



TECHNICAL SPECIFICATIONS
US Version

Project _____
 Item No. _____
 Quantity _____
 Date _____



Shown: PM 832ED with optional 7-Day Automatic On/Off Timer.

PM 83X Series

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

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



LISTED E326671



ANSI/NSF 4 E335108

Standard Features

✓ IQControl Panel™	✓ Dual Xenon Oven Deck Lights	✓ Lockable Casters on 1/2/3/4-Deck Ovens
✓ TempIQ Recovery™	✓ Vent Control Lever for Each Deck	✓ Multi-Functional Oven Stand
✓ TempIQ Guard™	✓ High-Density Insulation	✓ Disassemble Design 3/4/5-Deck Ovens Available as an option on 2-deck oven
✓ TurboStart	✓ Strong Ergonomic Oven Door Handles	✓ Resettable Overheat Protection
✓ Balanced Heat Distribution™	✓ Durable Long-Life Oven Door	✓ 1 & 3 Phase El. Power Supply Available
✓ 3 Heat Zones: Top, Bottom, Front	✓ Pull-Up Oven Door	✓ Flexible Power Supply for 480V Single or multiple incoming supply cables
✓ XTREME Performance™ 932°F	✓ Large Clear Window Glass Oven Door	✓ International Voltages & Certifications Available upon request
✓ Ceramic Clay Stones w/ Crisping Function Rec. for baking temperatures up to 700°F	✓ Stainless Steel Front	✓ Start-Up Maintenance Kit Includes: Oven bulbs Cleaning supplies
✓ Extended Ventilation Hood	✓ Ventilated Front	
✓ Sliding Unloading Shelf on 1/2/3-Deck Ovens 2 pcs included	✓ Bake Timer with Manual Shut-Off Alarm	
	✓ Single-Push Auto Bake Timer with Alarm	

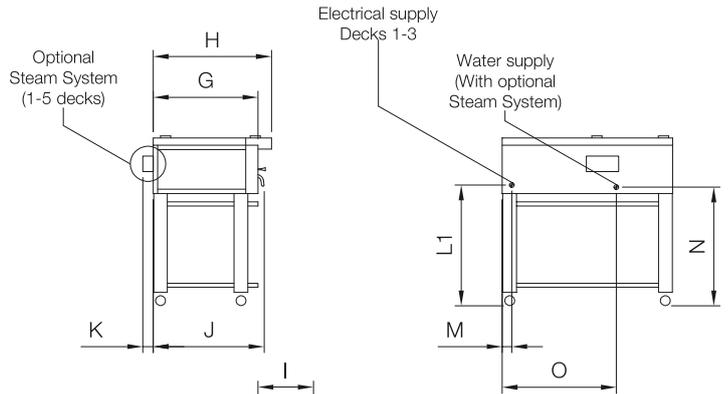
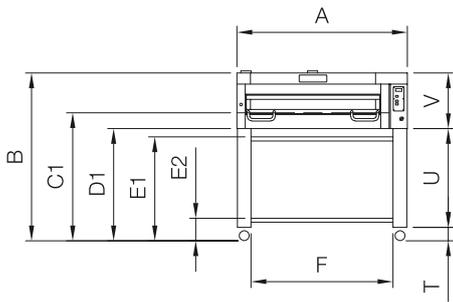
Optional Features

<input type="checkbox"/> Artisan High-Temperature Clay Stones Rec. for baking temperatures over 700°F	<input type="checkbox"/> Extra High Deck Maximum baking temperature limited to 752°F	<input type="checkbox"/> Side Shield Panel
<input type="checkbox"/> Factory Direct Ventilation System Requires Extended Ventilation Hood	<input type="checkbox"/> Power Guard™ Control system for limited power supply	<input type="checkbox"/> Oil and Spice Rack Includes pizza cutter
<input type="checkbox"/> 7-Day Automatic On/Off Timer	<input type="checkbox"/> Marine Option Adapted for offshore installations	<input type="checkbox"/> Pizza Tool Holder Holds up to 3 tools
<input type="checkbox"/> Phantom Black Finish	<input type="checkbox"/> Near Coastal Option Enhanced protection against saltwater	<input type="checkbox"/> Pizza Tools Loading Peels (13, 14, 17.7 and 19.7 in) Turning Peels (7.9 and 9 in) Oven Brush Freestanding Peel Holder
<input type="checkbox"/> Disassemble Design 2-Deck Oven	<input type="checkbox"/> Fixed Unloading Shelf on 4-Deck Oven	
<input type="checkbox"/> Lockable Casters for 5-Deck Oven	<input type="checkbox"/> Side Shelf Maximum 2 per side	
<input type="checkbox"/> Steam System Maximum baking temperature limited to 752°F		

