Owners Manual

Installation - Operation - Maintenance





Electric Modular Ovens

700 series

PM	721 –	· PM	722 –	ΡM	723 -	- PM	724 –	PM	725
ΡM	731 –	- PM	732 –	PM	733 -	– PM	734 –	PM	735
РM	741 –	- PM	742 –	PM	743 -	- PM	744 –	PM	745

800 series

PM 821 – PM 822 – PM 823 – PM 824 – PM 825 PM 831 – PM 832 – PM 833 – PM 834 – PM 835 PM 841 – PM 842 – PM 843 – PM 844 – PM 845

900 series

PM 911 – PM 912 – PM 913 – PM 914 – PM 915 PM 921 – PM 922 – PM 923 – PM 924 – PM 925 PM 931 – PM 932 – PM 933 – PM 934 – PM 935 PM 941 – PM 942 – PM 943 – PM 944 – PM 945

APPROVALS approvals vary depending on market





LISTED

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Quality tastes better

PizzaMaster® ovens are designed and built by Svenska BakePartner AB

We thank you for your trust and congratulate you on the purchase of your new PizzaMaster® oven. Your new oven is a result of our goal to build the very best pizza ovens in the world. Built into the oven is our in-depth knowledge of pizza baking that daily help customers all around the world to bake pizza very fast and with a very high quality in one of our 80 diffrent PizzaMaster® oven models.

2-year manufacturer's warranty

All PizzaMaster® ovens come with a 2-year limited warranty that covers the purchaser against any defect in material or workmanship. For further details about this important cover, please consult your PizzaMaster® representative.

Special expertise

PizzaMaster® service technicians are trained specialists. They are equipped with all instruments and tools needed to make the correct diagnosis and perform service work quickly and efficiently. Our technicians travel the world continuously, training local technicians to uphold the PizzaMaster® standard.

Genuine parts

Your PizzaMaster® oven consists of over 1000 quality parts with long service life. Should it become necessary to replace a part, it is most important to replace it with a genuine PizzaMaster® part. This ensures not only optimum function but also continued safety in the workplace.



Your PizzaMaster® oven

When contacting your local PizzaMaster® distributor or BakePartner direct for assistance, remember to quote the model designation and serial number of your oven, a copy of the power rating plate is placed above on the original owners manual that follows each oven delivered from our factory. This help us to help you more quickly.

Look for the PizzaMaster® original parts logo when ordering replacement parts



PizzaMaster® Stone Hearth Deck Ovens are manufactured by Svenska BakePartner AB

Customer Support: Tel: +46 33 230-025 | E-mail: info@bakepartner.com

Website: www.pizzamaster.com or www.bakepartner.com I HQ: Svenska BakePartner AB, Odegardsgatan 5, SE 504 64 Boras Sweden

Index

INDEX

Warranty and service	2
Index	3
Safety and Warnings	4
Installation – Assembly oven	5
Installation – Assembly accessories	13
Installation – Electrical connection oven	14
Installation – Evacuation connection	18
Installation – Steam System	19
Installation – Assembly UBC	21
Installation – Automatic door opener	23
Oven operation – Display ED	24
Oven operation – Display E	29
Oven operation - First-time start-up	31
Clock timer	32
Pizza Recipe / Oven Settings / Baking Guidelines	36
Maintenance and Preventative Maintenance	38
Changing of oven lamp and door gasket	41
Throubleshooting	42
Capacities and technical data	44
EU-Declaration of conformity	45
Notes	46

Attachment :

Electrical diagram

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

Safety Precautions and Warnings



To ensure safe operation, read the following manual that contains safety precautions and warnings for your own safety



High Risk of Electrocution!

Disconnect appliance from power supply before opening.

To reduce the risk of electric shock, DO NOT remove or open electrical cover. Refer servicing to qualified personnel.



This appliances is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervisory or instruction concerning use of the appliance by a person responsible for their safety.



The oven is normally installed on the legs supplied with it. It is also important for the floor to be flat, so that the oven is both horizontal and stable.



For ventilation reasons, position the oven leaving 50mm (2") between the oven and any adjacent wall



If possible, position the oven so that its right-hand side can be accessed easily in order to remove the righthand panel. This gives easy access to the back of the control panel and facilitates servicing of the oven.



