

PizzaMaster® 350 series

Technical Specifications – Order Form

Make your choice

PM 351ED
 PM 352ED

PM 351ED-1
 PM 352ED-1

PM 352ED-2

PM 351ED-DW
 PM 352ED-DW

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

PM 352ED-2DW

PizzaMaster_350series_Technical Specifications 90001_EN_R1C

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 

E326671 

E335108  ANSI/NSF 4

COMMERCIAL COOKING APPLIANCE

2 YEAR WARRANTY Limited

PizzaMaster®



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	1	1	2.25	40/88
PM 351ED -1	545 x 500		x 85 (2 pcs)	x 19.7			x 7.7 (1 pcs)	3.35
PM 352ED	595 x 545 x 800	355 x 355	x 195 (2 pcs)	23.4 x 21.5 x 31.5	2	2	4.50	65/143
PM 352ED -1			x 195 (1 pcs)				x 7.7 (2 pcs)	5.60
PM 352ED -2	595 x 545 x 800	355 x 355	x 85 (2 pcs)	23.4 x 21.5 x 31.5	2	3	6.70	75/165
PM 351ED -DW			x 85 (4 pcs)				x 7.7 (4 pcs)	6.70
PM 351ED -DW	950 x	710 x 355	x 195 (1 pcs)	37.4 x 21.5	1	1	4.45	70/154
PM 351ED -1DW	545 x 500		x 85 (2 pcs)	x 19.7			x 7.7 (1 pcs)	6.65
PM 352ED -DW	950 x 545 x 800	710 x 355	x 195 (2 pcs)	37.4 x 21.5 x 31.5	2	2	8.90	98/216
PM 352ED -1DW			x 195 (1 pcs)				x 7.7 (2 pcs)	11.10
PM 352ED -2DW	950 x 545 x 800	710 x 355	x 85 (2 pcs)	37.4 x 21.5 x 31.5	2	3	13.30	118/260
PM 352ED -2DW			x 85 (4 pcs)				x 7.7 (4 pcs)	13.30

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	595 x 598	x 900	SP-1	4	14/31
PM 352-S		x 750	SP-2	4	13/29
PM 353-S		x 450	-	-	12/26
PM 354-S		x 300	-	-	11/24
PM 351DW-S	950 x 598	x 900	SP-1DW	8	25/55
PM 352DW-S		x 750	SP-2DW	8	24/53
PM 353DW-S		x 450	-	-	23/51
PM 354DW-S		x 300	-	-	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.

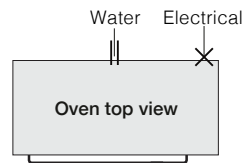
Ventilation

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	9.8	-	-	9.1	10.9	-	10.2	-	-	-	-
PM 351ED-1	14.5	8.5	5.0	9.1	16.2	9.4	15.2	8.9	4.2	4.9	4.3
PM 352ED	19.6	12.8	10.0	13.7	21.7	14.2	20.4	13.4	8.3	7.4	6.4
PM 352ED-1	24.4	17.0	10.0	18.1	27.0	18.8	25.4	17.7	8.3	9.8	8.5
PM 352ED-2	29.2	17.0	10.0	18.1	32.3	18.8	30.4	17.7	8.3	9.8	8.5
PM 351ED-DW	19.4	12.7	9.6	13.5	21.4	14.0	20.2	13.2	8.0	7.3	6.4
PM 351ED-1DW	29.0	16.8	9.8	17.9	32.0	18.6	30.2	17.5	8.2	9.7	8.4
PM 352ED-DW	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-1DW	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-2DW	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 space 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.

CANADA VERSION AVAILABLE
Contact your local Canadian representative or PizzaMaster directly for further information.



PizzaMaster®



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