



TECHNICAL SPECIFICATIONS

EMEA, APAC, LATAM Version



Shown: PM 912ED with optional Additional Sliding Unloading Shelf, 7-Day Automatic On/Off Timer and XTREME Performance 500°C.

Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

Date \_\_\_\_\_

## PM 91X Series

PM 911ED, PM 912ED, PM 913ED, PM 914ED, PM 915ED

### 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 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 Single or multiple incoming supply cables
✓ Maximum Baking Temperature: 400°C	✓ Stainless Steel Front	✓ International Voltages & Certifications Available upon request
✓ Ceramic Clay Stones w/ Crisping Function Rec. for baking temperatures up to 370°C	✓ Ventilated Front	✓ Start-Up Maintenance Kit Includes: Oven bulbs Cleaning supplies
✓ Sliding Unloading Shelf on 1/2/3-Deck Ovens 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	

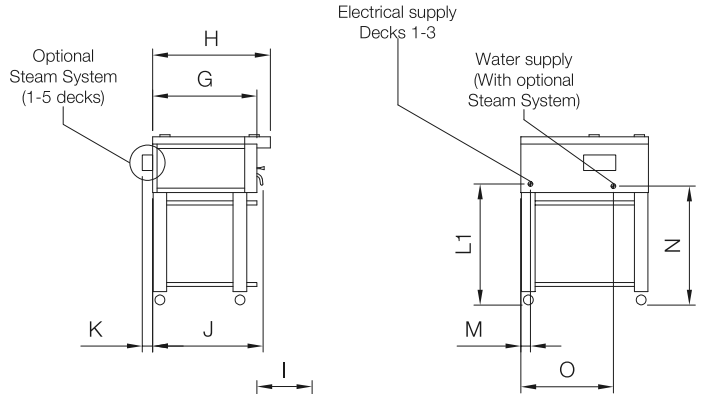
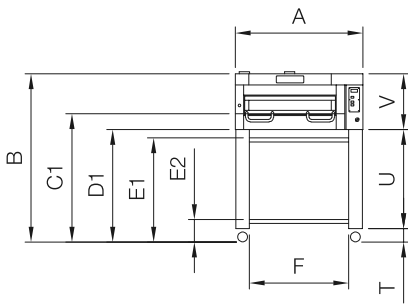
#### Optional Features

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<input type="checkbox"/> Artisan High-Temperature Clay Stones Rec. for baking temperatures over 370°C	<input type="checkbox"/> Power Guard™ Control system for limited power supply	<input type="checkbox"/> Additional Sliding Unloading Shelf
<input type="checkbox"/> Extended Ventilation Hood Rec. for Bakery and XTREME Performance	<input type="checkbox"/> Dual Voltage System Switchable (230V 3ph and 400V 3ph+N)	<input type="checkbox"/> Fixed Unloading Shelf on 4-Deck Oven
<input type="checkbox"/> Factory Direct Ventilation System Requires Extended Ventilation Hood	<input type="checkbox"/> Underbuilt Cabinet (UBC)	<input type="checkbox"/> Side Shelf Maximum 2 per side
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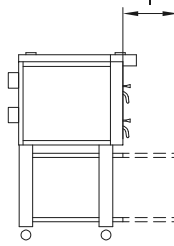
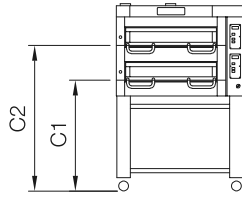
**One oven, multiple possibilities. Individually configured decks let you bake different products at once.**  
 Example: **Deck 1** for Bakery, **Deck 2** for Standard Pizza, and **Deck 3** for High Temperature Pizza.

Technical Drawings

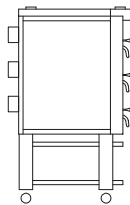
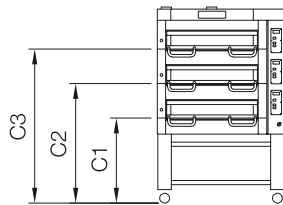
**911**  
Front  
Side  
Rear



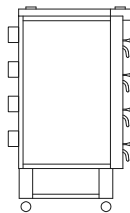
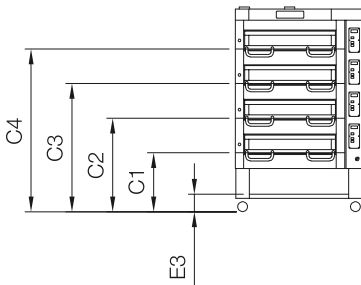
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Front  
Side  
Rear



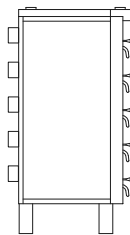
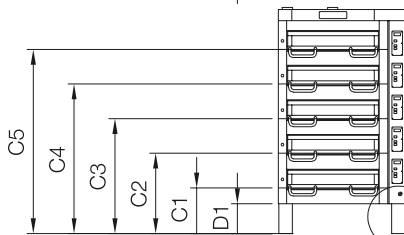
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Front  
Side  
Rear