The appliance must be installed with an adequate restraining to limit the movement of the appliance without transmitting stress to the electrical conduit. The restraining must be fastened in one of the supports leg or spacers.

The appliance must be installed with a flexible conduit.



DO NOT place any object blocking the ventilation. this affects the baking, oven performance and may cause fire



The top of the oven is not considered as a food storage or as an food preparation area.















Assembly For Ovens With Spacers



Important!

Do not remove the wooden supports for the hearthstones until you reach point 5 opposite.

Do not use the oven-door handles or the oven-vent knobs to lift the oven, this might damage the oven.



Tip! If possible, use a forklift truck to lift the oven to fit the spacers . Alternatively, lift the oven manually on to a strong table or flat bench, so that the legs can be fitted safely.

Minimum lift height for fitting of legs:

1-deck oven 2-deck oven 3-deck oven 4-deck oven 5-deck oven 125mm / 5in 125mm / 5in 125mm / 5in 125mm / 5in 125mm / 5in



Lift the oven and fit the spacers using the M10x30 bolts (12 pcs) + 20x10.5 washers (12 pcs) provided. For each spacer, first screw in (but do not tighten) the bolts. When all bolts are in place, tighten bolts progressively and alternately to fix the spacer firmly to the oven.

Warning!

Make sure all 12 bolts for assembly the legs on to the oven are in place and proper tightened, before moving the oven.

Assembly - Accesories



1. Fit the lower bracket, using the self-tapping screws (hexagonal) provided (3 pcs)



2. Peel off the backing from the soft pad and stick the pad to the lower bracket, as shown in the illustration



3. Now fit the upper bracket, using the self-tapping screws (hexagonal) provided (3 pcs)

Oil-and-spice rack (also holds the slicer)







1. Fit the oil-and-spice rack, using the self-tapping screws (hexagonal) provided (4 pcs)

2. Insert the spice bowl and oil bowl with basting brush, as shown below

3. Carefully fold out the lug, as shown below



Electrical connection

For connection and correct fuse rating, see the oven rating plate, the table for fuse protection need and the attached electrical diagram.

After reading <u>all</u> above information, follow instructions below for correct electrical connection.

The earth potential equalizer screw has to be installed. The earth potential equalizer screw is located on the backside next to the connecting cable.

Important!

For reasons of safety and the validity of the warranty, all electrical work must be carried out by a qualified electrician.

The oven must be connected via an external main swich with min. 3 mm gap.



1. Make sure electrical supply corresponds with that specified on the oven rating plate

Remove the screws (6 pcs) that secures the right-hand side panel, and take off the panel.

Electrical Connection



2. Take the power supply cable (depending on voltage the oven can be connected with 1 power supply per deck or 1 power supply per oven, power supply cable(s) is not included) through the hole(s) on the backsides right-hand side of the oven and further to the connecting terminal. An adequate restraining must be used for each power supply cable.

3. Following the appropriate electrical wiring diagram confirming to the oven rating plate, connect the power supply leads to the field terminal block.

Make sure all connections are tight, then place back the righthand side panel.

Series
700
ВЯ

AMPS per phase and DECK (1) or OVEN (2) for ovens with - Power Guard, see (3) – Door Opener, see (4)

	14 - 4- F WCC		- 4-C /		4-6	230V 3p	h / 400V	3ph + N	1-C 100C	1.00C		7401/1-F	4-C 100C		4- C 100	46	0V 3ph
Model	N + Udt Ancz	400		400		230V 3ph	400	/ 3ph + N			ude vous	udt votz	nde vuta	Ŧ		(4	40-480)
	(1)	(1)	(2)	(1)	(2)	(1)	(1)	(2)	(1)	(1)	(1)	(1)	(1)	(1)	(2)	(1)	(2)
PM 721			9.3		7.8			9.3							9.3		8.1
PM 722			18.6		14.9			18.6							18.6		16.1
PM 723	27.7	9.3	27.9	7.8	22.4	16.2	9.3	27.9	17.2	30.6	17.9	28.9	16.9	9.3	27.9	8.1	24.2
PM 724			27.9 + 9.3		22.4 + 7.8			27.9 + 9.3							27.9 + 9.3		24.2 + 8.1
PM 725			27.9 + 18.6		22.4 + 14.9			27.9 + 18.6							27.9 + 18.6		24.2 + 16.1
PM 731			13.9		11.6			13.9							13.9		12.0
PM 732			27.8		23.1			27.8							27.8		24.1
PM 733	41.2	13.9	41.7	11.6	34.7	24.1	13.9	41.7	25.6	45.6	26.6	43.3	25.1	13.9	41.7	12.0	36.1
PM 734			41.7 + 13.9		34.7 + 11.6			41.7 + 13.9							41.7 + 13.9		36.1 + 12.0
PM 735			41.7 + 27.8		34.7 + 23.1			41.7 + 27.8							41.7 + 27.8		36.1 + 24.1
PM 741			18.5		15.4			18.5							18.5		16.0
PM 742			37.0		30.8			37.0							37.0		32.1
PM 743	54.8	18.5	55.6	15.4	46.1	32.1	18.5	55.6	34.1	60.6	35.5	57.2	33.5	18.5	55.6	16.0	48.1
PM 744			55.6 + 18.5		46.1 + 15.4			55.6 + 18.5							55.6 + 18.5		48.1 + 16.0
PM 745			55.6+37.0		46.1 + 30.8			55.6+37.0							55.6+37.0		48.1 + 32.1



