

# PizzaMaster® 550 series

Technical Specifications – Order Form

Make your choice

PM 551ED  
 PM 552ED

PM 551ED-1  
 PM 552ED-1

PM 552ED-2

PizzaMaster\_550series\_Technical Specifications 90004\_EN\_R1C

## Multi Purpose CounterTop ovens

COMPACT, versatile and high efficient – stone hearth ovens



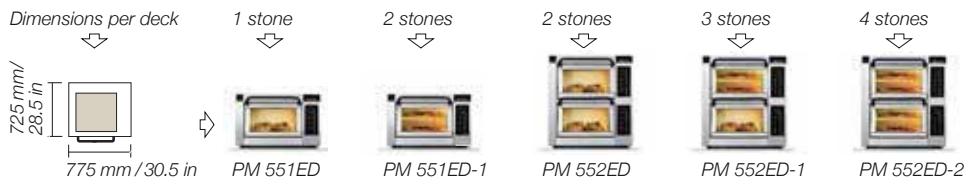
- 80 Different Sizes  
*Including Modular and CounterTop ovens*
- High Power
- High Temperature
- Special Clay Hearthstone
- Unique Scandinavian Design
- “Extra” is Standard
- Smart Unique Options
- International Certificates

### 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

E326671

E326671

E326671

E326671

E335108

ANSI/NSF 4

E335108

E335108

E335108

E335108

E335108

**2 YEAR WARRANTY**

COMMERCIAL COOKING APPLIANCE

# 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  
PM 552ED

PM 551ED-1  
PM 552ED-1

PM 552ED-2

PizzaMaster\_550series\_Technical Specifications 90004\_EN\_R1C

## 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	775 x	535 x 535	30.5 x 28.5 x 19.7	x 195 (1 pcs)	1	1	4.41	90/198	
PM 551ED-1	725 x 500			x 85 (2 pcs)					x 7.7 (1 pcs)
PM 552ED	775 x 725 x 800	535 x 535	30.5 x 28.5 x 31.5	x 195 (2 pcs)	2	2	8.77	146/322	
PM 552ED-1				x 85 (2 pcs)					x 7.7 (2 pcs)
PM 552ED-2				x 195 (1 pcs)					x 7.7 (1 pcs)
				x 85 (4 pcs)					x 3.4 (2 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	30.5 x 28.5	x 35.4	SP-1	4	17/37	
PM 552-S			x 750	SP-2	4	16/35	
PM 553-S			x 900	-	-	-	15/33
PM 554-S			x 450	x 17.7	-	-	14/31

### 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.

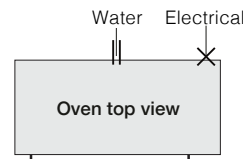
#### Ventilation

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 551ED	19.2	-	-	17.7	21.2	-	20.0	-	-	-	-
PM 551ED-1	28.7	16.7	9.7	17.7	31.7	18.4	29.9	17.4	8.1	9.6	8.3
PM 552ED	38.4	25.0	19.4	26.7	-	27.7	-	26.1	16.1	14.4	12.5
PM 552ED-1	-	33.3	19.4	35.4	-	36.8	-	34.7	16.1	19.1	16.7
PM 552ED-2	-	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

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

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



# PizzaMaster®



Customer Support: Tel: +46 33 230-025

E-mail: info@pizzamaster.com

Website: www.pizzamaster.com