The proof is in the pizza
With our passion to ensure a great bake, thoughtful design went into every single aspect of PizzaMaster® ovens. We’ve researched the production and the characteristics of the flour, to the ways dough is processed, to the origin and quality of the toppings, taking into consideration every aspect that goes into making a great pizza. PizzaMaster® Serving up great ovens for baking extraordinary pizzas.
Pizza chefs from around the country have tested PizzaMaster ovens, and the difference is clear:

**Precision Cooking**
The ability to adjust top and bottom heating elements allows for precision cooking to create any style of pizza.

**Quality and Consistency**
Clay ceramic hearthstones are crafted with a rough surface to provide superior heat transfer, creating crispy crusts without burning.

**Capacity**
The capability to get up to 932°F combined with exceptional recovery heat allows for higher capacity output during peak times.

**A Model for Every Need**
The largest electric deck oven range in the world with 80 different sizes and over 1,000 combinations.

**Return on Investment**
PizzaMaster ovens are very well insulated for efficient energy use, resulting in low operating costs.
“Buying the PizzaMaster oven was easily one of the best decisions I’ve ever made.”

- Brian Spangler

Pizzaiolo and owner of Apizza Scholls, consistently one of the top-rated pizza restaurants in the country
80 different PizzaMaster models with over 1,000 combinations.

The PizzaMaster 700, 800, and 900 series of full size, versatile, high efficiency stone hearth ovens can be configured to fit your needs.

Standard components include:

- Digital control panel
- Double halogen lightning per chamber
- Special clay hearthstone
- Stainless steel front
- Turbo start
- Support with casters
- Stainless steel retractable shelf
- Ventilation control (flue)
- Robust door with large window
- Indicators for thermostat, turbo-start and service
- Automatic timer with alarm
- Timer with manual shut-off alarm
PizzaMaster 700 Series

DIMENSIONS

PM 721ED - PM 725ED
2 stones per deck

PM 731ED - PM 735ED
3 stones per deck

PM 741ED - PM 745ED
4 stones per deck

Model Shown: PM 732ED, including extra equipment
PizzaMaster 800 Series

DIMENSIONS

<table>
<thead>
<tr>
<th>Model</th>
<th>Stones Per Deck</th>
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</thead>
<tbody>
<tr>
<td>PM 821ED - PM 825ED</td>
<td>2</td>
</tr>
<tr>
<td>PM 831ED - PM 835ED</td>
<td>3</td>
</tr>
<tr>
<td>PM 841ED - PM 845ED</td>
<td>4</td>
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</tbody>
</table>

Model Shown: PM 832ED, including extra equipment
**PizzaMaster 900 Series**

**DIMENSIONS**

- **PM 911ED - PM 915ED**
  - 2 stones per deck
  - 40.9” x 26.4”

- **PM 921ED - PM 925ED**
  - 2 stones per deck
  - 53.2” x 36.2”

- **PM 931ED - PM 935ED**
  - 3 stones per deck
  - 71.3” x 54.3”

- **PM 941ED - PM 945ED**
  - 4 stones per deck
  - 89.4” x 72.4”

*Model Shown: PM 932ED, including extra equipment*
We’re here to help you make your best pizza for a better return on investment. Contact us today to set up a FREE DEMO of a PizzaMaster oven and see for yourself how the proof is in the pizza.

Call 800-976-6762 or email info@mpmfeg.com
Serving up great ovens for baking extraordinary pizzas.