

# PizzaMaster®

Made in Sweden 

# Series 900 Modular Electric Pizza Oven

PM 921	PM 922	PM 923	PM 924
PM 931	PM 932	PM 933	PM 934
PM 941	PM 942	PM 943	PM 944



BakePartner is renowned for quality pizza ovens that combine efficiency and high productivity with traditional, old-world baking results. The company goal has always been to build the best pizza ovens in the world. By combining modern thinking together with old world baking ideas and making quality the top priority we intend to set new standards of capacity, versatility, safety and style with our CounterTop and Modular ovens.

- 66 different sizes - cover all needs
- High power - gives superior capacity
- Special clay hearthstone - makes tastier pizza/bread
- Unique scandinavian design - better looks and very easy to use
- "Extra" is standard - turbo start, canopy, legs, unloading shelf and more
- Smart unique options - peel holder, 7 day start/stop timer, door opener and more.
- CB international certificate - guarantees the highest possible quality, all models tested at 780°C (1436 °F)
- Long warranties - 2 years on all models



Model PM 931 ED, with optional equipment



Model PM 932 ED, with optional equipment



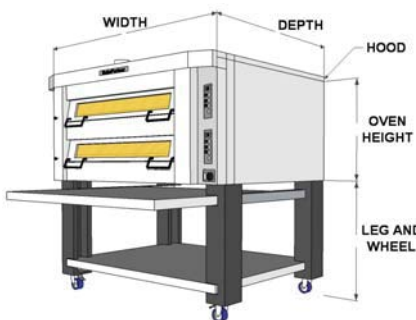
Model PM 933 ED, with optional equipment



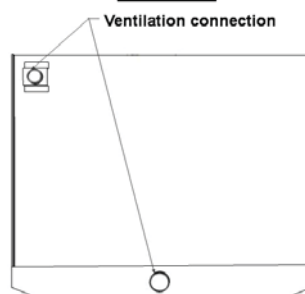
Model PM 934 ED, with optional equipment

## PizzaMaster 900 series (optimized for pizzas up to 460mm / 18in)

Model	Dimensions in millimetres Width x Depth x Height		Dimensions in inches Width x Depth x Height		Decks	Power output kW	Capacity (pizzas per oven)			
	External	Internal	External	Internal			254 mm 10in	355 mm 14in	406 mm 16in	457 mm 18in
PM 921	1350 x 1125 x 480	920 x 920 x 210/245	53.2 x 44.3 x 18.9	36.2 x 36.2 x 8.2/9.6	1	11.0	12	5	4	4
PM 922	1350 x 1125 x 820		53.2 x 44.3 x 32.3		2	22.0	24	10	8	8
PM 923	1350 x 1125 x 1160		53.2 x 44.3 x 45.7		3	32.9	36	15	12	12
PM 924	1350 x 1125 x 1500		53.2 x 44.3 x 59.1		4	44.0	48	20	16	16
PM 931	1810 x 1125 x 480	1380 x 920 x 210/245	71.3 x 44.3 x 18.9	54.3 x 36.2 x 8.2/9.6	1	16.9	18	8	6	6
PM 932	1810 x 1125 x 820		71.3 x 44.3 x 32.3		2	33.7	36	16	12	12
PM 933	1810 x 1125 x 1160		71.3 x 44.3 x 45.7		3	50.6	54	24	18	18
PM 934	1810 x 1125 x 1500		71.3 x 44.3 x 59.1		4	67.6	72	36	24	24
PM 941	2270 x 1125 x 480	1840 x 920 x 210/245	89.4 x 44.3 x 18.9	72.4 x 36.2 x 8.2/9.6	1	21.4	24	11	8	8
PM 942	2270 x 1125 x 820		89.4 x 44.3 x 32.3		2	42.7	48	22	16	16
PM 943	2270 x 1125 x 1160		89.4 x 44.3 x 45.7		3	64.1	72	33	24	24
PM 944	2270 x 1125 x 1500		89.4 x 44.3 x 59.1		4	85.6	96	44	36	36



### TOP VIEW



### For calculation of total height

For stand and wheels, add:  
 1105 mm (43.5 in) for 1 - deck oven  
 935 mm (36.8 in) for 2 - deck oven  
 765 mm (30.1 in) for 3 - deck oven  
 425 mm (30.1 in) for 4 - deck oven

For extractor hood, add: 70 mm (2,75 in)

Ventilation connection Ø 100 mm (3,95 in)

# PizzaMaster®

Made in Sweden 

# Series 900

## Modular Electric Pizza Oven

- PM 921  PM 922  PM 923  PM 924   
 PM 931  PM 932  PM 933  PM 934   
 PM 941  PM 942  PM 943  PM 944

### STANDARD EQUIPMENT

- Double halogen lightning per chamber
- Special clay hearthstone
- Stainless steel front
- Turbo start
- Support with castors
- Indicators for thermostat, turbo-start and service
- Stainless steel retractable shelf
- Extractor hood
- Ventilation control
- Robust door with large window
- Standard temperature 400°C / 752°F

### Classic Display - E



Knob controlled dials

### Digital Display - ED



Touch controlled buttons

### OPTIONAL EQUIPMENT

- Clock timer .....
- Extra sliding shelf .....
- Peel holder .....
- Oil and spice rack .....
- Side shelf .....

#### Polished stainless steel

- Phantom Black version .....
- Royal Gold version .....

#### Semi-automatic door opening

- Deck 1 .....
- Deck 2 .....
- Deck 3 .....
- Deck 4 .....

#### Under built cabinet (UBC)

- UBC (Standard) .....
- UBC - W (Heating cabinet) .....
- UBC - P (Proofer cabinet) .....

\*UBC not available on 4 decks ovens

#### Steam system

- Deck 1 (lower) .....
- Deck 2 (Middel low) .....
- Deck 3 (Middel top) .....
- Deck 4 (Top) .....

#### Extra high chamber

- Deck 1 .....
- Deck 2 .....
- Deck 3 .....
- Deck 4 .....

#### High temperature version 500°C / 932°F

- Deck 1 .....
- Deck 2 .....
- Deck 3 .....
- Deck 4 .....

\*Not in combination with Extra high chamber

### ELECTRICAL CONNECTION

- 400V 3N .....
- 230V 1N .....
- 230V 3~ .....
- 208V 2~ .....
- 208V 3~ .....
- Special voltage .....

Model	400V 3N		230N 1N	230V 3~	208V 2~	208V 3~
	1	2	1	1	1	1
921	16A	16A	48A	28A	/	31A
922	16A	32A	48A	28A	/	31A
923	16A	48A	48A	28A	/	31A
924	16A	/	48A	28A	/	31A
931	25A	25A	/	43A	/	47A
932	25A	49A	/	43A	/	47A
933	25A	/	/	43A	/	47A
934	25A	/	/	43A	/	47A
941	31A	31A	/	54A	/	60A
942	31A	62A	/	54A	/	60A
943	31A	/	/	54A	/	60A
944	31A	/	/	54A	/	60A

1 = Fuse rating with 1 power supply cable per oven chamber.  
 2 = Fuse rating with 1 power supply cable per oven.

## 2

Years  
limited warranty


**DISTRIBUTOR:**

