

PizzaMaster® 450 series

Technical Specifications – Order Form

Make your choice

- | | | |
|---------------------------------------|---------------------------------------|---------------------------------------|
| ☐ PM 451ED-1 | ☐ PM 451ED-2 | ☐ PM 452ED-4 |
| ☐ PM 452ED-2 | ☐ PM 452ED-3 | |
| ☐ PM 451ED-1DW | ☐ PM 451ED-2DW | |
| ☐ PM 452ED-2DW | ☐ PM 452ED-3DW | ☐ PM 452ED-4DW |

PizzaMaster_450series_Technical Specifications 90003_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

External and Inside dimensions per deck for models

Internal dimensions per deck: depth=460mm/18.1, width=see figures below (1)=460mm/18.1in, (2)=920mm/36.2in



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 451-S
— any 451 model
- ☐ PM 452-S
— any 452 model
- ☐ PM 453-S
— any combination of 451 + 452 models stacked
- ☐ PM 454-S
— any combination of 452 + 452 models stacked

Shelf support package*

- ☐ SP-1
— for support 451-S
- ☐ SP-2
— for support 452-S

*shelf support package is ordered separately, nor is it available for supports 453 and 454.

Support

- ☐ PM 451DW-S
— any 451 model
- ☐ PM 452DW-S
— any 452 model
- ☐ PM 453DW-S
— any combination of 451 + 452 models stacked
- ☐ PM 454DW-S
— any combination of 452 + 452 models stacked

Shelf support package*

- ☐ SP-1DW
— for support 451DW-S
- ☐ SP-2DW
— for support 452DW-S

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

Approvals available

E326671		COMMERCIAL COOKING APPLIANCE
E326671		
E335108		
2 YEAR WARRANTY		Limited

PizzaMaster®



PizzaMaster® 450 series

Technical Specifications – Installation Guide

PM 451ED-1	PM 451ED-2	PM 452ED-4
PM 452ED-2	PM 452ED-3	
PM 451ED-1DW	PM 451ED-2DW	PM 452ED-4DW
PM 452ED-2DW	PM 452ED-3DW	

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PizzaMaster® CounterTop 450 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 451ED-1	700x	460x460	x 195(1 pcs)	27.6 x 25.6	1	1	3.63	67/148	
PM 451ED-2	650x500		x 85 (2 pcs)	x 19.7		x 7.7 (1 pcs)	2	5.42	75/165
PM 452ED-2	700x 650x800		x 195(2 pcs)	27.6 x 25.6 x 31.5	x 3.4 (2 pcs)	2	7.26	109/240	
PM 452ED-3			x 195(1 pcs)		x 7.7 (1 pcs)		3	9.05	117/258
PM 452ED-4			x 85 (2 pcs)		x 3.4 (2 pcs)		4	10.84	125/276
			x 85 (4 pcs)						
PM 451ED-1DW	1160x	920x460	x 195(1 pcs)	45.7 x 25.6	1	1	7.21	112/247	
PM 451ED-2DW	650x500		x 85 (2 pcs)	x 19.7		x 3.4 (2 pcs)	2	10.79	129/284
PM 452ED-2DW	1160x 650x800		x 195(2 pcs)	45.7 x 25.6 x 31.5	x 7.7 (2 pcs)	2	14.42	157/346	
PM 452ED-3DW			x 195(1 pcs)		x 7.7 (1 pcs)		3	18.00	174/388
PM 452ED-4DW			x 85 (2 pcs)		x 3.4 (2 pcs)		4	21.58	191/421
			x 85 (4 pcs)						

Support 450 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 451-S	700x648	x900	27.6 x 25.5 x 35.4	SP-1	4	16/35
PM 452-S		x750	27.6x25.5x29.5	SP-2	4	15/33
PM 453-S		x450	27.6x25.5x17.7	-	-	14/31
PM 454-S		x300	27.6x25.5x11.8	-	-	13/29
PM 451DW-S	1160x648	x900	45.7 x 25.5 x 35.4	SP-1DW	8	29/64
PM 452DW-S		x750	45.7 x 25.5 x 29.5	SP-2DW	8	28/62
PM 453DW-S		x450	45.7x25.5x17.7	-	-	27/60
PM 454DW-S		x300	45.7x25.5x11.8	-	-	26/57

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.

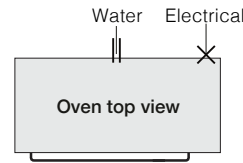
Ventilation

No ventilation connection required

Water

Pressure between 1-6 bar (0.1-0.6 MPa). Connection G ¾" / NH ¾" (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 451ED-1	15.8	-	-	14.6	17.5	-	16.5	-	-	-	-
PM 451ED-2	23.6	13.7	8.0	14.6	26.1	15.2	24.6	14.3	6.7	7.9	6.9
PM 452ED-2	31.6	20.6	16.0	22.0	34.9	22.8	32.9	21.5	13.3	11.9	10.3
PM 452ED-3	39.4	27.4	16.0	29.1	-	30.3	-	28.5	13.3	15.8	13.7
PM 452ED-4	-	27.4	16.0	29.1	-	30.3	-	28.5	13.3	15.8	13.7
PM 451ED-1DW	31.4	20.5	15.6	21.8	34.7	22.6	32.7	21.3	13.0	11.8	10.2
PM 451ED-2DW	-	27.2	15.8	29.0	-	30.1	-	28.4	13.1	15.7	13.6
PM 452ED-2DW	31.6+31.2	20.6+20.3	23.4	22.0+21.5	34.9+34.5	22.8+22.4	32.9+32.5	21.5+21.1	19.4	23.3	20.3
PM 452ED-3DW	-	20.6+27.0	31.2	22.0+28.7	-	22.8+29.9	-	21.5+28.2	25.9	27.4	23.8
PM 452ED-4DW	-	27.4+27.0	31.6	29.1+28.7	-	30.3+29.9	-	28.5+28.2	26.3	31.3	27.2

Distributor

Built for Extreme Temperature



Support:
PM 451-S
Ovens:
1 deck model
PM 451DW-S



Support:
PM 452-S
Ovens:
2 deck model
PM 452DW-S



Support:
PM 453-S
Ovens:
2 deck + 1 deck
models stacked
PM 453DW-S



Support:
PM 454-S
Ovens:
2 deck + 2 deck
models stacked
PM 454DW-S

Stacked ovens require optional stacking kit

PizzaMaster®



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