



TECHNICAL SPECIFICATIONS  
EMEA, APAC, LATAM Version



Shown: PM 822ED with optional Additional Sliding Unloading Shelf, 7-Day Automatic On/Off Timer and XTREME Performance 500°C.

Project \_\_\_\_\_  
Item No. \_\_\_\_\_  
Quantity \_\_\_\_\_  
Date \_\_\_\_\_

## PM 82X Series

PM 821ED, PM 822ED, PM 823ED, PM 824ED, PM 825ED

### PizzaMaster® Modular Electric Deck Oven

- The world's largest range of electric deck ovens.
- Trusted in 170+ countries and counting.
- Unmatched capacity. Unstoppable output.
- Precision baking made effortless.
- Built to last. Backed for life.

International Voltage and Certifications  
– Available upon request



#### Standard Features

|  |  |  |
|--|--|--|
| ✓ IQControl Panel™   | ✓ Vent Control Lever for Each Deck       | ✓ Multi-Functional Oven Stand  |
| ✓ TempIQ Recovery™   | ✓ High-Density Insulation                | ✓ Ventilation Hood   |
| ✓ TempIQ Guard™  | ✓ Strong Ergonomic Oven Door Handles     | ✓ Disassemble Design 3/4/5-Deck Ovens<br>Available as an option on 2-deck oven |
| ✓ TurboStart   | ✓ Durable Long-Life Oven Door            | ✓ Resettable Overheat Protection   |
| ✓ Balanced Heat Distribution™  | ✓ Pull-Up Oven Door                      | ✓ 1 & 3 Phase EI. Power Supply Available                                       |
| ✓ 3 Heat Zones: Top, Bottom, Front   | ✓ Large Clear Window Glass Oven Door     | ✓ Flexible Power Supply for 400V<br>Single or multiple incoming supply cables  |
| ✓ Maximum Baking Temperature: 400°C  | ✓ Stainless Steel Front                  | ✓ International Voltages & Certifications<br>Available upon request            |
| ✓ Ceramic Clay Stones w/ Crisping Function<br>Rec. for baking temperatures up to 370°C | ✓ Ventilated Front                       | ✓ Start-Up Maintenance Kit<br>Includes:<br>Oven bulbs<br>Cleaning supplies     |
| ✓ Sliding Unloading Shelf on 1/2/3-Deck Ovens<br>2nd shelf available as an option      | ✓ Bake Timer with Manual Shut-Off Alarm  |  |
| ✓ Dual Xenon Oven Deck Lights  | ✓ Single-Push Auto Bake Timer with Alarm |  |
|  | ✓ Lockable Casters on 1/2/3/4-Deck Ovens |  |

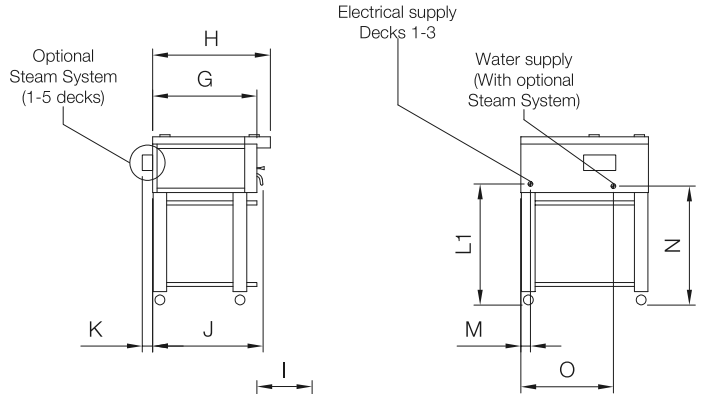
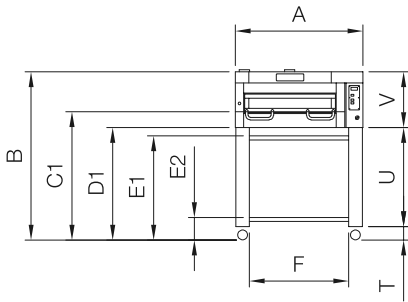
#### Optional Features

|  |   |  |
|--|---|--|
| <input type="checkbox"/> XTREME Performance™ 500°C<br>Extended maximum baking temperature                | <input type="checkbox"/> Extra High Deck<br>N/A with XTREME Performance 500°C         | <input type="checkbox"/> Side Shield Panel   |
| <input type="checkbox"/> Artisan High-Temperature Clay Stones<br>Rec. for baking temperatures over 370°C | <input type="checkbox"/> Power Guard™<br>Control system for limited power supply      | <input type="checkbox"/> Additional Sliding Unloading Shelf  |
| <input type="checkbox"/> Extended Ventilation Hood<br>Rec. for Bakery and XTREME Performance             | <input type="checkbox"/> Dual Voltage System<br>Switchable (230V 3ph and 400V 3ph+N)  | <input type="checkbox"/> Fixed Unloading Shelf on 4-Deck Oven  |
| <input type="checkbox"/> Factory Direct Ventilation System<br>Requires Extended Ventilation Hood         | <input type="checkbox"/> Underbuilt Cabinet (UBC)                                     | <input type="checkbox"/> Side Shelf<br>Maximum 2 per side  |
| <input type="checkbox"/> 7-Day Automatic On/Off Timer  | <input type="checkbox"/> Underbuilt Cabinet with Proofer (UBC-P)                      | <input type="checkbox"/> Oil and Spice Rack<br>Includes pizza cutter   |
| <input type="checkbox"/> Phantom Black Finish  | <input type="checkbox"/> Lockable Casters for 5-Deck Oven                             | <input type="checkbox"/> Pizza Tool Holder<br>Holds up to 3 tools  |
| <input type="checkbox"/> Disassemble Design 2-Deck Oven  | <input type="checkbox"/> Marine Option<br>Adapted for offshore installations          | <input type="checkbox"/> Pizza Tools<br>Loading Peels (33, 36, 45, 50 cm)<br>Turning Peels (20, 23 cm)<br>Oven Brush<br>Freestanding Peel Holder |
| <input type="checkbox"/> Steam System<br>N/A with XTREME Performance 500°C                               | <input type="checkbox"/> Near Coastal Option<br>Enhanced protection against saltwater |  |

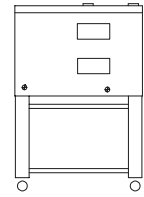
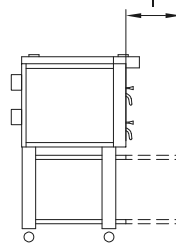
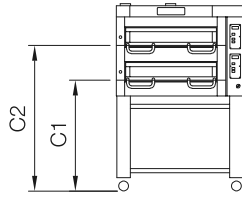
One oven, multiple possibilities. Individually configured decks let you bake different products at once.  
Example: Deck 1 for Bakery, Deck 2 for Standard Pizza, and Deck 3 for High Temperature Pizza.

**Technical Drawings**

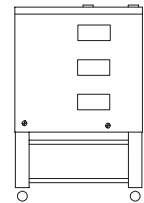
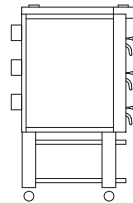
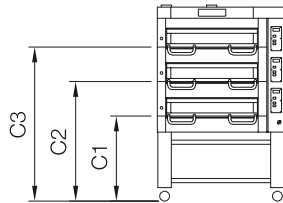
**821**  
Front  
Side  
Rear



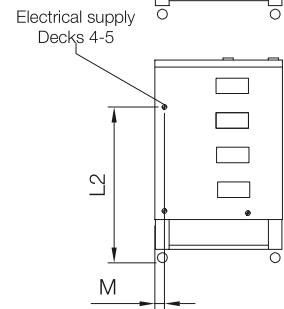
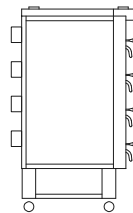
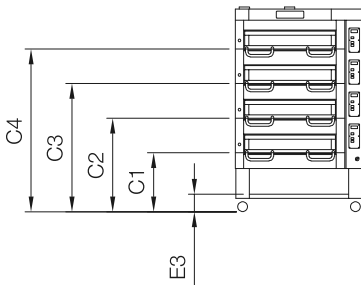
**822**  
Front  
Side  
Rear



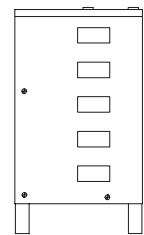
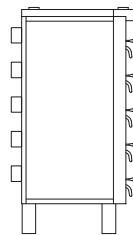
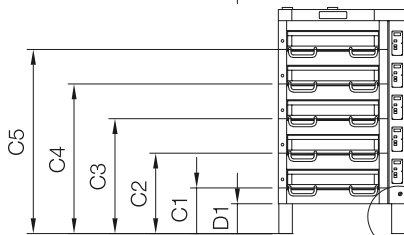
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Front  
Side  
Rear



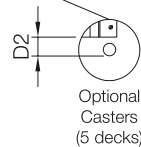
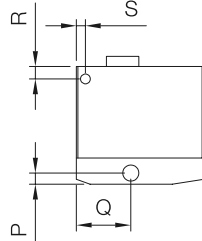
**824**  
Front  
Side  
Rear



**825**  
Front  
Side  
Rear



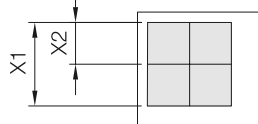
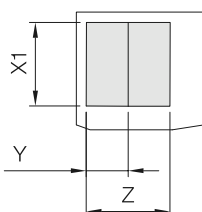
**821 - 825**  
Top



Standard  
Ceramic Clay Stones

Optional  
Artisan High-Temperature Clay Stones

**821 - 825**  
Baking Surface  
Stone size



**Notes**

- Required 50 mm minimum clearance on all sides.
- Optional Steam System: Measurement "K" includes the required minimum clearance.
- Oven must be installed on a flat horizontal surface.
- Installation next to a deep fryer, hub, pasta cooker or similar equipment requires an optional Side Shield Panel.
- Optional Extra High Deck does not change the oven exterior height in measurement "B".

