

PizzaMaster® 350 series

Technical Specifications – Order Form

- PM 351ED-1
- PM 351ED-2
- PM 351ED-3
- PM 351ED-4
- PM 352ED-2
- PM 352ED-3
- PM 352ED-4
- PM 351ED-1DW
- PM 351ED-2DW
- PM 352ED-2DW
- PM 352ED-3DW
- PM 352ED-4DW

PizzaMaster_350series_Technical Specifications 90001_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

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=355mm/14in, width=see figures below (1)=355mm/14in, (2)=710mm/28in



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 351-S
any 351 model
- PM 352-S
any 352 model
- PM 353-S
any combination of 351 + 352 models stacked
- PM 354-S
any combination of 352 + 352 models stacked

Shelf support package*

- SP-1
for support 351-S
- SP-2
for support 352-S

*shelf support package is ordered separately, nor is it available for supports 353 and 354.

Support

- PM 351DW-S
any 351 model
- PM 352DW-S
any 352 model
- PM 353DW-S
any combination of 351 + 352 models stacked
- PM 354DW-S
any combination of 352 + 352 models stacked

Shelf support package*

- SP-1DW
for support 351DW-S
- SP-2DW
for support 352DW-S

Approvals available

E326671

COMMERCIAL COOKING APPLIANCE

E326671

E335108

E326671

E326671

2 YEAR WARRANTY

Limited

PizzaMaster®



PizzaMaster® 350 series

Technical Specifications – Installation Guide

- PM 351ED-1
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- PM 351ED-1DW
- PM 351ED-2DW
- PM 352ED-2
- PM 352ED-3
- PM 352ED-2DW
- PM 352ED-3DW
- PM 352ED-4
- PM 352ED-4DW

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PizzaMaster® CounterTop 350 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 351ED-1	595x	355x355	x195 (1 pcs)	23.4 x 21.5	1	1	2.25	40/88
PM 351ED-2	545x500		x85 (2 pcs)	x 19.7				
PM 352ED-2	595x 545x800		x195 (2 pcs)	23.4 x 21.5 x 31.5				
PM 352ED-3			x85 (2 pcs)					
PM 352ED-4		x85 (4 pcs)						
PM 351ED-1DW	950x	710 x 355	x195 (1 pcs)	37.4 x 21.5	1	1	4.45	70/154
PM 351ED-2DW	545x500		x85 (2 pcs)	x 19.7				
PM 352ED-2DW	950x 545x800		x195 (2 pcs)	37.4 x 21.5 x 31.5				
PM 352ED-3DW			x85 (2 pcs)					
PM 352ED-4DW		x85 (4 pcs)						

Support 350 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 351-S	595x598	x900	x 35.4	SP-1	4	14/31	
PM 352-S		x750	x 29.5	SP-2	4	13/29	
PM 353-S		x450	x 17.7	-	-	12/26	
PM 354-S		x300	x 11.8	-	-	11/24	
PM351DW-S	950x598	x900	x 35.4	SP-1DW	8	25/55	
PM 352DW-S		x750	x 29.5	SP-2DW	8	24/53	
PM 353DW-S		x450	x 17.7	-	-	23/51	
PM354DW-S		x300	x 11.8	-	-	22/48	

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.

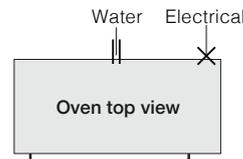
Ventilation

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 (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 351ED-1	9.8	-	-	9.1	10.9	-	10.2	-	-	-	-
PM 351ED-2	14.5	8.5	5.0	9.1	16.2	9.4	15.2	8.9	4.2	4.9	4.3
PM 352ED-2	19.6	12.8	10.0	13.7	21.7	14.2	20.4	13.4	8.3	7.4	6.4
PM 352ED-3	24.4	17.0	10.0	18.1	27.0	18.8	25.4	17.7	8.3	9.8	8.5
PM 352ED-4	29.2	17.0	10.0	18.1	32.3	18.8	30.4	17.7	8.3	9.8	8.5
PM 351ED-1DW	19.4	12.7	9.6	13.5	21.4	14.0	20.2	13.2	8.0	7.3	6.4
PM 351ED-2DW	29.0	16.8	9.8	17.9	32.0	18.6	30.2	17.5	8.2	9.7	8.4
PM 352ED-2DW	19.6+19.2	12.8+12.5	14.4	13.7+13.3	21.7+21.2	14.2+13.8	20.4+20.0	13.4+13.0	12.0	14.3	12.5
PM 352ED-3DW	19.6+28.7	12.8+16.6	19.2	13.7+17.7	21.7+31.8	14.2+18.4	20.4+30.0	13.4+17.3	15.9	16.9	14.7
PM 352ED-4DW	29.2+28.7	17.0+16.6	19.6	18.1+17.7	32.3+31.8	18.8+18.4	30.4+30.0	17.7+17.3	16.3	19.3	16.8

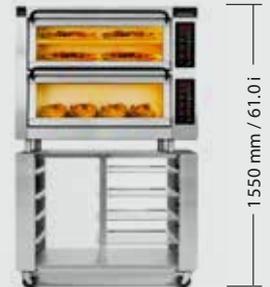
Distributor

Blank area for distributor information.

Built for Extreme Temperature



Support: PM 351-S
Ovens: 1 deck model
PM 351DW-S



Support: PM 352-S
Ovens: 2 deck model
PM 352DW-S



Support: PM 353-S
Ovens: 2 deck + 1 deck
PM 353DW-S models stacked



Support: PM 354-S
Ovens: 2 deck + 2 deck
PM 354DW-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.

