

# 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

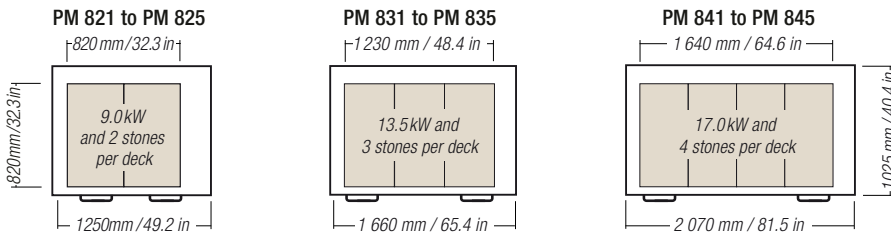


- 80 Different Sizes  
*Including Modular and CounterTop ovens*
- High Power
- High Temperature
- Special Clay Hearthstone
- Unique Scandinavian Design
- “Extra” is Standard
- Smart Unique Options
- International Certificates

### 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*

### 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
- 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

- 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\*

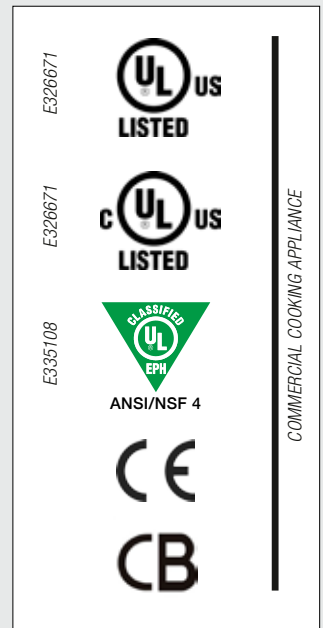
- Deck 1 (lower)
- Deck 2
- Deck 3
- Deck 4
- Deck 5

\*Not in combination with high temperature deck

#### UBC (Under built cabinet)\*

- UBC (Standard)
  - UBC - P (Proofer cabinet)
- \*UBC not available on 4 / 5 deck ovens  
Not US/CAN markets

### Approvals available



**2 YEAR WARRANTY** | Limited

# PizzaMaster®



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Technical Specifications – Installation Guide

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 PM 831 PM 832 PM 833 PM 834 PM 835  
 PM 841 PM 842 PM 843 PM 844 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	*a)	External	Internal	*a)			254 mm 10 in	355 mm 14 in	406 mm 16 in	457 mm 18 in	
PM 821	x 480	820 x		x 18.9	32.3 x		1						272 / 600
PM 822	x 820	820 x		x 32.3	32.3 x		2						363 / 800
PM 823	1250 x 1025	x 1160	210 ---	49.2 x 40.4	x 45.7	8.2 ---	3	9.0	9	4	4	2	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	x 480	1230 x		x 18.9	48.4 x		1						305 / 672
PM 832	x 820	820 x		x 32.3	32.3 x		2						450 / 992
PM 833	1660 x 1025	x 1160	210 ---	65.4 x 40.4	x 45.7	8.2 ---	3	13.5	14	6	6	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	x 480	1640 x		x 18.9	64.6 x		1						355 / 783
PM 842	x 820	820 x		x 32.3	32.3 x		2						572 / 1261
PM 843	2070 x 1025	x 1160	210 ---	81.5 x 40.4	x 45.7	8.2 ---	3	17.0	18	9	8	5	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 min



PM 822 / 832 / 842

1 825 mm / 71.9 in



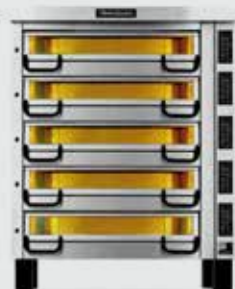
PM 823 / 833 / 843

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

Disassemble-able, optional

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

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

### 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 (mm<sup>2</sup>/AWG) see ovens connecting terminal and/or the manual.

#### Ventilation

Min. 200 m<sup>3</sup>/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 (deck)



Ventilation (eyebrow hood)

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

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