



**PizzaMaster**  
Made by BakePartner - ☎ +46 (0)33-23 00 25

Model shown: PM 831E  
Equipped with optional timer,  
oil- and spice rack and side shelf

Quality tastes better



### **Dependable quality - the key to success**

Consumer demand for convenience and more leisure time has made fast food the most rapidly growing business in the catering industry. But today convenience is not enough. To beat stiff competition, you must also deliver quality.

When it comes to pizza, still the most popular dish of them all, it is a matter of giving your customers an authentic taste sensation. A pizza made from fresh ingredients, baked perfectly to give a light, crispy base, will satisfy even the most demanding customer.

But the key to customer satisfaction and loyalty in the long term is to serve quality all the time, regardless of your workload.

Combining ingredients to make quality pizzas - all the time - is your art. Building quality ovens to bake them to perfection - all the time - is ours.

### **PizzaMaster® gives you a head start**

With high performance and superior reliability, PizzaMaster® ovens enable you to bake perfect pizzas even when the rush is on. With high output and optimum heat distribution, they bake faster and more evenly than other pizza ovens. Thanks to holistic thinking and a strong focus on ergonomics, moreover, PizzaMaster® ovens feature many details that make them more congenial and easier to use than other ovens.

By combining innovation and flair with tried and tested designs, PizzaMaster® gives you all the convenience and dependability you need to make quality your trademark and keep your customers satisfied year after year.

## Electronic power regulation with turbo start

Three individual, steplessly regulable heat zones - at the top, bottom and front of the oven - enable the temperature to be set very precisely for baking all types of pizza and meeting different levels of demand. The turbo-start function, engaged automatically at start up, brings the oven up to temperature very quickly.

## Dual anti-glare halogen lighting

To facilitate inspection, loading and unloading, there is not just one but two flush-fitted halogen lamps at the front of each oven chamber. This unique feature gives perfect, glare-free visibility and eliminates the risk of having to work with a dark oven if one lamp fails.

## Robust door with big window and ergonomic handles

The PizzaMaster® oven has a very robustly engineered door with oversize bearings that guarantee many years of trouble-free service. With the aid of ergonomic handles, the door opens and closes very smoothly and easily. The large, heat-reflecting window gives excellent visibility with minimal heat loss.

## Effective insulation and low energy consumption

PizzaMaster® ovens are insulated very carefully to give maximal heat retention, minimal energy consumption and low operating costs. To prevent heat from escaping through the window in the door, there is a special, transparent, heat-reflecting film on the inside of the glass. Effective insulation also gives a low ambient temperature around the oven and a much more pleasant working environment.

## Hearth of natural material, with crisping function

The special, baked-clay hearth is of optimum porosity to accumulate just the right amount of heat, which is distributed through the stone absolutely evenly. This, together with optimized elements (see below), gives high efficiency and exceptionally quick temperature recovery. Moreover, the surface of the hearth is specially textured to induce an airflow around the pizza. This gives an exquisite crispiness to all kinds of pizza baked directly on the hearth. It also minimizes the risk of burning the bottom of the pizza. Since the PizzaMaster® hearth is highly resistant to cracking, it lasts much longer than other types of hearth.

## High, uniform heating capacity

Every PizzaMaster® oven has a very high heat output for its size, and the heat is distributed in the oven absolutely evenly. This has been achieved through advanced computer simulations and comprehensive testing of both the output and location of the elements. But high heat output does not mean that PizzaMaster® ovens consume more energy than other ovens at the same workload. What it does mean is that a PizzaMaster® oven can be loaded much more intensively than other ovens without prolonging individual baking times. To compensate for frequent door opening during busy periods, extra elements have been placed just behind the oven door. This guarantees both greater temperature uniformity and quicker temperature recovery.

## Retractable stainless-steel frontal unloading shelf

Every PizzaMaster® oven comes with a frontal, retractable, stainless-steel shelf as standard, and can be fitted with a second one as an optional extra. The shelf can be mounted just below the oven to give a very big multi-purpose worktop exactly where you need it most. Alternatively, it can be mounted lower down in the stand to give a very handy retractable surface on which to stack your pizza boxes.

## Additional standard equipment

PizzaMaster® ovens are delivered with legs with lockable castors as standard. They also come with an extractor hood for connection to the local extraction system, and with controls for adjusting and setting the oven ventilation. Should you wish to customize your oven further to your needs, please see the list of practical accessories two pages overleaf, or speak with your nearest PizzaMaster® representative.



