

PM 700 SERIES PM 800 SERIES PM 900 SERIES PM 1100 SERIES



PizzaMaster®

THE WORLD'S MOST ADVANCED DECK OVENS FOR MASTERING THE ART OF PIZZA.

World's largest range of electric deck ovens.

One million ways to bake.

Fit anywhere. Bake anything. No matter your kitchen size or menu style, PizzaMaster has an oven that fits. We offer the world's largest range of electric deck ovens, engineered to scale with your needs. Whether you're a small neighborhood shop or a global franchise, PizzaMaster delivers consistent results, unmatched flexibility, and rock-solid reliability – all from a single-source solution trusted worldwide.



95 Oven Sizes

From compact CounterTops to full-scale Modular ovens, there's a PizzaMaster for every kitchen footprint.



1 800+ Oven Models

With international voltages and certifications, PizzaMaster ovens are available in multiple voltages – both single- and 3-phase – with region-specific certifications to ensure compliance and compatibility across global markets.



1 000 000+ Possible Configurations

With our multi-deck configurations, you can build your ideal setup across 4 Modular and 7 CounterTop series, designed to expand output while maintaining precision and consistency.





Magic John's, Berlin, Germany



Fini Pizza at the Barclay's Center, Brooklyn, New York, USA



Unmatched capacity. Unstoppable output.

Where peak performance meets peak hours.

Kitchens demand ovens that perform under pressure, and that's where PizzaMaster sets the standard. Unlike other ovens that lose heat during rush service, PizzaMaster ovens are engineered to maintain consistent, high-performance baking no matter how many pizzas or dishes are on deck. At the core is PizzaMaster's unique **Balanced Heat Distribution** which transforms electrical power into intelligent, balanced heat management and Xtreme heat capabilities. Combined with features like **TempIQ Recovery™** (which rapidly restores deck temperature after loading) and **High-Density Insulation**, they create an unmatched combination of performance and efficiency.



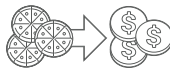
Maximize Efficiency

PizzaMaster ovens give stable temperatures and dependable efficiency even under the heaviest volume.



Xtreme Performance™

With unmatched performance as standard and the optional ability to reach an **extreme temperature** of 500°C (932°F), output can increase by up to 40% compared to conventional ovens.



Increase Profit

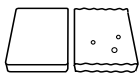
The result is unwavering performance and output, so you can turn more pizzas per shift and maximize profits with confidence.

Precision baking made effortless.

Less guesswork. More great bakes.

Consistency is everything. Whether it's a lunch rush or dinner service, your oven must hold temperature and deliver flawless results under pressure. That's why PizzaMaster ovens are engineered for maximum performance, and **Balanced Heat Distribution**, bake after bake. Independent top, bottom, and front heat zones provide fine-tuned control on every deck, with the front zone automatically adjusted. **Proprietary ceramic clay stones** deliver rapid heat transfer and recovery, creating the signature crispy crust bakers demand. Together, these systems ensure uniform heat and dependable results, even during peak service.

But precision is only half the story. PizzaMaster ovens are also designed to be very easy to use. Smart **IQControl Panels™** with built-in automated features reduce training needs and minimize human error. From seasoned chefs to new staff, every operator can achieve the same high-quality results.



Superior Baking Stones

PizzaMaster offers 2 **proprietary ceramic clay stone types**, each designed for optimal baking performance. Standard stones are optimized for temperatures up to 370°C (700°F), while artisan stones are optimized for higher baking temperatures. Choosing the right stone ensures consistent superior results.



Effortless Control

Every PizzaMaster oven comes standard with smart, intuitive **IQControl Panels™** that make precise temperature management simple and reliable.



Unwavering Consistency

All features in a PizzaMaster oven are engineered to work together with one outcome in mind: consistency and delivering flawless bakes, dependable quality, and the confidence to serve perfection every time.





