

PizzaMaster® 550 series

Technical Specifications – Order Form

Make your choice

PM 551ED-1
 PM 552ED-2

PM 551ED-2
 PM 552ED-3

PM 552ED-4

PizzaMaster_550series_Technical Specifications 90004_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 = 535 mm/21.1in, width = 535 mm/21.1in



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 551-S
any 551 model
- PM 552-S
any 552 model
- PM 553-S
any combination of 551 + 552 models stacked
- PM 554-S
any combination of 552 + 552 models stacked

Shelf support package*

- SP-1
for support 551-S
- SP-2
for support 552-S

*shelf support package is ordered separately, nor is it available for supports 553 and 554.

Approvals available



2 YEAR WARRANTY

Limited

PizzaMaster®



Customer Support: Tel: +46 33 230-025

E-mail: info@pizzamaster.com

Website: www.pizzamaster.com

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

PizzaMaster® 550 series

Technical Specifications – Installation Guide

PM 551ED-1
PM 552ED-2

PM 551ED-2
PM 552ED-3

PM 552ED-4

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PizzaMaster® CounterTop 550 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 551ED-1	775 x	535 x 535	x 195 (1 pcs)	30.5 x 28.5	1	1	4.41	90/198		
PM 551ED-2	725 x 500		x 85 (2 pcs)	x 19.7					x 7.7 (1 pcs)	x 3.4 (2 pcs)
PM 552ED-2	775 x 725 x 800	x 195 (2 pcs)	30.5 x 28.5 x 31.5	21.1 x 21.1	2	2	8.77	146/322		
PM 552ED-3		x 195 (1 pcs)							x 7.7 (2 pcs)	x 7.7 (1 pcs)
PM 552ED-4		x 85 (2 pcs)							x 3.4 (2 pcs)	x 3.4 (2 pcs)
		x 85 (4 pcs)							x 7.7 (4 pcs)	x 7.7 (4 pcs)

Support 550 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 551-S	775 x 723	x 900	SP-1	4	17/37
PM 552-S		x 750	SP-2	4	16/35
PM 553-S		x 450	-	-	15/33
PM 554-S		x 300	x 11.8	-	-

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.

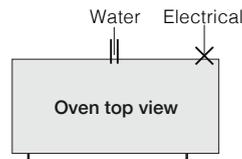
Ventilation

No ventilation connection required

Water

Pressure between 1-6 bar (0.1-0.6 MPa). Connection G 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 551ED-1	19.2	-	-	17.7	21.2	-	20.0	-	-	-	-
PM 551ED-2	28.7	16.7	9.7	17.7	31.7	18.4	29.9	17.4	8.1	9.6	8.3
PM 552ED-2	38.4	25.0	19.4	26.7	-	27.7	-	26.1	16.1	14.4	12.5
PM 552ED-3	-	33.3	19.4	35.4	-	36.8	-	34.7	16.1	19.1	16.7
PM 552ED-4	-	33.3	19.4	35.4	-	36.8	-	34.7	16.1	19.1	16.7

Distributor

Built for Extreme Temperature



1 40mm / 55.1 in

Support: PM 551-S
Ovens: 1 deck model



1 550 mm / 61.0 in

Support: PM 552-S
Ovens: 2 deck model



1 750mm / 68.9 in

Support: PM 553-S
Ovens: 2 deck + 1 deck models stacked



1 900mm / 74.8 in

Support: PM 554-S
Ovens: 2 deck + 2 deck models stacked

Stacked ovens require optional stacking kit

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CANADA VERSION AVAILABLE
Contact your local Canadian representative or PizzaMaster directly for further information.

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