External Dimensions

| See page 2 | Description   | Unit                                      | 821  | 822  | 823  | 824  | 825  |      |
|------------|---|---|------|------|------|------|------|------|
| A          | Oven Width  | mm  | 1250 | 1250 | 1250 | 1250 | 1250 |      |
| B          | Total Oven Height   | a) With Hood (standard)                   | mm   | 1649 | 1818 | 1902 | 1987 | 2194 |
|            |   | b) Without Hood                           | mm   | 1579 | 1748 | 1832 | 1917 | 2124 |
| C1         | Height to Baking Surface, Deck 1 <sup>1)</sup>                                  | a) Standard Deck                          | mm   | 1258 | 1088 | 833  | 579  | 447  |
|            |   | b) Extra High Deck (option) <sup>2)</sup> | mm   | 1233 | 1063 | 808  | 554  | 422  |
| C2         | Height to Baking Surface, Deck 2 <sup>1)</sup>                                  | a) Standard Deck                          | mm   | -    | 1427 | 1172 | 918  | 786  |
|            |   | b) Extra High Deck (option) <sup>2)</sup> | mm   | -    | 1402 | 1147 | 893  | 761  |
| C3         | Height to Baking Surface, Deck 3 <sup>1)</sup>                                  | a) Standard Deck                          | mm   | -    | -    | 1511 | 1257 | 1125 |
|            |   | b) Extra High Deck (option) <sup>2)</sup> | mm   | -    | -    | 1486 | 1232 | 1100 |
| C4         | Height to Baking Surface, Deck 4 <sup>1)</sup>                                  | a) Standard Deck                          | mm   | -    | -    | -    | 1596 | 1464 |
|            |   | b) Extra High Deck (option) <sup>2)</sup> | mm   | -    | -    | -    | 1571 | 1439 |
| C5         | Height to Baking Surface, Deck 5 <sup>1)</sup>                                  | a) Standard Deck                          | mm   | -    | -    | -    | -    | 1803 |
|            |   | b) Extra High Deck (option) <sup>2)</sup> | mm   | -    | -    | -    | -    | 1778 |
| D1         | Height to Bottom of Oven (standard)   | mm  | 1102 | 932  | 677  | 423  | 291  |      |
| D2         | Height to Bottom of Oven (for 5-deck ovens with optional casters) <sup>3)</sup> | mm  | -    | -    | -    | -    | 184  |      |
| E1         | Height to Upper Sliding Shelf   | mm  | 1021 | 851  | 596  | -    | -    |      |
| E2         | Height to Lower Sliding Shelf   | mm  | 212  | 212  | 212  | -    | -    |      |
| E3         | Height to Fixed Shelf (option for 4-deck ovens)                                 | mm  | -    | -    | -    | 179  | -    |      |
| F          | Shelf Width   | mm  | 1231 | 1231 | 1231 | 1231 | 1231 |      |
| G          | Oven Depth, with Hood   | a) Ventilation Hood (standard)            | mm   | 1158 | 1158 | 1158 | 1158 | 1158 |
|            |   | b) Extended Ventilation Hood (option)     | mm   | 1328 | 1328 | 1328 | 1328 | 1328 |
| H          | Oven Depth, without Hood  | mm  | 1023 | 1023 | 1023 | 1023 | 1023 |      |
| I          | Depth of Sliding Shelf when Fully Extended                                      | mm  | 539  | 539  | 539  | -    | -    |      |
| J          | Depth with Handles  | a) Closed door                            | mm   | 1083 | 1083 | 1083 | 1083 | 1083 |
|            |   | b) Open door                              | mm   | 1223 | 1223 | 1223 | 1223 | 1223 |
| K          | Depth of Steam System (option)  | mm  | 100  | 100  | 100  | 100  | 100  |      |
| L1         | Height Position for Electrical Supply, Decks 1-3 [± 25 mm]                      | mm  | 1188 | 1018 | 763  | 509  | 377  |      |
| L2         | Height Position for Electrical Supply, Decks 4-5 [± 25 mm]                      | mm  | -    | -    | -    | 1526 | 1394 |      |
| M          | Width Position for Electrical Supply [± 50 mm]                                  | mm  | 93   | 93   | 93   | 93   | 93   |      |
| N          | Height Position for Water Supply (with optional Steam System)                   | mm  | 1166 | 996  | 741  | 487  | 355  |      |
| O          | Width Position for Water Supply (with optional Steam System)                    | mm  | 905  | 905  | 905  | 905  | 905  |      |
| P          | Depth Position for Front Ventilation (with Hood attached)                       | mm  | 110  | 110  | 110  | 110  | 110  |      |
| Q          | Width Position for Front Ventilation (with Hood attached)                       | mm  | 537  | 537  | 537  | 537  | 537  |      |
| R          | Depth Position for Rear Ventilation   | mm  | 122  | 122  | 122  | 122  | 122  |      |
| S          | Width Position for Rear Ventilation   | mm  | 90   | 90   | 90   | 90   | 90   |      |
| T          | Height of Casters Only (1 to 4 decks)   | mm  | 132  | 132  | 132  | 132  | -    |      |
| U          | Height of Legs Only   | mm  | 970  | 800  | 545  | 291  | 291  |      |
| V          | Height of Oven Only   | a) With Hood (standard)                   | mm   | 547  | 886  | 1225 | 1564 | 1903 |
|            |   | b) Without Hood                           | mm   | 477  | 816  | 1155 | 1494 | 1833 |

Note 1) Add +12 mm for optional Artisan High-Temperature Clay Stones.

Note 2) Optional Extra High Deck does not change the oven exterior height in measurement "B".

Note 3) All other heights are lowered by 107 mm with optional casters for 5-deck ovens.

Internal Dimensions

| See page 2 | Description  | Unit                              | 821 | 822 | 823 | 824 | 825 |     |
|------------|--|-----------------------------------|-----|-----|-----|-----|-----|-----|
| X1         | Stone size, depth - Ceramic Clay Stone (standard)                | mm                                | 820 | 820 | 820 | 820 | 820 |     |
| X2         | Stone size, depth - Artisan High-Temperature Clay Stone (option) | mm                                | 410 | 410 | 410 | 410 | 410 |     |
| Y          | Stone size, width  | mm                                | 410 | 410 | 410 | 410 | 410 |     |
| -          | No. of Stones  | a) Ceramic Clay Stone (standard)  | pcs | 2   | 2   | 2   | 2   | 2   |
|            |  | b) Artisan HT Clay Stone (option) | pcs | 4   | 4   | 4   | 4   | 4   |
| X1         | Total baking surface, depth                                      | mm                                | 820 | 820 | 820 | 820 | 820 |     |
| Z          | Total baking surface, width                                      | mm                                | 820 | 820 | 820 | 820 | 820 |     |
| -          | Total baking surface, area                                       | m <sup>2</sup>                    | 0,7 | 0,7 | 0,7 | 0,7 | 0,7 |     |
| -          | Internal deck height   | a) Standard Deck                  | mm  | 210 | 210 | 210 | 210 | 210 |
|            |  | b) Extra High Deck (option)       | mm  | 245 | 245 | 245 | 245 | 245 |
| -          | Deck door opening height   | a) Standard Deck                  | mm  | 146 | 146 | 146 | 146 | 146 |
|            |  | b) Extra High Deck (option)       | mm  | 181 | 181 | 181 | 181 | 181 |

Packing Dimensions

| Description          | Unit           | 821  | 822  | 823  | 824  | 825  |      |
|----------------------|----------------|------|------|------|------|------|------|
| Net weight           | kg             | 238  | 342  | 445  | 499  | 536  |      |
| Gross weight (total) | kg             | 270  | 377  | 485  | 540  | 635  |      |
| Size / Dimensions    | a) Width       | mm   | 1600 | 1600 | 1600 | 1600 | 2000 |
|                      | b) Depth       | mm   | 1400 | 1400 | 1400 | 1400 | 1400 |
|                      | c) Height      | mm   | 740  | 990  | 1340 | 1680 | 2120 |
| Volume               | m <sup>3</sup> | 1,66 | 2,22 | 3,00 | 3,76 | 5,94 |      |

### Guidelines for choosing the right oven

1. Measure the available space for the oven.
2. Determine the maximum capacity need per hour and average bake time.  
(See capacity tables for guidance).
3. Note that different bake temperatures require separate decks.
4. Factor in time needed for loading and unloading pizzas.
5. Consider potential future expansion plans and the need for additional decks.