Granum Bakery Bistro, Monopoli, Italy

Modular Pizza Ovens

Setting the standard for every PizzaMaster®

Every Modular PizzaMaster oven is delivered with a robust set of premium-quality features a standard.

This foundation reflects our design philosophy: to give every operator the tools they need for consistency, efficiency, and unmatched results.



Oven shown with XTREME Performance 500°C (932°F) and Extra Unloading Shelf. Included in select markets.

OvenIQ Configurator™

The intelligent online consultant's guide to the perfect PizzaMaster solution.

Our step-by-step guide to identifying the best PizzaMaster oven. Whether working with limited space, crafting a specific style of pizza, or optimizing high-volume orders, this tool recommends the perfect oven solution, matching capacity needs, securing future expansion plans, and to bake with confidence, efficiency, and consistency.



FIND YOUR
PERFECT OVEN

Standard Features

Features included with every Modular oven.



IQControl Panel™

Easy, intuitive oven control



TempIQ Recovery™

Stabilizes temperature, reduces errors



TempIQ Guard™

Automatic overheat control



TurboStart

Faster heat-up, baking readiness



Balanced Heat Distribution

IQ heat management w/ Xtreme heat capabilities



3 Heat Zones: Top, Bottom, Front

Even baking across entire oven



Max Baking Temperature 400°C (752°F)

High temperature baking



Ceramic Clay Stone w/ Crisping Function

Fast heat recovery for crispy crusts



Sliding Unloading Shelf on 1/2/3-Deck Ovens

Convenient extendable loading shelf



Dual Xenon Oven Deck Lights

Bright, glare-free oven lighting



Deck Vent Control Levers

Manual moisture and crust control



High-Density Insulation

Better heat retention, energy efficient



Strong Ergonomic Oven Door Handles

Comfortable grip, cool-touch handle



Durable Long-Life Oven Door

Built to last under pressure



Pull-Up Oven Door

Improves safety and workflow



Large Clear Window Glass Oven Door

Clear view without heat loss



Stainless Steel Front

Durable, hygienic, easy clean



Ventilated Front

Cool-touch front, improved comfort



Bake Timer with Manual Shut-Off Alarm

Audible reminder, manual reset required



Single-Push Auto Bake Timer with Alarm

Auto-timer with repeat function



Lockable Casters, 1/2/3/4-Deck Ovens

Easy move, lock in place



Disassemble Design 3/4/5-Deck Ovens

Fits tight spaces, reassembles easily



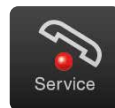
Multi-Functional Oven Stand

Accessory-ready, cool front airflow



Ventilation Hood

Integrated venting enhances performance



Resettable Overheat Protection

Resettable safety, avoids shutdowns



1 & 3-Phase Power Supply

Flexible power with same performance



Flexible Power Supply for 400V and 480V

Adapts easily to multiple power types



International Voltages and Certifications

Global-ready, meets local standards



Start-Up Maintenance Kit

Essential tool kit; Includes oven bulbs and cleaning supplies

Your oven. Your way.

Every kitchen is unique, and with PizzaMaster's wide range of smart add-ons, you can create the perfect fit for your operation.

With PizzaMaster, you don't just get an oven, you get one oven with **multiple possibilities**. Each deck can be individually configured and paired with smart add-ons to match your menu, space, and style, allowing you to bake a wide variety of products at the same time without compromise.

For example, dedicate one deck for bakery items, another for standard pizzas, and a third for high-temperature styles like Neapolitan. Whatever your operation demands, PizzaMaster adapts to deliver consistent, versatile results from a single oven.



Oven shown with XTREME Performance 500°C (932°F), Extended Ventilation Hood, UBC-P, 7-Day Automatic On/Off Timer, 4 Side Shelves, Oil and Spice Rack, Peel Tool Holder, Loading Peel 330 mm (13"), Loading Peel 360 mm (14.2") and Turning Peel 200 mm (7.9").

Optional Features

A wide range of options to customize any Modular oven.



