

PizzaMaster® 550 series

Technical Specifications – Order Form

Make your choice

PM 551ED
 PM 552ED

PM 551ED-1
 PM 552ED-1

PM 552ED-2

PizzaMaster_550series_Technical Specifications 90004_EN_R1B

Multi Purpose CounterTop ovens

COMPACT, versatile and high efficient – stone hearth ovens



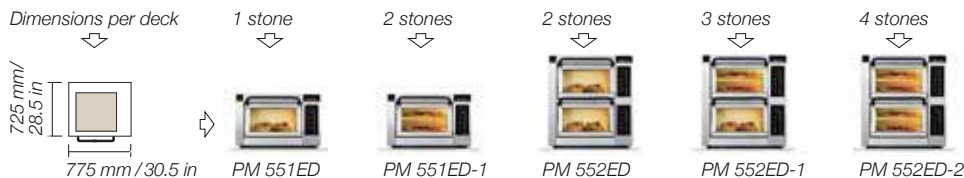
- 80 Different Sizes
Including Modular and CounterTop ovens
- High Power
- High Temperature
- Special Clay Hearthstone
- Unique Scandinavian Design
- “Extra” is Standard
- Smart Unique Options
- International Certificates

Standard equipment

- Dual halogen lighting in each deck
- Hearth of natural material with crisping function
- Stainless steel exterior
Except of exterior bottom and backside
- Turbo start function
- Indicators for thermostat, turbo-start and service
- See-through oven door with heat-reflecting glass
- 400°C / 752°F as standard
- Digital Display
- Timer with manual shut-off alarm
- Auto-Timer with alarm
- Stackable
Optional stacking kit is required

External and Inside dimensions per deck for models

Internal dimensions per deck: **depth** = 535 mm/21.1in, **width** = 535 mm/21.1in



Mandatory fields

Electrical connection

- 400V 3N (Supply 380-415V)
- 230V 1N (Supply 220-240V)
- 230V 3~ (Supply 220-240V)
- 208V 1~
- 208V 3~
- 480V 3N

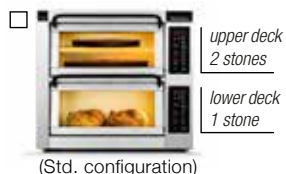
Special voltage

Only for model:

552ED-1

This model have 2 stones for 1 deck + 1 stone for 1 deck.

Choose oven deck configuration:



Optional equipment

Make your choice

- Marine model
- Stacking kit
required when stacking ovens

High temperature deck*

500°C / 932°F

- Deck 1 (lower)
- Deck 2

*Not in combination with steam system

PizzaMaster design solution

- Phantom Black
- Royal Gold
- Copper

Steam system*

- Deck 1 (lower)
- Deck 2

*Not in combination with high temperature deck and/or oven deck with 2 stones per deck.

Add oven depth with 100 mm / 4 in.

Support

Only for models: 551ED, 551ED-1, 552ED, 552ED-1, 552ED-2

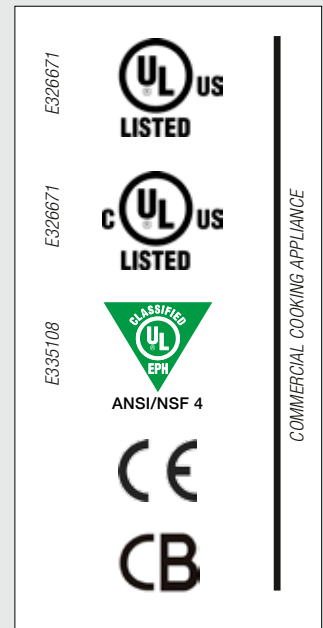
- PM 551-S
any 551 model
- PM 552-S
any 552 model
- PM 553-S
any combination of 551 + 552 models stacked
- PM 554-S
any combination of 552 + 552 models stacked

Shelf support package*

- SP-1
for support 551-S
- SP-2
for support 552-S

*shelf support package is ordered separately, nor is it available for supports 553 and 554.