OvenIQ  
Configurator™

### Capacity tables

| Round pizza (mm) | Capacity, per deck | Rectangular pizza (mm) |       | Capacity, per deck |
|------------------|--------------------|------------------------|-------|--------------------|
|                  |                    | Length                 | Width |                    |
| 200              | 16                 | 400                    | 300   | 4                  |
| 250              | 9                  | 600                    | 400   | 2                  |
| 300              | 6                  | 600                    | 450   | 1                  |
| 330              | 5                  | 630                    | 470   | 1                  |
| 350              | 4                  | 650                    | 530   | 1                  |
| 400              | 4                  | 660                    | 457   | 1                  |
| 450              | 2                  | 700                    | 500   | 1                  |
| 500              | 1                  | 762                    | 457   | 1                  |
| 600              | 1                  | 800                    | 600   | 1                  |

### Electrical

| Voltage                       | Parameters (Per deck, unless specified) | Unit                         | 821  | 822  | 823  | 824  | 825         |             |
|-------------------------------|---|------------------------------|------|------|------|------|-------------|-------------|
| 230 V<br>1 ph + N<br>50/60 Hz | Max. Current <sup>1)</sup>              | Amps                         | 39,1 | 39,3 | 39,5 | 39,7 | 39,9        |             |
|                               | Average Current at normal operation     | Amps                         | 13,7 | 13,7 | 13,8 | 13,9 | 14,0        |             |
|                               | Min. Breaker (Type C is rec.)           | Amps                         | 43,0 | 43,2 | 43,5 | 43,7 | 43,9        |             |
|                               | Max. Power                              | kW                           | 9,0  | 9,0  | 9,0  | 9,0  | 9,0         |             |
| 230 V<br>3 ph<br>50/60 Hz     | Max. Current <sup>1)</sup>              | Amps                         | 22,6 | 22,7 | 22,9 | 23,1 | 23,3        |             |
|                               | Average Current at normal operation     | Amps                         | 7,9  | 8,0  | 8,0  | 8,1  | 8,2         |             |
|                               | Min. Breaker (Type C is rec.)           | Amps                         | 24,8 | 25,0 | 25,2 | 25,4 | 25,6        |             |
|                               | Max. Power                              | kW                           | 9,0  | 9,0  | 9,0  | 9,0  | 9,0         |             |
| 400 V<br>3 ph + N<br>50/60 Hz | Max. Current <sup>1)</sup>              | a) Per deck                  | Amps | 13,0 | 13,2 | 13,4 | 13,6        | 13,9        |
|                               |   | b) Single cable              | Amps | 13,0 | 26,1 | 39,1 | -           | -           |
|                               |   | c) Dual cables <sup>2)</sup> | Amps | -    | -    | -    | 39,2 + 13,0 | 39,4 + 26,1 |
|                               | Average Current at normal operation     | a) Per deck                  | Amps | 4,6  | 4,6  | 4,7  | 4,8         | 4,8         |
|                               |   | b) Total (oven)              | Amps | 4,6  | 9,2  | 14,1 | 19,1        | 24,2        |
|                               | Min. Breaker (Type C is rec.)           | a) Per deck                  | Amps | 14,3 | 14,5 | 14,8 | 15,0        | 15,2        |
|                               |   | b) Total (oven)              | Amps | 14,3 | 29,0 | 44,3 | 60,0        | 76,2        |
|                               | Max. Power                              | a) Per deck                  | kW   | 9,0  | 9,0  | 9,0  | 9,0         | 9,0         |
| b) Total (oven)               |   | kW                           | 9,0  | 18,0 | 27,0 | 35,9 | 44,9        |             |

Note 1) Only at start-up (~20 min) with activated TurboStart or all heat zones at max.

Note 2) First cable for decks 1-3; Second cable for decks 4-5.

### Ventilation

| EPA 202 Tested   | 821 | 822 | 823 | 824 | 825 |
|--|-----|-----|-----|-----|-----|
| PizzaMaster electric deck ovens conform to ventilation recommendations set forth by ANSI/NFPA96 using EPA 202 test method.<br>Grease-laden vapor test, EPA 202 (ventless requirement): 8 hr, Pepperoni pizza, < 5,00 mg/m <sup>3</sup> . | ✓   | ✓   | ✓   | ✓   | ✓   |

| How to install                                     | Connection(s) |        |      |       | Air flow          |     |     |     |     |      |
|--|---------------|--------|------|-------|-------------------|-----|-----|-----|-----|------|
|  | Qty           | Pos    | Unit | Value | Unit              | 821 | 822 | 823 | 824 | 825  |
| Factory Direct Vent. System (option) <sup>1)</sup> | 1             | Center | mm   | 200   | m <sup>3</sup> /h | 688 | 791 | 894 | 997 | 1100 |
| Direct Ventilation <sup>2)</sup>                   | 2             | Front  | mm   | 160   | m <sup>3</sup> /h | 688 | 791 | 894 | 997 | 1100 |
|  |               | Rear   | mm   | 100   | m <sup>3</sup> /h | 20  | 40  | 59  | 79  | 99   |
| Under External Hood                                | -             | -      | -    | -     | m <sup>3</sup> /h | 516 | 593 | 670 | 748 | 825  |

Note 1) Requires Extended Ventilation Hood.

Note 2) For best performance, Extended Ventilation Hood is recommended.

| Exhaust temperature (See page 3 for measurement "B/b") |      |                |                 |
|--|------|----------------|-----------------|
| Connection   | Unit | "B/b" + 400 mm | "B/b" + 1000 mm |
| Center <sup>1)</sup>                                   | °C   | -              | 42              |
| Front <sup>2)</sup>                                    | °C   | 46             | 42              |
| Rear <sup>2)</sup>                                     | °C   | 115            | 109             |

Note 1) With optional Factory Direct Ventilation System.

Note 2) Without optional Factory Direct Ventilation System.

| Heat emission <sup>1)</sup> |      |     |     |     |      |      |
|-----------------------------|------|-----|-----|-----|------|------|
| Type                        | Unit | 821 | 822 | 823 | 824  | 825  |
| Total                       | kW   | 3,1 | 6,3 | 9,4 | 12,6 | 15,7 |
| Sensible                    | kW   | 0,9 | 1,8 | 2,7 | 3,6  | 4,5  |
| Latent                      | kW   | 2,2 | 4,5 | 6,7 | 9,0  | 11,2 |

Note 1) At normal operation, all decks running.

### Water Only for Optional Steam System

| Requirements            | Value                  | Requirements          | Value               |
|-------------------------|------------------------|-----------------------|---------------------|
| Water drain             | Not required           | Connection            | G 3/4"              |
| Backflow protection     | Required, not included | General water quality | Cold Drinking Water |
| Auto shut-off valve     | Included               | Water softener        | Recommended         |
| Incoming water pressure | 0,2 - 0,4 MPa          | Particle filter       | Recommended         |

| Water quality requirements     | Unit | Value     |
|--------------------------------|------|-----------|
| Magnesium (Mg)                 | mg/l | < 30      |
| Calcium (Ca)                   | mg/l | 20 - 100  |
| Hardness                       | dH   | 4,0 - 7,0 |
| Acidity at 20°C                | pH   | 7,5 - 8,5 |
| Alkalinity (HCO <sub>3</sub> ) | mg/l | > 60      |



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Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

Date \_\_\_\_\_

## PM 83X Series

PM 831ED, PM 832ED, PM 833ED, PM 834ED, PM 835ED

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- The world's largest range of electric deck ovens.
- Trusted in 170+ countries and counting.
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|  |  |  |
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| ✓ TurboStart   | ✓ Durable Long-Life Oven Door            | ✓ Resettable Overheat Protection   |
| ✓ Balanced Heat Distribution™  | ✓ Pull-Up Oven Door                      | ✓ 1 & 3 Phase El. Power Supply Available                                       |
| ✓ 3 Heat Zones: Top, Bottom, Front   | ✓ Large Clear Window Glass Oven Door     | ✓ Flexible Power Supply for 400V<br>Single or multiple incoming supply cables  |
| ✓ Maximum Baking Temperature: 400°C  | ✓ Stainless Steel Front                  | ✓ International Voltages & Certifications<br>Available upon request            |
| ✓ Ceramic Clay Stones w/ Crisping Function<br>Rec. for baking temperatures up to 370°C | ✓ Ventilated Front                       | ✓ Start-Up Maintenance Kit<br>Includes:<br>Oven bulbs<br>Cleaning supplies     |
| ✓ Sliding Unloading Shelf on 1/2/3-Deck Ovens<br>2nd shelf available as an option      | ✓ Bake Timer with Manual Shut-Off Alarm  |  |
| ✓ Dual Xenon Oven Deck Lights  | ✓ Single-Push Auto Bake Timer with Alarm |  |
|  | ✓ Lockable Casters on 1/2/3/4-Deck Ovens |  |

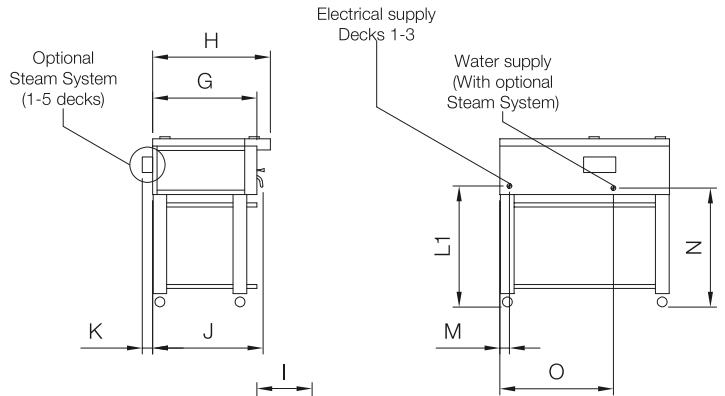
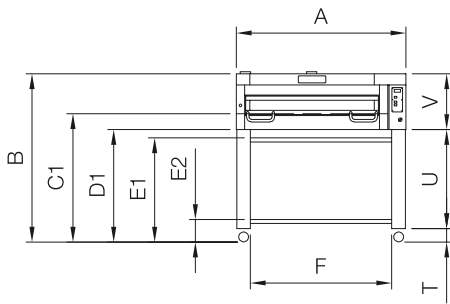
#### Optional Features

