



Modular ovens Practical accessories



Oil - and spice rack for final touch



Phantom Black or Royal Gold polished stainless steel



Underbuilt cabinet

Model	Internal dimensions Width x Depth x Height		Power output kW
	Millimetres	Inches	
UBC 720	850 x 715 x 510	33.5 x 28.2 x 20.1	1.0
UBC 730	1205 x 715 x 510	47.5 x 28.2 x 20.1	1.0
UBC 740	1560 x 715 x 510	61.5 x 28.2 x 20.1	1.0
UBC 820	975 x 835 x 510	38.5 x 32.9 x 20.1	1.0
UBC 830	1385 x 835 x 510	54.6 x 32.9 x 20.1	1.0
UBC 840	1795 x 835 x 510	70.7 x 32.9 x 20.1	1.0
UBC 920	1075 x 935 x 510	42.3 x 36.8 x 20.1	1.0
UBC 930	1535 x 935 x 510	60.4 x 36.8 x 20.1	1.0
UBC 940	1995 x 935 x 510	78.6 x 36.8 x 20.1	1.0

Marine Application

All PizzaMaster® modular ovens can be adjusted for installation and operation in a marine environment.

High temperature version - XTREME Performance

Special 500° C / 932° F version makes it possible to bake special type of pizza like Napoli style, high temperature breads or other products that need a very high baking temperature.



Royal Gold or Phantom Black polished stainless steel

Our designers and engineers has worked together to create a unique option that will change the way we look at professional ovens. **Royal Gold or Phantom Black is an exterior optional that is a designers dream.** A PizzaMaster with this exclusive and unique design will be the jewel and centre piece in any restaurant.

Steam Option / Bakery version

All our ovens can be used as a bakery oven standard equipped with hearth stones. A powerful steam generator, placed and controlled on each deck provides plenty of steam. It is also possible to connect the oven to an extern steam generator.

Peel holder to keep essential tools handy

This unique device keeps your pizza peels within easy reach on the left or right hand side of the oven. The holder has room for up to three peels, and protects the peels from unnecessary wear.

Oil and spice rack for the final touch

With the aid of this rack, you can keep your oil and spices handy while keeping your workspace neat and tidy. The rack can be placed on either the left or right hand side of the oven and comes with two bowls for oil or spices, as well as a basting brush and a pizza cutter.

Side shelves for quick and easy storage

A handy unloading shelf on which you can, for instance, place your pizza boxes. The shelf fits easily to the upper or lower side of the stand.

Automatic ON/OFF timer for everyday readiness

Mounted conveniently on the instrument panel, the timer ensures that the oven is always hot at the start of your working day and always switched off at the end of the day.

Hands-free door opening

The oven door is opened and closed many many times during a typical working day. To make this both easier and more convenient, PizzaMaster engineers have developed a semi-automatic door. **To open or close the door, you simply step on a foot switch.**

Extra retractable frontal unloading shelf

This doubles your workspace in front of the oven. Depending on the location of the first retractable shelf (fitted as standard), the extra shelf can be mounted either just below the oven or lower down in the stand.

Underbuilt cabinet for convenience and hygiene

Every PizzaMaster® oven can be equipped with a highly versatile underbuilt cabinet. The shelf supports and dividers in the cabinet can be adjusted almost infinitely, so that you can exploit the storage space optimally and use different sizes of tray and pizza pans at the same time. **The PizzaMaster® underbuilt cabinet can also be supplied as a proving cabinet with stainless-steel walls and sliding glass doors.**

Extra chamber height for bakes that rise

If you want your PizzaMaster® oven to be even more versatile, you can request one or more extra-high oven chambers. With an internal height of 245 mm (9.6 in), you will be able to bake extra deep pan-pizzas as well as bread, pies and other lofty delights evenly and easily.