



PizzaMaster®

PizzaMaster manufactures a wide range of pizza ovens for commercial use. With our in-depth knowledge of the pizza trade, we always have the optimum solution for your pizzeria, restaurant or takeout business.



Dependable quality - the key to success

Consumer demand for convenience and more leisure time has made fast food the most rapidly growing business in the catering industry. But today convenience is not enough. To beat stiff competition, you must also deliver quality.

When it comes to pizza, still the most popular dish of all, it is a matter of giving your customers an authentic taste sensation. A pizza made from fresh ingredients, baked perfectly to give a light, crispy base and a deliciously sizzling topping will satisfy even the most demanding of customers.

But the key to customer satisfaction and loyalty in the long term is to serve quality all the time, regardless of your workload.

Combining ingredients to make quality pizzas - all the time - is your art. Building quality ovens to bake them to perfection - all the time - is ours.

PizzaMaster® gives you a head start

With high performance and superior reliability, PizzaMaster® ovens enable you to bake perfect pizzas even when the rush is on. With high output and optimum heat distribution, they bake faster and more evenly than any other type of pizza ovens. Thanks to holistic thinking and a strong focus on ergonomics, moreover, PizzaMaster® ovens feature many details that make them more congenial and easier to use than any other type of ovens.

By combining innovation and flair with tried and tested designs, PizzaMaster® gives you all the convenience and dependability you need to make quality your trademark and keep your customers satisfied year after year.

PizzaMaster® ovens There is a PizzaMaster® for every need

All PizzaMaster ovens are designed and made in Sweden with an outstanding quality

They come in a very large number of sizes that covers every need – from the smallest takeout place to the busiest restaurant. They are made in two series: Multi-purpose CounterTop ovens and Modular pizza ovens. **Every oven series has been tested at 780° C / 1436° F before approval.**

CounterTop ovens

PizzaMaster® 350, 400 and 450 series

Multi-purpose CounterTop ovens with high capacity that not only bake pizzas to perfection they also bake and/or roast all kinds of food.

Most used in restaurants, pizzerias, bars, hotels, cafes, convenience stores, petrol stations or other food outlets.



**Learn more about
PM Counter Top ovens
on pages 4 - 7**

Modular Pizza ovens

PizzaMaster® 700 and 800 series

High performance modular pizza ovens that always serve you a world class pizza every time regardless of workload.

Most used in restaurants, pizzerias, hotels, even bakeries or other food outlets where the need for capacity is very high.



**Learn more about
PM Modular Pizza ovens
on pages 8 - 11**



Multipurpose CounterTop ovens

COMPACT, versatile and high efficient – stone hearth ovens

Available fronts in polished stainless steel:



Classic Silver standard



Royal Gold option



Phantom Black option



CounterTop Standard width



Model shown: PM 402ED-1



Model shown: PM 401ED

CounterTop Double width



Model shown: PM 402ED-1DW



Model shown: PM 401ED-DW

PizzaMaster® 350 series, PM 400 series, PM 450 series

CounterTop ovens

PizzaMaster® 350 series:

Multi-purpose and for any size pizza up to Ø35 cm

PizzaMaster® 400 series:

Multi-purpose and for any size pizza up to Ø41cm

PizzaMaster® 450 series:

Multi-purpose and for any size pizza up to Ø46 cm

Standard equipment

- Electronic control panel
- Turbo-start function
- Stepless top and bottom heat controls
- Timer with manual shut-off alarm
- Automatic timer with alarm
- Strong, well-borne door with ergonomic handle and big window
- Brushed stainless-steel exterior
- Double halogen lighting per chamber
- Indicators for thermostat, turbo-start and service
- Extra hearthstone



Worktop convenience with extraordinary capacity

PizzaMaster® multi-purpose countertop ovens combine convenience and flexibility with performance and capacity like no other oven. Designed to bake and roast a wide variety of foods, they are built to last and capable of continuous duty 24 hours a day. This, together with their user-friendliness and very smart appearance, makes them the ideal solution for restaurants and front-of-shop applications where safe, efficient, unobtrusive equipment is needed.

