

PizzaMaster® 350 series

Technical Specifications – Order Form

☐ PM 351ED-1 ☐ PM 351ED-2 ☐ PM 352ED-3 ☐ PM 352ED-4
☐ PM 351ED-1DW ☐ PM 351ED-2DW
☐ PM 352ED-2DW ☐ PM 352ED-3DW ☐ PM 352ED-4DW

PizzaMaster_350series_Technical Specifications 90001_EN_R2A

Multi Purpose CounterTop ovens

COMPACT, versatile and high efficient – stone hearth ovens



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

External and Inside dimensions per deck for models

Internal dimensions per deck: depth=355mm/14in, width=see figures below (1)=355mm/14in, (2)=710mm/28in



Mandatory fields

Electrical connection

- ☐ 230V 1ph
- ☐ 230V 3ph
- ☐ 400V 3ph+N
- ☐ 200V 3ph
- ☐ 208V 1ph
- ☐ 208V 3ph
- ☐ 240V 1ph
- ☐ 240V 3ph
- ☐ 480V 3ph+N
- ☐ 400V 3ph
- ☐ 460V 3ph

Optional equipment

Make your choice

- ☐ Marine model
- ☐ Stacking kit
required when stacking ovens

High temperature deck*

500°C / 932°F

- ☐ Deck 1 (lower)
- ☐ Deck 2

*Not in combination with steam system

PizzaMaster design solution

- ☐ Phantom Black
- ☐ Royal Gold

Steam system*

- ☐ Deck 1 (lower)
- ☐ Deck 2

*Not in combination with high temperature deck and/or oven deck with 2 stones per deck. Add oven depth with 100 mm / 4 in.

Support

- ☐ PM 351-S
any 351 model
- ☐ PM 352-S
any 352 model
- ☐ PM 353-S
any combination of 351 + 352 models stacked
- ☐ PM 354-S
any combination of 352 + 352 models stacked

Shelf support package*

- ☐ SP-1
for support 351-S
- ☐ SP-2
for support 352-S

*shelf support package is ordered separately, nor is it available for supports 353 and 354.

Support

- ☐ PM 351DW-S
any 351 model
- ☐ PM 352DW-S
any 352 model
- ☐ PM 353DW-S
any combination of 351 + 352 models stacked
- ☐ PM 354DW-S
any combination of 352 + 352 models stacked

Shelf support package*

- ☐ SP-1DW
for support 351DW-S
- ☐ SP-2DW
for support 352DW-S

Standard equipment

- Dual halogen lighting in each deck
- Hearth of natural material with crisping function
- Stainless steel exterior
Except of exterior bottom and backside
- Turbo start function
- Indicators for thermostat, turbo-start and service
- See-through oven door with heat-reflecting glass
- 400°C / 752°F as standard
- Digital Display
- Timer with manual shut-off alarm
- Auto-Timer with alarm
- Stackable
Optional stacking kit is required

Approvals available



**2 YEAR
WARRANTY**

Limited

PizzaMaster®



PizzaMaster® 350 series

Technical Specifications – Installation Guide

■ PM 351ED-1 ■ PM 351ED-2 ■ PM 351ED-3 ■ PM 351ED-4
 ■ PM 352ED-2 ■ PM 352ED-3 ■ PM 352ED-4
 ■ PM 351ED-1DW ■ PM 351ED-2DW ■ PM 351ED-3DW ■ PM 351ED-4DW
 ■ PM 352ED-2DW ■ PM 352ED-3DW ■ PM 352ED-4DW

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PizzaMaster® CounterTop 350 series

Model	Dimensions in millimetres Width x Depth x Height			Dimensions in inches Width x Depth x Height			Separate decks per oven	Hearth- stones per oven	Power kW	Weight Kg / lb
	External	Internal(per hearthstone)		External	Internal(per hearthstone)					
PM 351ED-1	595x		x195(1 pcs)	23.4 x 21.5		x7.7 (1 pcs)	1	1	2.25	40/88
PM 351ED-2	545x500		x85 (2 pcs)	x 19.7		x3.4 (2 pcs)		2	3.35	45/99
PM 352ED-2		355x355	x195(2 pcs)		14.0 x 14.0	x7.7 (2 pcs)	2	3	4.50	65/143
PM 352ED-3	595x		x195(1 pcs)	23.4 x 21.5		x3.4 (2 pcs)		4	5.60	70/154
PM 352ED-4	545x800		x85 (4 pcs)	x 31.5		x7.7 (4 pcs)			6.70	75/165
PM 351ED-1DW	950x		x195(1 pcs)	37.4 x 21.5		x7.7 (1 pcs)	1	1	4.45	70/154
PM 351ED-2DW	545x500		x85 (2 pcs)	x 19.7		x3.4 (2 pcs)		2	6.65	80/176
PM 352ED-2DW		710 x 355	x195(2 pcs)		28.0 x 14.0	x7.7 (2 pcs)	2	3	8.90	98/216
PM 352ED-3DW	950x		x195(1 pcs)	37.4 x 21.5		x3.4 (2 pcs)		4	11.10	108/238
PM 352ED-4DW	545x800		x85 (4 pcs)	x 31.5		x7.7 (4 pcs)			13.30	118/260