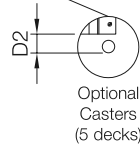
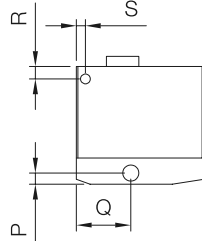
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Front  
Side  
Rear



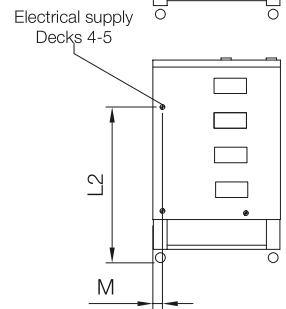
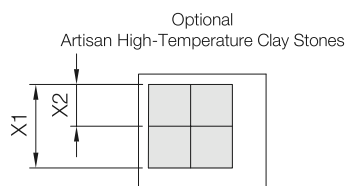
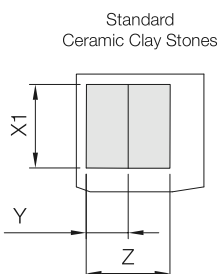
**915**  
Front  
Side  
Rear



**911 - 915**  
Top



**911 - 915**  
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	911	912	913	914	915	
A	Oven Width	mm	1045	1045	1045	1045	1045	
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	898	898	898	898	898	
G	Oven Depth, with Hood	a) Ventilation Hood (standard)	mm	1260	1260	1260	1260	1260
		b) Extended Ventilation Hood (option)	mm	1430	1430	1430	1430	1430
H	Oven Depth, without Hood	mm	1125	1125	1125	1125	1125	
I	Depth of Sliding Shelf when Fully Extended	mm	539	539	539	-	-	
J	Depth with Handles	a) Closed door	mm	1185	1185	1185	1185	1185
		b) Open door	mm	1325	1325	1325	1325	1325
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	775	775	775	775	775	
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	434	434	434	434	434	
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	911	912	913	914	915	
X1	Stone size, depth - Ceramic Clay Stone (standard)	mm	920	920	920	920	920	
X2	Stone size, depth - Artisan High-Temperature Clay Stone (option)	mm	460	460	460	460	460	
Y	Stone size, width	mm	335	335	335	335	335	
-	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	920	920	920	920	920	
Z	Total baking surface, width	mm	670	670	670	670	670	
-	Total baking surface, area	m <sup>2</sup>	0,6	0,6	0,6	0,6	0,6	
-	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	911	912	913	914	915	
Net weight	kg	213	320	434	484	511	
Gross weight (total)	kg	245	355	460	525	610	
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	12	400	300	3
250	8	600	400	2
300	6	600	450	2
330	5	630	470	1
350	4	650	530	1
400	2	660	457	2
450	2	700	500	1
500	1	762	457	1
600	1	800	600	1

### Electrical

Voltage	Parameters (Per deck, unless specified)	Unit	911	912	913	914	915	
230 V 1 ph + N 50/60 Hz	Max. Current <sup>1)</sup>	Amps	33,3	33,5	33,7	33,9	34,1	
	Average Current at normal operation	Amps	11,6	11,7	11,8	11,9	11,9	
	Min. Breaker (Type C is rec.)	Amps	36,6	36,8	37,1	37,3	37,5	
	Max. Power	kW	7,7	7,7	7,7	7,7	7,7	
230 V 3 ph 50/60 Hz	Max. Current <sup>1)</sup>	Amps	19,2	19,4	19,6	19,8	20,0	
	Average Current at normal operation	Amps	6,7	6,8	6,9	6,9	7,0	
	Min. Breaker (Type C is rec.)	Amps	21,1	21,3	21,5	21,7	22,0	
	Max. Power	kW	7,7	7,7	7,7	7,7	7,7	
400 V 3 ph + N 50/60 Hz	Max. Current <sup>1)</sup>	a) Per deck	Amps	11,1	11,3	11,5	11,7	12,0
		b) Single cable	Amps	11,1	22,2	33,3	-	-
		c) Dual cables <sup>2)</sup>	Amps	-	-	-	33,5 + 11,1	33,7 + 22,1
	Average Current at normal operation	a) Per deck	Amps	3,9	4,0	4,0	4,1	4,2
		b) Total (oven)	Amps	3,9	7,9	12,1	16,4	20,9
	Min. Breaker (Type C is rec.)	a) Per deck	Amps	12,2	12,4	12,7	12,9	13,2
		b) Total (oven)	Amps	12,2	24,9	38,0	51,7	65,8
	Max. Power	a) Per deck	kW	7,7	7,7	7,7	7,7	7,7
b) Total (oven)		kW	7,7	15,3	23,0	30,6	38,3	

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	911	912	913	914	915
PizzaMaster electric deck ovens conform to ventilation recommendations set forth by ANSI/NFPA96 using EPA 202 test method. 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	911	912	913	914	915
Factory Direct Vent. System (option) <sup>1)</sup>	1	Center	mm	200	m <sup>3</sup> /h	572	658	744	829	915
Direct Ventilation <sup>2)</sup>	2	Front	mm	160	m <sup>3</sup> /h	572	658	744	829	915
		Rear	mm	100	m <sup>3</sup> /h	18	36	54	72	91
Under External Hood	-	-	-	-	m <sup>3</sup> /h	429	493	558	622	686

