

PizzaMaster® 450 series

Technical Specifications – Order Form

Make your choice

☐ PM 451ED

☐ PM 452ED

☐ PM 451ED-1

☐ PM 452ED-1

☐ PM 452ED-2

☐ PM 451ED-DW

☐ PM 451ED-1DW

☐ PM 452ED-DW

☐ PM 452ED-1DW

☐ PM 452ED-2DW

PizzaMaster_450series_Technical Specifications 90003_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=460mm/18.1, width=see figures below (1)=460mm/18.1in, (2)=920mm/36.2in



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 451-S
any 451 model
- ☐ PM 452-S
any 452 model
- ☐ PM 453-S
any combination of 451 + 452 models stacked
- ☐ PM 454-S
any combination of 452 + 452 models stacked

Shelf support package*

- ☐ SP-1
for support 451-S
- ☐ SP-2
for support 452-S

*shelf support package is ordered separately, nor is it available for supports 453 and 454.

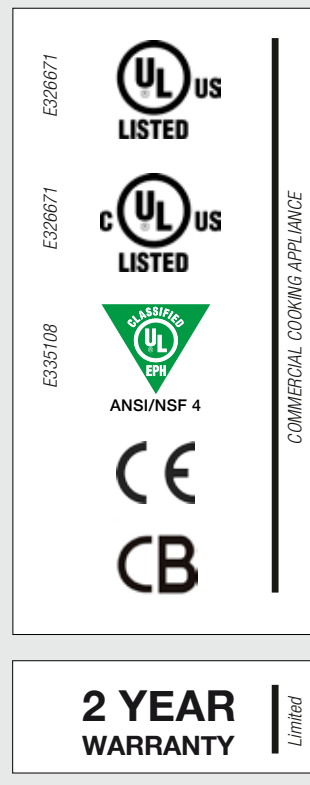
Support

- ☐ PM 451DW-S
any 451 model
- ☐ PM 452DW-S
any 452 model
- ☐ PM 453DW-S
any combination of 451 + 452 models stacked
- ☐ PM 454DW-S
any combination of 452 + 452 models stacked

Shelf support package*

- ☐ SP-1DW
for support 451DW-S
- ☐ SP-2DW
for support 452DW-S

Approvals available



PizzaMaster®



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PizzaMaster® 450 series

Technical Specifications – Installation Guide

PM 451ED
PM 452ED

PM 451ED-1
PM 452ED-1

PM 452ED-2

PM 451ED-DW
PM 452ED-DW

PM 451ED-1DW
PM 452ED-1DW

PM 452ED-2DW

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PizzaMaster® CounterTop 450 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 451ED	700 x	460 x 460	x 195 (1 pcs)	27.6 x 25.6 x 19.7	18.1 x 18.1	1	1	3.63	67/148	
PM 45 ED -1	650 x500		x 85 (2 pcs)				x 3.4 (2 pcs)	2	5.42	75/165
PM 452ED	700 x 650 x800		x 195 (2 pcs)			27.6 x 25.6 x 31.5	x 7.7 (2 pcs)	2	3	9.05
PM 452ED -1		x 195 (1 pcs)	x 7.7 (1 pcs)	4	10.84		125/276			
PM 452ED -2		x 85 (2 pcs)	x 3.4 (2 pcs)	1	1		7.21	112/247		
PM 451ED -DW	1160 x	x 85 (2 pcs)	x 3.4 (2 pcs)		2	10.79	129/284			
PM 451ED -1DW	650 x500	920 x 460	x 195 (2 pcs)	45.7 x 25.6 x 31.5	36.2 x 18.1	2	3	14.42	157/346	
PM 452ED -DW	1160 x 650 x800		x 195 (1 pcs)				x 7.7 (1 pcs)	2	3	18.00
PM 452ED -1DW			x 85 (2 pcs)			x 3.4 (2 pcs)	4		21.58	191/421
PM 452ED -2DW				x 85 (4 pcs)						

Support 450 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 451-S	700 x 648	x 900	SP-1	4	16/35
PM 452-S		x 750	SP-2	4	15/33
PM 453-S		x 450	-	-	14/31
PM 454-S		x 300	-	-	13/29
PM 451DW-S	1160 x 648	x 900	SP-1DW	8	29/64
PM 452DW-S		x 750	SP-2DW	8	28/62
PM 453DW-S		x 450	-	-	27/60
PM 454DW-S		x 300	-	-	26/57

Built for Extreme Temperature



Support:
PM 451-S
PM 451DW-S

Ovens:
1 deck model



Support:
PM 452-S
PM 452DW-S

Ovens:
2 deck model



Support:
PM 453-S
PM 453DW-S

Ovens:
2 deck + 1 deck
models stacked



Support:
PM 454-S
PM 454DW-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.

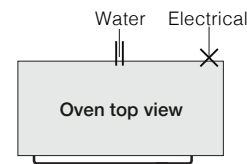
Ventilation

No ventilation connection required

Water

Pressure between 1-6 bar (0.1-0.6 MPa). Connection G 3/4" / NH 3/4" (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 451ED	15.8	-	-	14.6	17.5	-	16.5	-	-	-	-
PM 451ED-1	23.6	13.7	8.0	14.6	26.1	15.2	24.6	14.3	6.7	7.9	6.9
PM 452ED	31.6	20.6	16.0	22.0	34.9	22.8	32.9	21.5	13.3	11.9	10.3
PM 452ED-1	39.4	27.4	16.0	29.1	-	30.3	-	28.5	13.3	15.8	13.7
PM 452ED-2	-	27.4	16.0	29.1	-	30.3	-	28.5	13.3	15.8	13.7
PM 451ED-DW	31.4	20.5	15.6	21.8	34.7	22.6	32.7	21.3	13.0	11.8	10.2
PM 451ED-1DW	-	27.2	15.8	29.0	-	30.1	-	28.4	13.1	15.7	13.6
PM 452ED-DW	31.6+31.2	20.6+20.3	23.4	22.0+21.5	34.9+34.5	22.8+22.4	32.9+32.5	21.5+21.1	19.4	23.3	20.3
PM 452ED-1DW	-	20.6+27.0	31.2	22.0+28.7	-	22.8+29.9	-	21.5+28.2	25.9	27.4	23.8
PM 452ED-2DW	-	27.4+27.0	31.6	29.1+28.7	-	30.3+29.9	-	28.5+28.2	26.3	31.3	27.2

Distributor

CANADA VERSION AVAILABLE
Contact your local Canadian representative or PizzaMaster directly for further information.



PizzaMaster®



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