When space is limited but the demand for quality is high

To bake quality pizza easily, you need an oven with a proper hearthstone, high temperature, uniform heat distribution, responsive heat controls, easy loading, quick recovery and good visibility. That means you need a modern oven built with traditional pizza in mind. And if your menu is varied, your oven must be flexible, able to roast meat, potatoes and lasagne, and bake quality bread, cakes and cookies. PizzaMaster® CounterTop ovens meet all these demands in a unique and superior way. Available in 6 different sizes, they can be supplied with 1 or 2 independent oven chambers. For added flexibility, one or both chambers can be divided into 2 genuine decks simply by fitting an extra hearthstone and heating element. It is easy to do this, even after purchase. This is just one of many unique features of our countertop ovens.

Special clay hearthstone with crisping function

All good chefs know that pizza is special; that the crust must be baked light and crispy while the toppings are roasted to give full colour and flavour. That is what makes pizza perfect. One of the secrets is to have a traditional hearthstone, but we take it a step further. Our stones are made of a special, natural clay that is textured finely (to induce a small airflow underneath the pizza) and fired carefully to give optimum strength and porosity. The results speak for themselves. And if an oven can bake good pizza, it can bake anything else to perfection as well. It is simply a matter of controllability, one of the best features of PizzaMaster® CounterTop ovens.

Optimum power and total controllability

With PizzaMaster® CounterTop ovens, you have all the power you need and total control, thanks to stepless, independent electronic controls for oven temperature, top heat and bottom heat. This lets you set the oven to give exactly the results you want. There is also a turbo-start function to heat up the oven quickly and a double alarm-clock-timer that lets you set the time either manually per bake or automatically for all bakes, at the press of a button.

Ergonomics, good looks and high performance

PizzaMaster® CounterTop ovens have a strong, easy-to-open door, ergonomic handle, big window and halogen lighting. They have sleek, brushed stainless-steel surfaces, very close-fitting joints and not a screw or a rivet in sight. This beauty also has function. It conceals a unique and effective spatial insulation concept, improves the environment, interfaces perfectly with the user and makes it very easy to clean the oven. It reflects the quality that runs right to the heart of every PizzaMaster® oven, where performance is what matters. In this respect, the oven is engineered to do exactly what we promise, enabling you to deliver professional results in every situation where convenience is essential and quality is paramount.



The stepless electronic controls, turbo-start function and digital display are logical and easy to use.



A big strong door with ergonomic handle and large window enables easy loading, inspection and unloading. Halogen lights complete the picture.



Each oven chamber can be divided easily into two decks by fitting an intermediate hearthstone and element, which doubles the oven capacity.



Sleek, brushed stainless-steel surfaces, virtually seamless joints and no visible screws or rivets make the oven very smart and easy to clean.



CounterTop ovens Practical accessories



PM 351ED-1 made in Phantom Black



PM 351ED-1 made in Royal Gold



Support PM 451-S equipped with Shelf support package SP-1

Royal Gold or Phantom Black polished stainless steel

Today many restaurants have an open kitchen and many times the oven is at focus. 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.

Marine Application

All PizzaMaster® CounterTop ovens can be adjusted for installation and operation in a marine environment. We can also supply the ovens in any preferred voltage.

High temperature version

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

Stainless steel Support

Very practical support all made in stainless steel make the placement for each CounterTop oven very easy. The support come as standard with two shelves and lockable castors. It has smooth surfaces and is very easy to clean. As an optional extra the support can be fitted with a shelf support system. We have made for each support a shelf support package that will fit most applications, see table page 7. If further storage space is necessary it is possible to add more shelf support, contact your nearest PizzaMaster® representative.