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

Heat emission <sup>1)</sup>						
Type	Unit	911	912	913	914	915
Total	kW	2,7	5,4	8,0	10,7	13,4
Sensible	kW	0,8	1,5	2,3	3,1	3,8
Latent	kW	1,9	3,8	5,7	7,7	9,6

Note 1) With optional Factory Direct Ventilation System.  
 Note 2) Without optional Factory Direct Ventilation System.  
 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. \_\_\_\_\_  
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PM 921ED, PM 922ED, PM 923ED, PM 924ED, PM 925ED

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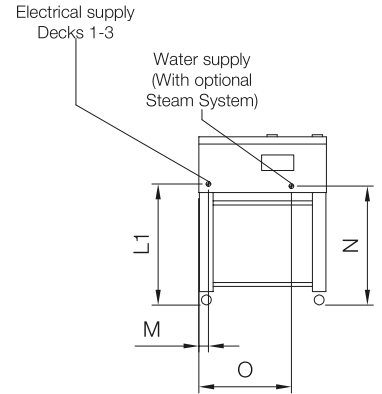
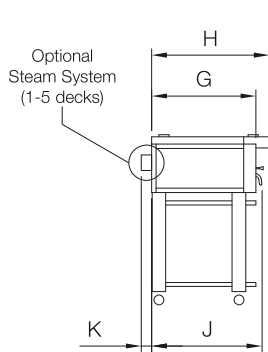
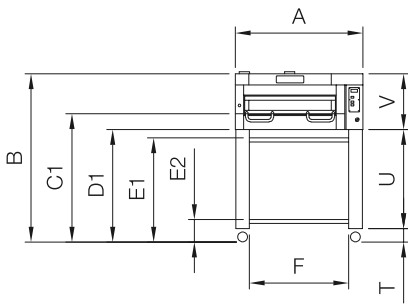
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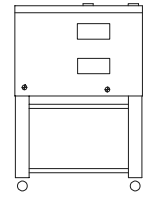
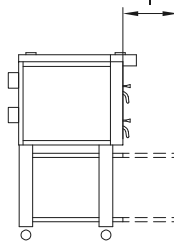
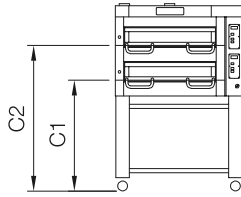
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Example: Deck 1 for Bakery, Deck 2 for Standard Pizza, and Deck 3 for High Temperature Pizza.

Technical Drawings

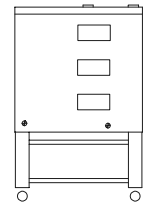
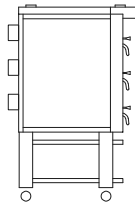
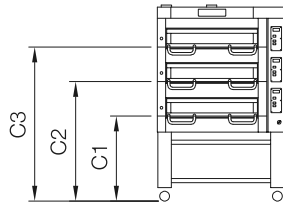
921  
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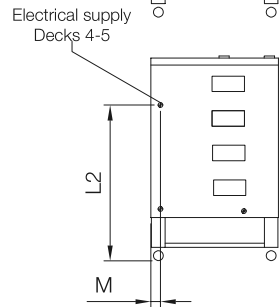
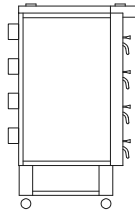
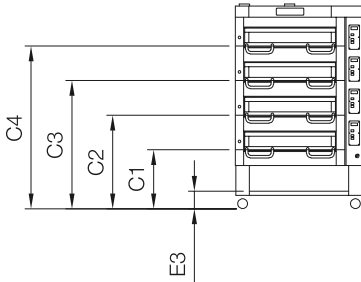
922  
Front  
Side  
Rear



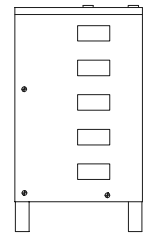
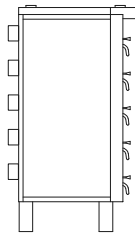
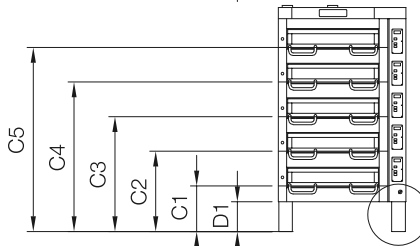
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Front  
Side  
Rear



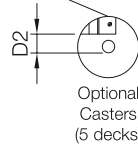
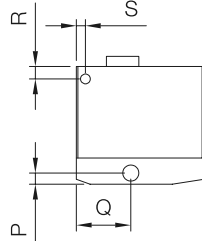
924  
Front  
Side  
Rear



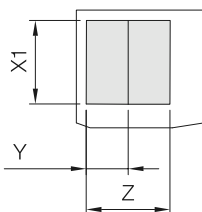
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Front  
Side  
Rear