XTREME Performance 500°C (932°F)
High-heat baking, fast results



Artisan High-Temperature Clay Stones
Ultra-crisp crusts, artisan quality
Rec. for temperatures over 370°C (698°F)



Extended Ventilation Hood
Captures more heat and vapor
Rec. for Bakery and XTREME Performance™



Factory Direct Ventilation System
Efficient smoke and steam removal



7-Day Automatic On/Off Timer
Set-and-forget energy savings



Phantom Black Finish
Modern, sleek kitchen style



Disassemble Design for 2-Deck Oven
Fits tight spaces, installs easily



Steam System
Consistent steam, better crust



Extra-High Deck
More height for deep-style dishes



PowerGuard™
Reduces amp load by half



Dual Voltage System
Flexible, switchable power compatibility



Underbuilt Cabinet (UBC)
Under oven storage area



Underbuilt Cabinet with Proofer (UBC-P)
Under oven dough proofer



Lockable Casters for 5-Deck Oven
5-deck mobility, locked stability



Marine Option
Built for offshore durability



Near Coastal Option
Enhanced protection against saltwater



Side Shield Panel
Protects sides, adds clearance



Additional Sliding Unloading Shelf
Extra sliding surface option



Fixed Unloading Shelf for 4-Deck Oven
Fixed shelf, perfect staging



Side Shelf
Extra space for tools



Oil and Spice Rack
Keep herbs and oils handy



Pizza Tool Holder
Secure, tilt-back tool storage



Pizza Tools
Loading Peels:
330/360/450/500 mm (13/14/18/20 in)
Turning Peels: 200/230 mm (8/9 in)
Oven Brush
Freestanding Peel Holder

Four series. Endless possibilities.

Modular oven solutions built for every kitchen.

PizzaMaster Modular ovens are available in four series – PM 700, PM 800, PM 900, and PM 1100 – each designed with a stone size to fit different footprints, outputs, and styles. Each stone is half the oven depth, allowing one pizza in the front and one in the back for maximum efficiency. Every series is available with multiple widths, and 1–5 deck options. With thousands of configuration possibilities, you'll find the perfect fit for your operation's needs.



PM 700 Series

With an interior depth of **710 mm (28.0 in)** and 3 different widths

SCAN FOR MORE DETAILS

OVEN	EXTERNAL W x D mm (in)	INTERNAL W x D mm (in)	TOTAL HEIGHT ¹⁾ mm (in)	POWER (kW)
PM 721	1 125 x 903 (44.3 x 35.6)	710 x 710 (28.0 x 28.0)	1 649 (64.9)	5,8 - 6,8
PM 722			1 818 (71.8)	
PM 723			1 902 (74.9)	
PM 724			1 987 (78.2)	
PM 725			2 194 (86.4)	
PM 731	1 482 x 903 (58.3 x 35.6)	1 065 x 710 (41.9 x 28.0)	1 649 (64.9)	8,7 - 10,2
PM 732			1 818 (71.8)	
PM 733			1 902 (74.9)	
PM 734			1 987 (78.2)	
PM 735			2 194 (86.4)	
PM 741	1 839 x 903 (72.4 x 35.6)	1 420 x 710 (55.9 x 28.0)	1 649 (64.9)	11,6 - 13,6
PM 742			1 818 (71.8)	
PM 743			1 902 (74.9)	
PM 744			1 987 (78.2)	
PM 745			2 194 (86.4)	



Note 1:
Oven including stand and ventilation hood.