Electronic power regulation with turbo start



High-strength door with large window and ergonomic handles



Hearth of natural material, with crisping function



Retractable stainless-steel frontal unloading shelf

PizzaMaster® ovens are available with:

- 6 oven widths
- 2 oven depths
- 2 oven chamber heights
- Up to 3 decks per oven
- Output of 6.7 to 17.0 kW per oven chamber



Model shown: PM 832E

Equipped with optional timer, peel holder, oil- and-  
spice rack, underbuilt cabinet and side shelves.

# Practical accessories



Peel holder, oil - and spice rack, stainless -steel side shelf and timer for automatic start and stop



Foot switch for semi-automatic door opening



Underbuilt cabinet



Specially designed pizza peels

## Peel holder

This unique device keeps your pizza peels within easy reach on the left or right-hand side of the oven. The holder has room for up to three peels, and protects the peels from unnecessary wear.

## Oil and spice rack

With the aid of this rack, you can keep your oil and spices handy while keeping your workspace neat and tidy. The rack can be placed on either the left or right of the oven and comes with two bowls for oil or spices, as well as a basting brush and a pizza cutter.

## Stainless - steel side shelf

A handy unloading shelf on which you can place your pizza boxes, for instance. The shelf fits easily to the upper or lower side of the stand. Every PizzaMaster® oven has room for two shelves on either side.

## Timer for automatic start and stop

Mounted conveniently on the instrument panel, the timer ensures that the oven is always hot at the start of your working day and always switched off at the end of the day. The timer can be programmed with different starting and stopping times for each day of the week, adjusts automatically for daylight-saving changes and can be set to any one of a number of languages.

## Semi-automatic door opening

The oven door is opened and closed a great many times during a typical working day. To make this both easier and more convenient, PizzaMaster engineers have developed a semi-automatic door. To open or close the door, you simply step on a foot switch. This convenient function relieves the arms and shoulders, leaving both hands free to load or unload the oven safely.

## Extra stainless-steel retractable frontal unloading shelf

This doubles your workspace in front of the oven. Depending on the location of the retractable shelf fitted as standard, the extra shelf can be mounted either just below the oven or lower down in the stand. The upper location gives a large, handy retractable worktop just where you need it most. The lower one gives a large, convenient retractable surface on which to stack your pizza boxes.

## Underbuilt cabinet

Every PizzaMaster® oven can be equipped with a highly versatile underbuilt cabinet with a stainless-steel interior, dual halogen lighting and sliding glass doors. The shelf supports and dividers in the cabinet can be adjusted almost infinitely, so that you can exploit the storage space optimally and use different sizes of tray and/or pizza pan at the same time. The shelf supports and dividers can also be removed altogether in a matter of minutes, which makes it very easy to clean the cabinet, or to make room for your own portable racks. The PizzaMaster® underbuilt cabinet is also available as a warming cabinet or proving cabinet, and can be fitted to your oven easily and economically at any time after purchase with no need to change the stand.

## Specially designed pizza peels

PizzaMaster® designers have developed a brand new pizza peel with a perforated blade that lets excess flour fall out through holes instead of going into the oven with the pizza. The result is better quality pizza. Made of aluminium, the new peel is lighter and easier to handle, stronger and more durable. Compared with old-fashioned wooden peels, it is also very easy to clean and this greatly improves food - handling hygiene. Our loading peels are available with blade widths of 32, 37, 45 and 50 centimetres (approx. 12, 14, 17 and 19 inches). Our oven-work and unloading peel has a round, 23 -centimetre (9 -inch) blade and two handles. The baker grips both handles and uses the rear fixed handle to slide the peel shaft back and forth through the front handle, which acts like a bushing. This simple design feature makes it considerably easier to handle pizzas inside the oven.

# Capacities and technical data

## PizzaMaster® 700 series

Model	Dimensions in millimetres Width x Depth x Height *a)		Dimensions in inches Width x Depth x Height *a)		Decks *b)	Power output kW	Capacity (pizzas per oven)			
	External	Internal	External	Internal			254 mm 10"	355 mm 14"	406 mm 16"	457 mm 18"
PM 721E	1125 x 905 x 480	710 x 710 x 195 / 235	44.3 x 35.6 x 18.9	28.0 x 28.0 x 7.7 / 9.3	1	6.7	6	4	2	1
PM 722E	1125 x 905 x 820		44.3 x 35.6 x 32.3		2	13.4	12	8	4	2
PM 723E	1125 x 905 x 1160		44.3 x 35.6 x 45.7		3	20.1	18	12	6	3
PM 731E	1480 x 905 x 480	1065 x 710 x 195 / 235	58.3 x 35.6 x 18.9	42.0 x 28.0 x 7.7 / 9.3	1	9.5	11	6	3	2
PM 732E	1480 x 905 x 820		58.3 x 35.6 x 32.3		2	19.0	22	12	6	4
PM 733E	1480 x 905 x 1160		58.3 x 35.6 x 45.7		3	28.5	33	18	9	6
PM 741E	1835 x 905 x 480	1420 x 710 x 195 / 235	72.3 x 35.6 x 18.9	56.0 x 28.0 x 7.7 / 9.3	1	12.5	15	8	4	3
PM 742E	1835 x 905 x 820		72.3 x 35.6 x 32.3		2	25.0	30	16	8	6
PM 743E	1835 x 905 x 1160		72.3 x 35.6 x 45.7		3	37.5	45	24	12	9