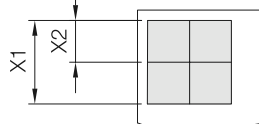
921 - 925  
Top



Standard  
Ceramic Clay Stones



Optional  
Artisan High-Temperature Clay Stones



921 - 925  
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	921	922	923	924	925	
A	Oven Width	mm	1350	1350	1350	1350	1350	
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	1203	1203	1203	1203	1203	
G	Oven Depth, with Hood	a) Ventilation Hood (standard)	mm	1260	1260	1260	1260	1260
		b) Extended Ventilation Hood (option)	mm	1430	1430	1430	1430	1430
H	Oven Depth, without Hood	mm	1125	1125	1125	1125	1125	
I	Depth of Sliding Shelf when Fully Extended	mm	539	539	539	-	-	
J	Depth with Handles	a) Closed door	mm	1185	1185	1185	1185	1185
		b) Open door	mm	1325	1325	1325	1325	1325
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	955	955	955	955	955	
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	587	587	587	587	587	
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	921	922	923	924	925	
X1	Stone size, depth - Ceramic Clay Stone (standard)	mm	920	920	920	920	920	
X2	Stone size, depth - Artisan High-Temperature Clay Stone (option)	mm	460	460	460	460	460	
Y	Stone size, width	mm	460	460	460	460	460	
-	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	920	920	920	920	920	
Z	Total baking surface, width	mm	920	920	920	920	920	
-	Total baking surface, area	m <sup>2</sup>	0,8	0,8	0,8	0,8	0,8	
-	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	921	922	923	924	925	
Net weight	kg	258	390	508	640	716	
Gross weight (total)	kg	290	425	548	681	815	
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	20	400	300	4
250	11	600	400	2
300	9	600	450	2
330	6	630	470	1
350	5	650	530	1
400	4	660	457	2
450	4	700	500	1
500	2	762	457	2
600	1	800	600	1

### Electrical

Voltage	Parameters (Per deck, unless specified)	Unit	921	922	923	924	925	
230 V 1 ph + N 50/60 Hz	Max. Current <sup>1)</sup>	Amps	47,5	47,7	47,9	48,2	48,4	
	Average Current at normal operation	Amps	16,6	16,7	16,8	16,9	16,9	
	Min. Breaker (Type C is rec.)	Amps	52,3	52,5	52,7	53,0	53,2	
	Max. Power	kW	10,9	10,9	10,9	10,9	10,9	
230 V 3 ph 50/60 Hz	Max. Current <sup>1)</sup>	Amps	27,5	27,6	27,8	28,0	28,2	
	Average Current at normal operation	Amps	9,6	9,7	9,7	9,8	9,9	
	Min. Breaker (Type C is rec.)	Amps	30,2	30,3	30,5	30,8	31,0	
	Max. Power	kW	10,9	10,9	10,9	10,9	10,9	
400 V 3 ph + N 50/60 Hz	Max. Current <sup>1)</sup>	a) Per deck	Amps	15,9	16,0	16,2	16,4	16,6
		b) Single cable	Amps	15,9	31,7	47,6	-	-
		c) Dual cables <sup>2)</sup>	Amps	-	-	-	47,6 + 15,9	47,7 + 31,7
	Average Current at normal operation	a) Per deck	Amps	5,6	5,6	5,7	5,7	5,8
		b) Total (oven)	Amps	5,6	11,2	17,0	23,0	29,1
	Min. Breaker (Type C is rec.)	a) Per deck	Amps	17,5	17,6	17,8	18,1	18,3
		b) Total (oven)	Amps	17,5	35,2	53,5	72,2	91,5
	Max. Power	a) Per deck	kW	10,9	10,9	10,9	10,9	10,9
b) Total (oven)		kW	10,9	21,9	32,8	43,7	54,6	

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	921	922	923	924	925
PizzaMaster electric deck ovens conform to ventilation recommendations set forth by ANSI/NFPA96 using EPA 202 test method. 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	921	922	923	924	925
Factory Direct Vent. System (option) <sup>1)</sup>	1	Center	mm	200	m <sup>3</sup> /h	743	854	965	1077	1188
Direct Ventilation <sup>2)</sup>	2	Front	mm	160	m <sup>3</sup> /h	743	854	965	1077	1188
		Rear	mm	100	m <sup>3</sup> /h	25	50	75	100	124
Under External Hood	-	-	-	-	m <sup>3</sup> /h	557	640	724	807	891

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

Heat emission <sup>1)</sup>						
Type	Unit	921	922	923	924	925
Total	kW	3,8	7,6	11,5	15,3	19,1
Sensible	kW	1,1	2,2	3,3	4,4	5,5
Latent	kW	2,7	5,5	8,2	10,9	13,7

Note 1) With optional Factory Direct Ventilation System.  
Note 2) Without optional Factory Direct Ventilation System.  
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 932ED with optional Additional Sliding Unloading Shelf, 7-Day Automatic On/Off Timer and XTREME Performance 500°C.