PM 800 Series

With an interior depth of **820 mm (32.3 in)** and 3 different widths



SCAN FOR MORE DETAILS

OVEN	EXTERNAL W x D mm (in)	INTERNAL W x D mm (in)	TOTAL HEIGHT ¹⁾ mm (in)	POWER (kW)
PM 821	1 250 x 1 023 (49.2 x 40.3)	820 x 820 (32.3 x 32.3)	1 649 (64.9)	8,3 - 9,7
PM 822			1 818 (71.8)	
PM 823			1 902 (74.9)	
PM 824			1 987 (78.2)	
PM 825			2 194 (86.4)	
PM 831	1 662 x 1 023 (65.4 x 40.3)	1 230 x 820 (48.4 x 32.3)	1 649 (64.9)	12,4 - 14,6
PM 832			1 818 (71.8)	
PM 833			1 902 (74.9)	
PM 834			1 987 (78.2)	
PM 835			2 194 (86.4)	
PM 841	2 074 x 1 023 (81.7 x 40.3)	1 640 x 820 (64.6 x 32.3)	1 649 (64.9)	15,6 - 18,4
PM 842			1 818 (71.8)	
PM 843			1 902 (74.9)	
PM 844			1 987 (78.2)	
PM 845			2 194 (86.4)	



Note 1:
Oven including stand and ventilation hood.

PM 900 Series

With an interior depth of **920 mm (36.2 in)** and 4 different widths



SCAN FOR MORE DETAILS

OVEN	EXTERNAL W x D mm (in)	INTERNAL W x D mm (in)	TOTAL HEIGHT ¹⁾ mm (in)	POWER (kW)
PM 911	1 045 x 1 125 (41.1 x 44.3)	670 x 920 (26.4 x 36,2)	1 649 (64.9)	7,0 - 8,3
PM 912			1 818 (71.8)	
PM 913			1 902 (74.9)	
PM 914			1 987 (78.2)	
PM 915			2 194 (86.4)	
PM 921	1 350 x 1 125 (53.1 x 44.3)	920 x 920 (36.2 x 36.2)	1 649 (64.9)	10,1 - 11,8
PM 922			1 818 (71.8)	
PM 923			1 902 (74.9)	
PM 924			1 987 (78.2)	
PM 925			2 194 (86.4)	
PM 931	1 812 x 1 125 (71.3 x 44.3)	1 380 x 920 (54.3 x 36,2)	1 649 (64.9)	15,5 - 18,2
PM 932			1 818 (71.8)	
PM 933			1 902 (74.9)	
PM 934			1 987 (78.2)	
PM 935			2 194 (86.4)	
PM 941	2 274 x 1 125 (89.5 x 44.3)	1 840 x 920 (72.4 x 36.2)	1 649 (64.9)	19,6 - 23,1
PM 942			1 818 (71.8)	
PM 943			1 902 (74.9)	
PM 944			1 987 (78.2)	
PM 945			2 194 (86.4)	



Note 1:
Oven including stand and ventilation hood.

PM 1100 Series

With an interior depth of **1 070 mm (42.1 in)** and 2 different widths



SCAN FOR MORE DETAILS

OVEN	EXTERNAL W x D mm (in)	INTERNAL W x D mm (in)	TOTAL HEIGHT ¹⁾ mm (in)	POWER (kW)
PM 1121	1 500 x 1 273 59.1 x 50.1	1 070 x 1 070 (42.1 x 42.1)	1 649 (64.9)	13,1 - 15,5
PM 1122			1 818 (71.8)	
PM 1123			1 902 (74.9)	
PM 1124			1 987 (78.2)	
PM 1125			2 194 (86.4)	
PM 1131	2 037 x 1 273 (80.2 x 50.1)	1 605 x 1 070 (63.2 x 42.1)	1 649 (64.9)	19,7 - 23,2
PM 1132			1 818 (71.8)	
PM 1133			1 902 (74.9)	
PM 1134			1 987 (78.2)	
PM 1135			2 194 (86.4)	



Note 1:
Oven including stand and ventilation hood.

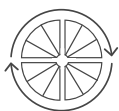
Built to last. Backed for life.

Reliable support for trouble-free ownership.

Your oven is the engine of your kitchen, and down-time isn't an option. That's why every PizzaMaster oven is engineered with durable components and time-tested design, built to perform under pressure and withstand years of heavy use. Examples of these features include **Durable Long-Life Oven Doors** that, with minimal service, last a lifetime; a **Ventilated Front System** that keeps the front cool to the touch while prolonging the lifespan of electrical and mechanical components.

