

# 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  
*Optional stacking kit is required*
- Stackable

### 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 (mm<sup>2</sup>/AWG) see ovens connecting terminal and/or the manual.

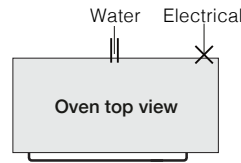
### Ventilation

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 / 5.51 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.



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