

PizzaMaster® 700 series

Technical Specifications – Order Form

Make your choice

☐ PM 721 ☐ PM 722 ☐ PM 723 ☐ PM 724 ☐ PM 725
☐ PM 731 ☐ PM 732 ☐ PM 733 ☐ PM 734 ☐ PM 735
☐ PM 741 ☐ PM 742 ☐ PM 743 ☐ PM 744 ☐ PM 745

PizzaMaster_700series_Technical Specifications 90005_EN_R1C

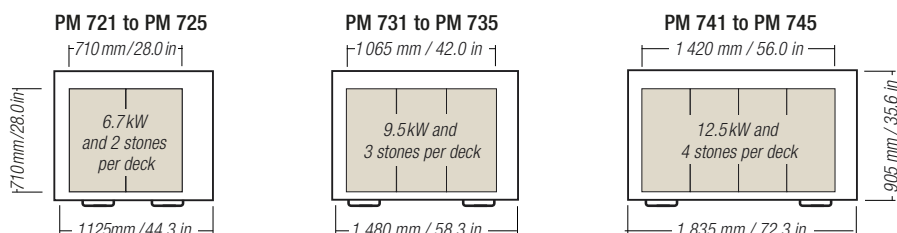
Modular Electric Pizza Ovens

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

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

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®



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.

PizzaMaster® 700 series

Technical Specifications – Installation Guide

PM 721
PM 731
PM 741

PM 722
PM 732
PM 742

PM 723
PM 733
PM 743

PM 724
PM 734
PM 744

PM 725
PM 735
PM 745

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PizzaMaster® 700 series

Model	Dimensions in millimetres		*a)	Dimensions in inches		Decks	Power kW per deck	Capacity (pizzas per deck)				Weight Kg / lb
	Width	Depth x Height		Width	Depth x Height			254 mm	355 mm	406 mm	457 mm	
	External	Internal		External	Internal			10 in	14 in	16 in	18 in	
PM 721	x 480	710 x		x 18.9	28.0 x	1	6.7	6	4	2	1	215 / 474
PM 722	x 820	710 x		x 32.3	28.0 x	2						280 / 617
PM 723	x 1160	210 x		x 45.7	8.2 x	3						345 / 761
PM 724	x 1500	Opt. high		x 59.1	Opt. high	4						410 / 904
PM 725	x 1840	deck=245		x 72.5	deck=9.6	5						475 / 1047
PM 731	x 480	1065 x		x 18.9	42.0 x	1	9.5	11	6	3	2	263 / 580
PM 732	x 820	710 x		x 32.3	28.0 x	2						365 / 805
PM 733	x 1160	210 x		x 45.7	8.2 x	3						467 / 1030
PM 734	x 1500	Opt. high		x 59.1	Opt. high	4						569 / 1254
PM 735	x 1840	deck=245		x 72.5	deck=9.6	5						671 / 1479
PM 741	x 480	1420 x		x 18.9	56.0 x	1	12.5	15	8	4	3	311 / 686
PM 742	x 820	710 x		x 32.3	28.0 x	2						450 / 992
PM 743	x 1160	210 x		x 45.7	8.2 x	3						589 / 1299
PM 744	x 1500	Opt. high		x 59.1	Opt. high	4						728 / 1605
PM 745	x 1840	deck=245		x 72.5	deck=9.6	5						867 / 1911

*a) Model deck height ————— For total oven height = Model deck height + leg and casters height + eyebrow hood —————>

Built for Extreme Temperature



PM 721 / 731 / 741

1 655 mm / 65.2 in



PM 722 / 732 / 742

1 825 mm / 71.9 in



PM 723 / 733 / 743

1 910 mm / 75.2 in
(with UBC 2035mm / 80.1 in)



PM 724 / 734 / 744

1 995 mm / 78.5 in



PM 725 / 735 / 745

2 335 mm / 91.9 in

Disassemble-able, optional

3, 4 and 5 deck ovens are as standard disassemble-able for easy installations

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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 / Ø3.95 in).

Water

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

Connections

Ventilation Water Electrical (deck)



Ventilation (eyebrow hood)

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

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
	(1)	(1)	(1)	(2)	(1)	(1)	(1)	(1)	(1)	(1)	(2)	(1)	(1)
PM 721				9.4							7.8		
PM 722				18.7							15.6		
PM 723	27.7	16.2	9.4	28.1	17.2	30.6	17.9	28.9	16.9	7.8	23.3	9.3	8.1
PM 724				28.4+9.3							23.6+7.8		
PM 725				28.8+18.7							23.9+15.5		
PM 731				14.0							11.6		
PM 732				27.9							23.1		
PM 733	41.3	24.1	14.0	41.8	25.6	45.6	26.6	43.0	25.1	11.6	34.7	13.9	12.1
PM 734				41.9+14.0							34.8+11.6		
PM 735				42.2+27.9							35.1+23.1		
PM 741				18.6							15.4		
PM 742				37.1							30.8		
PM 743	54.8	31.9	18.6	55.6	34.0	60.6	35.3	57.2	33.3	15.4	46.2	18.4	16.0
PM 744				55.6+18.6							46.2+15.54		
PM 745				55.6+37.1							46.2+30.8		

(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®



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