We even take into consideration potential component failures that could cause downtime. That's why we've built in protective functions like **TempIQ Guard™** and **Resettable Overheat Protection™**, which let you continue baking with minimal disruption until a component can be replaced.

The result: confidence, peace of mind, and performance you can count on, from day one to your millionth pizza and beyond.



PM360 Support™

PizzaMaster's complete lifecycle of service, maintained by our global network of reps and dealer centers, covering every stage from consultation and delivery to preventative care and long-term maintenance.



Extensive Warranties

Every PizzaMaster oven is backed by a global 2-year warranty (covering 2 years on parts and 1 year on labor), giving you confidence in your investment from day one.



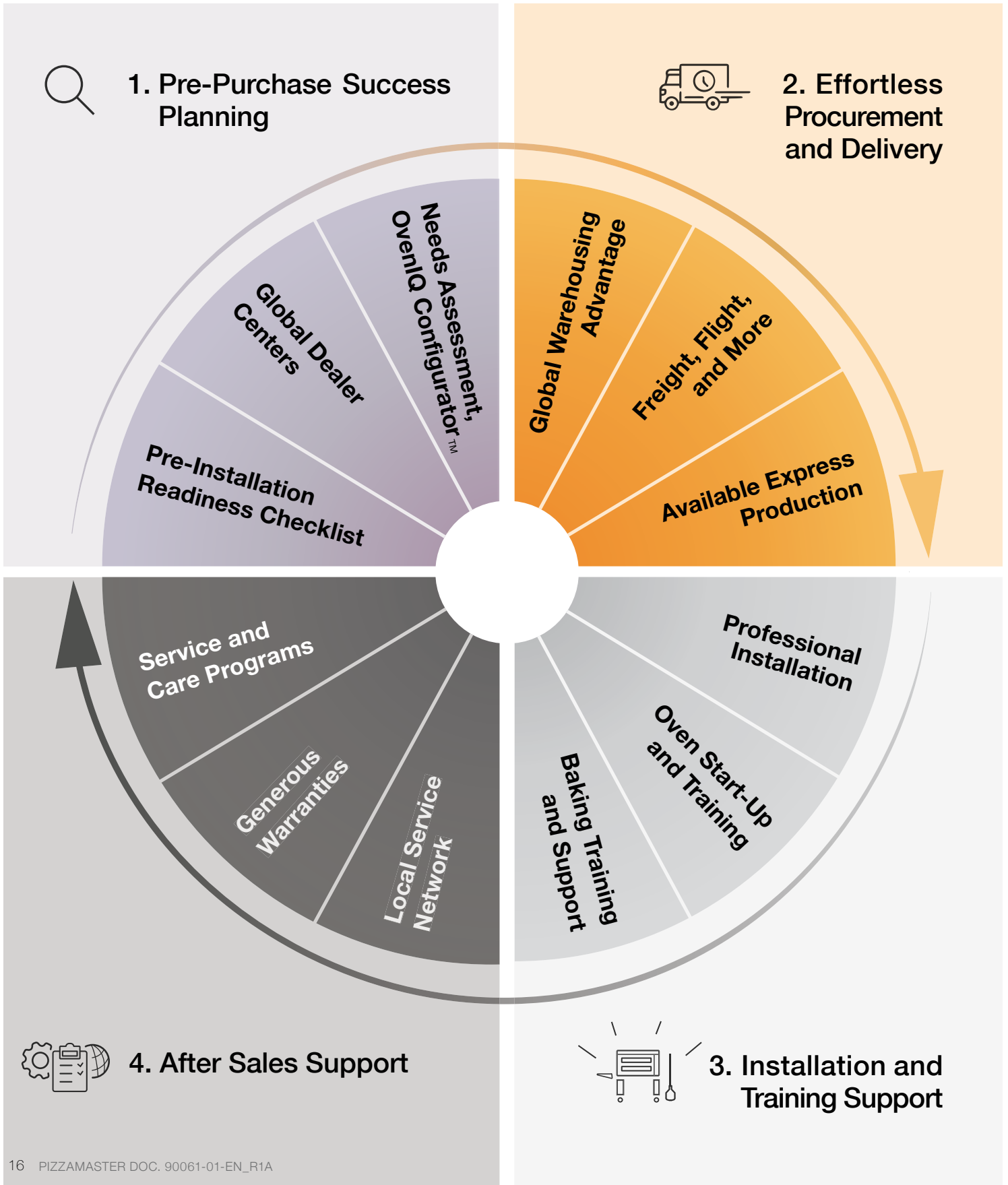


Pizzeria Giotto, Bari, Italy

PM360 Support™

360° of service. 100% peace of mind.

From pre-purchase consultation to installation, training, and ongoing service, our 4-stage program is designed to support you at every step. It ensures you have the right oven for your needs, the confidence to operate it effectively, and the assurance of reliable global support throughout the entire life of your PizzaMaster.





1. Pre-Purchase Success Planning

With PizzaMaster, your success begins before you buy.

With PizzaMaster, support and guidance don't wait until after your purchase, it starts the moment you begin exploring your options. Our team of experts and global reps, together with our dealer center network, ensure you receive tailored guidance to choose the perfect oven for your unique needs, so you can move forward with confidence.

- **Needs Assessment and OvenIQ Configurator™**
- **Global Dealer Centers**
- **Pre-Installation Readiness Checklist**



2. Effortless Procurement and Delivery

Seamless delivery. Trusted support.

From order to arrival, PizzaMaster supports you every step of the way. With strategically located stock, trusted shipping partners, and expedited production options, we make sure your oven reaches you when and where you need them.

- **Global Warehousing Advantage**
- **Freight, Flight, and More**
- **Available Express Production**



3. Installation and Training Support

Seamless installation + Expert training = Perfect bakes.

From setup to first bake, our Installation and Training Support services ensure your PizzaMaster oven is optimized, your team is trained, and your recipes bake to perfection.

- **Professional Installation**
- **Oven Start-Up and Training**
- **Baking Training and Support**



4. After Sales Support

Reliable support. Expert care. Lasting performance.

With PizzaMaster's After Sales Support, your oven stays in top condition, backed by a global service network, generous warranties, and local expertise to keep you baking with confidence anytime, anywhere.

- **Service and Care Programs**
- **Generous Warranties**
- **Local Service Network**

Crafted by masters. Chosen by champions.



Across the globe, ambassadors, elite pizzaioli, world champions, and culinary innovators choose PizzaMaster as their oven of record.

