

# PizzaMaster® 700 series

Technical Specifications – Order Form

Make your choice

- PM 721
- PM 722
- PM 723
- PM 724
- PM 725
- PM 731
- PM 732
- PM 733
- PM 734
- PM 735
- PM 741
- PM 742
- PM 743
- PM 744
- PM 745

PizzaMaster\_700series\_Technical Specifications 90005\_EN\_R1B

## Modular Electric Pizza Ovens

FULL SIZE, versatile and high efficient – stone hearth ovens

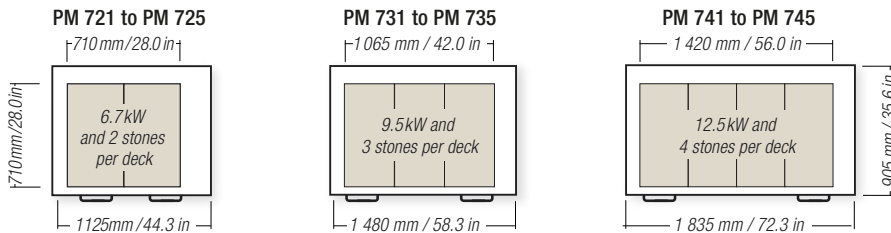


- 80 Different Sizes  
*Including Modular and CounterTop ovens*
- High Power
- High Temperature
- Special Clay Hearthstone
- Unique Scandinavian Design
- “Extra” is Standard
- Smart Unique Options
- International Certificates

### 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

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

### 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
- Copper

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

### Approvals available

E326671

E326671

E335108

**2 YEAR WARRANTY** | Limited

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

# PizzaMaster®



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Technical Specifications – Installation Guide

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## PizzaMaster® 700 series

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 721	x 480	710 x	x 18.9	28.0 x	1	6.7	6	4	2	1	215 / 474
PM 722	x 820	710 x	x 32.3	28.0 x	2						
PM 723	x 1160	210 ---	x 45.7	8.2 ---	3						
PM 724	x 1500	Opt. high; deck=245	x 59.1	Opt. high; deck=9.6	4						
PM 725	x 1840	Opt. high; deck=245	x 72.5	Opt. high; deck=9.6	5						
PM 731	x 480	1065 x	x 18.9	42.0 x	1	9.5	11	6	3	2	263 / 580
PM 732	x 820	710 x	x 32.3	28.0 x	2						
PM 733	x 1160	210 ---	x 45.7	8.2 ---	3						
PM 734	x 1500	Opt. high; deck=245	x 59.1	Opt. high; deck=9.6	4						
PM 735	x 1840	Opt. high; deck=245	x 72.5	Opt. high; deck=9.6	5						
PM 741	x 480	1420 x	x 18.9	56.0 x	1	12.5	15	8	4	3	311 / 686
PM 742	x 820	710 x	x 32.3	28.0 x	2						
PM 743	x 1160	210 ---	x 45.7	8.2 ---	3						
PM 744	x 1500	Opt. high; deck=245	x 59.1	Opt. high; deck=9.6	4						
PM 745	x 1840	Opt. high; deck=245	x 72.5	Opt. high; deck=9.6	5						

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

### Built for Extreme Temperature



PM 721 / 731 / 741

1 655 mm / 65.2 in



PM 722 / 732 / 742

1 825 mm / 71.9 in



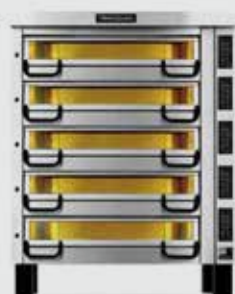
PM 723 / 733 / 743

1 910 mm / 75.2 in  
(with UBC 2035mm / 80.1in)



PM 724 / 734 / 744

1 995 mm / 78.5 in



PM 725 / 735 / 745

2 335 mm / 91.9 in

Disassemble-able, optional

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

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

### 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

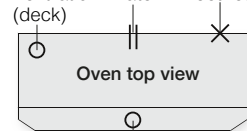
Min. 200 m3/h / 115 CFM per deck/connection. (Connection Ø100 mm / Ø3.95in).

#### 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<sup>(1)</sup> or Oven<sup>(2)</sup> for ovens with – Power Guard, see<sup>(3)</sup> – Door Opener, see<sup>(4)</sup>

Model	400V 3N		230V 1N	230V 3ph	208V 1ph	208V 3ph	480V 3N	
	(1)	(2)	(1)	(1)	(1)	(1)	(1)	(2)
PM 721	10.0	10.0	29.0	17.1	32.1	18.9	8.3	8.3
PM 722		20.0						16.6
PM 723		30.0						24.9
PM 724		30.0 + 10.0						24.9 + 8.3
PM 725		30.0 + 20.0						24.9 + 16.6
PM 731	13.9	13.9	41.2	24.0	45.6	26.6	11.6	11.6
PM 732		27.8						23.2
PM 733		41.7						34.8
PM 734		41.7 + 13.9						34.8 + 11.6
PM 735		41.7 + 27.8						34.8 + 23.2
PM 741	18.5	18.5	54.8	31.9	60.6	35.3	15.4	15.4
PM 742		37.0						30.8
PM 743		55.6						46.2
PM 744		55.6 + 18.5						46.2 + 15.4
PM 745		55.6 + 37.0						46.2 + 30.8

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

(2) Amps per phase and oven with 1 power supply cable per oven, up to 3 deck. If 4 and 5 deck, 2 power supply cables per oven is required.

(3) Power Guard reduce ovens Amp draw. Calculate sec. deck as 0 A. Simultaneously used master / sec. decks reduce the sec. decks capacity.

(4) Door Opener require 1 separate 3ph (208/230/400/480) supply. Supplies up to 5 deck. Amp draw 1 A / deck/phase.

CANADA VERSION – only 1 power supply cable, up to 120 A, per oven can be used. For Amp draw over 120 A use Power Guard option.



### Distributor

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