PizzaMaster® CounterTop series - Standard width

Models	Dimensions in millimetres Width x Depth x Height		Dimensions in inches Width x Depth x Height		Independent chambers per oven	Hearthstones per oven	Power kW
	External	Internal (per hearthstone)	External	Internal (per hearthstone)			
PM 351ED	595 x 545 x 430	355 x 355 x 195 (1 pcs)	23.4 x 21.5 x 16.9	14.0 x 14.0 x 7.7 (1 pcs)	1	1	2.25
PM 351ED-1		355 x 355 x 85 (2 pcs)		14.0 x 14.0 x 3.4 (2 pcs)		2	3.35
PM 352ED	595 x 545 x 730	355 x 355 x 195 (2 pcs)	23.4 x 21.5 x 28.7	14.0 x 14.0 x 7.7 (2 pcs)	2	3	4.50
PM 352ED-1 1)		355 x 355 x 195 (1 pcs)		14.0 x 14.0 x 7.7 (1 pcs)		4	5-60
PM 352ED-2		355 x 355 x 85 (2 pcs) 1)		14.0 x 14.0 x 3.4 (2 pcs) 1)			
		355 x 355 x 85 (4 pcs)		14.0 x 14.0 x 3.4 (4 pcs)			
PM 401ED	650 x 600 x 430	410 x 410 x 195 (1 pcs)	25.6 x 23.6 x 16.9	16.1 x 16.1 x 7.7 (1 pcs)	1	1	3.05
PM 401ED-1		410 x 410 x 85 (2 pcs)		16.1 x 16.1 x 3.4 (2 pcs)		2	4.55
PM 402ED	650 x 600 x 730	410 x 410 x 195 (2 pcs)	25.6 x 23.6 x 28.7	16.1 x 16.1 x 7.7 (2 pcs)	2	3	6.10
PM 402ED-1 1)		410 x 410 x 195 (1 pcs)		16.1 x 16.1 x 7.7 (1 pcs)		4	7-60
PM 402ED-2		410 x 410 x 85 (2 pcs) 1)		16.1 x 16.1 x 3.4 (2 pcs) 1)			
		410 x 410 x 85 (4 pcs)		16.1 x 16.1 x 3.4 (4 pcs)			
PM 451ED	700 x 650 x 430	460 x 460 x 195 (1 pcs)	27.6 x 25.6 x 16.9	18.1 x 18.1 x 7.7 (1 pcs)	1	1	3.63
PM 451ED-1		460 x 460 x 85 (2 pcs)		18.1 x 18.1 x 3.4 (2 pcs)		2	5.42
PM 452ED	700 x 650 x 730	460 x 460 x 195 (2 pcs)	27.6 x 25.6 x 28.7	18.1 x 18.1 x 7.7 (2 pcs)	2	3	7.26
PM 452ED-1 1)		460 x 460 x 195 (1 pcs)		18.1 x 18.1 x 7.7 (1 pcs)		4	9.05
PM 452ED-2		460 x 460 x 85 (2 pcs) 1)		18.1 x 18.1 x 3.4 (2 pcs) 1)			
		460 x 460 x 85 (4 pcs)		18.1 x 18.1 x 3.4 (4 pcs)			



PizzaMaster® CounterTop series - Double width

Models	Dimensions in millimetres Width x Depth x Height		Dimensions in inches Width x Depth x Height		Independent chambers per oven	Hearthstones per oven	Power kW
	External	Internal (per hearthstone)	External	Internal (per hearthstone)			
PM 351ED-DW	950 x 545 x 430	710 x 355 x 195 (1 pcs)	37.4 x 21.5 x 16.9	28.0 x 14.0 x 7.7 (1 pcs)	1	1	4.45
PM 351ED-1DW		710 x 355 x 85 (2 pcs)		28.0 x 14.0 x 3.4 (2 pcs)		2	6.65
PM 352ED-DW	950 x 545 x 730	710 x 355 x 195 (2 pcs)	37.4 x 21.5 x 28.7	28.0 x 14.0 x 7.7 (2 pcs)	2	3	8.90
PM 352ED-1DW 1)		710 x 355 x 195 (1 pcs)		28.0 x 14.0 x 7.7 (1 pcs)		4	11.10
PM 352ED-2DW		710 x 355 x 85 (2 pcs) 1)		28.0 x 14.0 x 3.4 (2 pcs) 1)			
		710 x 355 x 85 (4 pcs)		28.0 x 14.0 x 3.4 (4 pcs)			
PM 401ED-DW	1060 x 600 x 430	820 x 410 x 195 (1 pcs)	41.7 x 23.6 x 16.9	32.3 x 16.1 x 7.7 (1 pcs)	1	1	6.05
PM 401ED-1DW		820 x 410 x 85 (2 pcs)		32.3 x 16.1 x 3.4 (2 pcs)		2	9.05
PM 402ED-DW	1060 x 600 x 730	820 x 410 x 195 (2 pcs)	41.7 x 23.6 x 28.7	32.3 x 16.1 x 7.7 (2 pcs)	2	3	12.10
PM 402ED-1DW 1)		820 x 410 x 195 (1 pcs)		32.3 x 16.1 x 7.7 (1 pcs)		4	15.10
PM 402ED-2DW		820 x 410 x 85 (2 pcs) 1)		32.3 x 16.1 x 3.4 (2 pcs) 1)			
		820 x 410 x 85 (4 pcs)		32.3 x 16.1 x 3.4 (4 pcs)			
PM 451ED-DW	1160 x 650 x 430	920 x 460 x 195 (1 pcs)	45.7 x 25.6 x 16.9	36.2 x 18.1 x 7.7 (1 pcs)	1	1	7.21
PM 451ED-1DW		920 x 460 x 85 (2 pcs)		36.2 x 18.1 x 3.4 (2 pcs)		2	10.79
PM 452ED-DW	1160 x 650 x 730	920 x 460 x 195 (2 pcs)	45.7 x 25.6 x 28.7	36.2 x 18.1 x 7.7 (2 pcs)	2	3	14.42
PM 452ED-1DW 1)		920 x 460 x 195 (1 pcs)		36.2 x 18.1 x 7.7 (1 pcs)		4	18.00
PM 452ED-2DW		920 x 460 x 85 (2 pcs) 1)		36.2 x 18.1 x 3.4 (2 pcs) 1)			
		920 x 460 x 85 (4 pcs)		36.2 x 18.1 x 3.4 (4 pcs)			