Support 350 series

Model	Dimensions in millimetres Width x Depth x Height			Dimensions in inches Width x Depth x Height			Shelf support package (option)	No. of shelf possible to stack per package	Weight Kg / lb
PM 351-S	595x598		x900	23.4 x 23.6		x 35.4	SP-1	4	14/31
PM 352-S			x750			x 29.5	SP-2	4	13/29
PM 353-S			x450			x 17.7	-	-	12/26
PM 354-S			x300			x 11.8	-	-	11/24
PM 351DW-S	950x598		x900	37.4 x 23.6		x 35.4	SP-1DW	8	25/55
PM 352DW-S			x750			x 29.5	SP-2DW	8	24/53
PM 353DW-S			x450			x 17.7	-	-	23/51
PM 354DW-S			x300			x 11.8	-	-	22/48

IMPORTANT!

All installations and services must comply to local and national codes and be carried out by qualified servicers and electricians only.

Placement

Oven must be installed with a clearance of 50 mm / 2 in towards all sides.

Electrical

For wire dimension (mm2/AWG) see ovens connecting terminal and/or the manual.

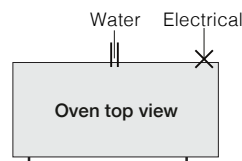
Ventilation

No ventilation connection required

Water

Pressure between 1-6 bar (0.1-0.6 MPa). Connection G ¾ " / NH ¾ " (for US/CAN).

Connections



Amps per phase and per Oven (models with 2 numbers require 2 separate electrical supplies)

Model	230V 1ph+N	230V 3ph	400V 3ph+N	200V 3ph	208V 1ph	208V 3ph	240V 1ph	240V 3ph	480V 3ph+N	400V 3ph	460V 3ph (440-480)
PM 351ED-1	9.8	-	-	9.1	10.9	-	10.2	-	-	-	-
PM 351ED-2	14.5	8.5	5.0	9.1	16.2	9.4	15.2	8.9	4.2	4.9	4.3
PM 352ED-2	19.6	12.8	10.0	13.7	21.7	14.2	20.4	13.4	8.3	7.4	6.4
PM 352ED-3	24.4	17.0	10.0	18.1	27.0	18.8	25.4	17.7	8.3	9.8	8.5
PM 352ED-4	29.2	17.0	10.0	18.1	32.3	18.8	30.4	17.7	8.3	9.8	8.5
PM 351ED-1DW	19.4	12.7	9.6	13.5	21.4	14.0	20.2	13.2	8.0	7.3	6.4
PM 351ED-2DW	29.0	16.8	9.8	17.9	32.0	18.6	30.2	17.5	8.2	9.7	8.4
PM 352ED-2DW	19.6+19.2	12.8+12.5	14.4	13.7+13.3	21.7+21.2	14.2+13.8	20.4+20.0	13.4+13.0	12.0	14.3	12.5
PM 352ED-3DW	19.6+28.7	12.8+16.6	19.2	13.7+17.7	21.7+31.8	14.2+18.4	20.4+30.0	13.4+17.3	15.9	16.9	14.7
PM 352ED-4DW	29.2+28.7	17.0+16.6	19.6	18.1+17.7	32.3+31.8	18.8+18.4	30.4+30.0	17.7+17.3	16.3	19.3	16.8

Distributor

Built for Extreme Temperature



Support:
PM 351-S
PM 351DW-S

Ovens:
1 deck model



Support:
PM 352-S
PM 352DW-S

Ovens:
2 deck model



Support:
PM 353-S
PM 353DW-S

Ovens:
2 deck + 1 deck
models stacked



Support:
PM 354-S
PM 354DW-S

Ovens:
2 deck + 2 deck
models stacked

Stacked ovens require optional stacking kit

PizzaMaster®



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