

PizzaMaster® 400 series

Technical Specifications – Order Form

Make your choice

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

PizzaMaster_400series_Technical Specifications 90002_EN_R1B

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

- 400V 3N (Supply 380-415V)
- 230V 1N (Supply 220-240V)
- 230V 3~ (Supply 220-240V)
- 208V 1~
- 208V 3~
- 480V 3N
- Special voltage

Only for models:

402ED-1, 402ED-1DW

These models have 2 stones for 1 deck + 1 stone for 1 deck.

Choose oven deck configuration:

- upper deck 2 stones
lower deck 1 stone
(Std. configuration)
- upper deck 1 stone
lower deck 2 stones

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
- Copper

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

Only for models: 401ED, 401ED-1, 402ED, 402ED-1, 402ED-2

- 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

Only for models: 401ED-DW, 401ED-1DW, 402ED-DW, 402ED-1DW, 402ED-2DW

- 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

E326671

E335108

ANSI/NSF 4

CE

CB

COMMERCIAL COOKING APPLIANCE

2 YEAR WARRANTY | Limited

PizzaMaster®



PizzaMaster® 400 series

Technical Specifications – Installation Guide

| | | |
|-------------|--------------|--------------|
| PM 401ED | PM 401ED-1 | PM 402ED-2 |
| PM 402ED | PM 402ED-1 | |
| PM 401ED-DW | PM 401ED-1DW | PM 402ED-2DW |
| PM 402ED-DW | PM 402ED-1DW | |

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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 | 650 x | 410 x 410 | x 195 (1 pcs) | 25.6 x 23.6 x 19.7 | 1 | 1 | 3.05 | 53/117 | |
| PM 401ED-1 | 600 x 500 | | x 85 (2 pcs) | | | | x 3.4 (2 pcs) | 4.55 | 60/132 |
| PM 402ED | | | x 195 (2 pcs) | | | | x 7.7 (2 pcs) | 6.10 | 86/190 |
| PM 402ED-1 | 650 x | 410 x 410 | x 195 (1 pcs) | 25.6 x 23.6 x 31.5 | 2 | 3 | 7.60 | 93/205 | |
| | 600 x 800 | | x 85 (2 pcs) | | | | x 3.4 (2 pcs) | 9.10 | 100/220 |
| PM 402ED-2 | | | x 85 (4 pcs) | | | | x 7.7 (4 pcs) | 18.10 | 154/340 |
| PM 401ED-DW | 1 060 x | 820 x 410 | x 195 (1 pcs) | 41.4 x 23.6 x 19.7 | 1 | 1 | 6.05 | 90/198 | |
| PM 401ED-1DW | 600 x 500 | | x 85 (2 pcs) | | | | x 3.4 (2 pcs) | 9.05 | 103/227 |
| PM 402ED-DW | | | x 195 (2 pcs) | | | | x 7.7 (2 pcs) | 12.10 | 128/282 |
| PM 402ED-1DW | 1 060 x | 820 x 410 | x 195 (1 pcs) | 41.4 x 23.6 x 31.5 | 2 | 3 | 15.10 | 141/311 | |
| | 600 x 800 | | x 85 (2 pcs) | | | | x 3.4 (2 pcs) | 18.10 | 154/340 |
| PM 402ED-2DW | | | x 85 (4 pcs) | | | | x 7.7 (4 pcs) | | |

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 | 650 x 598 | x 900 | x 35.4 SP-1 | 4 | 15/33 |
| PM 402-S | | x 750 | x 29.5 SP-2 | 4 | 14/31 |
| PM 403-S | | x 450 | x 17.7 - | - | 13/29 |
| PM 404-S | | x 300 | x 11.8 - | - | 12/26 |
| PM 401DW-S | 1060 x 598 | x 900 | x 35.4 SP-1DW | 8 | 27/60 |
| PM 402DW-S | | x 750 | x 29.5 SP-2DW | 8 | 26/57 |
| PM 403DW-S | | x 450 | x 17.7 - | - | 25/55 |
| PM 404DW-S | | x 300 | x 11.8 - | - | 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 (mm²/AWG) see ovens connecting terminal and/or the manual.

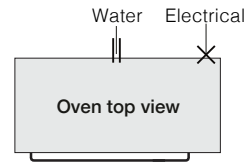
Ventilation

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 (Only model marked with * is supplied with power supply cable)

| Model | 400V 3N | 230V 1N | 230V 3ph | 208V 1ph | 208V 3ph | 480V 3N |
|--------------|---------|-----------|-----------|-----------|-----------|---------|
| PM 401ED | 7* | 14* | 12 | 15 | 13 | 6 |
| PM 401ED-1 | 7* | 20 | 12 | 22 | 13 | 6 |
| PM 402ED | 14* | 27 | 17 | 30 | 20 | 12 |
| PM 402ED-1 | 14* | 33 | 23 | 37 | 25 | 12 |
| PM 402ED-2 | 14* | 40 | 23 | 44 | 26 | 12 |
| PM 401ED-DW | 14* | 27 | 18 | 29 | 20 | 11 |
| PM 401ED-1DW | 14* | 40 | 23 | 44 | 26 | 11 |
| PM 402ED-DW | 20 | (27+27)** | (18+18)** | (29+29)** | (20+20)** | 22 |
| PM 402ED-1DW | 27 | (40+40)** | (23+23)** | (44+44)** | (26+26)** | 22 |
| PM 402ED-2DW | 27 | (40+40)** | (23+23)** | (44+44)** | (26+26)** | 22 |

* Model supplied with power supply cable. Model for both 400V 3N and 230V 3~ connection is not supplied with power supply cable.

** Model require 2 separate electrical supplies for stated amp draw.

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.

CANADA VERSION – only 1 power supply cable, up to 120 A, per oven can be used. For Amp draw over 120 A use Power Guard option.

PizzaMaster®