|  |   |  |
|--|---|--|
| <input type="checkbox"/> XTREME Performance™ 500°C<br>Extended maximum baking temperature                | <input type="checkbox"/> Extra High Deck<br>N/A with XTREME Performance 500°C         | <input type="checkbox"/> Side Shield Panel   |
| <input type="checkbox"/> Artisan High-Temperature Clay Stones<br>Rec. for baking temperatures over 370°C | <input type="checkbox"/> Power Guard™<br>Control system for limited power supply      | <input type="checkbox"/> Additional Sliding Unloading Shelf  |
| <input type="checkbox"/> Extended Ventilation Hood<br>Rec. for Bakery and XTREME Performance             | <input type="checkbox"/> Dual Voltage System<br>Switchable (230V 3ph and 400V 3ph+N)  | <input type="checkbox"/> Fixed Unloading Shelf on 4-Deck Oven  |
| <input type="checkbox"/> Factory Direct Ventilation System<br>Requires Extended Ventilation Hood         | <input type="checkbox"/> Underbuilt Cabinet (UBC)                                     | <input type="checkbox"/> Side Shelf<br>Maximum 2 per side  |
| <input type="checkbox"/> 7-Day Automatic On/Off Timer  | <input type="checkbox"/> Underbuilt Cabinet with Proofer (UBC-P)                      | <input type="checkbox"/> Oil and Spice Rack<br>Includes pizza cutter   |
| <input type="checkbox"/> Phantom Black Finish  | <input type="checkbox"/> Lockable Casters for 5-Deck Oven                             | <input type="checkbox"/> Pizza Tool Holder<br>Holds up to 3 tools  |
| <input type="checkbox"/> Disassemble Design 2-Deck Oven  | <input type="checkbox"/> Marine Option<br>Adapted for offshore installations          | <input type="checkbox"/> Pizza Tools<br>Loading Peels (33, 36, 45, 50 cm)<br>Turning Peels (20, 23 cm)<br>Oven Brush<br>Freestanding Peel Holder |
| <input type="checkbox"/> Steam System<br>N/A with XTREME Performance 500°C                               | <input type="checkbox"/> Near Coastal Option<br>Enhanced protection against saltwater |  |

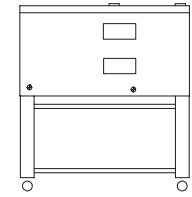
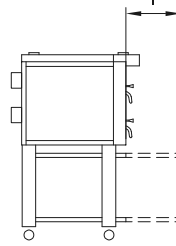
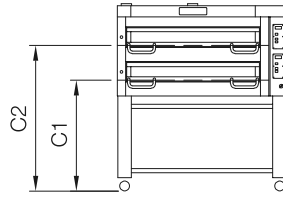
One oven, multiple possibilities. Individually configured decks let you bake different products at once.  
 Example: Deck 1 for Bakery, Deck 2 for Standard Pizza, and Deck 3 for High Temperature Pizza.

**Technical Drawings**

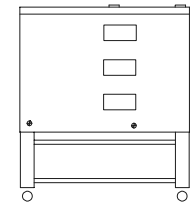
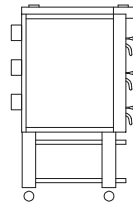
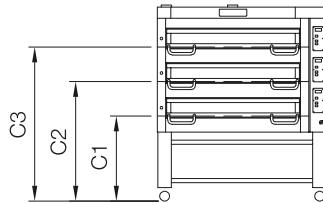
**831**  
Front  
Side  
Rear



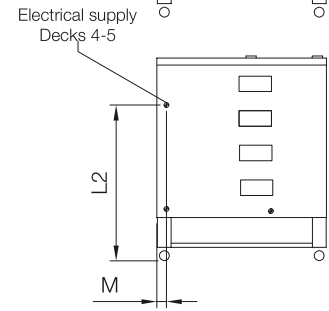
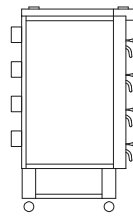
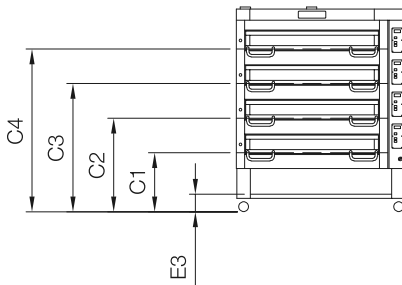
**832**  
Front  
Side  
Rear



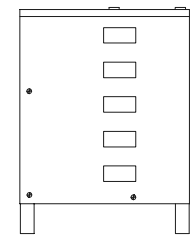
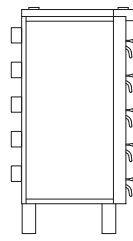
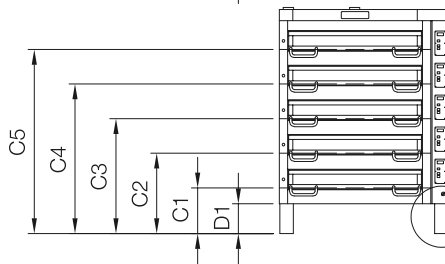
**733**  
Front  
Side  
Rear



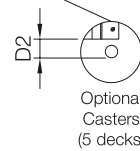
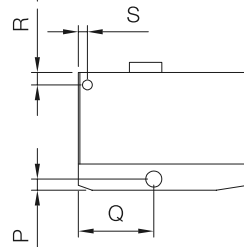
**834**  
Front  
Side  
Rear



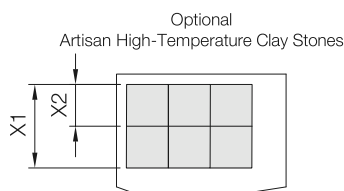
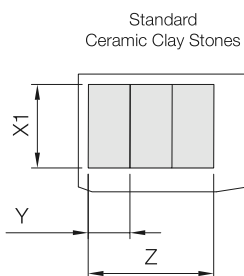
**835**  
Front  
Side  
Rear



**831 - 835**  
Top



**831 - 835**  
Baking Surface  
Stone size



**Notes**

- Required 50 mm minimum clearance on all sides.
- Optional Steam System: Measurement "K" includes the required minimum clearance.
- Oven must be installed on a flat horizontal surface.
- Installation next to a deep fryer, hub, pasta cooker or similar equipment requires an optional Side Shield Panel.
- Optional Extra High Deck does not change the oven exterior height in measurement "B".

## External Dimensions

| See page 2 | Description   | Unit                                      | 831  | 832  | 833  | 834  | 835  |      |
|------------|---|---|------|------|------|------|------|------|
| A          | Oven Width  | mm  | 1662 | 1662 | 1662 | 1662 | 1662 |      |
| B          | Total Oven Height   | a) With Hood (standard)                   | mm   | 1649 | 1818 | 1902 | 1987 | 2194 |
|            |   | b) Without Hood                           | mm   | 1579 | 1748 | 1832 | 1917 | 2124 |
| C1         | Height to Baking Surface, Deck 1 <sup>1)</sup>                                  | a) Standard Deck                          | mm   | 1258 | 1088 | 833  | 579  | 447  |
|            |   | b) Extra High Deck (option) <sup>2)</sup> | mm   | 1233 | 1063 | 808  | 554  | 422  |
| C2         | Height to Baking Surface, Deck 2 <sup>1)</sup>                                  | a) Standard Deck                          | mm   | -    | 1427 | 1172 | 918  | 786  |
|            |   | b) Extra High Deck (option) <sup>2)</sup> | mm   | -    | 1402 | 1147 | 893  | 761  |
| C3         | Height to Baking Surface, Deck 3 <sup>1)</sup>                                  | a) Standard Deck                          | mm   | -    | -    | 1511 | 1257 | 1125 |
|            |   | b) Extra High Deck (option) <sup>2)</sup> | mm   | -    | -    | 1486 | 1232 | 1100 |
| C4         | Height to Baking Surface, Deck 4 <sup>1)</sup>                                  | a) Standard Deck                          | mm   | -    | -    | -    | 1596 | 1464 |
|            |   | b) Extra High Deck (option) <sup>2)</sup> | mm   | -    | -    | -    | 1571 | 1439 |
| C5         | Height to Baking Surface, Deck 5 <sup>1)</sup>                                  | a) Standard Deck                          | mm   | -    | -    | -    | -    | 1803 |
|            |   | b) Extra High Deck (option) <sup>2)</sup> | mm   | -    | -    | -    | -    | 1778 |
| D1         | Height to Bottom of Oven (standard)   | mm  | 1102 | 932  | 677  | 423  | 291  |      |
| D2         | Height to Bottom of Oven (for 5-deck ovens with optional casters) <sup>3)</sup> | mm  | -    | -    | -    | -    | 184  |      |
| E1         | Height to Upper Sliding Shelf   | mm  | 1021 | 851  | 596  | -    | -    |      |
| E2         | Height to Lower Sliding Shelf   | mm  | 212  | 212  | 212  | -    | -    |      |
| E3         | Height to Fixed Shelf (option for 4-deck ovens)                                 | mm  | -    | -    | -    | 179  | -    |      |
| F          | Shelf Width   | mm  | 1515 | 1515 | 1515 | 1515 | 1515 |      |
| G          | Oven Depth, with Hood   | a) Ventilation Hood (standard)            | mm   | 1158 | 1158 | 1158 | 1158 | 1158 |
|            |   | b) Extended Ventilation Hood (option)     | mm   | 1328 | 1328 | 1328 | 1328 | 1328 |
| H          | Oven Depth, without Hood  | mm  | 1023 | 1023 | 1023 | 1023 | 1023 |      |
| I          | Depth of Sliding Shelf when Fully Extended                                      | mm  | 539  | 539  | 539  | -    | -    |      |
| J          | Depth with Handles  | a) Closed door                            | mm   | 1083 | 1083 | 1083 | 1083 | 1083 |
|            |   | b) Open door                              | mm   | 1223 | 1223 | 1223 | 1223 | 1223 |
| K          | Depth of Steam System (option)  | mm  | 100  | 100  | 100  | 100  | 100  |      |
| L1         | Height Position for Electrical Supply, Decks 1-3 [ $\pm$ 25 mm]                 | mm  | 1188 | 1018 | 763  | 509  | 377  |      |
| L2         | Height Position for Electrical Supply, Decks 4-5 [ $\pm$ 25 mm]                 | mm  | -    | -    | -    | 1526 | 1394 |      |
| M          | Width Position for Electrical Supply [ $\pm$ 50 mm]                             | mm  | 93   | 93   | 93   | 93   | 93   |      |
| N          | Height Position for Water Supply (with optional Steam System)                   | mm  | 1166 | 996  | 741  | 487  | 355  |      |
| O          | Width Position for Water Supply (with optional Steam System)                    | mm  | 905  | 905  | 905  | 905  | 905  |      |
| P          | Depth Position for Front Ventilation (with Hood attached)                       | mm  | 110  | 110  | 110  | 110  | 110  |      |
| Q          | Width Position for Front Ventilation (with Hood attached)                       | mm  | 743  | 743  | 743  | 743  | 743  |      |
| R          | Depth Position for Rear Ventilation   | mm  | 122  | 122  | 122  | 122  | 122  |      |
| S          | Width Position for Rear Ventilation   | mm  | 90   | 90   | 90   | 90   | 90   |      |
| T          | Height of Casters Only (1 to 4 decks)   | mm  | 132  | 132  | 132  | 132  | -    |      |
| U          | Height of Legs Only   | mm  | 970  | 800  | 545  | 291  | 291  |      |
| V          | Height of Oven Only   | a) With Hood (standard)                   | mm   | 547  | 886  | 1225 | 1564 | 1903 |
|            |   | b) Without Hood                           | mm   | 477  | 816  | 1155 | 1494 | 1833 |

