

PizzaMaster® 800 series

Technical Specifications – Order Form

Make your choice

- PM 821
- PM 822
- PM 823
- PM 824
- PM 825
- PM 831
- PM 832
- PM 833
- PM 834
- PM 835
- PM 841
- PM 842
- PM 843
- PM 844
- PM 845

PizzaMaster_800series_Technical Specifications 90006_EN_R1C

Modular Electric Pizza Ovens

FULL SIZE, versatile and high efficient – stone hearth ovens

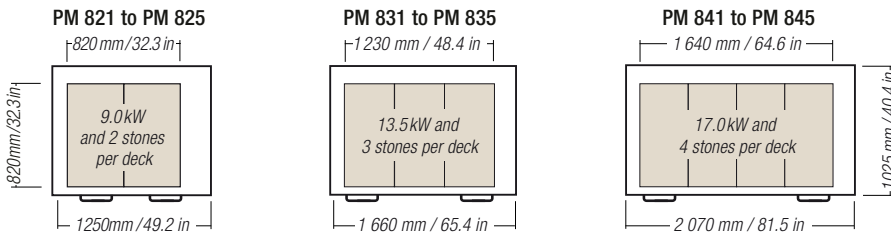


- 80 Different Sizes
Including Modular and CounterTop ovens
- High Power
- High Temperature
- Special Clay Hearthstone
- Unique Scandinavian Design
- “Extra” is Standard
- Smart Unique Options
- International Certificates

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

- 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

- 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

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*

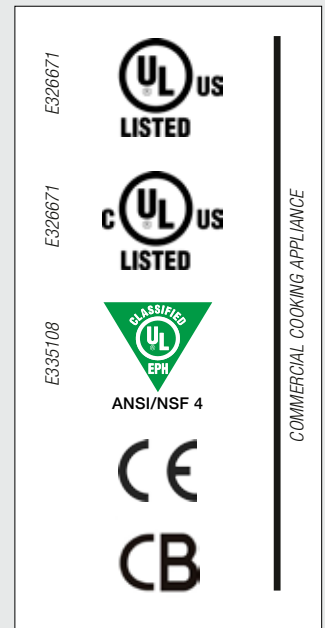
- Deck 1 (lower)
- Deck 2
- Deck 3
- Deck 4
- Deck 5

*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



2 YEAR WARRANTY

COMMERCIAL COOKING APPLIANCE

PizzaMaster®



Customer Support: Tel: +46 33 230-025

E-mail: info@pizzamaster.com

Website: www.pizzamaster.com

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

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Technical Specifications – Installation Guide

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PizzaMaster® 800 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	*a)	External	Internal	*a)			254 mm 10 in	355 mm 14 in	406 mm 16 in	457 mm 18 in	
PM 821	x 480	820 x		x 18.9	32.3 x		1						272 / 600
PM 822	x 820	820 x		x 32.3	32.3 x		2						363 / 800
PM 823	1250 x 1025	x 1160	210 ---	49.2 x 40.4	x 45.7	8.2 ---	3	9.0	9	4	4	2	443 / 977
PM 824	x 1500	Opt. high		x 59.1	Opt. high		4						523 / 1153
PM 825	x 1840	deck=245		x 72.5	deck=9.6		5						635 / 1400
PM 831	x 480	1230 x		x 18.9	48.4 x		1						305 / 672
PM 832	x 820	820 x		x 32.3	32.3 x		2						450 / 992
PM 833	1660 x 1025	x 1160	210 ---	65.4 x 40.4	x 45.7	8.2 ---	3	13.5	14	6	6	3	595 / 1312
PM 834	x 1500	Opt. high		x 59.1	Opt. high		4						740 / 1631
PM 835	x 1840	deck=245		x 72.5	deck=9.6		5						885 / 1951
PM 841	x 480	1640 x		x 18.9	64.6 x		1						355 / 783
PM 842	x 820	820 x		x 32.3	32.3 x		2						572 / 1261
PM 843	2070 x 1025	x 1160	210 ---	81.5 x 40.4	x 45.7	8.2 ---	3	17.0	18	9	8	5	789 / 1739
PM 844	x 1500	Opt. high		x 59.1	Opt. high		4						1006 / 2218
PM 845	x 1840	deck=245		x 72.5	deck=9.6		5						1223 / 2696

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

Built for Extreme Temperature



PM 821 / 831 / 841

1 655 mm / 65.2 min



PM 822 / 832 / 842

1 825 mm / 71.9 in



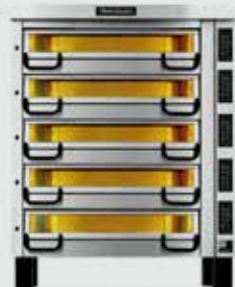
PM 823 / 833 / 843

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



PM 824 / 834 / 844

1 995 mm / 78.5 in



PM 825 / 835 / 845

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

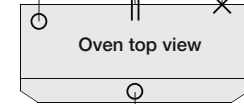
Min. 200 m³/h / 115 CFM per deck /connection. (Connection Ø100 mm / Ø3.95in).

Water

Pressure between 1-6 bar (0.1-0.6 MPa). Connection G 3/4" / NH 3/4" (for US/CAN).

Connections

Ventilation Water Electrical (deck)



Ventilation (eyebrow hood)

Amps per phase and Deck⁽¹⁾ or Oven⁽²⁾ for ovens with – Power Guard, see⁽³⁾ – Door Opener, see⁽⁴⁾

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)
	(1)	(1)	(1)	(2)	(1)	(1)	(1)	(1)	(1)	(1)	(2)	(1)	(1)
PM 821				13.2							10.9		
PM 822				26.3							21.8		
PM 823	39.2	22.7	13.2	39.4	24.2	43.4	25.1	40.9	23.7	10.9	32.7	13.1	11.4
PM 824				39.7+13.1							33.0+10.9		
PM 825				40.1+26.1							33.3+21.7		
PM 831				19.6							16.3		
PM 832				39.2							32.5		
PM 833	58.7	33.9	19.6	58.7	36.1	64.9	37.5	61.2	35.4	16.3	48.8	19.5	17.0
PM 834				58.8+19.6							48.9+16.3		
PM 835				59.2+39.2							49.1+32.5		
PM 841				24.7							20.5		
PM 842				49.4							41.0		
PM 843	73.9	42.8	24.7	74.1	45.5	81.7	47.3	77.1	44.6	20.5	61.5	24.6	21.4
PM 844				74.1+24.7							61.5+20.5		
PM 845				74.2+49.4							61.7+41.0		

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

(2) Amps per phase and oven, 1-3 decks (1 power supply cable per oven) 4-5 deck (2 power supply cables per oven).

(3) Power Guard is sold in pair (Primary and Secondary deck) and reduce max. Amp draw for 2 decks with 50%.

(4) Door Opener require 1 separate 3phase, same voltage as main oven supply. Supplies up to 5 deck. Amp draw 1 A / deck / phase.

Distributor

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



PizzaMaster®



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