom and frontal heat. This allows you to set the oven to give exactly the results you want. **There is also a turbo-start function to heat up the oven quickly and a double alarm-clock-timer that lets you set the time either manually per bake or automatically for all bakes, at the press of a button.**

✔ Dual anti-glare halogen lighting

To facilitate inspection, loading and unloading, there is not just one but two flush-fitted halogen lamps at the front of each oven chamber. This unique feature gives perfect, glare-free visibility and eliminates the risk of having to work with a dark oven if one lamp fails.

✔ High, uniform heating capacity

Every PizzaMaster® oven has a very high heat output for its size and the heat is distributed absolutely evenly in the oven. This has been achieved through advanced computer simulations and comprehensive testing of both the output and location of the elements. But high heat output does not mean that PizzaMaster® ovens consume more energy than other ovens at the same workload. What it does mean is that a PizzaMaster® oven can be loaded much more intensively than other ovens without prolonging individual baking times. To compensate for frequent door opening during busy periods, extra elements have been placed just behind the oven door. This guarantees both greater uniformity and quicker temperature recovery.

✔ Robust door with big window and ergonomic handles

Every PizzaMaster® oven has a robustly engineered door with oversize bearings that guarantee many years of trouble-free service. With the aid of ergonomic handles, the door opens and closes very smoothly and easily. A large, heat-reflecting window gives excellent visibility with minimal heat loss.

✔ Hearth of natural material, with crisping function

The special, baked-clay hearth is of optimum porosity to accumulate just the right amount of heat, which is distributed through the stone absolutely evenly. This, together with optimized elements, gives high efficiency and exceptionally quick temperature recovery. The surface of the hearth is furthermore specially textured to induce an airflow around the pizza. **This gives an exquisite crispiness to all kinds of pizza baked directly on the hearth. It also minimizes the risk of burning the bottom of the pizza.** Since the PizzaMaster® hearth is highly resistant to cracking, it also lasts much longer than other types of hearth.

✔ Effective insulation and low energy consumption

PizzaMaster® ovens are insulated very carefully to give maximal heat retention, minimal energy consumption and low operating costs. To prevent heat from escaping through the window in the door, there is a special, transparent, heat-reflecting film on the inside of the glass. Effective insulation also gives a low ambient temperature around the oven and a much more pleasant working environment.

✔ Retractable frontal unloading shelf

Every PizzaMaster® oven comes with one frontal, retractable shelf as standard and can be fitted with a second as an optional extra. The shelf can be mounted just below the oven to give a large multi-purpose worktop just where you need it most. Alternatively, it can be mounted lower down in the stand to give a handy retractable surface on which to stack your pizza boxes.

✔ Additional standard equipment

PizzaMaster® ovens are delivered with legs with lockable castors as standard. They also come with an extractor hood for connection to the local extraction system, and with controls for adjusting and setting the oven ventilation. **Should you wish to customize your oven further to suit your particular needs, please see the list of practical accessories or contact your nearest PizzaMaster® representative.**



Digital or classic control panel - both logical and easy to use



Robust, smoothly-opening door with large window and ergonomic handles



Hearth of natural material, with crisping function for perfect texture and flavour



Retractable frontal unloading shelf lets you make or save space quickly and easily



Modular ovens Practical accessories



Oil - and spice rack for final touch



Phantom Black or Royal Gold polished stainless steel



Underbuilt cabinet

Model	Internal dimensions Width x Depth x Height		Power output kW
	Millimetres	Inches	
UBC 720	850 x 715 x 510	33.5 x 28.2 x 20.1	1.0
UBC 730	1205 x 715 x 510	47.5 x 28.2 x 20.1	1.0
UBC 740	1560 x 715 x 510	61.5 x 28.2 x 20.1	1.0
UBC 820	975 x 835 x 510	38.5 x 32.9 x 20.1	1.0
UBC 830	1385 x 835 x 510	54.6 x 32.9 x 20.1	1.0
UBC 840	1795 x 835 x 510	70.7 x 32.9 x 20.1	1.0
UBC 920	1075 x 935 x 510	42.3 x 36.8 x 20.1	1.0
UBC 930	1535 x 935 x 510	60.4 x 36.8 x 20.1	1.0
UBC 940	1995 x 935 x 510	78.6 x 36.8 x 20.1	1.0

Marine Application

All PizzaMaster® modular ovens can be adjusted for installation and operation in a marine environment.

High temperature version - XTREME Performance

Special 500° C / 932° F version makes it possible to bake special type of pizza like Napoli style, high temperature breads or other products that need a very high baking temperature.



