The proof is in the pizza

NEW SOLUTIONS

PizzaMaster

OLD TRADITIONS

With our passion to ensure a great bake, thoughtful design went into every single aspect of **PizzaMaster**® ovens.

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.
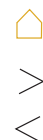
PizzaMaster
NEW SOLUTIONS
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"Buying the **PizzaMaster** oven was easily one of the best decisions I've ever made."

- Brian Spangler

Pizzaiolo and owner of Apizza Scholls, consistently one of the top-rated pizza restaurants in the country

Watch the Video ▶

PizzaMaster

NEW SOLUTIONS
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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
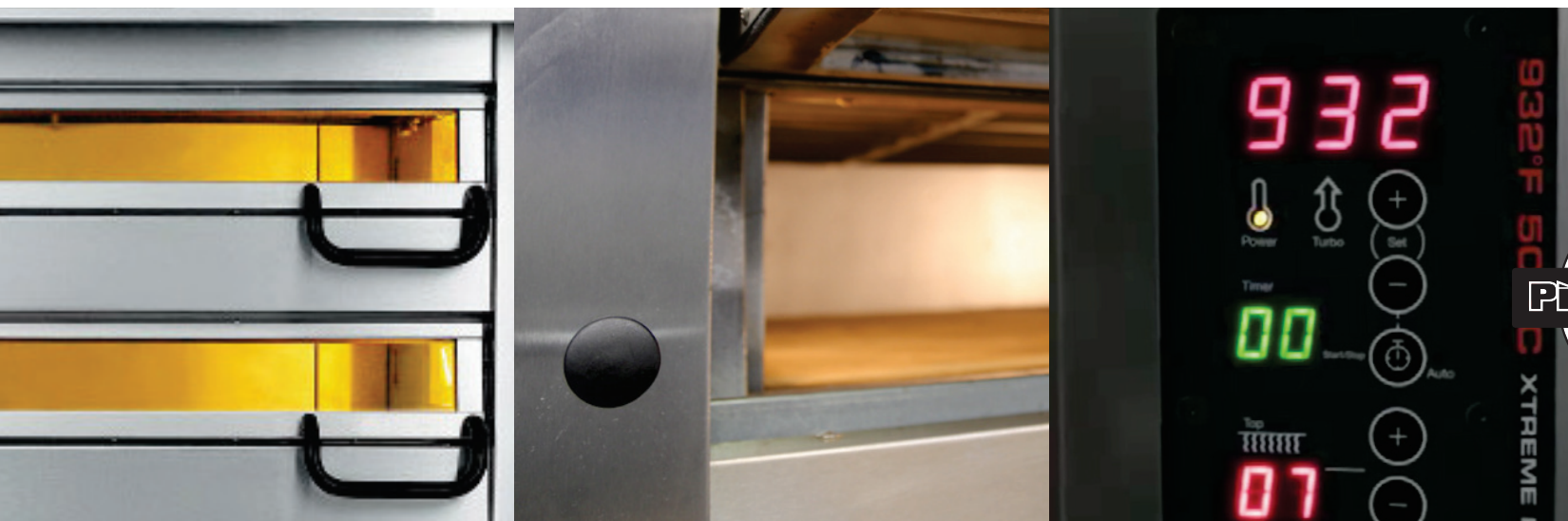
PizzaMaster 700 Series

TELL ME MORE

DIMENSIONS

| 44.3″ | |
| 28.0″ | |
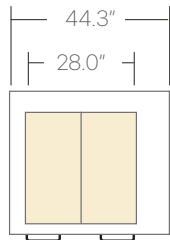
PM 721ED – PM 725ED
2 stones per deck

| 58.3″ | |
| 42.0″ | |
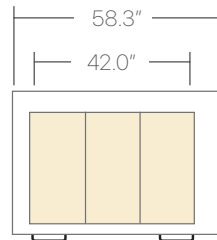
PM 731ED – PM 735ED
3 stones per deck

| 72.3″ | |
| 56.0″ | |

35.6″
28.0″
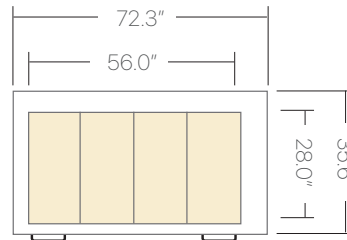
PM 741ED – PM 745ED
4 stones per deck

Model Shown: PM 732ED, including extra equipment

NEW SOLUTIONS
OLD TRADITIONS
PizzaMaster

PizzaMaster 800 Series

TELL ME MORE

DIMENSIONS

	49.2″	
	32.3″	
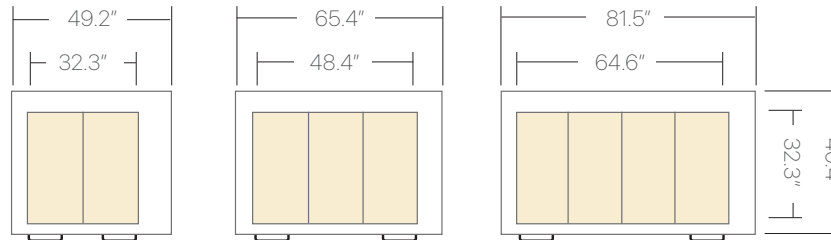
PM 821ED – PM 825ED
2 stones per deck

	65.4″	
	48.4″	

PM 831ED – PM 835ED
3 stones per deck

	81.5″	
	64.6″	

40.4″
32.3″

PM 841ED – PM 845ED
4 stones per deck

Model Shown: PM 832ED, including extra equipment

NEW SOLUTIONS
PizzaMaster
OLD TRADITIONS

PizzaMaster 900 Series

TELL ME MORE

DIMENSIONS

| 40.9" | 53.2" | 71.3" | 89.4" |
| 26.4" | 36.2" | 54.3" | 72.4" |

44.3"
36.2"

PM 911ED – PM 915ED
2 stones per deck

PM 921ED – PM 925ED
2 stones per deck

PM 931ED – PM 935ED
3 stones per deck

PM 941ED – PM 945ED
4 stones per deck
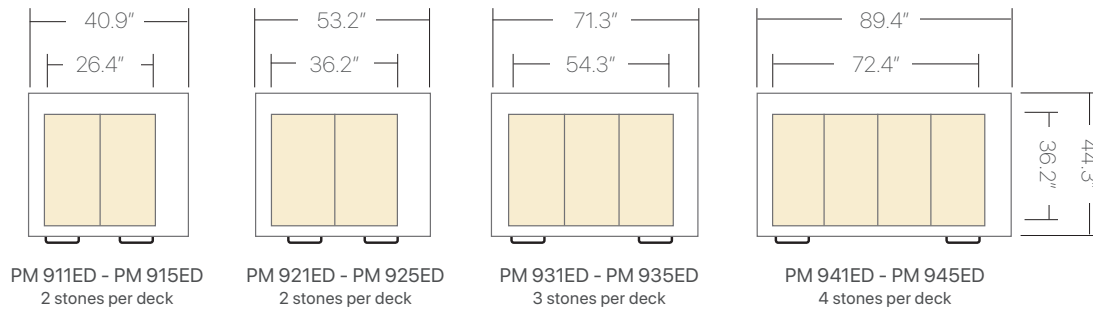
Model Shown: PM 932ED, including extra equipment

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PizzaMaster
OLD TRADITIONS