

# PizzaMaster® Multi Purpose Stone Deck Ovens



for true artisan Pizza



for High Temperature baking



for tastier Bread and Pastries



for genuine MultiCooking

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over 1000 combinations

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450, 550 Standard Width

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PizzaMaster® - the largest electric deck oven range in the world **- 80 DIFFERENT SIZES, OVER 1000 COMBINATIONS**

[www.pizzamaster.com](http://www.pizzamaster.com)

# PizzaMaster® ovens

## Multi Purpose Stone Deck Ovens



### ► for True Artisan Pizza

PizzaMaster® embodies the heart and soul of every angle of pizza making. We are not just an oven manufacturer we have a greater mission with our pizza ovens,

**"Our mission is to improve and spread the knowledge of this Italian treasure globally"**

Our passion drive us to always deepen and keep our knowledge up to date for – the production and the characteristics of the flour, how to process the dough, the origins and quality of the toppings, of course taking in consideration the habits, tastes and availability of different countries – We deliver all this passion and knowledge into our ovens to make them the very best tool available for making all types of pizza better for everyone to enjoy.



### ► for High Temperature Baking

PizzaMaster® are high performance ovens as standard but can be powered up even more with our high temp option that delivers a continuous temperature capacity for baking up to 500°C / 932°F.

This can be used for high temp pizza like traditional Neapolitan or New York Style Pizza, but also for other dishes like Indian Nan Bread, Arabic Bread, Pita Bread, Flat Breads and Flammkuchen and all other dishes requiring high temperature.

Our ovens are actually so powerful that we voluntarily limited the maximum temperature to 500°C / 932°F. Without limitation our ovens are capable of reaching 800°C / 1436°F.

**"We call this XTREME Performance"**



### ► for Tastier Bread and Pastries

PizzaMaster® are not only fantastic pizza ovens, they can also be used to bake all kinds of artisan bread and pastry. High power and natural clay hearth stones are standard and in combination with our unique and patented steam system they give you all you need to bake bread and pastry the old world style.

This can be crispy and shiny baguettes as well as any other type of bread like, traditional German or Mediterranean Bread, Italian delicacies like Ciabatta and Focaccia, Pastries like Croissant and Danish or local specialties like baklava.

**"This is just a few examples of bread and pastries that can be baked in our ovens"**



### ► for Genuine MultiCooking

PizzaMaster® is genuine multipurpose ovens. We know how important it is for a restaurant with often limited space to fully use the potential of their equipment. Therefore we designed our ovens to combine convenience and flexibility with performance and capacity like no other ovens. Designed to bake, roast, toast and grill a wide variety of foods like pizza, bread and pastries, high temp dishes, garlic bread, vegetables, shellfish, fish, chicken or meat.

We are also continuously experiencing and deepen our knowledge of different international dishes that our ovens are used for. To name some we are selling our ovens to restaurants cooking Paella, Baklava, Flammkuchen and plain Bruschetterias.

**"The result is always a traditional old world bake result"**



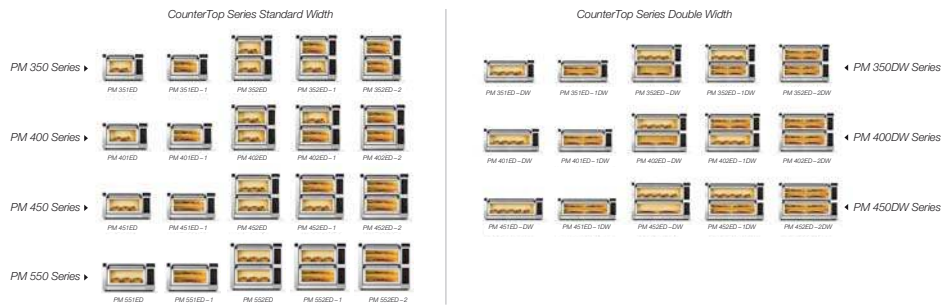
The largest electric deck oven range in the world  
***80 different sizes, over 1 000 combination***

# PizzaMaster®

[www.pizzamaster.com](http://www.pizzamaster.com)

# There is a PizzaMaster® for every need

## The largest electric deck oven range in the world



- **80 different sizes**  
*there is a PizzaMaster for every need*
- **High power**  
*gives superior capacity*
- **High temperature**  
*for old world bake result*
- **Special clay hearthstone**  
*makes tastier pizza*
- **Unique Scandinavian design**  
*better looks and very easy to use*