Note 1) Add +12 mm for optional Artisan High-Temperature Clay Stones.

Note 2) Optional Extra High Deck does not change the oven exterior height in measurement "B".

Note 3) All other heights are lowered by 107 mm with optional casters for 5-deck ovens.

## Internal Dimensions

| See page 2 | Description  | Unit                              | 831  | 832  | 833  | 834  | 835  |     |
|------------|--|-----------------------------------|------|------|------|------|------|-----|
| X1         | Stone size, depth - Ceramic Clay Stone (standard)                | mm                                | 820  | 820  | 820  | 820  | 820  |     |
| X2         | Stone size, depth - Artisan High-Temperature Clay Stone (option) | mm                                | 410  | 410  | 410  | 410  | 410  |     |
| Y          | Stone size, width  | mm                                | 410  | 410  | 410  | 410  | 410  |     |
| -          | No. of Stones  | a) Ceramic Clay Stone (standard)  | pcs  | 3    | 3    | 3    | 3    | 3   |
|            |  | b) Artisan HT Clay Stone (option) | pcs  | 6    | 6    | 6    | 6    | 6   |
| X1         | Total baking surface, depth                                      | mm                                | 820  | 820  | 820  | 820  | 820  |     |
| Z          | Total baking surface, width                                      | mm                                | 1230 | 1230 | 1230 | 1230 | 1230 |     |
| -          | Total baking surface, area                                       | m <sup>2</sup>                    | 1,0  | 1,0  | 1,0  | 1,0  | 1,0  |     |
| -          | Internal deck height   | a) Standard Deck                  | mm   | 210  | 210  | 210  | 210  | 210 |
|            |  | b) Extra High Deck (option)       | mm   | 245  | 245  | 245  | 245  | 245 |
| -          | Deck door opening height   | a) Standard Deck                  | mm   | 146  | 146  | 146  | 146  | 146 |
|            |  | b) Extra High Deck (option)       | mm   | 181  | 181  | 181  | 181  | 181 |

## Packing Dimensions

| Description          | Unit           | 831  | 832  | 833  | 834  | 835  |
|----------------------|----------------|------|------|------|------|------|
| Net weight           | kg             | 286  | 418  | 552  | 682  | 788  |
| Gross weight (total) | kg             | 335  | 470  | 610  | 740  | 885  |
| Size / Dimensions    | a) Width       | mm   | 2000 | 2000 | 2000 | 2000 |
|                      | b) Depth       | mm   | 1400 | 1400 | 1400 | 1400 |
|                      | c) Height      | mm   | 740  | 990  | 1340 | 1680 |
| Volume               | m <sup>3</sup> | 2,07 | 2,77 | 3,75 | 4,70 | 5,94 |

### Guidelines for choosing the right oven

1. Measure the available space for the oven.
2. Determine the maximum capacity need per hour and average bake time.  
(See capacity tables for guidance).
3. Note that different bake temperatures require separate decks.
4. Factor in time needed for loading and unloading pizzas.
5. Consider potential future expansion plans and the need for additional decks.



OvenIQ  
Configurator™

### Capacity tables

| Round pizza (mm) | Capacity, per deck | Rectangular pizza (mm) |       | Capacity, per deck |
|------------------|--------------------|------------------------|-------|--------------------|
|                  |                    | Length                 | Width |                    |
| 200              | 24                 | 400                    | 300   | 8                  |
| 250              | 14                 | 600                    | 400   | 4                  |
| 300              | 11                 | 600                    | 450   | 2                  |
| 330              | 8                  | 630                    | 470   | 2                  |
| 350              | 7                  | 650                    | 530   | 2                  |
| 400              | 6                  | 660                    | 457   | 2                  |
| 450              | 4                  | 700                    | 500   | 2                  |
| 500              | 2                  | 762                    | 457   | 2                  |
| 600              | 2                  | 800                    | 600   | 2                  |

### Electrical

| Voltage                       | Parameters (Per deck, unless specified) | Unit                         | 831  | 832  | 833  | 834  | 835         |             |
|-------------------------------|---|------------------------------|------|------|------|------|-------------|-------------|
| 230 V<br>1 ph + N<br>50/60 Hz | Max. Current <sup>1)</sup>              | Amps                         | 58,5 | 58,7 | 58,9 | 59,1 | 59,4        |             |
|                               | Average Current at normal operation     | Amps                         | 20,5 | 20,5 | 20,6 | 20,7 | 20,8        |             |
|                               | Min. Breaker (Type C is rec.)           | Amps                         | 64,3 | 64,6 | 64,8 | 65,0 | 65,3        |             |
|                               | Max. Power                              | kW                           | 13,5 | 13,5 | 13,5 | 13,5 | 13,5        |             |
| 230 V<br>3 ph<br>50/60 Hz     | Max. Current <sup>1)</sup>              | Amps                         | 33,9 | 33,9 | 34,1 | 34,3 | 34,5        |             |
|                               | Average Current at normal operation     | Amps                         | 11,9 | 11,9 | 11,9 | 12,0 | 12,1        |             |
|                               | Min. Breaker (Type C is rec.)           | Amps                         | 37,3 | 37,3 | 37,5 | 37,7 | 37,9        |             |
|                               | Max. Power                              | kW                           | 13,5 | 13,5 | 13,5 | 13,5 | 13,5        |             |
| 400 V<br>3 ph + N<br>50/60 Hz | Max. Current <sup>1)</sup>              | a) Per deck                  | Amps | 19,6 | 19,6 | 19,8 | 20,0        | 20,2        |
|                               |   | b) Single cable              | Amps | 19,6 | 39,1 | 58,7 | -           | -           |
|                               |   | c) Dual cables <sup>2)</sup> | Amps | -    | -    | -    | 58,7 + 19,6 | 58,7 + 39,1 |
|                               | Average Current at normal operation     | a) Per deck                  | Amps | 6,8  | 6,8  | 6,9  | 7,0         | 7,1         |
|                               |   | b) Total (oven)              | Amps | 6,8  | 13,7 | 20,8 | 28,0        | 35,4        |
|                               | Min. Breaker (Type C is rec.)           | a) Per deck                  | Amps | 21,5 | 21,5 | 21,8 | 22,0        | 22,2        |
|                               |   | b) Total (oven)              | Amps | 21,5 | 43,1 | 65,3 | 88,0        | 111,2       |
|                               | Max. Power                              | a) Per deck                  | kW   | 13,5 | 13,5 | 13,5 | 13,5        | 13,5        |
| b) Total (oven)               |   | kW                           | 13,5 | 26,9 | 40,4 | 53,8 | 67,3        |             |

Note 1) Only at start-up (~20 min) with activated TurboStart or all heat zones at max.

Note 2) First cable for decks 1-3; Second cable for decks 4-5.

### Ventilation

| EPA 202 Tested   | 831 | 832 | 833 | 834 | 835 |
|--|-----|-----|-----|-----|-----|
| PizzaMaster electric deck ovens conform to ventilation recommendations set forth by ANSI/NFPA96 using EPA 202 test method.<br>Grease-laden vapor test, EPA 202 (ventless requirement): 8 hr, Pepperoni pizza, < 5,00 mg/m <sup>3</sup> . | ✓   | ✓   | ✓   | ✓   | ✓   |

| How to install                                     | Connection(s) |        |      |       | Air flow          |     |      |      |      |      |
|--|---------------|--------|------|-------|-------------------|-----|------|------|------|------|
|  | Qty           | Pos    | Unit | Value | Unit              | 831 | 832  | 833  | 834  | 835  |
| Factory Direct Vent. System (option) <sup>1)</sup> | 1             | Center | mm   | 200   | m <sup>3</sup> /h | 913 | 1050 | 1187 | 1324 | 1461 |
| Direct Ventilation <sup>2)</sup>                   | 2             | Front  | mm   | 160   | m <sup>3</sup> /h | 913 | 1050 | 1187 | 1324 | 1461 |
|  |               | Rear   | mm   | 100   | m <sup>3</sup> /h | 30  | 59   | 89   | 119  | 148  |
| Under External Hood                                | -             | -      | -    | -     | m <sup>3</sup> /h | 685 | 787  | 890  | 993  | 1096 |

Note 1) Requires Extended Ventilation Hood.