## PizzaMaster® 800 series

Model	Dimensions in millimetres Width x Depth x Height *a)		Dimensions in inches Width x Depth x Height *a)		Decks *b)	Power output kW	Capacity (pizzas per oven)			
	External	Internal	External	Internal			254 mm 10"	355 mm 14"	406 mm 16"	457 mm 18"
PM 821E	1250 x 1025 x 480	820 x 820 x 195 / 235	49.2 x 40.4 x 18.9	32.3 x 32.3 x 7.7 / 9.3	1	9.0	9	4	4	2
PM 822E	1250 x 1025 x 820		49.2 x 40.4 x 32.3		2	18.0	18	8	8	4
PM 823E	1250 x 1025 x 1160		49.2 x 40.4 x 45.7		3	27.0	27	12	12	6
PM 831E	1660 x 1025 x 480	1230 x 820 x 195 / 235	65.4 x 40.4 x 18.9	48.4 x 32.3 x 7.7 / 9.3	1	13.5	14	6	6	3
PM 832E	1660 x 1025 x 820		65.4 x 40.4 x 32.3		2	27.0	28	12	12	6
PM 833E	1660 x 1025 x 1160		65.4 x 40.4 x 45.7		3	40.5	42	18	18	9
PM 841E	2070 x 1025 x 480	1640 x 820 x 195 / 235	81.5 x 40.4 x 18.9	64.6 X 32.3 X 7.7 / 9.3	1	17.0	18	9	8	5
PM 842E	2070 x 1025 x 820		81.5 x 40.4 x 32.3		2	34.0	36	18	16	10
PM 843E	2070 x 1025 x 1160		81.5 x 40.4 x 45.7		3	51.0	54	27	24	15

## Underbuilt cabinet

Model	Internal dimensions Width x Depth x Height		No. of trays per cabinet. Tray sizes in mm. *d)								Power output kW *c)	No. of pizza pans per cabinet. *d)			
	Millimetres	Inches	400 x 600	450 x 600	457 x 660	457 x 762	470 x 630	500 x 700	530 x 650	600 x 800		254 mm 10"	355 mm 14"	406 mm 16"	457 mm 18"
UBC 720	850 x 710 x 510	33.5 x 27.6 x 20.1	24	12	12	12	12	12	12	12	1.8	72	48	24 *e)	12
UBC 730	1205 x 710 x 510	47.5 x 27.6 x 20.1	24	24	24	24	24	24	24	12	1.8	96	72	24	24
UBC 740	1560 x 710 x 510	61.5 x 27.6 x 20.1	36	36	36	36	36	36	24	12	1.8	120	96	48 *e)	36
UBC 820	975 x 830 x 510	38.5 x 32.3 x 20.1	24	24	24	24	12	12	12	12	1.8	108	48	48	24
UBC 830	1385 x 830 x 510	54.6 x 32.3 x 20.1	36	24	24	24	24	24	24	24	1.8	180	72	72	24
UBC 840	1795 x 830 x 510	70.7 x 32.3 x 20.1	48	36	36	36	36	36	24	24	1.8	216	96	96	48 *e)

\*a) Deck height. N.B. For total height inclusive of stand, add:  
1105 mm (43.5 in) for 1-deck oven  
935 mm (36.8 in) for 2-deck oven  
765 mm (30.1 in) for 3-deck oven

\*b) Additional decks on request.

\*c) Power output when underbuilt cabinet equipped with optional warming or proving unit.

\*d) Capacity using max. number of horizontal dividers, which are adjustable in 12 intervals of 38 mm (1.5 in).

\*e) Capacity applies to cabinet equipped with optional shelf. Without shelf: subtract 12 pizza pans.

Example of product code: PM 732E

PM PizzaMaster®  
7 Approximate internal depth in hundreds of millimetres  
3 Number of stone hearths per deck  
2 Number of decks per oven  
E Electrically heated

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



## Australian Bakery & Pizza

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Distributors

**PizzaMaster® ovens are manufactured by Svenska BakePartner AB**  
Our goal has always been to build the best pizza ovens in the world. Right from the start, we knew that this could be achieved only by specializing in the pizza trade and making quality our top priority. PizzaMaster® ovens are precision-built to meet the unique and exacting demands of the pizza trade.

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