

# PizzaMaster® 900 series

Technical Specifications – Order Form

Make your choice

- 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\_900series\_Technical Specifications 90007\_EN\_R1B

## Modular Electric Pizza Ovens

FULL SIZE, versatile and high efficient – stone hearth ovens

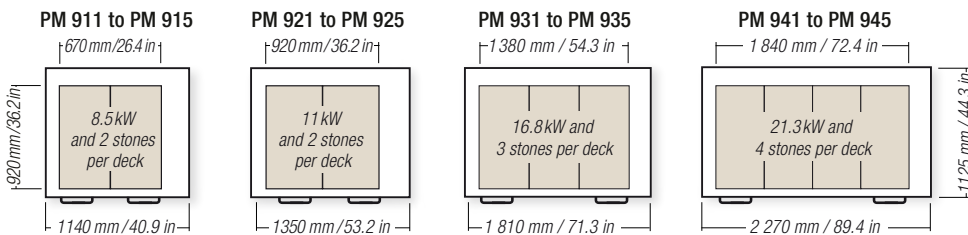
### Standard equipment

- 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*



- 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

### 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 UL US LISTED

E326671 UL US LISTED

E335108 CLASSIFIED UL EPH ANSI/NSF 4

CE

CB

**2 YEAR WARRANTY** | Limited

# PizzaMaster®



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Technical Specifications – Installation Guide

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PM 921	PM 922	PM 923	PM 924	PM 925
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PM 941	PM 942	PM 943	PM 944	PM 945

## PizzaMaster® 900 series

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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	x 480	670 x	x 18.9	26.4 x	1	8.5	6	3	2	1	203 / 447
PM 912	x 820	920 x	x 32.3	36.2 x	2						281 / 619
PM 913	x 1160	210 ---	x 45.7	8.2 ---	3						354 / 780
PM 914	x 1500	Opt. high	x 59.1	Opt. high	4						426 / 939
PM 915	x 1840	deck=245	x 72.5	deck=9.6	5						515 / 1135
PM 921	x 480	920 x	x 18.9	36.2 x	1	11.0	12	5	4	4	243 / 535
PM 922	x 820	920 x	x 32.3	36.2 x	2						330 / 727
PM 923	x 1160	210 ---	x 45.7	8.2 ---	3						441 / 927
PM 924	x 1500	Opt. high	x 59.1	Opt. high	4						539 / 1188
PM 925	x 1840	deck=245	x 72.5	deck=9.6	5						638 / 1406
PM 931	x 480	1380 x	x 18.9	54.3 x	1	16.8	18	8	6	6	282 / 621
PM 932	x 820	920 x	x 32.3	36.2 x	2						431 / 950
PM 933	x 1160	210 ---	x 45.7	8.2 ---	3						580 / 1278
PM 934	x 1500	Opt. high	x 59.1	Opt. high	4						729 / 1607
PM 935	x 1840	deck=245	x 72.5	deck=9.6	5						878 / 1935
PM 941	x 480	1840 x	x 18.9	72.4 x	1	21.3	24	11	8	8	412 / 908
PM 942	x 820	920 x	x 32.3	36.2 x	2						665 / 1466
PM 943	x 1160	210 ---	x 45.7	8.2 ---	3						920 / 2028
PM 944	x 1500	Opt. high	x 59.1	Opt. high	4						1173 / 2586
PM 945	x 1840	deck=245	x 72.5	deck=9.6	5						1427 / 3145

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

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

### 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 (mm<sup>2</sup>/AWG) see ovens connecting terminal and/or the manual.

#### Ventilation

Min. 200 m<sup>3</sup>/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 (3) – Door Opener, see (4)

Model	400V 3N		230V 1N	230V 3ph	208V 1ph	208V 3ph	480V 3N	
	(1)	(2)	(1)	(1)	(1)	(1)	(1)	(2)
PM 911	11.2	11.2	33.4	19.3	36.9	21.4	9.2	9.2
PM 912		22.4						18.4
PM 913		33.6						27.6
PM 914		33.6 + 11.2						27.6 + 9.2
PM 915		33.6 + 22.4						27.6 + 18.4
PM 921	15.9	15.9	47.6	27.5	52.7	30.4	13.2	13.2
PM 922		31.8						26.4
PM 923		47.7						39.6
PM 924		47.7 + 15.9						39.6 + 13.2
PM 925		47.7 + 31.8						39.6 + 26.4
PM 931	24.5	24.5	-	42.4	-	46.8	20.3	20.3
PM 932		48.9						40.6
PM 933		73.4						60.9
PM 934		73.4 + 24.5						60.9 + 20.3
PM 935		73.4 + 48.9						60.9 + 40.6
PM 941	31.0	31.0	-	53.7	-	59.3	25.7	25.7
PM 942		62.0						51.4
PM 943		92.9						77.1
PM 944		92.9 + 31.0						77.1 + 25.7
PM 945		92.9 + 62.0						77.1 + 51.4

(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.

### Distributor

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.

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.

# PizzaMaster®



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