

PizzaMaster® 400 series

Technical Specifications – Order Form

Make your choice

☐ PM 401ED

☐ PM 402ED

☐ PM 401ED-1

☐ PM 402ED-1

☐ PM 402ED-2

☐ PM 401ED-DW

☐ PM 401ED-1DW

☐ PM 402ED-DW

☐ PM 402ED-1DW

☐ PM 402ED-2DW

PizzaMaster_400series_Technical Specifications 90002_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
- Stackable
Optional stacking kit is required

External and Inside dimensions per deck for models

Internal dimensions per deck: depth = 410mm/16.1in width = see figures below (1) = 410mm/16.1in, (2) = 820mm/32.3in



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 401-S
any 401 model
- ☐ PM 402-S
any 402 model
- ☐ PM 403-S
any combination of 401 + 402 models stacked
- ☐ PM 404-S
any combination of 402 + 402 models stacked

Shelf support package*

- ☐ SP-1
for support 401-S
- ☐ SP-2
for support 402-S

*shelf support package is ordered separately, nor is it available for supports 403 and 404.

Support

- ☐ PM 401DW-S
any 401 model
- ☐ PM 402DW-S
any 402 model
- ☐ PM 403DW-S
any combination of 401 + 402 models stacked
- ☐ PM 404DW-S
any combination of 402 + 402 models stacked

Shelf support package*

- ☐ SP-1DW
for support 401DW-S
- ☐ SP-2DW
for support 402DW-S

Approvals available

E326671

E326671

E335108

E326671

E326671

**2 YEAR
WARRANTY**

Limited

PizzaMaster®



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Website: www.pizzamaster.com

PizzaMaster® 400 series

Technical Specifications – Installation Guide

PM 401ED
PM 402ED

PM 401ED-1
PM 402ED-1

PM 402ED-2

PM 401ED-DW
PM 402ED-DW

PM 401ED-1DW
PM 402ED-1DW

PM 402ED-2DW

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PizzaMaster® CounterTop 400 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 401ED	650 x	x 195 (1 pcs)	25.6 x 23.6	x 7.7 (1 pcs)	1	1	3.05	53/117
PM 401ED-1	600 x 500	x 85 (2 pcs)	x 19.7	x 3.4 (2 pcs)		2	4.55	60/132
PM 402ED		x 195 (2 pcs)		x 7.7 (2 pcs)	2	3	6.10	86/190
PM 402ED-1	650 x	x 195 (1 pcs)	25.6 x 23.6	x 7.7 (1 pcs)		4	7.60	93/205
PM 402ED-2	600 x 800	x 85 (2 pcs)	x 31.5	x 3.4 (2 pcs)			9.10	100/220
		x 85 (4 pcs)		x 7.7 (4 pcs)				
PM 401ED-DW	1 060 x	x 195 (1 pcs)	41.4 x 23.6	x 7.7 (1 pcs)	1	1	6.05	90/198
PM 401ED-1DW	600 x 500	x 85 (2 pcs)	x 19.7	x 3.4 (2 pcs)		2	9.05	103/227
PM 402ED-1DW		x 195 (2 pcs)		x 7.7 (2 pcs)	2	3	12.10	128/282
PM 402ED-1DW	1 060 x	x 195 (1 pcs)	41.4 x 23.6	x 7.7 (1 pcs)		4	15.10	141/311
PM 402ED-2DW	600 x 800	x 85 (2 pcs)	x 31.5	x 3.4 (2 pcs)			18.10	154/340
		x 85 (4 pcs)		x 7.7 (4 pcs)				

Support 400 series

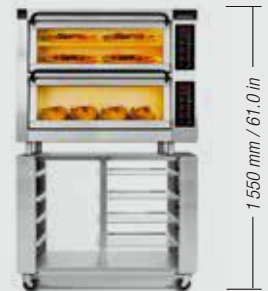
Model	Dimensions in millimetres Width x Depth x Height	Dimensions in inches Width x Depth x Height	Shelf support package (option)	No. of shelf possible to stack per package	Weight Kg / lb
PM 401-S	650 x 598	x 900	x 35.4 SP-1	4	15/33
PM 402-S		x 750	x 29.5 SP-2	4	14/31
PM 403-S		x 450	x 17.7 -	-	13/29
PM 404-S		x 300	x 11.8 -	-	12/26
PM 401DW-S	1060 x 598	x 900	x 35.4 SP-1DW	8	27/60
PM 402DW-S		x 750	x 29.5 SP-2DW	8	26/57
PM 403DW-S		x 450	x 17.7 -	-	25/55
PM 404DW-S		x 300	x 11.8 -	-	24/53

Built for Extreme Temperature



Support:
PM 401-S
PM 401DW-S

Ovens:
1 deck model



Support:
PM 402-S
PM 402DW-S

Ovens:
2 deck model



Support:
PM 403-S
PM 403DW-S

Ovens:
2 deck + 1 deck
models stacked



Support:
PM 404-S
PM 404DW-S

Ovens:
2 deck + 2 deck
models stacked

Stacked ovens require optional stacking kit

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.

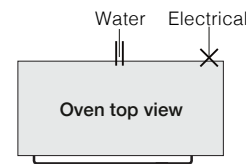
Ventilation

No ventilation connection required

Water

Pressure between 1-6 bar (0.1-0.6 MPa). Connection G ¾ " / NH ¾ " (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 401ED	13.3	-	-	12.3	14.7	-	13.9	-	-	-	-
PM 401ED-1	19.8	11.5	6.8	12.3	21.9	12.7	20.7	12.0	5.6	6.6	5.8
PM 402ED	26.6	17.4	13.5	18.5	29.4	19.2	27.7	18.1	11.2	10.0	8.7
PM 402ED-1	33.1	23.0	13.5	24.5	36.6	25.4	34.5	24.0	11.2	13.3	11.5
PM 402ED-2	39.6	23.0	13.5	24.5	-	25.4	-	24.0	11.2	13.3	11.5
PM 401ED-DW	26.3	17.2	13.1	18.3	29.1	19.0	27.5	17.9	10.9	9.9	8.6
PM 401ED-1DW	39.4	22.8	13.3	24.3	-	25.2	-	23.8	11.1	13.1	11.4
PM 402ED-DW	26.6+26.1	17.4+17.0	19.6	18.5+18.1	29.4+28.9	19.2+18.8	27.7+27.3	18.1+17.7	16.3	19.5	17.0
PM 402ED-1DW	26.6+39.2	17.4+22.6	26.1	18.5+24.1	-	19.2+25.0	-	18.1+23.6	21.7	23.0	20.0
PM 402ED-2DW	39.6+39.2	23.0+22.6	26.6	24.5+24.1	-	25.4+25.0	-	24.0+23.6	22.1	26.2	22.8

Distributor



PizzaMaster®

