

PizzaMaster® 350 series

Technical Specifications – Order Form

Make your choice

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

PizzaMaster_350series_Technical Specifications 90001_EN_R1B

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

- 400V 3N (Supply 380-415V)
- 230V 1N (Supply 220-240V)
- 230V 3~ (Supply 220-240V)
- 208V 1~
- 208V 3~
- 480V 3N
- Special voltage

Only for models:

352ED-1, 352ED-1DW

These models have 2 stones for 1 deck + 1 stone for 1 deck.

Choose oven deck configuration:

- upper deck 2 stones
lower deck 1 stone
(Std. configuration)
- upper deck 1 stone
lower deck 2 stones

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
- Copper

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

Only for models: 351ED, 351ED-1, 352ED, 352ED-1, 352ED-2

- 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

Only for models: 351ED-DW, 351ED-1DW, 352ED-DW, 352ED-1DW, 352ED-2DW

- 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

E326671

E335108

ANSI/NSF 4

2 YEAR WARRANTY | Limited

COMMERCIAL COOKING APPLIANCE

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

PizzaMaster®



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PizzaMaster® 350 series

Technical Specifications – Installation Guide

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

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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	595 x	355 x 355	x 195 (1 pcs)	23.4 x 21.5 x 19.7	1	1	2.25	40/88	
PM 351ED-1	545 x 500		x 85 (2 pcs)				x 7.7 (1 pcs)	3.35	45/99
PM 352ED			x 195 (2 pcs)				x 3.4 (2 pcs)	4.50	65/143
PM 352ED-1	595 x	710 x 355	x 195 (1 pcs)	23.4 x 21.5 x 31.5	2	3	5.60	70/154	
PM 352ED-2	545 x 800		x 85 (2 pcs)				x 7.7 (1 pcs)	6.70	75/165
			x 85 (4 pcs)				x 3.4 (2 pcs)	8.90	98/216
PM 351ED-DW	950 x	710 x 355	x 195 (1 pcs)	37.4 x 21.5 x 19.7	1	1	4.45	70/154	
PM 351ED-1DW	545 x 500		x 85 (2 pcs)				x 7.7 (2 pcs)	6.65	80/176
PM 352ED-DW			x 195 (2 pcs)				x 3.4 (2 pcs)	8.90	98/216
PM 352ED-1DW	950 x	710 x 355	x 195 (1 pcs)	37.4 x 21.5 x 31.5	2	3	11.10	108/238	
PM 352ED-2DW	545 x 800		x 85 (2 pcs)				x 3.4 (2 pcs)	13.30	118/260
			x 85 (4 pcs)				x 7.7 (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	x 900	x 35.4	SP-1	4	14/31
PM 352-S	x 750	x 29.5	SP-2	4	13/29
PM 353-S	x 450	x 17.7	-	-	12/26
PM 354-S	x 300	x 11.8	-	-	11/24
PM 351DW-S	x 900	x 35.4	SP-1DW	8	25/55
PM 352DW-S	x 750	x 29.5	SP-2DW	8	24/53
PM 353DW-S	x 450	x 17.7	-	-	23/51
PM 354DW-S	x 300	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.

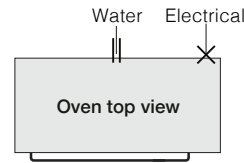
Ventilation

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 (Only model marked with * is supplied with power supply cable)


Model	400V 3N	230V 1N	230V 3ph	208V 1ph	208V 3ph	480V 3N
PM 351ED	5*	10*	9	11	10	5
PM 351ED-1	5*	15*	9	17	10	5
PM 352ED	10*	20	14	22	15	9
PM 352ED-1	10*	25	17	27	19	9
PM 352ED-2	10*	30	17	33	19	9
PM 351ED-DW	10*	20	13	22	13	8
PM 351ED-1DW	10*	29	17	32	17	9
PM 352ED-DW	15*	(20+20)**	(13+13)**	(22+22)**	(13+13)**	16
PM 352ED-1DW	20	(29+29)**	(17+17)**	(32+32)**	(17+17)**	16
PM 352ED-2DW	20	(29+29)**	(17+17)**	(32+32)**	(17+17)**	16

* Model supplied with power supply cable. Model for both 400V 3N and 230V 3-- connection is not supplied with power supply cable.

** Model require 2 separate electrical supplies for stated amp draw.


Distributor

Built for Extreme Temperature




140mm / 5.1 in

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




1550 mm / 61.0 in

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



1750mm / 68.9in

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



1900mm / 74.8in

Support: PM 354-S
Ovens: 2 deck + 2 deck
PM 354DW-S models stacked

Stacked ovens require optional stacking kit

CANADA VERSION – only 1 power supply cable, up to 120 A, per oven can be used. For Amp draw over 120 A use Power Guard option.

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