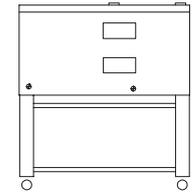
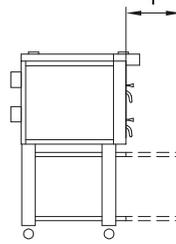
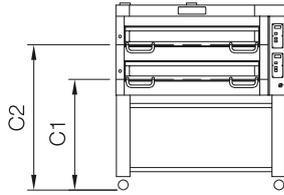
One oven, multiple possibilities. Individually configured decks let you bake different products at once.
 Example: Deck 1 for Bakery, Deck 2 for Standard Pizza, and Deck 3 for High Temperature Pizza.

Technical Drawings

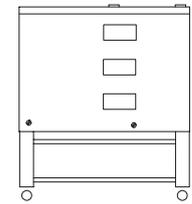
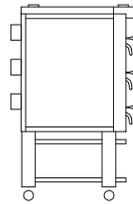
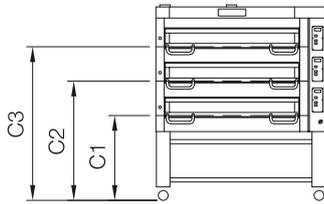
831
Front
Side
Rear



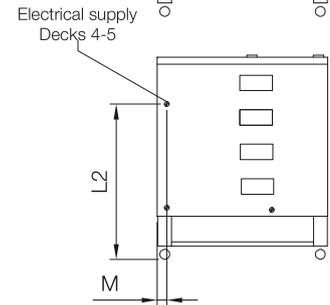
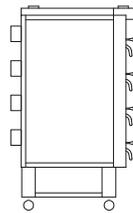
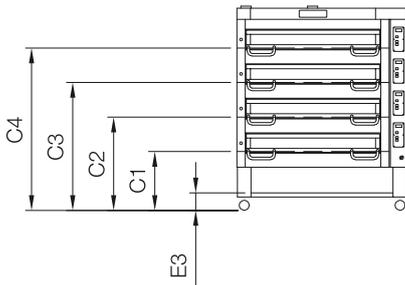
832
Front
Side
Rear



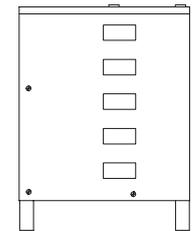
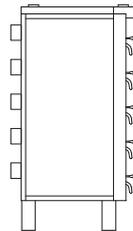
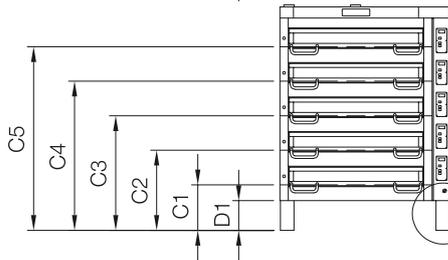
833
Front
Side
Rear



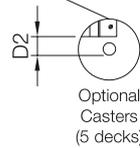
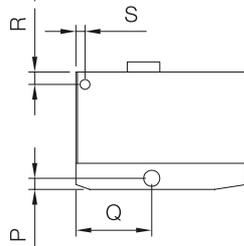
834
Front
Side
Rear



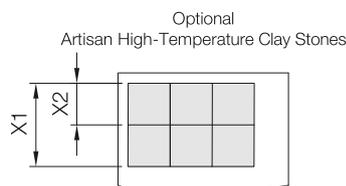
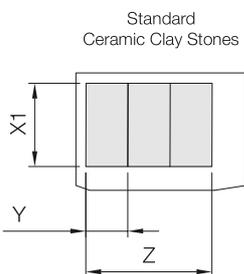
835
Front
Side
Rear