Note 2) For best performance, Extended Ventilation Hood is recommended.

| Exhaust temperature (See page 3 for measurement "B/b") |      |                |                 |
|--|------|----------------|-----------------|
| Connection   | Unit | "B/b" + 400 mm | "B/b" + 1000 mm |
| Center <sup>1)</sup>                                   | °C   | -              | 42              |
| Front <sup>2)</sup>                                    | °C   | 46             | 42              |
| Rear <sup>2)</sup>                                     | °C   | 115            | 109             |

Note 1) With optional Factory Direct Ventilation System.

Note 2) Without optional Factory Direct Ventilation System.

| Heat emission <sup>1)</sup> |      |     |     |      |      |      |
|-----------------------------|------|-----|-----|------|------|------|
| Type                        | Unit | 831 | 832 | 833  | 834  | 835  |
| Total                       | kW   | 4,7 | 9,4 | 14,1 | 18,8 | 23,5 |
| Sensible                    | kW   | 1,3 | 2,7 | 4,0  | 5,4  | 6,7  |
| Latent                      | kW   | 3,4 | 6,7 | 10,1 | 13,5 | 16,8 |

Note 1) At normal operation, all decks running.

### Water Only for Optional Steam System

| Requirements            | Value                  | Requirements          | Value               |
|-------------------------|------------------------|-----------------------|---------------------|
| Water drain             | Not required           | Connection            | G 3/4"              |
| Backflow protection     | Required, not included | General water quality | Cold Drinking Water |
| Auto shut-off valve     | Included               | Water softener        | Recommended         |
| Incoming water pressure | 0,2 - 0,4 MPa          | Particle filter       | Recommended         |

| Water quality requirements     | Unit | Value     |
|--------------------------------|------|-----------|
| Magnesium (Mg)                 | mg/l | < 30      |
| Calcium (Ca)                   | mg/l | 20 - 100  |
| Hardness                       | dH   | 4,0 - 7,0 |
| Acidity at 20°C                | pH   | 7,5 - 8,5 |
| Alkalinity (HCO <sub>3</sub> ) | mg/l | > 60      |



TECHNICAL SPECIFICATIONS

EMEA, APAC, LATAM Version

Project \_\_\_\_\_  
 Item No. \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 Date \_\_\_\_\_



Shown: PM 842ED with optional Additional Sliding Unloading Shelf, 7-Day Automatic On/Off Timer and XTREME Performance 500°C.

# PM 84X Series

PM 841ED, PM 842ED, PM 843ED, PM 844ED, PM 845ED

## PizzaMaster® Modular Electric Deck Oven

- The world's largest range of electric deck ovens.
- Trusted in 170+ countries and counting.
- Unmatched capacity. Unstoppable output.
- Precision baking made effortless.
- Built to last. Backed for life.

International Voltage and Certifications  
 - Available upon request



### Standard Features

|  |  |  |
|--|--|--|
| ✓ IQControl Panel™   | ✓ Vent Control Lever for Each Deck       | ✓ Multi-Functional Oven Stand  |
| ✓ TempIQ Recovery™   | ✓ High-Density Insulation                | ✓ Ventilation Hood   |
| ✓ TempIQ Guard™  | ✓ Strong Ergonomic Oven Door Handles     | ✓ Disassemble Design 3/4/5-Deck Ovens<br>Available as an option on 2-deck oven |
| ✓ TurboStart   | ✓ Durable Long-Life Oven Door            | ✓ Resettable Overheat Protection   |
| ✓ Balanced Heat Distribution™  | ✓ Pull-Up Oven Door                      | ✓ 1 & 3 Phase El. Power Supply Available                                       |
| ✓ 3 Heat Zones: Top, Bottom, Front   | ✓ Large Clear Window Glass Oven Door     | ✓ Flexible Power Supply for 400V<br>Single or multiple incoming supply cables  |
| ✓ Maximum Baking Temperature: 400°C  | ✓ Stainless Steel Front                  | ✓ International Voltages & Certifications<br>Available upon request            |
| ✓ Ceramic Clay Stones w/ Crisping Function<br>Rec. for baking temperatures up to 370°C | ✓ Ventilated Front                       | ✓ Start-Up Maintenance Kit<br>Includes:<br>Oven bulbs<br>Cleaning supplies     |
| ✓ Sliding Unloading Shelf on 1/2/3-Deck Ovens<br>2nd shelf available as an option      | ✓ Bake Timer with Manual Shut-Off Alarm  |  |
| ✓ Dual Xenon Oven Deck Lights  | ✓ Single-Push Auto Bake Timer with Alarm |  |
|  | ✓ Lockable Casters on 1/2/3/4-Deck Ovens |  |

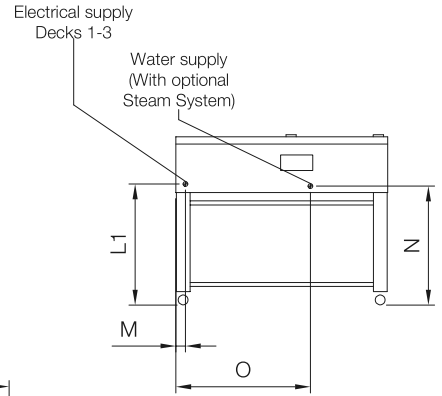
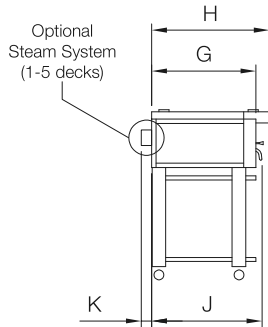
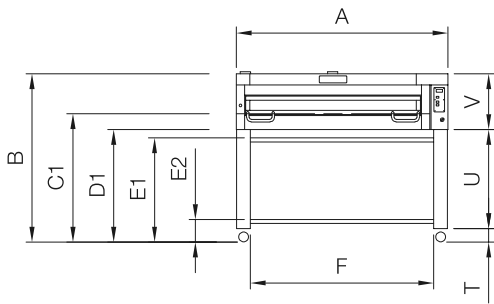
### Optional Features

|  |   |  |
|--|---|--|
| <input type="checkbox"/> XTREME Performance™ 500°C<br>Extended maximum baking temperature                | <input type="checkbox"/> Extra High Deck<br>N/A with XTREME Performance 500°C         | <input type="checkbox"/> Side Shield Panel   |
| <input type="checkbox"/> Artisan High-Temperature Clay Stones<br>Rec. for baking temperatures over 370°C | <input type="checkbox"/> Power Guard™<br>Control system for limited power supply      | <input type="checkbox"/> Additional Sliding Unloading Shelf  |
| <input type="checkbox"/> Extended Ventilation Hood<br>Rec. for Bakery and XTREME Performance             | <input type="checkbox"/> Dual Voltage System<br>Switchable (230V 3ph and 400V 3ph+N)  | <input type="checkbox"/> Fixed Unloading Shelf on 4-Deck Oven  |
| <input type="checkbox"/> Factory Direct Ventilation System<br>Requires Extended Ventilation Hood         | <input type="checkbox"/> Underbuilt Cabinet (UBC)                                     | <input type="checkbox"/> Side Shelf<br>Maximum 2 per side  |
| <input type="checkbox"/> 7-Day Automatic On/Off Timer  | <input type="checkbox"/> Underbuilt Cabinet with Proofer (UBC-P)                      | <input type="checkbox"/> Oil and Spice Rack<br>Includes pizza cutter   |
| <input type="checkbox"/> Phantom Black Finish  | <input type="checkbox"/> Lockable Casters for 5-Deck Oven                             | <input type="checkbox"/> Pizza Tool Holder<br>Holds up to 3 tools  |
| <input type="checkbox"/> Disassemble Design 2-Deck Oven  | <input type="checkbox"/> Marine Option<br>Adapted for offshore installations          | <input type="checkbox"/> Pizza Tools<br>Loading Peels (33, 36, 45, 50 cm)<br>Turning Peels (20, 23 cm)<br>Oven Brush<br>Freestanding Peel Holder |
| <input type="checkbox"/> Steam System<br>N/A with XTREME Performance 500°C                               | <input type="checkbox"/> Near Coastal Option<br>Enhanced protection against saltwater |  |

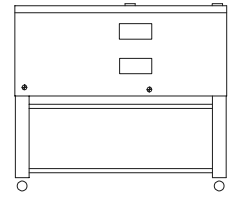
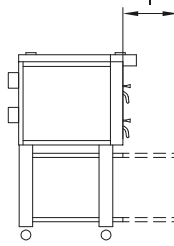
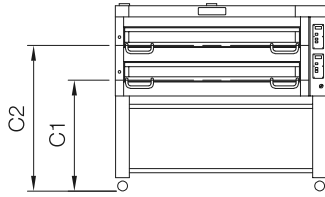
One oven, multiple possibilities. Individually configured decks let you bake different products at once.  
 Example: Deck 1 for Bakery, Deck 2 for Standard Pizza, and Deck 3 for High Temperature Pizza.