## PM 93X Series

PM 931ED, PM 932ED, PM 933ED, PM 934ED, PM 935ED

### 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 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 Single or multiple incoming supply cables
✓ Maximum Baking Temperature: 400°C	✓ Stainless Steel Front	✓ International Voltages & Certifications Available upon request
✓ Ceramic Clay Stones w/ Crisping Function Rec. for baking temperatures up to 370°C	✓ Ventilated Front	✓ Start-Up Maintenance Kit Includes: Oven bulbs Cleaning supplies
✓ Sliding Unloading Shelf on 1/2/3-Deck Ovens 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	

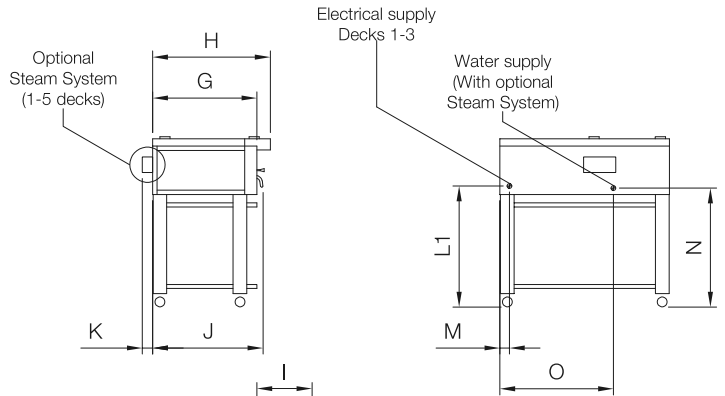
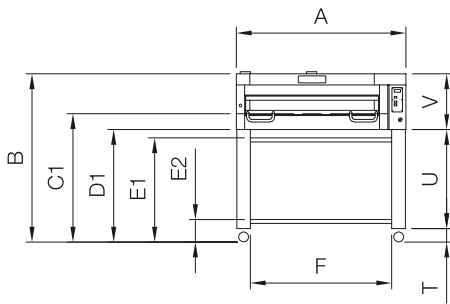
#### Optional Features

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

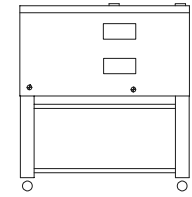
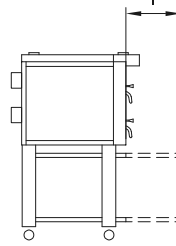
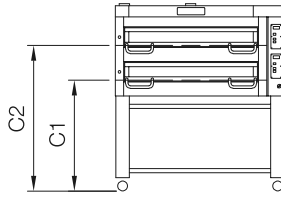
One oven, multiple possibilities. Individually configured decks let you bake different products at once.  
Example: Deck 1 for Bakery, Deck 2 for Standard Pizza, and Deck 3 for High Temperature Pizza.

Technical Drawings

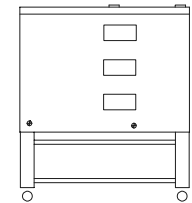
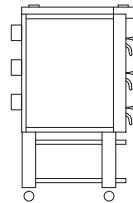
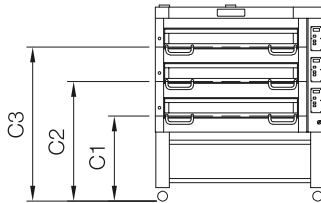
**931**  
Front  
Side  
Rear



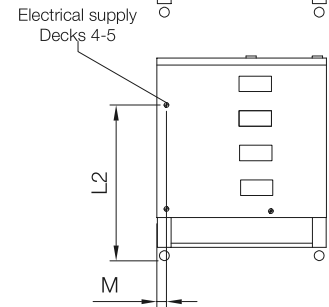
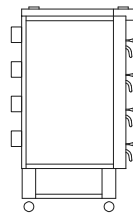
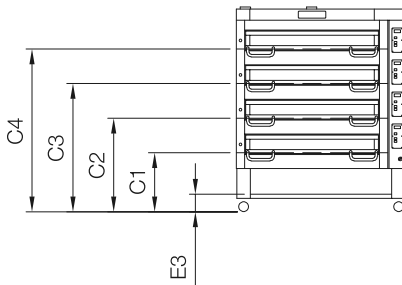
**932**  
Front  
Side  
Rear



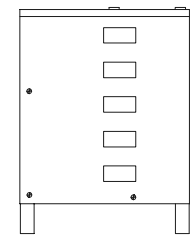
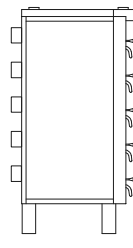
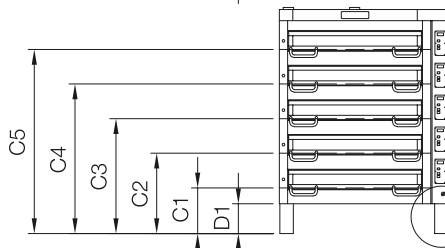
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Front  
Side  
Rear



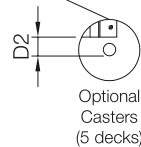
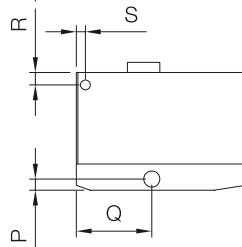
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Front  
Side  
Rear



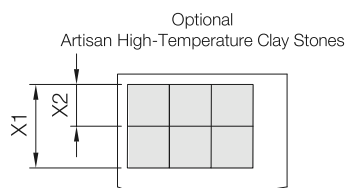
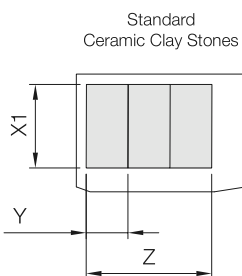
**935**  
Front  
Side  
Rear



