

PizzaMaster® 450 series

Technical Specifications – Order Form

Make your choice

PM 451ED

PM 452ED

PM 451ED-DW

PM 452ED-DW

PM 451ED-1

PM 452ED-1

PM 451ED-1DW

PM 452ED-1DW

PM 452ED-2

PM 452ED-2DW

PizzaMaster_450series_Technical Specifications 90003_EN_R1C

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=460mm/18.1, width=see figures below (1)=460mm/18.1in, (2)=920mm/36.2in



Mandatory fields

Electrical connection

- 230V 1ph
- 230V 3ph
- 400V 3ph+N
- 200V 3ph
- 208V 1ph
- 208V 3ph
- 240V 1ph
- 240V 3ph
- 480V 3ph+N
- 400V 3ph
- 460V 3ph

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

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

- PM 451-S
any 451 model
- PM 452-S
any 452 model
- PM 453-S
any combination of 451 + 452 models stacked
- PM 454-S
any combination of 452 + 452 models stacked

Shelf support package*

- SP-1
for support 451-S
- SP-2
for support 452-S

**shelf support package is ordered separately, nor is it available for supports 453 and 454.*

Support

- PM 451DW-S
any 451 model
- PM 452DW-S
any 452 model
- PM 453DW-S
any combination of 451 + 452 models stacked
- PM 454DW-S
any combination of 452 + 452 models stacked

Shelf support package*

- SP-1DW
for support 451DW-S
- SP-2DW
for support 452DW-S

Approvals available

COMMERCIAL COOKING APPLIANCE

E326671

E326671

E335108

ANSI/NSF 4

2 YEAR WARRANTY

Limited

PizzaMaster®



PizzaMaster® 450 series

Technical Specifications – Installation Guide

| | | |
|-------------|--------------|--------------|
| PM 451ED | PM 451ED-1 | PM 452ED-2 |
| PM 452ED | PM 452ED-1 | |
| PM 451ED-DW | PM 451ED-1DW | PM 452ED-2DW |
| PM 452ED-DW | PM 452ED-1DW | |

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PizzaMaster® CounterTop 450 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 451ED | 700 x | 460 x 460 | x 195 (1 pcs) | 27.6 x 25.6 x 19.7 | 1 | 1 | 3.63 | 67/148 |
| PM 45ED -1 | 650 x500 | | x 85 (2 pcs) | | | | | |
| PM 452ED | | | x 195 (2 pcs) | | | | | |
| PM 452ED -1 | 700 x | 460 x 460 | x 195 (1 pcs) | 27.6 x 25.6 x 31.5 | 2 | 3 | 9.05 | 117/258 |
| PM 452ED -2 | 650 x800 | | x 85 (2 pcs) | | | | | |
| | | | x 85 (4 pcs) | | | | | |
| PM 451ED-DW | 1160 x | 920 x 460 | x 195 (1 pcs) | 45.7 x 25.6 x 19.7 | 1 | 1 | 7.21 | 112/247 |
| PM 451ED -1DW | 650 x500 | | x 85 (2 pcs) | | | | | |
| PM 452ED-DW | | | x 195 (2 pcs) | | | | | |
| PM 452ED -1DW | 1160 x | 920 x 460 | x 195 (1 pcs) | 45.7 x 25.6 x 31.5 | 2 | 3 | 18.00 | 174/388 |
| PM 452ED -2DW | 650 x800 | | x 85 (2 pcs) | | | | | |
| | | | x 85 (4 pcs) | | | | | |

Support 450 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 451-S | 700 x 648 | x 900 | SP-1 | 4 | 16/35 |
| PM 452-S | | x 750 | SP-2 | 4 | 15/33 |
| PM 453-S | | x 450 | - | - | 14/31 |
| PM 454-S | | x 300 | - | - | 13/29 |
| PM 451DW-S | 1160 x 648 | x 900 | SP-1DW | 8 | 29/64 |
| PM 452DW-S | | x 750 | SP-2DW | 8 | 28/62 |
| PM 453DW-S | | x 450 | - | - | 27/60 |
| PM 454DW-S | | x 300 | - | - | 26/57 |

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.

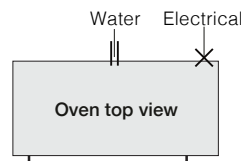
Ventilation

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 (models with 2 numbers require 2 separate electrical supplies)

| Model | 230V 1ph+N | 230V 3ph | 400V 3ph+N | 200V 3ph | 208V 1ph | 208V 3ph | 240V 1ph | 240V 3ph | 480V 3ph+N | 400V 3ph | 460V 3ph (440-480) |
|--------------|---------------|-------------|---------------|-------------|-------------|-------------|-------------|-------------|---------------|-------------|--------------------------|
| PM 451ED | 15.8 | - | - | 14.6 | 17.5 | - | 16.5 | - | - | - | - |
| PM 451ED-1 | 23.6 | 13.7 | 8.0 | 14.6 | 26.1 | 15.2 | 24.6 | 14.3 | 6.7 | 7.9 | 6.9 |
| PM 452ED | 31.6 | 20.6 | 16.0 | 22.0 | 34.9 | 22.8 | 32.9 | 21.5 | 13.3 | 11.9 | 10.3 |
| PM 452ED-1 | 39.4 | 27.4 | 16.0 | 29.1 | - | 30.3 | - | 28.5 | 13.3 | 15.8 | 13.7 |
| PM 452ED-2 | - | 27.4 | 16.0 | 29.1 | - | 30.3 | - | 28.5 | 13.3 | 15.8 | 13.7 |
| PM 451ED-DW | 31.4 | 20.5 | 15.6 | 21.8 | 34.7 | 22.6 | 32.7 | 21.3 | 13.0 | 11.8 | 10.2 |
| PM 451ED-1DW | - | 27.2 | 15.8 | 29.0 | - | 30.1 | - | 28.4 | 13.1 | 15.7 | 13.6 |
| PM 452ED-DW | 31.6+31.2 | 20.6+20.3 | 23.4 | 22.0+21.5 | 34.9+34.5 | 22.8+22.4 | 32.9+32.5 | 21.5+21.1 | 19.4 | 23.3 | 20.3 |
| PM 452ED-1DW | - | 20.6+27.0 | 31.2 | 22.0+28.7 | - | 22.8+29.9 | - | 21.5+28.2 | 25.9 | 27.4 | 23.8 |
| PM 452ED-2DW | - | 27.4+27.0 | 31.6 | 29.1+28.7 | - | 30.3+29.9 | - | 28.5+28.2 | 26.3 | 31.3 | 27.2 |

Distributor

Blank space for distributor information.

Built for Extreme Temperature



140mm / 5.1 in

Support: PM 451-S
Ovens: 1 deck model
PM 451DW-S



1550 mm / 61.0 in

Support: PM 452-S
Ovens: 2 deck model
PM 452DW-S



1750mm / 68.9 in

Support: PM 453-S
Ovens: 2 deck + 1 deck
PM 453DW-S models stacked



1900mm / 74.8 in

Support: PM 454-S
Ovens: 2 deck + 2 deck
PM 454DW-S 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.

CANADA VERSION AVAILABLE
Contact your local Canadian representative or PizzaMaster directly for further information.



Customer Support: Tel: +46 33 230-025

E-mail: info@pizzamaster.com

Website: www.pizzamaster.com