Technical Drawings

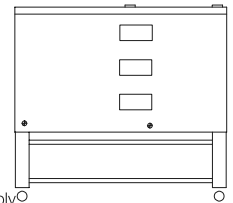
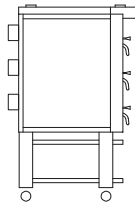
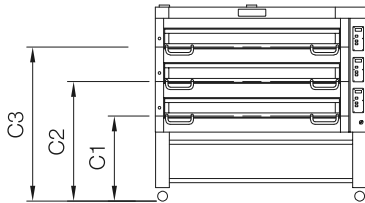
841  
Front  
Side  
Rear



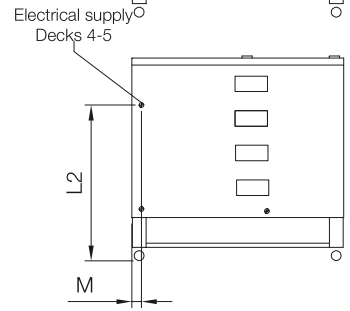
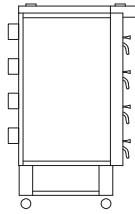
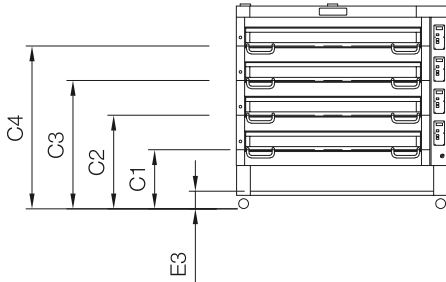
842  
Front  
Side  
Rear



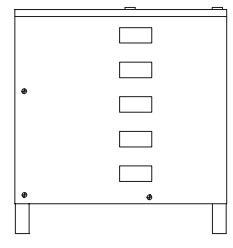
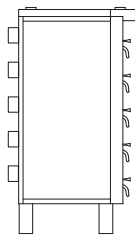
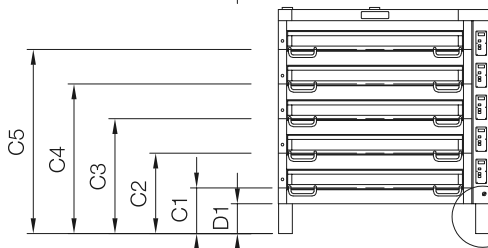
843  
Front  
Side  
Rear



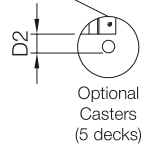
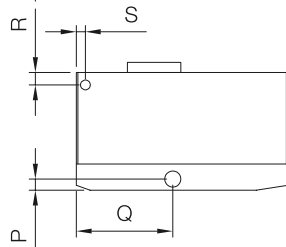
844  
Front  
Side  
Rear



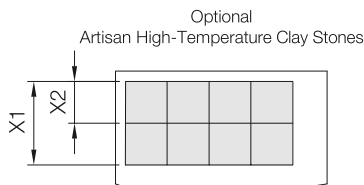
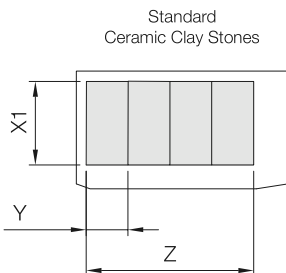
845  
Front  
Side  
Rear



841 - 845  
Top



841 - 845  
Baking Surface  
Stone size



Notes

- Required 50 mm minimum clearance on all sides.
- Optional Steam System: Measurement "K" includes the required minimum clearance.
- Oven must be installed on a flat horizontal surface.
- Installation next to a deep fryer, hub, pasta cooker or similar equipment requires an optional Side Shield Panel.
- Optional Extra High Deck does not change the oven exterior height in measurement "B".

External Dimensions

| See page 2 | Description   | Unit                                      | 841  | 842  | 843  | 844  | 845  |      |
|------------|---|---|------|------|------|------|------|------|
| A          | Oven Width  | mm  | 2074 | 2074 | 2074 | 2074 | 2074 |      |
| B          | Total Oven Height   | a) With Hood (standard)                   | mm   | 1649 | 1818 | 1902 | 1987 | 2194 |
|            |   | b) Without Hood                           | mm   | 1579 | 1748 | 1832 | 1917 | 2124 |
| C1         | Height to Baking Surface, Deck 1 <sup>1)</sup>                                  | a) Standard Deck                          | mm   | 1258 | 1088 | 833  | 579  | 447  |
|            |   | b) Extra High Deck (option) <sup>2)</sup> | mm   | 1233 | 1063 | 808  | 554  | 422  |
| C2         | Height to Baking Surface, Deck 2 <sup>1)</sup>                                  | a) Standard Deck                          | mm   | -    | 1427 | 1172 | 918  | 786  |
|            |   | b) Extra High Deck (option) <sup>2)</sup> | mm   | -    | 1402 | 1147 | 893  | 761  |
| C3         | Height to Baking Surface, Deck 3 <sup>1)</sup>                                  | a) Standard Deck                          | mm   | -    | -    | 1511 | 1257 | 1125 |
|            |   | b) Extra High Deck (option) <sup>2)</sup> | mm   | -    | -    | 1486 | 1232 | 1100 |
| C4         | Height to Baking Surface, Deck 4 <sup>1)</sup>                                  | a) Standard Deck                          | mm   | -    | -    | -    | 1596 | 1464 |
|            |   | b) Extra High Deck (option) <sup>2)</sup> | mm   | -    | -    | -    | 1571 | 1439 |
| C5         | Height to Baking Surface, Deck 5 <sup>1)</sup>                                  | a) Standard Deck                          | mm   | -    | -    | -    | -    | 1803 |
|            |   | b) Extra High Deck (option) <sup>2)</sup> | mm   | -    | -    | -    | -    | 1778 |
| D1         | Height to Bottom of Oven (standard)   | mm  | 1102 | 932  | 677  | 423  | 291  |      |
| D2         | Height to Bottom of Oven (for 5-deck ovens with optional casters) <sup>3)</sup> | mm  | -    | -    | -    | -    | 184  |      |
| E1         | Height to Upper Sliding Shelf   | mm  | 1021 | 851  | 596  | -    | -    |      |
| E2         | Height to Lower Sliding Shelf   | mm  | 212  | 212  | 212  | -    | -    |      |
| E3         | Height to Fixed Shelf (option for 4-deck ovens)                                 | mm  | -    | -    | -    | 179  | -    |      |
| F          | Shelf Width   | mm  | 1927 | 1927 | 1927 | 1927 | 1927 |      |
| G          | Oven Depth, with Hood   | a) Ventilation Hood (standard)            | mm   | 1158 | 1158 | 1158 | 1158 | 1158 |
|            |   | b) Extended Ventilation Hood (option)     | mm   | 1328 | 1328 | 1328 | 1328 | 1328 |
| H          | Oven Depth, without Hood  | mm  | 1023 | 1023 | 1023 | 1023 | 1023 |      |
| I          | Depth of Sliding Shelf when Fully Extended                                      | mm  | 539  | 539  | 539  | -    | -    |      |
| J          | Depth with Handles  | a) Closed door                            | mm   | 1083 | 1083 | 1083 | 1083 | 1083 |
|            |   | b) Open door                              | mm   | 1223 | 1223 | 1223 | 1223 | 1223 |
| K          | Depth of Steam System (option)  | mm  | 100  | 100  | 100  | 100  | 100  |      |
| L1         | Height Position for Electrical Supply, Decks 1-3 [± 25 mm]                      | mm  | 1188 | 1018 | 763  | 509  | 377  |      |
| L2         | Height Position for Electrical Supply, Decks 4-5 [± 25 mm]                      | mm  | -    | -    | -    | 1526 | 1394 |      |
| M          | Width Position for Electrical Supply [± 50 mm]                                  | mm  | 93   | 93   | 93   | 93   | 93   |      |
| N          | Height Position for Water Supply (with optional Steam System)                   | mm  | 1166 | 996  | 741  | 487  | 355  |      |
| O          | Width Position for Water Supply (with optional Steam System)                    | mm  | 1317 | 1317 | 1317 | 1317 | 1317 |      |
| P          | Depth Position for Front Ventilation (with Hood attached)                       | mm  | 110  | 110  | 110  | 110  | 110  |      |
| Q          | Width Position for Front Ventilation (with Hood attached)                       | mm  | 949  | 949  | 949  | 949  | 949  |      |
| R          | Depth Position for Rear Ventilation   | mm  | 122  | 122  | 122  | 122  | 122  |      |
| S          | Width Position for Rear Ventilation   | mm  | 90   | 90   | 90   | 90   | 90   |      |
| T          | Height of Casters Only (1 to 4 decks)   | mm  | 132  | 132  | 132  | 132  | -    |      |
| U          | Height of Legs Only   | mm  | 970  | 800  | 545  | 291  | 291  |      |
| V          | Height of Oven Only   | a) With Hood (standard)                   | mm   | 547  | 886  | 1225 | 1564 | 1903 |
|            |   | b) Without Hood                           | mm   | 477  | 816  | 1155 | 1494 | 1833 |

Note 1) Add +12 mm for optional Artisan High-Temperature Clay Stones.  
 Note 2) Optional Extra High Deck does not change the oven exterior height in measurement "B".  
 Note 3) All other heights are lowered by 107 mm with optional casters for 5-deck ovens.