**931 - 935**  
Top



**931 - 935**  
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	931	932	933	934	935	
A	Oven Width	mm	1812	1812	1812	1812	1812	
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	1665	1665	1665	1665	1665	
G	Oven Depth, with Hood	a) Ventilation Hood (standard)	mm	1260	1260	1260	1260	1260
		b) Extended Ventilation Hood (option)	mm	1430	1430	1430	1430	1430
H	Oven Depth, without Hood	mm	1125	1125	1125	1125	1125	
I	Depth of Sliding Shelf when Fully Extended	mm	539	539	539	-	-	
J	Depth with Handles	a) Closed door	mm	1185	1185	1185	1185	1185
		b) Open door	mm	1325	1325	1325	1325	1325
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	1186	1186	1186	1186	1186	
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	818	818	818	818	818	
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	931	932	933	934	935	
X1	Stone size, depth - Ceramic Clay Stone (standard)	mm	920	920	920	920	920	
X2	Stone size, depth - Artisan High-Temperature Clay Stone (option)	mm	460	460	460	460	460	
Y	Stone size, width	mm	460	460	460	460	460	
-	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	920	920	920	920	920	
Z	Total baking surface, width	mm	1380	1380	1380	1380	1380	
-	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	931	932	933	934	935
Net weight	kg	315	483	657	795	948
Gross weight (total)	kg	364	535	715	853	1045
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	30	400	300	6
250	18	600	400	4
300	12	600	450	4
330	11	630	470	2
350	9	650	530	2
400	6	660	457	4
450	6	700	500	2
500	4	762	457	3
600	2	800	600	2

**Electrical**

Voltage	Parameters (Per deck, unless specified)		Unit	931	932	933	934	935
230 V 1 ph + N 50/60 Hz	Max. Current <sup>1)</sup>		Amps	73,0	73,3	73,5	73,7	73,9
	Average Current at normal operation		Amps	25,6	25,6	25,7	25,8	25,9
	Min. Breaker (Type C is rec.)		Amps	80,3	80,6	80,8	81,1	81,3
	Max. Power		kW	16,8	16,8	16,8	16,8	16,8
230 V 3 ph 50/60 Hz	Max. Current <sup>1)</sup>		Amps	42,4	42,4	42,5	42,6	42,8
	Average Current at normal operation		Amps	14,8	14,8	14,9	14,9	15,0
	Min. Breaker (Type C is rec.)		Amps	46,6	46,6	46,7	46,9	47,1
	Max. Power		kW	16,8	16,8	16,8	16,8	16,8
400 V 3 ph + N 50/60 Hz	Max. Current <sup>1)</sup>	a) Per deck	Amps	24,5	24,5	24,6	24,8	25,0
		b) Single cable	Amps	24,5	48,9	73,4	-	-
		c) Dual cables <sup>2)</sup>	Amps	-	-	-	73,4 + 24,5	73,4 + 48,9
	Average Current at normal operation	a) Per deck	Amps	8,6	8,6	8,6	8,7	8,8
		b) Total (oven)	Amps	8,6	17,1	25,8	34,7	43,8
	Min. Breaker (Type C is rec.)	a) Per deck	Amps	26,9	26,9	27,0	27,3	27,5
		b) Total (oven)	Amps	26,9	53,8	81,1	109,0	137,5
	Max. Power	a) Per deck	kW	16,8	16,8	16,8	16,8	16,8
b) Total (oven)		kW	16,8	33,6	50,4	67,2	84,0	

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	931	932	933	934	935
PizzaMaster electric deck ovens conform to ventilation recommendations set forth by ANSI/NFPA96 using EPA 202 test method. 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	931	932	933	934	935
Factory Direct Vent. System (option) <sup>1)</sup>	1	Center	mm	200	m <sup>3</sup> /h	996	1145	1294	1443	1593
Direct Ventilation <sup>2)</sup>	2	Front	mm	160	m <sup>3</sup> /h	996	1145	1294	1443	1593
		Rear	mm	100	m <sup>3</sup> /h	37	75	112	149	187
Under External Hood	-	-	-	-	m <sup>3</sup> /h	747	859	971	1083	1195

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

Heat emission <sup>1)</sup>						
Type	Unit	931	932	933	934	935
Total	kW	5,9	11,8	17,6	23,5	29,4
Sensible	kW	1,7	3,4	5,0	6,7	8,4
Latent	kW	4,2	8,4	12,6	16,8	21,0

Note 1) With optional Factory Direct Ventilation System.  
 Note 2) Without optional Factory Direct Ventilation System.  
 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 942ED with optional Additional Sliding Unloading Shelf, 7-Day Automatic On/Off Timer and XTREME Performance 500°C.

