

PizzaMaster® 800 series

Technical Specifications – Order Form

Make your choice

☐ 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_R1B

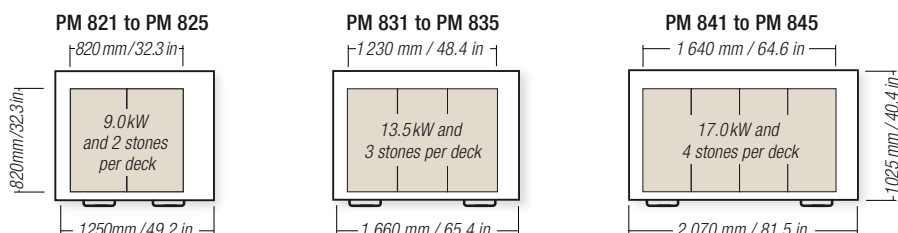
Modular Electric Pizza Ovens

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

External and Internal dimensions, kW and stones per deck for models



Mandatory fields

Available displays



☐ Digital - ED model



☐ Classic - E model

Electrical connection

- ☐ 400V 3N (Supply 380-415V)
- ☐ 230V 1N (Supply 220-240V)
- ☐ 230V 3~ (Supply 220-240V)
- ☐ 208V 1~
- ☐ 208V 3~
- ☐ 480V 3N
- ☐ Special voltage

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
- ☐ Copper

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 | ☐ Master | ☐ Secondary (lower) |
| Deck 2 | ☐ Master | ☐ Secondary |
| Deck 3 | ☐ Master | ☐ Secondary |
| Deck 4 | ☐ Master | ☐ Secondary |
| Deck 5 | ☐ Master | ☐ 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

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*

Approvals available



**2 YEAR
WARRANTY**

COMMERCIAL COOKING APPLIANCE

Limited

PizzaMaster®



PizzaMaster® 800 series

Technical Specifications – Installation Guide

PM 821
PM 831
PM 841

PM 822
PM 832
PM 842

PM 823
PM 833
PM 843

PM 824
PM 834
PM 844

PM 825
PM 835
PM 845

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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	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	49.2 x 40.4	x 18.9	32.3 x	1	9.0	9	4	4	2	272 / 600
PM 822		x 820	820 x		x 32.3	32.3 x	2						363 / 800
PM 823		x 1160	210 ---		x 45.7	8.2 ---	3						443 / 977
PM 824		x 1500	Opt. high		x 59.1	Opt. high	4						523 / 1153
PM 825		x 1840	deck=245		x 72.5	deck=9.6	5						635 / 1400
PM 831	1660 x 1025	x 480	1230 x	65.4 x 40.4	x 18.9	48.4 x	1	13.5	14	6	6	3	305 / 672
PM 832		x 820	820 x		x 32.3	32.3 x	2						450 / 992
PM 833		x 1160	210 ---		x 45.7	8.2 ---	3						595 / 1312
PM 834		x 1500	Opt. high		x 59.1	Opt. high	4						740 / 1631
PM 835		x 1840	deck=245		x 72.5	deck=9.6	5						885 / 1951
PM 841	2070 x 1025	x 480	1640 x	81.5 x 40.4	x 18.9	64.6 x	1	17.0	18	9	8	5	355 / 783
PM 842		x 820	820 x		x 32.3	32.3 x	2						572 / 1261
PM 843		x 1160	210 ---		x 45.7	8.2 ---	3						789 / 1739
PM 844		x 1500	Opt. high		x 59.1	Opt. high	4						1006 / 2218
PM 845		x 1840	deck=245		x 72.5	deck=9.6	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 (mm2/AWG) see ovens connecting terminal and/or the manual.

Ventilation

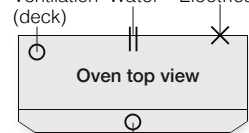
Min. 200 m3/h / 115 CFM per deck/connection. (Connection Ø100 mm / Ø3.95in).

Water

Pressure between 1-6 bar (0.1-0.6 MPa). Connection G ¾ " / NH ¾ " (for US/CAN).

Connections

Ventilation Water Electrical



Ventilation (eyebrow hood)

Amps per phase and Deck⁽¹⁾ or Oven⁽²⁾ for ovens with – Power Guard, see⁽³⁾ – Door Opener, see⁽⁴⁾

Model	400V 3N		230V 1N	230V 3ph	208V 1ph	208V 3ph	480V 3N	
	(1)	(2)	(1)	(1)	(1)	(1)	(1)	(2)
PM 821	13.1	13.1	39.2	22.6	43.3	25.0	10.9	10.9
PM 822		26.2						21.8
PM 823		39.3						32.7
PM 824		39.3 + 13.1						32.7 + 10.9
PM 825		39.3 + 26.2						32.7 + 21.8
PM 831	19.6	19.6	58.6	33.9	-	37.5	16.2	16.2
PM 832		39.1						32.4
PM 833		58.7						48.6
PM 834		58.7 + 19.6						48.6 + 16.2
PM 835		58.7 + 39.1						48.6 + 32.4
PM 841	24.7	24.7	-	42.7	-	47.3	20.5	20.5
PM 842		49.3						41.0
PM 843		74.0						61.5
PM 844		74.0 + 24.7						61.5 + 20.5
PM 845		74.0 + 49.3						61.5 + 41.0

(1) Amps per phase and deck with 1 power supply cable per oven deck.

(2) Amps per phase and oven with 1 power supply cable per oven, up to 3 deck. If 4 and 5 deck, 2 power supply cables per oven is required.

(3) Power Guard reduce ovens Amp draw. Calculate sec. deck as 0 A. Simultaneously used master / sec. decks reduce the sec. decks capacity.

(4) Door Opener require 1 separate 3ph (208/230/400/480) supply. Supplies up to 5 deck. Amp draw 1 A / deck / phase.

Distributor

PizzaMaster®



CANADA VERSION – only 1 power supply cable, up to 120 A, per oven can be used. For Amp draw over 120 A use Power Guard option.



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