1) These models has one chamber with 2 hearthstones and one chamber with 1 hearthstone, the chamber with 2 hearthstones can be either the lower or upper chamber. Preferred chamber with 2 hearthstones must be indicated with order.



PizzaMaster® CounterTop series - Support

Models	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	Note:
PM 351-S	595 x 530 x 900	23.4 x 20.9 x 35.4	SP-1	4	As a standard the support is delivered without shelf supports.
PM 352-S	595 x 530 x 750	23.4 x 20.9 x 29.5	SP-2	4	
PM 401-S	650 x 585 x 900	25.6 x 23.0 x 35.4	SP-1	4	Shelf support package includes: shelf supports, brackets and dividers. Suitable for most applications.
PM 402-S	650 x 585 x 750	25.6 x 23.0 x 29.5	SP-2	4	
PM 451-S	700 x 635 x 900	27.6 x 25.0 x 35.4	SP-1	4	It is possible to increase storage space by adding more shelf supports and dividers.
PM 452-S	700 x 635 x 750	27.6 x 25.0 x 29.5	SP-2	4	
PM 351DW-S	950 x 530 x 900	37.4 x 20.9 x 35.4	SP-1DW	8	
PM 352DW-S	950 x 530 x 750	37.4 x 20.9 x 29.5	SP-2DW	8	
PM 401DW-S	1060 x 585 x 900	41.7 x 23.0 x 35.4	SP-1DW	8	
PM 402DW-S	1060 x 585 x 750	41.7 x 23.0 x 29.5	SP-2DW	8	
PM 451DW-S	1160 x 635 x 900	45.7 x 25.0 x 35.4	SP-1DW	8	
PM 452DW-S	1160 x 635 x 750	45.7 x 25.0 x 29.4	SP-2DW	8	



Modular pizza ovens

FULL SIZE, versatile and high efficient – stone hearth ovens

Available fronts in polished stainless steel:



Classic Silver standard



Royal Gold option



Phantom Black option



PM 700 series

PizzaMaster® 700 series:

For any size pizza and market-optimized for Ø25-35 cm pizzas



Model shown: PM 731ED, including extra equipment



Model shown: PM 732ED, including extra equipment

PM 800 series

PizzaMaster® 800 series:

For any size pizza and market-optimized for Ø30-41 cm pizzas



Model shown: PM 832ED, including extra equipment



Model shown: PM 833ED, including extra equipment

Standard equipment

- Digital or Classic control panel
- Double halogen lightning per chamber
- Special clay hearthstone
- Stainless steel front
- Turbo start
- Support with Castors
- Stainless steel retractable shelf
- Extractor hood
- Ventilation control
- Robust door with large window
- Automatic timer with alarm (only digital display)
- Timer with manual shut-off alarm (only digital display)
- Indicators for thermostat, turbo-start and service



Optimum power and total controllability

With PizzaMaster® ovens, you have all the power you need and total control, thanks to stepless, independent electronic controls for oven temperature, top, bottom and frontal heat. This lets you set the oven to give exactly the results you want. There is also a turbo-start function to heat up the oven quickly and a double alarm-clock-timer that lets you set the time either manually per bake or automatically for all bakes, at the press of a button.

Dual anti-glare halogen lighting

To facilitate inspection, loading and unloading, there is not just one but two flush-fitted halogen lamps at the front of each oven chamber. This unique feature gives perfect, glare-free visibility and eliminates the risk of having to work with a dark oven if one lamp fails.