Approvals available



2 YEAR WARRANTY

Limited

PizzaMaster®



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Website: www.pizzamaster.com

PizzaMaster® 550 series

Technical Specifications – Installation Guide

PM 551ED
PM 552ED

PM 551ED-1
PM 552ED-1

PM 552ED-2

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PizzaMaster® CounterTop 550 series

| Model | Dimensions in millimetres Width x Depth x Height | | Dimensions in inches Width x Depth x Height | | Separate decks per oven | Hearth- stones per oven | Power kW | Weight Kg / lb | |
|------------|---|----------------------------|--|----------------------------|-------------------------------|-------------------------------|-------------|-------------------|---------------|
| | External | Internal (per hearthstone) | External | Internal (per hearthstone) | | | | | |
| PM 551ED | 775 x | 535 x 535 | x 195 (1 pcs) | 30.5 x 28.5 x 19.7 | 1 | 1 | 4.41 | 90/198 | |
| PM 551ED-1 | 725 x 500 | | x 85 (2 pcs) | | | | | | x 7.7 (1 pcs) |
| PM 552ED | | | x 195 (2 pcs) | | | | | | x 3.4 (2 pcs) |
| PM 552ED-1 | 775 x | 535 x 535 | x 195 (1 pcs) | 30.5 x 28.5 x 31.5 | 2 | 3 | 10.95 | 157/346 | |
| PM 552ED-1 | 725 x 800 | | x 85 (2 pcs) | | | | | | x 7.7 (1 pcs) |
| PM 552ED-2 | | | x 85 (4 pcs) | | | | | | x 3.4 (2 pcs) |
| | | | | | | 4 | 13.13 | 168/370 | |

Support 550 series

| Model | Dimensions in millimetres Width x Depth x Height | Dimensions in inches Width x Depth x Height | Shelf support package (option) | No. of shelf possible to stack per package | Weight Kg / lb |
|----------|---|--|-----------------------------------|---|-------------------|
| PM 551-S | 775 x 723 | x 900 | SP-1 | 4 | 17/37 |
| PM 552-S | | x 750 | SP-2 | 4 | 16/35 |
| PM 553-S | | x 450 | - | - | 15/33 |
| PM 554-S | | x 300 | - | - | 14/31 |

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.

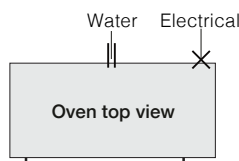
Ventilation

No ventilation connection required

Water

Pressure between 1-6 bar (0.1-0.6 MPa). Connection G 3/4" / NH 3/4" (for US/CAN).

Connections



Amps per phase and per Oven (Only model marked with * is supplied with power supply cable)

| Model | 400V 3N | 230V 1N | 230V 3ph | 208V 1ph | 208V 3ph | 480V 3N |
|------------|---------|---------|----------|----------|----------|---------|
| PM 551ED | 10* | 20 | 17 | 22 | 19 | 9 |
| PM 551ED-1 | 10* | 29 | 17 | 32 | 19 | 9 |
| PM 552ED | 20 | 39 | 26 | 43 | 29 | 17 |
| PM 552ED-1 | 20 | 48 | 34 | 53 | 37 | 17 |
| PM 552ED-2 | 20 | 58 | 34 | 64 | 37 | 17 |

* Model supplied with power supply cable. Model for both 400V 3N and 230V 3~ connection is not supplied with power supply cable.

Distributor

Built for Extreme Temperature



140mm / 55.1 in

Support: PM 551-S
Ovens: 1 deck model



1550 mm / 61.0 in

Support: PM 552-S
Ovens: 2 deck model



1750mm / 68.9 in

Support: PM 553-S
Ovens: 2 deck + 1 deck models stacked



1900mm / 74.8 in

Support: PM 554-S
Ovens: 2 deck + 2 deck models stacked

Stacked ovens require optional stacking kit

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

PizzaMaster®