# PM 94X Series

PM 941ED, PM 942ED, PM 943ED, PM 944ED, PM 945ED

## 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 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 Single or multiple incoming supply cables
✓ Maximum Baking Temperature: 400°C	✓ Stainless Steel Front	✓ International Voltages & Certifications Available upon request
✓ Ceramic Clay Stones w/ Crisping Function Rec. for baking temperatures up to 370°C	✓ Ventilated Front	✓ Start-Up Maintenance Kit Includes: Oven bulbs Cleaning supplies
✓ Sliding Unloading Shelf on 1/2/3-Deck Ovens 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	

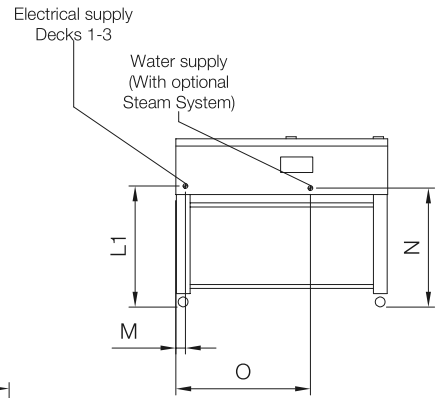
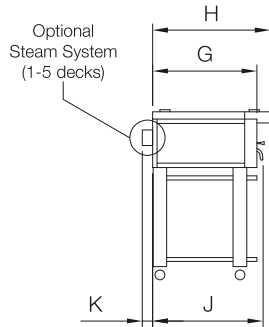
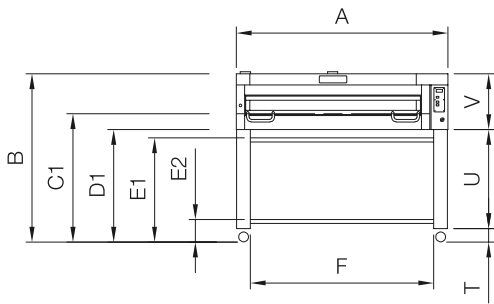
### Optional Features

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

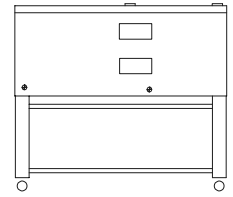
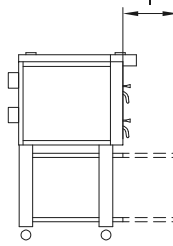
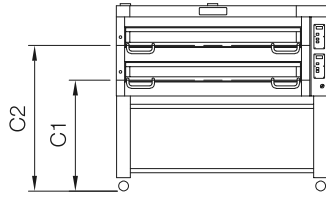
**One oven, multiple possibilities. Individually configured decks let you bake different products at once.**  
Example: **Deck 1** for Bakery, **Deck 2** for Standard Pizza, and **Deck 3** for High Temperature Pizza.

Technical Drawings

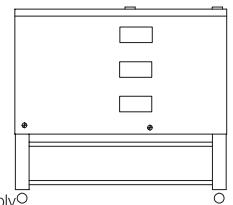
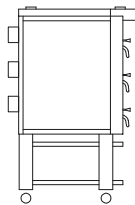
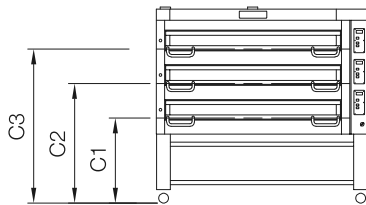
941  
Front  
Side  
Rear



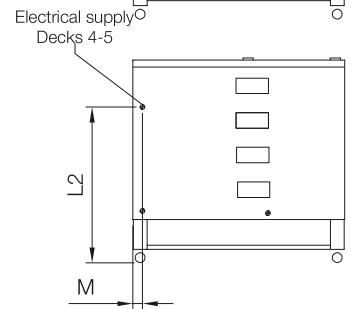
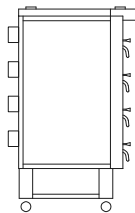
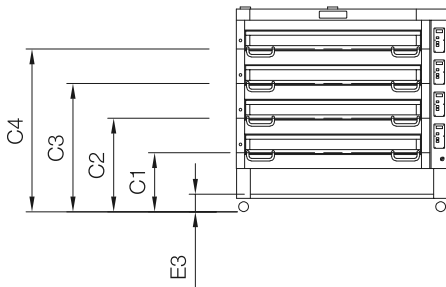
942  
Front  
Side  
Rear



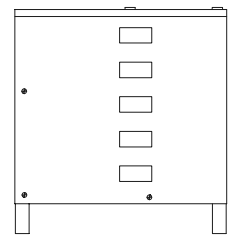
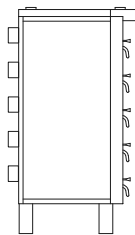
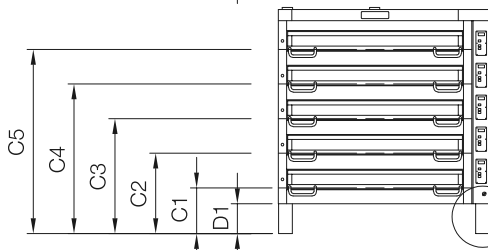
943  
Front  
Side  
Rear



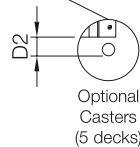
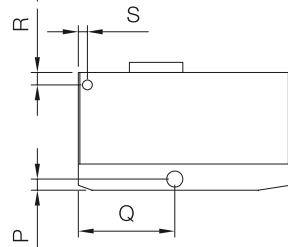
944  
Front  
Side  
Rear