High, uniform heating capacity

Every PizzaMaster® oven has a very high heat output for its size, and the heat is distributed in the oven absolutely evenly. This has been achieved through advanced computer simulations and comprehensive testing of both the output and location of the elements. But high heat output does not mean that PizzaMaster® ovens consume more energy than other ovens at the same workload. What it does mean is that a PizzaMaster® oven can be loaded much more intensively than other ovens without prolonging individual baking times. To compensate for frequent door opening during busy periods, extra elements have been placed just behind the oven door. This guarantees both greater uniformity and quicker temperature recovery.

Robust door with big window and ergonomic handles

Every PizzaMaster® oven has a robustly engineered door with oversize bearings that guarantee many years of trouble-free service. With the aid of ergonomic handles, the door opens and closes very smoothly and easily. A large, heat-reflecting window gives excellent visibility with minimal heat loss.

Hearth of natural material, with crisping function

The special, baked-clay hearth is of optimum porosity to accumulate just the right amount of heat, which is distributed through the stone absolutely evenly. This, together with optimized elements, gives high efficiency and exceptionally quick temperature recovery. What is more the surface of the hearth is specially textured to induce an airflow around the pizza. This gives an exquisite crispiness to all kinds of pizza baked directly on the hearth. It also minimizes the risk of burning the bottom of the pizza. Since the PizzaMaster® hearth is highly resistant to cracking, it also lasts much longer than other types of hearth.

Effective insulation and low energy consumption

PizzaMaster® ovens are insulated very carefully to give maximal heat retention, minimal energy consumption and low operating costs. To prevent heat from escaping through the window in the door, there is a special, transparent, heat-reflecting film on the inside of the glass. Effective insulation also gives a low ambient temperature around the oven and a much more pleasant working environment.

Retractable frontal unloading shelf

Every PizzaMaster® oven comes with one frontal, retractable shelf as standard and can be fitted with a second as an optional extra. The shelf can be mounted just below the oven to give a large multi-purpose worktop just where you need it most. Alternatively, it can be mounted lower down in the stand to give a handy retractable surface on which to stack your pizza boxes.

Additional standard equipment

PizzaMaster® ovens are delivered with legs with lockable castors as standard. They also come with an extractor hood for connection to the local extraction system, and with controls for adjusting and setting the oven ventilation. Should you wish to customize your oven further to suit your particular needs, please see the list of practical accessories, or contact your nearest PizzaMaster® representative.



Digital or classic control panel - both logical and easy to use



Robust, smoothly-opening door with large window and ergonomic handles



Hearth of natural material, with crisping function for perfect texture and flavour



Retractable frontal unloading shelf lets you make or save space quickly and easily



Modular ovens Practical accessories



Phantom Black or Royal Gold polished stainless steel



Motorbox for hands-free door opening



Oil - and spice rack for final touch



Underbuilt cabinet for convenience and hygiene (proving version)

Marine Application

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

High temperature version

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 place your pizza boxes, for instance. 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 pan at the same time. The PizzaMaster® underbuilt cabinet can also be supplied as a warming cabinet or 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), they enable you to bake extra deep pan-pizzas as well as bread, pies and other lofty delights evenly and easily.



PizzaMaster® 700 series (optimized for pizzas up to 355 mm / 14 in)

Model *a)	Dimensions in millimetres Width x Depth x Height *b)		Dimensions in inches Width x Depth x Height *b)		Decks *c)	Power output kW	Capacity (pizzas per oven)			
	External	Internal	External	Internal			254 mm 10 in	355 mm 14 in	406 mm 16 in	457 mm 18 in
PM 721	1125 x 905 x 480	710 x 710 x 210/245	44.3 x 35.6 x 18.9	28.0 x 28.0 x 8.2/9.6	1	6.7	6	4	2	1
PM 722	1125 x 905 x 820		44.3 x 35.6 x 32.3		2	13.4	12	8	4	2
PM 723	1125 x 905 x 1160		44.3 x 35.6 x 45.7		3	20.1	18	12	6	3
PM 731	1480 x 905 x 480	1065 x 710 x 210/245	58.3 x 35.6 x 18.9	42.0 x 28.0 x 8.2/9.6	1	9.5	11	6	3	2
PM 732	1480 x 905 x 820		58.3 x 35.6 x 32.3		2	19.0	22	12	6	4
PM 733	1480 x 905 x 1160		58.3 x 35.6 x 45.7		3	28.5	33	18	9	6
PM 741	1835 x 905 x 480	1420 x 710 x 210/245	72.3 x 35.6 x 18.9	56.0 x 28.0 x 8.2/9.6	1	12.5	15	8	4	3
PM 742	1835 x 905 x 820		72.3 x 35.6 x 32.3		2	25.0	30	16	8	6
PM 743	1835 x 905 x 1160		72.3 x 35.6 x 45.7		3	37.5	45	24	12	9