831 - 835
Top



831 - 835
Baking Surface
Stone size



Notes

- Required 2" 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	in	65,4	65,4	65,4	65,4	65,4	
B	Total Oven Height	a) With Hood (standard)	in	64,9	71,6	74,9	78,2	86,4
		b) Without Hood	in	62,2	68,8	72,1	75,5	83,6
C1	Height to Baking Surface, Deck 1 ¹⁾	a) Standard Deck	in	49,5	42,8	32,8	22,8	17,6
		b) Extra High Deck (option) ²⁾	in	48,5	41,9	31,8	21,8	16,6
C2	Height to Baking Surface, Deck 2 ¹⁾	a) Standard Deck	in	-	56,2	46,1	36,1	30,9
		b) Extra High Deck (option) ²⁾	in	-	55,2	45,2	35,2	30,0
C3	Height to Baking Surface, Deck 3 ¹⁾	a) Standard Deck	in	-	-	59,5	49,5	44,3
		b) Extra High Deck (option) ²⁾	in	-	-	58,5	48,5	43,3
C4	Height to Baking Surface, Deck 4 ¹⁾	a) Standard Deck	in	-	-	-	62,8	57,6
		b) Extra High Deck (option) ²⁾	in	-	-	-	61,9	56,7
C5	Height to Baking Surface, Deck 5 ¹⁾	a) Standard Deck	in	-	-	-	-	71,0
		b) Extra High Deck (option) ²⁾	in	-	-	-	-	70,0
D1	Height to Bottom of Oven (standard)	in	43,4	36,7	26,7	16,7	11,5	
D2	Height to Bottom of Oven (for 5-deck ovens with optional casters) ³⁾	in	-	-	-	-	7,2	
E1	Height to Upper Sliding Shelf	in	40,2	33,5	23,5	-	-	
E2	Height to Lower Sliding Shelf	in	8,3	8,3	8,3	-	-	
E3	Height to Fixed Shelf (option for 4-deck ovens)	in	-	-	-	7,0	-	
F	Shelf Width	in	59,6	59,6	59,6	59,6	59,6	
G	Oven Depth, with Hood	a) Ventilation Hood (standard)	in	45,6	45,6	45,6	45,6	45,6
		b) Extended Ventilation Hood (option)	in	52,3	52,3	52,3	52,3	52,3
H	Oven Depth, without Hood	in	40,3	40,3	40,3	40,3	40,3	
I	Depth of Sliding Shelf when Fully Extended	in	21,2	21,2	21,2	-	-	
J	Depth with Handles	a) Closed door	in	42,6	42,6	42,6	42,6	42,6
		b) Open door	in	48,1	48,1	48,1	48,1	48,1
K	Depth of Steam System (option)	in	3,9	3,9	3,9	3,9	3,9	
L1	Height Position for Electrical Supply, Decks 1-3 [\pm 1 in]	in	46,8	40,1	30,0	20,0	14,8	
L2	Height Position for Electrical Supply, Decks 4-5 [\pm 1 in]	in	-	-	-	60,1	54,9	
M	Width Position for Electrical Supply [\pm 2 in]	in	3,7	3,7	3,7	3,7	3,7	
N	Height Position for Water Supply (with optional Steam System)	in	45,9	39,2	29,2	19,2	14,0	
O	Width Position for Water Supply (with optional Steam System)	in	43,7	43,7	43,7	43,7	43,7	
P	Depth Position for Front Ventilation (with Hood attached)	in	4,3	4,3	4,3	4,3	4,3	
Q	Width Position for Front Ventilation (with Hood attached)	in	29,2	29,2	29,2	29,2	29,2	
R	Depth Position for Rear Ventilation	in	4,8	4,8	4,8	4,8	4,8	
S	Width Position for Rear Ventilation	in	3,5	3,5	3,5	3,5	3,5	
T	Height of Casters Only (1 to 4 decks)	in	5,2	5,2	5,2	5,2	-	
U	Height of Legs Only	in	38,2	31,5	21,5	11,5	11,5	
V	Height of Oven Only	a) With Hood (standard)	in	21,5	34,9	48,2	61,6	74,9
		b) Without Hood	in	18,8	32,1	45,5	58,8	72,2

Note 1) Add +0,5" 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 4,3" 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)	in	32,3	32,3	32,3	32,3	32,3	
X2	Stone size, depth - Artisan High-Temperature Clay Stone (option)	in	16,1	16,1	16,1	16,1	16,1	
Y	Stone size, width	in	16,1	16,1	16,1	16,1	16,1	
-	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	in	32,3	32,3	32,3	32,3	32,3	
Z	Total baking surface, width	in	48,4	48,4	48,4	48,4	48,4	
-	Total baking surface, area	ft ²	10,9	10,9	10,9	10,9	10,9	
-	Internal deck height	a) Standard Deck	in	8,3	8,3	8,3	8,3	8,3
		b) Extra High Deck (option)	in	9,6	9,6	9,6	9,6	9,6
-	Deck door opening height	a) Standard Deck	in	5,7	5,7	5,7	5,7	5,7
		b) Extra High Deck (option)	in	7,1	7,1	7,1	7,1	7,1

Packing Dimensions

Description	Unit	831	832	833	834	835	
Net weight	lbs	630	921	1217	1503	1737	
Gross weight (total)	lbs	739	1036	1345	1631	1951	
Size / Dimensions	a) Width	in	79	79	79	79	79
	b) Depth	in	55	55	55	55	55
	c) Height	in	29	39	53	66	83
Volume	ft ³	73,2	97,9	132,5	166,1	209,6	