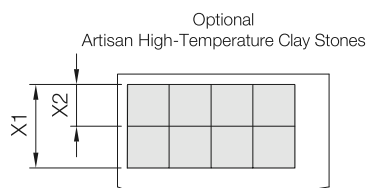
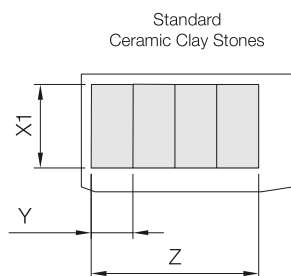
945  
Front  
Side  
Rear



941 - 945  
Top



941 - 945  
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	941	942	943	944	945	
A	Oven Width	mm	2274	2274	2274	2274	2274	
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	2127	2127	2127	2127	2127	
G	Oven Depth, with Hood	a) Ventilation Hood (standard)	mm	1260	1260	1260	1260	1260
		b) Extended Ventilation Hood (option)	mm	1430	1430	1430	1430	1430
H	Oven Depth, without Hood	mm	1125	1125	1125	1125	1125	
I	Depth of Sliding Shelf when Fully Extended	mm	539	539	539	-	-	
J	Depth with Handles	a) Closed door	mm	1185	1185	1185	1185	1185
		b) Open door	mm	1325	1325	1325	1325	1325
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	1417	1417	1417	1417	1417	
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	1049	1049	1049	1049	1049	
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	941	942	943	944	945	
X1	Stone size, depth - Ceramic Clay Stone (standard)	mm	920	920	920	920	920	
X2	Stone size, depth - Artisan High-Temperature Clay Stone (option)	mm	460	460	460	460	460	
Y	Stone size, width	mm	460	460	460	460	460	
-	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	920	920	920	920	920	
Z	Total baking surface, width	mm	1840	1840	1840	1840	1840	
-	Total baking surface, area	m <sup>2</sup>	1,7	1,7	1,7	1,7	1,7	
-	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	941	942	943	944	945
Net weight	kg	365	605	805	1001	1160
Gross weight (total)	kg	421	664	870	1066	1258
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	43	400	300	12
250	23	600	400	6
300	18	600	450	5
330	15	630	470	3
350	12	650	530	3
400	8	660	457	5
450	8	700	500	3
500	5	762	457	4
600	3	800	600	3

### Electrical

Voltage	Parameters (Per deck, unless specified)		Unit	941	942	943	944	945
230 V 1 ph + N 50/60 Hz	Max. Current <sup>1)</sup>		Amps	92,6	92,8	93,0	93,3	93,5
	Average Current at normal operation		Amps	32,4	32,5	32,6	32,6	32,7
	Min. Breaker (Type C is rec.)		Amps	101,9	102,1	102,3	102,6	102,8
	Max. Power		kW	21,3	21,3	21,3	21,3	21,3
230 V 3 ph 50/60 Hz	Max. Current <sup>1)</sup>		Amps	53,7	53,7	53,8	53,9	54,1
	Average Current at normal operation		Amps	18,8	18,8	18,8	18,9	18,9
	Min. Breaker (Type C is rec.)		Amps	59,0	59,0	59,1	59,3	59,5
	Max. Power		kW	21,3	21,3	21,3	21,3	21,3
400 V 3 ph + N 50/60 Hz	Max. Current <sup>1)</sup>	a) Per deck	Amps	31,0	31,0	31,1	31,3	31,5
		b) Single cable	Amps	31,0	62,0	92,9	-	-
		c) Dual cables <sup>2)</sup>	Amps	-	-	-	92,9 + 31,0	92,9 + 62,0
	Average Current at normal operation	a) Per deck	Amps	10,8	10,8	10,9	11,0	11,0
		b) Total (oven)	Amps	10,8	21,7	32,6	43,8	55,2
	Min. Breaker (Type C is rec.)	a) Per deck	Amps	34,1	34,1	34,2	34,4	34,7
		b) Total (oven)	Amps	34,1	68,2	102,6	137,7	173,4
	Max. Power	a) Per deck	kW	21,3	21,3	21,3	21,3	21,3
b) Total (oven)		kW	21,3	42,6	63,9	85,2	106,5	

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	941	942	943	944	945
PizzaMaster electric deck ovens conform to ventilation recommendations set forth by ANSI/NFPA96 using EPA 202 test method. 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	941	942	943	944	945
Factory Direct Vent. System (option) <sup>1)</sup>	1	Center	mm	200	m <sup>3</sup> /h	1249	1436	1623	1810	1998
Direct Ventilation <sup>2)</sup>	2	Front	mm	160	m <sup>3</sup> /h	1249	1436	1623	1810	1998
		Rear	mm	100	m <sup>3</sup> /h	50	100	149	199	249
Under External Hood	-	-	-	-	m <sup>3</sup> /h	936	1077	1217	1358	1498

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	941	942	943	944	945
Total	kW	7,5	14,9	22,4	29,8	37,3
Sensible	kW	2,1	4,3	6,4	8,5	10,7
Latent	kW	5,3	10,7	16,0	21,3	26,6

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