



SERIES: PizzaMaster 900 series
ITEM NUMBER: **BP 80276-ED**

PizzaMaster 944ED Freestanding Oven

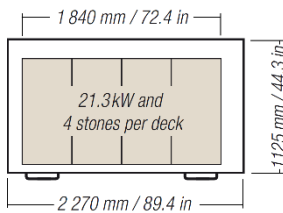
PIZZAMASTER FREESTANDING FEATURES:

- Hearth stone of natural material with crisping function
- Digital display and turbo start function
- Sturdy legs with lockable castors
- See-through oven door with heat-reflecting glass
- Automatic timer with alarm
- Dual halogen lighting in each deck
- Eyebrow hood
- Effective insulation and low energy consumption
- High temperature of 500°C available



DIMENSIONS:

Deck Dimensions PM 941- 945



OPTIONAL ACCESSORIES:

- High temperature 500°C
- Extra high chamber
- Extra retractable frontal unloading shelf
- 7-day digital timer
- Oil and spice rack
- Peel Holder
- Phantom black or royal gold
- Side Shelf

TECHNICAL INFORMATION

| | | | | |
|------------------------------------|----------------------|---------|---------|---------|
| Decks | 4 | | | |
| Stones per Deck | 4 | | | |
| External Dimensions W x D x H (mm) | 2270 x 1125 x 1500 | | | |
| Internal Dimensions W x D x H (mm) | 1840 x 920 x 210 | | | |
| Weight | 1173 kg | | | |
| Power Connection | 3 phase, 400V, 50Hz | | | |
| Power Consumption (Kw per deck) | 21.3 | | | |
| Rated Current (A per oven) | 93.0 + 31.0 | | | |
| Max. working temperature | 400°C (500°C option) | | | |
| Capacity (Pizzas per deck) | 10 inch | 14 inch | 16 inch | 18 inch |
| | 24 | 11 | 6 | 8 |