Royal Gold or Phantom Black polished stainless steel

Our designers and engineers has worked together to create a unique option that will change the way we look at professional ovens. **Royal Gold or Phantom Black is an exterior optional that is a designers dream.** A PizzaMaster with this exclusive and unique design will be the jewel and centre piece in any restaurant.

Steam Option / Bakery version

All our ovens can be used as a bakery oven standard equipped with hearth stones. A powerful steam generator, placed and controlled on each deck provides plenty of steam. It is also possible to connect the oven to an extern steam generator.

Peel holder to keep essential tools handy

This unique device keeps your pizza peels within easy reach on the left or right hand side of the oven. The holder has room for up to three peels, and protects the peels from unnecessary wear.

Oil and spice rack for the final touch

With the aid of this rack, you can keep your oil and spices handy while keeping your workspace neat and tidy. The rack can be placed on either the left or right hand side of the oven and comes with two bowls for oil or spices, as well as a basting brush and a pizza cutter.

Side shelves for quick and easy storage

A handy unloading shelf on which you can, for instance, place your pizza boxes. The shelf fits easily to the upper or lower side of the stand.

Automatic ON/OFF timer for everyday readiness

Mounted conveniently on the instrument panel, the timer ensures that the oven is always hot at the start of your working day and always switched off at the end of the day.

Hands-free door opening

The oven door is opened and closed many many times during a typical working day. To make this both easier and more convenient, PizzaMaster engineers have developed a semi-automatic door. **To open or close the door, you simply step on a foot switch.**

Extra retractable frontal unloading shelf

This doubles your workspace in front of the oven. Depending on the location of the first retractable shelf (fitted as standard), the extra shelf can be mounted either just below the oven or lower down in the stand.

Underbuilt cabinet for convenience and hygiene

Every PizzaMaster® oven can be equipped with a highly versatile underbuilt cabinet. The shelf supports and dividers in the cabinet can be adjusted almost infinitely, so that you can exploit the storage space optimally and use different sizes of tray and pizza pans at the same time. **The PizzaMaster® underbuilt cabinet can also be supplied as a proving cabinet with stainless-steel walls and sliding glass doors.**

Extra chamber height for bakes that rise

If you want your PizzaMaster® oven to be even more versatile, you can request one or more extra-high oven chambers. With an internal height of 245 mm (9.6 in), you will be able to bake extra deep pan-pizzas as well as bread, pies and other lofty delights evenly and easily.



PizzaMaster® 700 series

Model	Dimensions in millimetres Width x Depth x Height (incl. support, hood)		Dimensions in inches Width x Depth x Height (incl. support, hood)		Decks	Power kW per deck	Capacity - pizzas per deck				
	External	Internal	External	Internal			254 mm 10 in	355 mm 14 in	406 mm 16 in	457 mm 18 in	
	PM 721	1125 x 905	x 480 (1 655)	710 x 710 x 210 Optional high deck = 245			x 18.9 (65.2)	28.0 x 28.0 x 8.2 Optional high deck = 9.6	1	6.7	6
PM 722	x 820 (1 825)		x 32.3 (71.9)		2						
PM 723	x 1160 (1 910)		x 45.7 (75.2)		3						
PM 724	x 1500 (1 995)		x 59.1 (78.5)		4						
PM 725	x 1840 (2 200)		x 72.5 (86.6)		5						
PM 731	1480 x 905	x 480 (1 655)	1065 x 710 x 210 Optional high deck = 245	x 18.9 (65.2)	42.0 x 28.0 x 8.2 Optional high deck = 9.6	1	9.5	11	6	3	2
PM 732		x 820 (1 825)		x 32.3 (71.9)		2					
PM 733		x 1160 (1 910)		x 45.7 (75.2)		3					
PM 734		x 1500 (1 995)		x 59.1 (78.5)		4					
PM 735		x 1840 (2 200)		x 72.5 (86.6)		5					
PM 741	1835 x 905	x 480 (1 655)	1420 x 710 x 210 Optional high deck = 245	x 18.9 (65.2)	56.0 x 28.0 x 8.2 Optional high deck = 9.6	1	12.5	15	8	4	3
PM 742		x 820 (1 825)		x 32.3 (71.9)		2					
PM 743		x 1160 (1 910)		x 45.7 (75.2)		3					
PM 744		x 1500 (1 995)		x 59.1 (78.5)		4					
PM 745		x 1840 (2 200)		x 72.5 (86.6)		5					