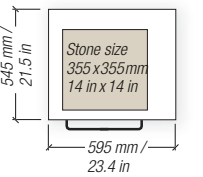





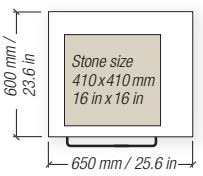





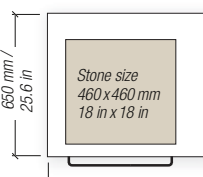





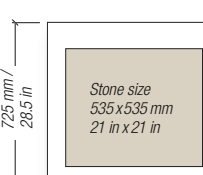





- **"Extra" is standard**  
*turbo start, timer, retractable shelf, canopy, support with lockable castors and much more*
- **Smart unique options**  
*peel holder, 7 day start/stop timer door opener and much more*
- **International certificates**  
*guarantees the highest possible quality all models are tested at 780°C / 1436°F*
- **Long warranties**  
*2 years on all models*

# PizzaMaster®

Made in Sweden 

## Multipurpose Electric CounterTop ovens - Standard width

COMPACT, versatile and high efficient – stone hearth ovens

<p>Stones Size + outside dimensions</p> 	1 Stone	2 Stones	2 Stones	3 Stones	4 Stones
 <p>Stone size 355x355mm 14 in x 14 in</p> <p>545 mm / 21.5 in 595 mm / 23.4 in</p>	 2.25 kW PM 351 ED	 3.35 kW PM 351 ED - 1	 4.5 kW PM 352 ED	 5.6 kW PM 352 ED - 1	 6.7 kW PM 352 ED - 2
 <p>Stone size 410x410mm 16 in x 16 in</p> <p>600 mm / 23.6 in 650 mm / 25.6 in</p>	 3.05 kW PM 401 ED	 4.55 kW PM 401 ED - 1	 6.1 kW PM 402 ED	 7.6 kW PM 402 ED - 1	 9.1 kW PM 402 ED - 2
 <p>Stone size 460x460mm 18 in x 18 in</p> <p>660 mm / 25.6 in 700 mm / 27.6 in</p>	 3.63 kW PM 451 ED	 5.42 kW PM 451 ED - 1	 7.26 kW PM 452 ED	 9.05 kW PM 452 ED - 1	 10.84 kW PM 452 ED - 2
 <p>Stone size 535x535mm 21 in x 21 in</p> <p>725 mm / 28.5 in 775 mm / 30.6 in</p>	 4.41 kW PM 551 ED	 5.59 kW PM 551 ED - 1	 8.77 kW PM 552 ED	 10.95 kW PM 552 ED - 1	 13.13 kW PM 552 ED - 2

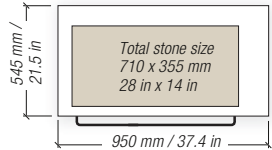


The largest electric deck oven range in the world – 80 different sizes

## Multipurpose Electric CounterTop ovens - Double width

COMPACT, versatile and high efficient – stone hearth ovens

Stones Size +  
outside dimensions



1 Stone



PM 351 ED – DW

2 Stones



PM 351 ED – 1DW

2 Stones



PM 352 ED – DW

3 Stones

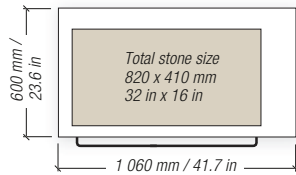


PM 352 ED – 1DW

4 Stones



PM 352 ED – 2DW



PM 401 ED – DW



PM 401 ED – 1DW



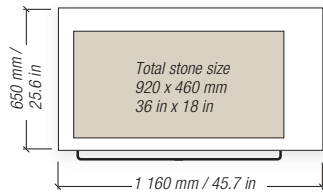
PM 402 ED – DW



PM 402 ED – 1DW



PM 402 ED – 2DW



PM 451 ED – DW



PM 451 ED – 1DW



PM 452 ED – DW



PM 452 ED – 1DW



PM 452 ED – 2DW

# PizzaMaster®

The largest electric deck oven range in the world – 80 different sizes

## Modular Electric Pizza Ovens

FULL SIZE, versatile and high efficient – stone hearth ovens

Ext. and Int. dimensions, kW and stones per deck. (each stone: 355 mm x 710 mm / 14 in x 28 in)



## Modular Electric Pizza Ovens

FULL SIZE, versatile and high efficient – stone hearth ovens

Ext. and Int. dimensions, kW and stones per deck. (Each stone: 355 mm x 810 mm / 14 in x 32 in.)



## Modular Electric Pizza Ovens

FULL SIZE, versatile and high efficient – stone hearth ovens

Ext. and Int. dimensions, kW and stones per deck. (Each stone: 460 mm x 920 mm / 18 in x 36 in.)

