

# PizzaMaster® 800 series

Technical Specifications – Order Form

Make your choice

- |                                 |                                 |                                 |                                 |                                 |
|---------------------------------|---------------------------------|---------------------------------|---------------------------------|---------------------------------|
| <input type="checkbox"/> PM 821 | <input type="checkbox"/> PM 822 | <input type="checkbox"/> PM 823 | <input type="checkbox"/> PM 824 | <input type="checkbox"/> PM 825 |
| <input type="checkbox"/> PM 831 | <input type="checkbox"/> PM 832 | <input type="checkbox"/> PM 833 | <input type="checkbox"/> PM 834 | <input type="checkbox"/> PM 835 |
| <input type="checkbox"/> PM 841 | <input type="checkbox"/> PM 842 | <input type="checkbox"/> PM 843 | <input type="checkbox"/> PM 844 | <input type="checkbox"/> PM 845 |

PizzaMaster\_800series\_Technical Specifications 90006\_EN\_R1C

## Modular Electric Pizza Ovens

FULL SIZE, versatile and high efficient – stone hearth ovens

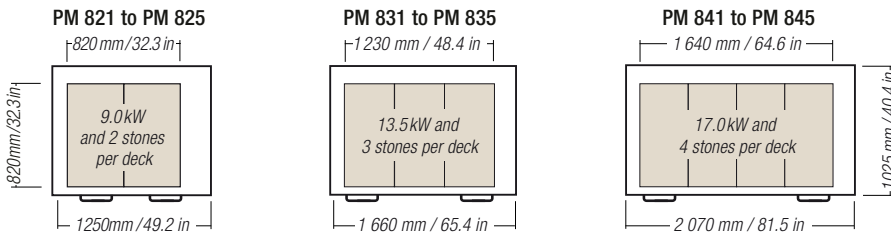


- 80 Different Sizes  
*Including Modular and CounterTop ovens*
- High Power
- High Temperature
- Special Clay Hearthstone
- Unique Scandinavian Design
- “Extra” is Standard
- Smart Unique Options
- International Certificates

### 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

- |                                     |                                     |
|-------------------------------------|-------------------------------------|
| <input type="checkbox"/> 230V 1ph   | <input type="checkbox"/> 240V 1ph   |
| <input type="checkbox"/> 230V 3ph   | <input type="checkbox"/> 240V 3ph   |
| <input type="checkbox"/> 400V 3ph+N | <input type="checkbox"/> 480V 3ph+N |
| <input type="checkbox"/> 200V 3ph   | <input type="checkbox"/> 400V 3ph   |
| <input type="checkbox"/> 208V 1ph   | <input type="checkbox"/> 460V 3ph   |
| <input type="checkbox"/> 208V 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 | <input type="checkbox"/> Master | <input type="checkbox"/> Secondary (lower) |
| Deck 2 | <input type="checkbox"/> Master | <input type="checkbox"/> Secondary         |
| Deck 3 | <input type="checkbox"/> Master | <input type="checkbox"/> Secondary         |
| Deck 4 | <input type="checkbox"/> Master | <input type="checkbox"/> Secondary         |
| Deck 5 | <input type="checkbox"/> Master | <input type="checkbox"/> 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\*

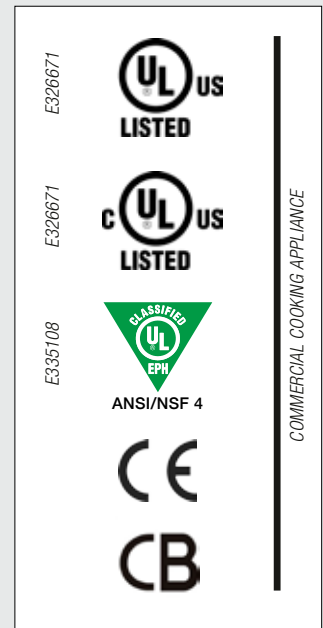
- Deck 1 (lower)
- Deck 2
- Deck 3
- Deck 4
- Deck 5

\*Not in combination with high temperature deck

#### UBC (Under built cabinet)\*

- \*UBC not available on 4 / 5 deck ovens
  - UBC (Standard)
  - UBC - P (Proofer cabinet)
- Not US/CAN markets

### Approvals available



**2 YEAR WARRANTY** | Limited

# PizzaMaster®



# PizzaMaster® 800 series

Technical Specifications – Installation Guide

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

## 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, deck=245		x 59.1	Opt. high, deck=9.6		4						523 / 1153
PM 825	x 1840	x 1840		x 72.5	x 72.5		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, deck=245		x 59.1	Opt. high, deck=9.6		4						740 / 1631
PM 835	x 1840	x 1840		x 72.5	x 72.5		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, deck=245		x 59.1	Opt. high, deck=9.6		4						1006 / 2218
PM 845	x 1840	x 1840		x 72.5	x 72.5		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 in



PM 822 / 832 / 842

1 825 mm / 71.9 in



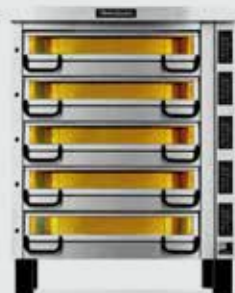
PM 823 / 833 / 843

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

### 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

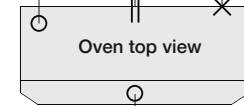
Min. 200 m<sup>3</sup>/h / 115 CFM per deck / connection. (Connection Ø100 mm / Ø3.95in).

#### 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<sup>(1)</sup> or Oven<sup>(2)</sup> for ovens with – Power Guard, see<sup>(3)</sup> – Door Opener, see<sup>(4)</sup>

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®



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.