PizzaMaster® 800 series

Model	Dimensions in millimetres Width x Depth x Height (incl. support, hood)		Dimensions in inches Width x Depth x Height (incl. support, hood)		Decks	Power kW per deck	Capacity - pizzas per deck				
	External	Internal	External	Internal			254 mm 10 in	355 mm 14 in	406 mm 16 in	457 mm 18 in	
	PM 821	1250 x 1025	x 480 (1 655)	820 x 820 x 210 Optional high deck = 245			x 18.9 (65.2)	32.3 x 32.3 x 8.2 Optional high deck = 9.6	1	9.0	9
PM 822	x 820 (1 825)		x 32.3 (71.9)		2						
PM 823	x 1160 (1 910)		x 45.7 (75.2)		3						
PM 824	x 1500 (1 995)		x 59.1 (78.5)		4						
PM 825	x 1840 (2 200)		x 72.5 (86.6)		5						
PM 831	1660 x 1025	x 480 (1 655)	1230 x 820 x 210 Optional high deck = 245	x 18.9 (65.2)	48.4 x 32.3 x 8.2 Optional high deck = 9.6	1	13.5	14	6	6	3
PM 832		x 820 (1 825)		x 32.3 (71.9)		2					
PM 833		x 1116 (1 910)		x 45.7 (75.2)		3					
PM 834		x 1500 (1 995)		x 59.1 (78.5)		4					
PM 835		x 1840 (2 200)		x 72.5 (86.6)		5					
PM 841	2070 x 1025	x 480 (1 655)	1640 x 820 x 210 Optional high deck = 245	x 18.9 (65.2)	64.6 x 32.3 x 8.2 Optional high deck = 9.6	1	17.0	18	9	8	5
PM 842		x 820 (1 825)		x 32.3 (71.9)		2					
PM 843		x 1116 (1 910)		x 45.7 (75.2)		3					
PM 844		x 1500 (1 995)		x 59.1 (78.5)		4					
PM 845		x 1840 (2 200)		x 72.5 (86.6)		5					



PizzaMaster® 900 series

Model	Dimensions in millimetres Width x Depth x Height (incl. support, hood)		Dimensions in inches Width x Depth x Height (incl. support, hood)		Decks	Power kW per deck	Capacity - pizzas per deck				
	External	Internal	External	Internal			254 mm 10 in	355 mm 14 in	406 mm 16 in	457 mm 18 in	
	PM 921	1350 x 1125	x 480 (1 655)	920 x 920 x 210 Optional high deck = 245			x 18.9 (65.2)	36.2 x 36.2 x 8.2 Optional high deck = 9.6	1	11.0	12
PM 922	x 820 (1 825)		x 32.3 (71.9)		2						
PM 923	x 1160 (1 910)		x 45.7 (75.2)		3						
PM 924	x 1500 (1 995)		x 59.1 (78.5)		4						
PM 925	x 1840 (2 200)		x 72.5 (86.6)		5						
PM 931	1810 x 1125	x 480 (1 655)	1380 x 920 x 210 Optional high deck = 245	x 18.9 (65.2)	54.3 x 36.2 x 8.2 Optional high deck = 9.6	1	16.9	18	8	6	6
PM 932		x 820 (1 825)		x 32.3 (71.9)		2					
PM 933		x 1160 (1 910)		x 45.7 (75.2)		3					
PM 934		x 1500 (1 995)		x 59.1 (78.5)		4					
PM 935		x 1840 (2 200)		x 72.5 (86.6)		5					
PM 941	2270 x 1125	x 480 (1 655)	1840 x 920 x 210 Optional high deck = 245	x 18.9 (65.2)	72.4 x 36.2 x 8.2 Optional high deck = 9.6	1	21.4	24	11	8	8
PM 942		x 820 (1 825)		x 32.3 (71.9)		2					
PM 943		x 1160 (1 910)		x 45.7 (75.2)		3					
PM 944		x 1500 (1 995)		x 59.1 (78.5)		4					
PM 945		x 1840 (2 200)		x 72.5 (86.6)		5					

For complete technical information refer to technical specification sheets for each individual oven series.

Multi Purpose Stone Hearth Deck Ovens



for True Artisan Pizza



for High Temperature Baking



for Tastier Bread and Pastries



for Genuine MultiCooking

NEW SOLUTIONS

**We are always ready
to assist you!**

OLD TRADITIONS



PizzaMaster®

PizzaMaster® Multipurpose Stone Hearth Deck Ovens are manufactured by Svenska BakePartner AB

Customer Support: Tel: +46 33 230-025 | Fax: +4633 248-140 | E-mail: info@bakepartner.com

Website: www.pizamaster.com or www.bakepartner.com | HQ: Svenska Bakepartner AB, Ödegårdsgatan 5, SE 504 64 Borås Sweden

Svenska BakePartner AB has a policy of continuous product development and reserves the right to change designs and specifications without prior notice.