Internal Dimensions

| See page 2 | Description  | Unit                              | 841  | 842  | 843  | 844  | 845  |     |
|------------|--|-----------------------------------|------|------|------|------|------|-----|
| X1         | Stone size, depth - Ceramic Clay Stone (standard)                | mm                                | 820  | 820  | 820  | 820  | 820  |     |
| X2         | Stone size, depth - Artisan High-Temperature Clay Stone (option) | mm                                | 410  | 410  | 410  | 410  | 410  |     |
| Y          | Stone size, width  | mm                                | 410  | 410  | 410  | 410  | 410  |     |
| -          | No. of Stones  | a) Ceramic Clay Stone (standard)  | pcs  | 4    | 4    | 4    | 4    | 4   |
|            |  | b) Artisan HT Clay Stone (option) | pcs  | 8    | 8    | 8    | 8    | 8   |
| X1         | Total baking surface, depth                                      | mm                                | 820  | 820  | 820  | 820  | 820  |     |
| Z          | Total baking surface, width                                      | mm                                | 1640 | 1640 | 1640 | 1640 | 1640 |     |
| -          | Total baking surface, area                                       | m <sup>2</sup>                    | 1,3  | 1,3  | 1,3  | 1,3  | 1,3  |     |
| -          | Internal deck height   | a) Standard Deck                  | mm   | 210  | 210  | 210  | 210  | 210 |
|            |  | b) Extra High Deck (option)       | mm   | 245  | 245  | 245  | 245  | 245 |
| -          | Deck door opening height   | a) Standard Deck                  | mm   | 146  | 146  | 146  | 146  | 146 |
|            |  | b) Extra High Deck (option)       | mm   | 181  | 181  | 181  | 181  | 181 |

Packing Dimensions

| Description          | Unit           | 841  | 842  | 843  | 844  | 845  |
|----------------------|----------------|------|------|------|------|------|
| Net weight           | kg             | 299  | 513  | 723  | 941  | 1125 |
| Gross weight (total) | kg             | 355  | 572  | 788  | 1006 | 1223 |
| Size / Dimensions    | a) Width       | mm   | 2300 | 2300 | 2300 | 2300 |
|                      | b) Depth       | mm   | 1400 | 1400 | 1400 | 1400 |
|                      | c) Height      | mm   | 740  | 990  | 1340 | 1680 |
| Volume               | m <sup>3</sup> | 2,38 | 3,19 | 4,31 | 5,41 | 6,83 |

**Guidelines for choosing the right oven**

1. Measure the available space for the oven.
2. Determine the maximum capacity need per hour and average bake time.  
(See capacity tables for guidance).
3. Note that different bake temperatures require separate decks.
4. Factor in time needed for loading and unloading pizzas.
5. Consider potential future expansion plans and the need for additional decks.



OvenIQ Configurator™

**Capacity tables**

| Round pizza (mm) | Capacity, per deck | Rectangular pizza (mm) |       | Capacity, per deck |
|------------------|--------------------|------------------------|-------|--------------------|
|                  |                    | Length                 | Width |                    |
| 200              | 32                 | 400                    | 300   | 10                 |
| 250              | 18                 | 600                    | 400   | 5                  |
| 300              | 14                 | 600                    | 450   | 3                  |
| 330              | 10                 | 630                    | 470   | 3                  |
| 350              | 9                  | 650                    | 530   | 3                  |
| 400              | 8                  | 660                    | 457   | 3                  |
| 450              | 5                  | 700                    | 500   | 3                  |
| 500              | 3                  | 762                    | 457   | 3                  |
| 600              | 2                  | 800                    | 600   | 2                  |

**Electrical**

| Voltage                       | Parameters (Per deck, unless specified) | Unit                         | 841  | 842  | 843  | 844  | 845         |             |
|-------------------------------|---|------------------------------|------|------|------|------|-------------|-------------|
| 230 V<br>1 ph + N<br>50/60 Hz | Max. Current <sup>1)</sup>              | Amps                         | 73,7 | 73,9 | 74,2 | 73,4 | 74,6        |             |
|                               | Average Current at normal operation     | Amps                         | 25,8 | 25,9 | 26,0 | 25,7 | 26,1        |             |
|                               | Min. Breaker (Type C is rec.)           | Amps                         | 81,1 | 81,3 | 81,6 | 80,7 | 82,0        |             |
|                               | Max. Power                              | kW                           | 17,0 | 17,0 | 17,0 | 17,0 | 17,0        |             |
| 230 V<br>3 ph<br>50/60 Hz     | Max. Current <sup>1)</sup>              | Amps                         | 42,7 | 42,7 | 42,9 | 43,0 | 43,2        |             |
|                               | Average Current at normal operation     | Amps                         | 15,0 | 15,0 | 15,0 | 15,1 | 15,1        |             |
|                               | Min. Breaker (Type C is rec.)           | Amps                         | 47,0 | 47,0 | 47,1 | 47,3 | 47,6        |             |
|                               | Max. Power                              | kW                           | 17,0 | 17,0 | 17,0 | 17,0 | 17,0        |             |
| 400 V<br>3 ph + N<br>50/60 Hz | Max. Current <sup>1)</sup>              | a) Per deck                  | Amps | 24,7 | 24,7 | 24,8 | 25,0        | 25,2        |
|                               |   | b) Single cable              | Amps | 24,7 | 49,4 | 74,0 | -           | -           |
|                               |   | c) Dual cables <sup>2)</sup> | Amps | -    | -    | -    | 74,0 + 24,7 | 74,0 + 49,4 |
|                               | Average Current at normal operation     | a) Per deck                  | Amps | 8,6  | 8,6  | 8,7  | 8,8         | 8,8         |
|                               |   | b) Total (oven)              | Amps | 8,6  | 17,3 | 26,0 | 35,0        | 44,2        |
|                               | Min. Breaker (Type C is rec.)           | a) Per deck                  | Amps | 27,1 | 27,1 | 27,3 | 27,5        | 27,8        |
|                               |   | b) Total (oven)              | Amps | 27,1 | 54,3 | 81,8 | 110,1       | 138,8       |
|                               | Max. Power                              | a) Per deck                  | kW   | 17,0 | 17,0 | 17,0 | 17,0        | 17,0        |
| b) Total (oven)               |   | kW                           | 17,0 | 33,9 | 50,9 | 67,8 | 84,8        |             |

Note 1) Only at start-up (~20 min) with activated TurboStart or all heat zones at max.  
 Note 2) First cable for decks 1-3; Second cable for decks 4-5.

**Ventilation**

| EPA 202 Tested   | 841 | 842 | 843 | 844 | 845 |
|--|-----|-----|-----|-----|-----|
| PizzaMaster electric deck ovens conform to ventilation recommendations set forth by ANSI/NFPA96 using EPA 202 test method.<br>Grease-laden vapor test, EPA 202 (ventless requirement): 8 hr, Pepperoni pizza, < 5,00 mg/m <sup>3</sup> . | ✓   | ✓   | ✓   | ✓   | -   |

| How to install                                     | Connection(s) |        |      |       | Air flow          |      |      |      |      |      |
|--|---------------|--------|------|-------|-------------------|------|------|------|------|------|
|  | Qty           | Pos    | Unit | Value | Unit              | 841  | 842  | 843  | 844  | 845  |
| Factory Direct Vent. System (option) <sup>1)</sup> | 1             | Center | mm   | 200   | m <sup>3</sup> /h | 1139 | 1309 | 1480 | 1651 | 1822 |
| Direct Ventilation <sup>2)</sup>                   | 2             | Front  | mm   | 160   | m <sup>3</sup> /h | 1139 | 1309 | 1480 | 1651 | 1822 |
|  |               | Rear   | mm   | 100   | m <sup>3</sup> /h | 40   | 79   | 119  | 158  | 198  |
| Under External Hood                                | -             | -      | -    | -     | m <sup>3</sup> /h | 854  | 982  | 1110 | 1238 | 1366 |

Note 1) Requires Extended Ventilation Hood.  
 Note 2) For best performance, Extended Ventilation Hood is recommended.

| Exhaust temperature (See page 3 for measurement "B/b") |      |                |                 |
|--|------|----------------|-----------------|
| Connection   | Unit | "B/b" + 400 mm | "B/b" + 1000 mm |
| Center <sup>1)</sup>                                   | °C   | -              | 42              |
| Front <sup>2)</sup>                                    | °C   | 46             | 42              |
| Rear <sup>2)</sup>                                     | °C   | 115            | 109             |

Note 1) With optional Factory Direct Ventilation System.  
 Note 2) Without optional Factory Direct Ventilation System.

| Heat emission <sup>1)</sup> |      |     |      |      |      |      |
|-----------------------------|------|-----|------|------|------|------|
| Type                        | Unit | 841 | 842  | 843  | 844  | 845  |
| Total                       | kW   | 5,9 | 11,9 | 17,8 | 23,7 | 29,7 |
| Sensible                    | kW   | 1,7 | 3,4  | 5,1  | 6,8  | 8,5  |
| Latent                      | kW   | 4,2 | 8,5  | 12,7 | 17,0 | 21,2 |

Note 1) At normal operation, all decks running.

**Water Only for Optional Steam System**

| Requirements            | Value                  | Requirements          | Value               |
|-------------------------|------------------------|-----------------------|---------------------|
| Water drain             | Not required           | Connection            | G 3/4"              |
| Backflow protection     | Required, not included | General water quality | Cold Drinking Water |
| Auto shut-off valve     | Included               | Water softener        | Recommended         |
| Incoming water pressure | 0,2 - 0,4 MPa          | Particle filter       | Recommended         |

| Water quality requirements     | Unit | Value     |
|--------------------------------|------|-----------|
| Magnesium (Mg)                 | mg/l | < 30      |
| Calcium (Ca)                   | mg/l | 20 - 100  |
| Hardness                       | dH   | 4,0 - 7,0 |
| Acidity at 20°C                | pH   | 7,5 - 8,5 |
| Alkalinity (HCO <sub>3</sub> ) | mg/l | > 60      |