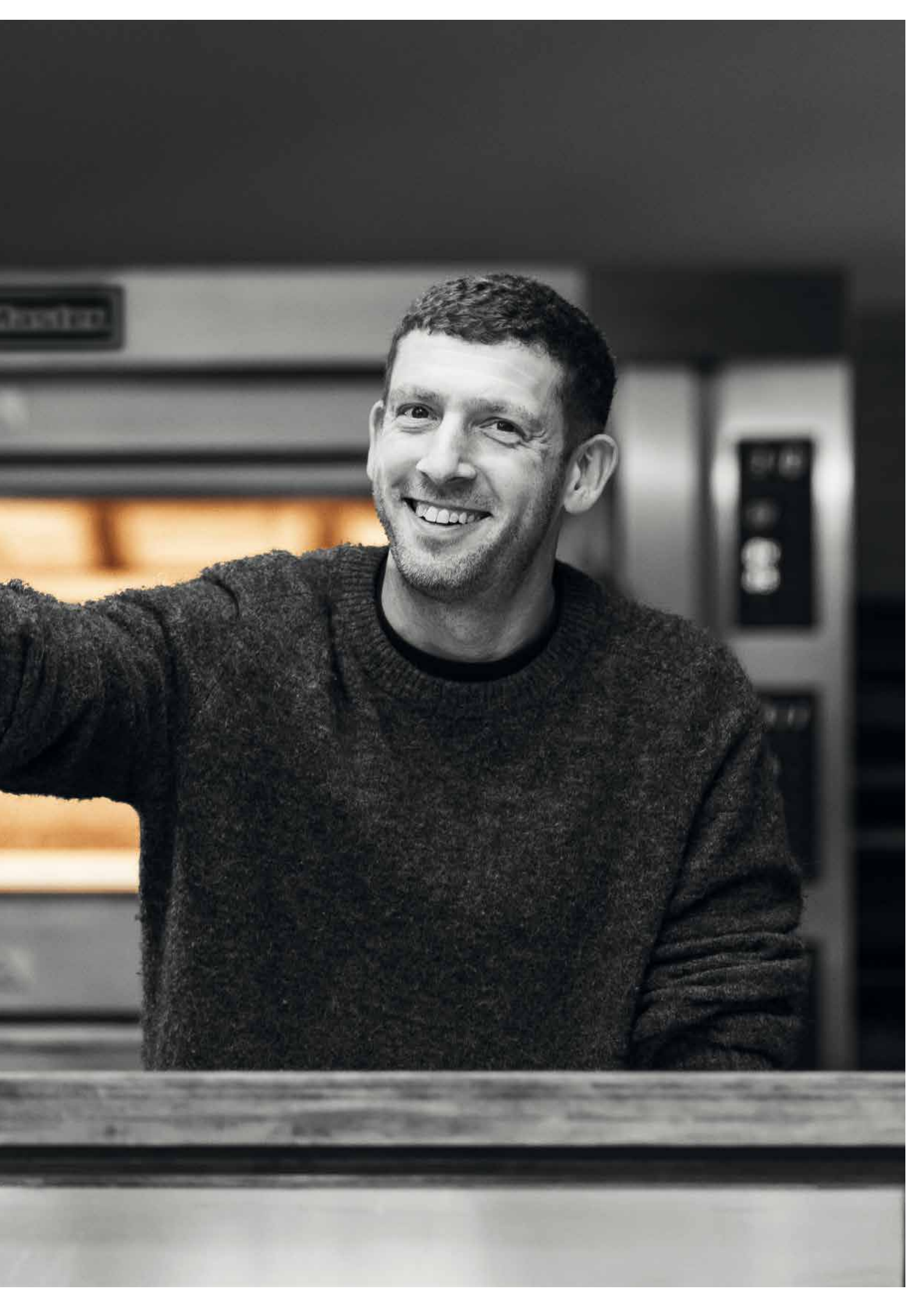
These aren't just pizza makers – they're masters of the craft, and for them, performance matters. That's why they rely on the intelligent power, precision, and versatility of PizzaMaster.

From Naples to New York, our ovens deliver speed, consistency, and control across every style – from Neapolitan to Roman, New York to Detroit. And it's not just seasoned pros who benefit; new bakers and rising stars alike discover that PizzaMaster's ease of use, smart design, and unmatched capacity give them the confidence to create without limits.



SCAN FOR MORE DETAILS







PizzaMaster®

Trusted in 170 countries and counting.

Powering a global pizza movement.

Since 1992, PizzaMaster ovens have been trusted by chefs, entrepreneurs, and pizza artisans in more than 170 countries.

From passionate newcomers to world champions, our customers bring their skill, creativity, and vision to life, backed by the unmatched performance of PizzaMaster.

Every oven we build is a celebration of craftsmanship, innovation, and a shared love for pizza and baking. And every operator who chooses PizzaMaster becomes part of a global community committed to pushing the boundaries of what's possible in the kitchen.

Ready to experience the oven trusted by the world's best?

Let's find the right model for your kitchen today.



PizzaMaster®

CUSTOMER SUPPORT

Phone: +46 33 230 025 **E-mail:** helpdesk@pizzamaster.com **Website:** www.pizzamaster.com

HQ: Svenska BakePartner AB, Odegardsgatan 5, SE 504 64 Borås Sweden