

# 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

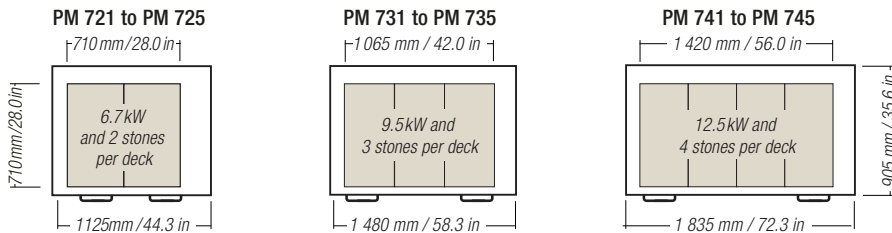


- 80 Different Sizes  
*Including Modular and CounterTop ovens*
- High Power
- High Temperature
- Special Clay Hearthstone
- Unique Scandinavian Design
- “Extra” is Standard
- Smart Unique Options
- International Certificates

### 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
- 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

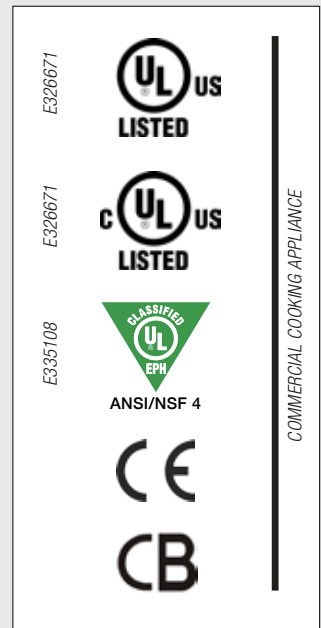
\*Not in combination with high temperature deck

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

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

Not US/CAN markets

### Approvals available



**2 YEAR WARRANTY**

Limited

# PizzaMaster®



# PizzaMaster® 700 series

Technical Specifications – Installation Guide

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PM 731  
PM 741

PM 722  
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PM 742

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## PizzaMaster® 700 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 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 ---	44.3 x 35.6	x 45.7	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 ---	58.3 x 35.6	x 45.7	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 ---	72.3 x 35.6	x 45.7	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



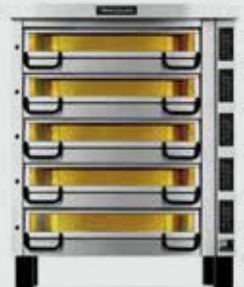
PM 723 / 733 / 743

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



PM 724 / 734 / 744

1 995 mm / 78.5 in



PM 725 / 735 / 745

2 335 mm / 91.9 in

### 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 3/4" / NH 3/4" (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)	(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	9.3	8.1
PM 724				28.4+9.3						23.3		
PM 725				28.8+18.7						23.6+7.8		
PM 731				14.0						23.9+15.5		
PM 732				27.9						11.6		
PM 733	41.3	24.1	14.0	41.8	25.6	45.6	26.6	43.0	25.1	11.6	13.9	12.1
PM 734				41.9+14.0						23.1		
PM 735				42.2+27.9						34.7		
PM 741				18.6						34.8+11.6		
PM 742				37.1						35.1+23.1		
PM 743	54.8	31.9	18.6	55.6	34.0	60.6	35.3	57.2	33.3	15.4	18.4	16.0
PM 744				55.6+18.6						15.4		
PM 745				55.6+37.1						30.8		
										46.2		
										46.2+15.54		
										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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BakePartner has a policy of continuous product development and reserves the right to change specifications and designs without prior notice.