PizzaMaster® 800 series (optimized for pizzas up to 406 mm / 16 in)

Model *a)	Dimensions in millimetres Width x Depth x Height *b)		Dimensions in inches Width x Depth x Height *b)		Decks *c)	Power output kW	Capacity (pizzas per oven)			
	External	Internal	External	Internal			254 mm 10 in	355 mm 14 in	406 mm 16 in	457 mm 18 in
PM 821	1250 x 1025 x 480	820 x 820 x 210/245	49.2 x 40.4 x 18.9	32.3 x 32.3 x 8.2/9.6	1	9.0	9	4	4	2
PM 822	1250 x 1025 x 820		49.2 x 40.4 x 32.3		2	18.0	18	8	8	4
PM 823	1250 x 1025 x 1160		49.2 x 40.4 x 45.7		3	27.0	27	12	12	6
PM 831	1660 x 1025 x 480	1230 x 820 x 210/245	65.4 x 40.4 x 18.9	48.4 x 32.3 x 8.2/9.6	1	13.5	14	6	6	3
PM 832	1660 x 1025 x 820		65.4 x 40.4 x 32.3		2	27.0	28	12	12	6
PM 833	1660 x 1025 x 1160		65.4 x 40.4 x 45.7		3	40.5	42	18	18	9
PM 841	2070 x 1025 x 480	1640 x 820 x 210/245	81.5 x 40.4 x 18.9	64.6 x 32.3 x 8.2/9.6	1	17.0	18	9	8	5
PM 842	2070 x 1025 x 820		81.5 x 40.4 x 32.3		2	34.0	36	18	16	10
PM 843	2070 x 1025 x 1160		81.5 x 40.4 x 45.7		3	51.0	54	27	24	15



Underbuilt cabinet

Model	Internal dimensions Width x Depth x Height		No. of trays per cabinet. Tray sizes in mm. *e)								Power output kW *d)	No. of pizza pans per cabinet. *e)			
	Millimetres	Inches	400	450	457	457	470	500	530	600		254 mm	355 mm	406 mm	457 mm
			x 600	x 600	x 660	x 762	x 630	x 700	x 650	x 800		10 in	14 in	16 in	18 in
UBC 720	850 x 715 x 510	33.5 x 28.2 x 20.1	24	12	12	12	12	12	12	12	1.0	72	48	24	12
UBC 730	1205 x 715 x 510	47.5 x 28.2 x 20.1	24	24	24	12	24	24	24	12	1.0	96	72	24	24
UBC 740	1560 x 715 x 510	61.5 x 28.2 x 20.1	36	36	36	24	36	36	24	12	1.0	120	96	48	36
UBC 820	975 x 835 x 510	38.5 x 32.9 x 20.1	24	24	24	24	12	12	12	12	1.0	108	48	48	24
UBC 830	1385 x 835 x 510	54.6 x 32.9 x 20.1	36	24	24	24	24	24	24	24	1.0	180	72	72	24
UBC 840	1795 x 835 x 510	70.7 x 32.9 x 20.1	48	36	36	36	36	36	24	24	1.0	216	96	96	48

*a) E after model code = manual display ex PM732E
ED after model code = digital display ex PM732ED

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

*b) Deck height. For total height inclusive of stand, add:
1105 mm (43.5 in) for 1-deck oven
935 mm (36.8 in) for 2-deck oven
765 mm (30.1 in) for 3-deck oven

*c) Additional decks on request.

*d) Power output for warming or proving version.

*e) Capacity using max. number of horizontal dividers, which are adjustable in 12 intervals of 38 mm (1.5 in).

Retailer



PizzaMaster® ovens are manufactured by Svenska BakePartner AB.

BakePartner is renowned for quality pizza ovens that combine efficiency and high productivity with traditional, old-world baking results. The company goal has always been to build the best pizza ovens in the world. By combining modern thinking together with old world baking ideas and making quality the top priority we intend to set new standards of capacity, versatility, safety and style with our CounterTop and Modular ovens.

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