

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_R1C

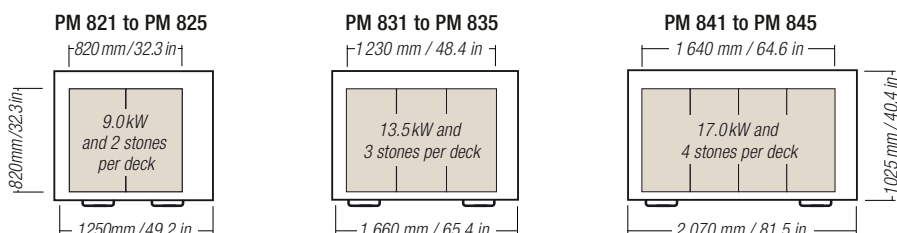
Modular Electric Pizza Ovens

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

- | | |
|-------------------------------------|-------------------------------------|
| ☐ 230V 1ph | ☐ 240V 1ph |
| ☐ 230V 3ph | ☐ 240V 3ph |
| ☐ 400V 3ph+N | ☐ 480V 3ph+N |
| ☐ 200V 3ph | ☐ 400V 3ph |
| ☐ 208V 1ph | ☐ 460V 3ph |
| ☐ 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 | ☐ 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®



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E-mail: info@pizzamaster.com

Website: www.pizzamaster.com

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	

*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



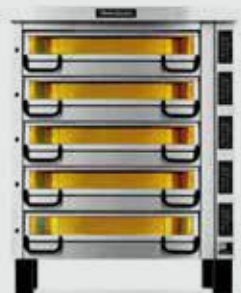
PM 822 / 832 / 842



PM 823 / 833 / 843



PM 824 / 834 / 844



PM 825 / 835 / 845

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

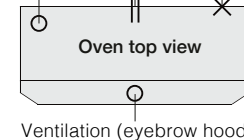
Min. 200 m3/h / 115 CFM per deck / connection. (Connection Ø100 mm / Ø3.95 in).

Water

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

Connections

Ventilation Water Electrical (deck)



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 (440-480)
	(1)	(1)	(1)	(2)	(1)	(1)	(1)	(1)	(1)	(1)	(2)	(1)	(1)
PM 821	39.2	22.7	13.2	13.2	24.2	43.4	25.1	40.9	23.7	10.9	10.9	13.1	11.4
PM 822				26.3							21.8		
PM 823				39.4							32.7		
PM 824				39.7+13.1							33.0+10.9		
PM 825				40.1+26.1							33.3+21.7		
PM 831	58.7	33.9	19.6	19.6	36.1	64.9	37.5	61.2	35.4	16.3	16.3	19.5	17.0
PM 832				39.2							32.5		
PM 833				58.7							48.8		
PM 834				58.8+19.6							48.9+16.3		
PM 835				59.2+39.2							49.1+32.5		
PM 841	73.9	42.8	24.7	24.7	45.5	81.7	47.3	77.1	44.6	20.5	20.5	24.6	21.4
PM 842				49.4							41.0		
PM 843				74.1							61.5		
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®



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Website: www.pizzamaster.com

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