

# PizzaMaster® 400 series

Technical Specifications – Order Form

- PM 401ED-1
- PM 401ED-2
- PM 402ED-4
- PM 402ED-2
- PM 402ED-3
- PM 401ED-1DW
- PM 401ED-2DW
- PM 402ED-2DW
- PM 402ED-3DW
- PM 402ED-4DW

PizzaMaster\_400series\_Technical Specifications 90002\_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

### Standard equipment

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

### External and Inside dimensions per deck for models

Internal dimensions per deck: **depth** = 410mm/16.1in **width** = see figures below (1) = 410mm/16.1in, (2) = 820mm/32.3in



### 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 401-S  
*any 401 model*
- PM 402-S  
*any 402 model*
- PM 403-S  
*any combination of 401 + 402 models stacked*
- PM 404-S  
*any combination of 402 + 402 models stacked*

#### Shelf support package\*

- SP-1  
*for support 401-S*
- SP-2  
*for support 402-S*

\*shelf support package is ordered separately, nor is it available for supports 403 and 404.

#### Support

- PM 401DW-S  
*any 401 model*
- PM 402DW-S  
*any 402 model*
- PM 403DW-S  
*any combination of 401 + 402 models stacked*
- PM 404DW-S  
*any combination of 402 + 402 models stacked*

#### Shelf support package\*

- SP-1DW  
*for support 401DW-S*
- SP-2DW  
*for support 402DW-S*

### Approvals available

E326671

COMMERCIAL COOKING APPLIANCE

E326671

E335108

E326671

E326671

## 2 YEAR WARRANTY

Limited

# PizzaMaster®



# PizzaMaster® 400 series

Technical Specifications – Installation Guide

- PM 401ED-1
- PM 401ED-2
- PM 402ED-2
- PM 402ED-3
- PM 402ED-4
- PM 401ED-1DW
- PM 401ED-2DW
- PM 402ED-2DW
- PM 402ED-3DW
- PM 402ED-4DW

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## PizzaMaster® CounterTop 400 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 401ED-1	650x				1	1	3.05	53/117			
PM 401ED-2	600x500		25.6 x 23.6 x 19.7						2	4.55	60/132
PM 402ED-2		410x410		16.1 x 16.1							
PM 402ED-3	650x		25.6 x 23.6 x 31.5		3	7.60	93/205				
PM 402ED-4	600x800							4	9.10	100/220	
PM 401ED-1DW	1060x		41.4 x 23.6 x 19.7		1	6.05	90/198				
PM 401ED-2DW	600x500							2	9.05	103/227	
PM 402ED-2DW		820x410		32.3 x 16.1							2
PM 402ED-3DW	1060x		41.4 x 23.6 x 31.5		3	15.10	141/311				
PM 402ED-4DW	600x800							4	18.10	154/340	

## Support 400 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 401-S		x 900	SP-1	4	15/33
PM 402-S	650x598	x 750	SP-2	4	14/31
PM 403-S		x 450	-	-	13/29
PM 404-S		x 300	-	-	12/26
PM 401DW-S		x 900	SP-1DW	8	27/60
PM 402DW-S	1060x598	x 750	SP-2DW	8	26/57
PM 403DW-S		x 450	-	-	25/55
PM 404DW-S		x 300	-	-	24/53

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

### Placement

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

### Electrical

For wire dimension (mm<sup>2</sup>/AWG) see ovens connecting terminal and/or the manual.

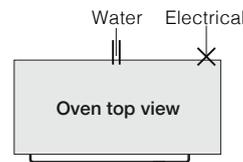
### Ventilation

No ventilation connection required

### Water

Pressure between 1-6 bar (0.1-0.6 MPa). Connection G 3/4" / NH 3/4" (for US/CAN).

### Connections



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

Model	230V 1ph+N	230V 3ph	400V 3ph+N	200V 3ph	208V 1ph	208V 3ph	240V 1ph	240V 3ph	480V 3ph+N	400V 3ph	460V 3ph (440-480)
PM 401ED-1	13.3	-	-	12.3	14.7	-	13.9	-	-	-	-
PM 401ED-2	19.8	11.5	6.8	12.3	21.9	12.7	20.7	12.0	5.6	6.6	5.8
PM 402ED-2	26.6	17.4	13.5	18.5	29.4	19.2	27.7	18.1	11.2	10.0	8.7
PM 402ED-3	33.1	23.0	13.5	24.5	36.6	25.4	34.5	24.0	11.2	13.3	11.5
PM 402ED-4	39.6	23.0	13.5	24.5	-	25.4	-	24.0	11.2	13.3	11.5
PM 401ED-1DW	26.3	17.2	13.1	18.3	29.1	19.0	27.5	17.9	10.9	9.9	8.6
PM 401ED-2DW	39.4	22.8	13.3	24.3	-	25.2	-	23.8	11.1	13.1	11.4
PM 402ED-2DW	26.6+26.1	17.4+17.0	19.6	18.5+18.1	29.4+28.9	19.2+18.8	27.7+27.3	18.1+17.7	16.3	19.5	17.0
PM 402ED-3DW	26.6+39.2	17.4+22.6	26.1	18.5+24.1	-	19.2+25.0	-	18.1+23.6	21.7	23.0	20.0
PM 402ED-4DW	39.6+39.2	23.0+22.6	26.6	24.5+24.1	-	25.4+25.0	-	24.0+23.6	22.1	26.2	22.8

## Distributor

### Built for Extreme Temperature



Support: PM 401-S  
Ovens: 1 deck model  
PM 401DW-S



Support: PM 402-S  
Ovens: 2 deck model  
PM 402DW-S



Support: PM 403-S  
Ovens: 2 deck + 1 deck  
PM 403DW-S models stacked



Support: PM 404-S  
Ovens: 2 deck + 2 deck  
PM 404DW-S models stacked

Stacked ovens require optional stacking kit

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