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 (in)	Capacity, per deck	Rectangular pizza (in)		Capacity, per deck
		Length	Width	
7	30	10	8	18
10	14	10	10	12
12	9	12	12	8
14	6	14	10	9
16	6	14	14	6
18	3	23,6	7,9	8
20	2	23,6	11,8	8
21	2	23,6	15,8	4
24	2	26	18	2

Electrical

Voltage	Parameters (Per deck, unless specified)		Unit	831	832	833	834	835
208 V 1 ph 50/60 Hz	Max. Current ¹⁾		Amps	64,7	64,9	65,2	65,4	65,6
	Average Current at normal operation		Amps	22,6	22,7	22,8	22,9	23,0
	Min. Breaker (Type C is rec.)		Amps	71,1	71,4	71,7	71,9	72,2
	Max. Power		kW	13,5	13,5	13,5	13,5	13,5
208 V 3 ph 50/60 Hz	Max. Current ¹⁾		Amps	37,5	37,5	37,7	37,9	38,1
	Average Current at normal operation		Amps	13,1	13,1	13,2	13,3	13,3
	Min. Breaker (Type C is rec.)		Amps	41,2	41,2	41,4	41,7	41,9
	Max. Power		kW	13,5	13,5	13,5	13,5	13,5
240 V 1 ph 50/60 Hz	Max. Current ¹⁾		Amps	61,0	61,3	61,5	61,7	61,9
	Average Current at normal operation		Amps	21,4	21,4	21,5	21,6	21,7
	Min. Breaker (Type C is rec.)		Amps	67,1	67,4	67,6	67,9	68,1
	Max. Power		kW	14,6	14,6	14,6	14,6	14,6
240 V 3 ph 50/60 Hz	Max. Current ¹⁾		Amps	35,4	35,4	35,6	35,8	36,0
	Average Current at normal operation		Amps	12,4	12,4	12,4	12,5	12,6
	Min. Breaker (Type C is rec.)		Amps	38,9	38,9	39,1	39,3	39,5
	Max. Power		kW	14,6	14,6	14,6	14,6	14,6
480 V 3 ph + N 50/60 Hz	Max. Current ¹⁾	a) Per deck	Amps	16,3	16,3	16,4	16,6	16,8
		b) Single cable	Amps	16,3	32,5	48,7	-	-
		c) Dual cables ²⁾	Amps	-	-	-	48,7 + 16,3	48,7 + 32,5
	Average Current at normal operation	a) Per deck	Amps	5,7	5,7	5,8	5,8	5,9
		b) Total (oven)	Amps	5,7	11,4	17,3	23,3	29,4
	Min. Breaker (Type C is rec.)	a) Per deck	Amps	17,9	17,9	18,1	18,3	18,5
		b) Total (oven)	Amps	17,9	35,8	54,2	73,1	92,3
	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. Grease-laden vapor test, EPA 202 (ventless requirement): 8 hr, Pepperoni pizza, < 5,00 mg/m ³ .	✓	✓	✓	✓	✓

How to install	Connection(s)				Air flow					
	Qty	Pos	Unit	Value	Unit	831	832	833	834	835
Factory Direct Vent. System (option) ¹⁾	1	Center	in	8	CFM	537	618	699	779	860
Direct Ventilation ²⁾	2	Front	in	6-1/2	CFM	537	618	699	779	860
		Rear	in	4	CFM	17	35	52	70	87
Under External Hood	-	-	-	-	CFM	403	463	524	584	645

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" + 16 in	"B/b" + 40 in
Center ¹⁾	°F	-	108
Front ²⁾	°F	115	108
Rear ²⁾	°F	239	228

Note 1) With optional Factory Direct Ventilation System.

Note 2) Without optional Factory Direct Ventilation System.

Heat emission ¹⁾						
Type	Unit	831	832	833	834	835
Total	BTU/h	16063	32125	48188	64251	80313
Sensible	BTU/h	4589	9179	13768	18357	22947
Latent	BTU/h	11473	22947	34420	45893	57367

Note 1) At normal operation, all decks running.

Water Only for Optional Steam System

Requirements	Value	Requirements	Value
Water drain	Not required	Connection	NH 3/4"
Backflow protection	Required, not included	General water quality	Cold Drinking Water
Auto shut-off valve	Included	Water softener	Recommended
Incoming water pressure	29 - 58 psi	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 68°F	pH	7,5 - 8,5
Alkalinity (HCO ₃)	mg/l	> 60