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.

Amps per phase and oven with 1 power supply cable per oven, up to 3 deck. If 4 and 5 deck, 2 power supply cables per oven is required.
 Power Guard reduce ovens Amp draw. Calculate sec. deck as 0 A. Simultaneously used master / sec. decks reduce the sec. decks capacity.

Amps per phase and deck with 1 power supply cable per oven deck.

Door Opener require 1 separate 3ph (208/230/400/480) supply. Supplies up to 5 deck. Amp draw 1 A / deck / phase.

Installation – Electrical co	onnection oven
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				~ .~. /=/													
	M + Ant VOCC		N + dac V		N + 4×C	230V 3pl	h / 400V	3ph + N	446 1000	441 1000	446 100C	4a1 1000	996 11086		4~6 /100	46	50V 3ph
Model	NI + IIdT Ancz	400		100		230V 3ph	400/	/ 3ph + N		UNT NOUS		11dT A0+7	lide vota			(4	40-480)
	(1)	(1)	(2)	(1)	(2)	(1)	(1)	(2)	(1)	(1)	(1)	(1)	(1)	(1)	(2)	(1)	(2)
PM 821			13.1		10.9			13.1							13.1		11.4
PM 822			26.1		21.7			26.1							26.1		22.6
PM 823	39.2	13.1	39.1	10.9	32.5	22.6	13.1	39.1	24.0	43.3	25.0	40.9	23.7	13.1	39.1	11.4	33.9
PM 824			39.1 + 13.1		32.5 + 10.9			39.1 + 13.1							39.1 + 13.1		33.9 + 11.4
PM 825			39.1 + 26.1		32.5 + 21.7			39.1 + 26.1							39.1 + 26.1		33.9 + 22.6
PM 831			19.6		16.2			19.6							19.6		16.9
PM 832			39.1		32.5			39.1							39.1		33.9
PM 833	58.6	19.6	58.7	16.2	48.7	33.9	19.6	58.7	36.0	I	37.5	61.2	35.4	19.6	58.7	16.9	50.8
PM 834			58.7 + 19.6		48.7 + 16.2			58.7 + 19.6							58.7 + 19.6		50.8 + 16.9
PM 835			58.7 + 39.1		48.7 + 32.5			58.7 + 39.1							58.7 + 39.1		50.8 + 33.9
PM 841			24.7		20.5			24.7							24.7		21.4
PM 842			49.3		41.0			49.3							49.3		42.7
PM 843	I	24.7	74.0	20.5	61.5	42.7	24.7	74.0	45.4	I	47.3	I	44.6	24.7	74.0	21.4	64.1
PM 844			74.0 + 24.7		61.5 + 20.5			74.0 + 24.7							74.0 + 24.7		64.1 + 21.4
PM 845			74.0 + 49.3		61.5 + 41.0			74.0 + 49.3							74.0 + 49.3		64.1 + 42.7
l) Amps per pha	se and deck with	1 power s	upply cable per	oven deck													
2) Amps per pha	se and oven with	1 powers	supply cable per	oven, up	to 3 deck. If 4 an	d 5 deck, 2 pow	er supply	cables per over	n is required.								
3) Power Guard r	educe ovens Am	o draw. Co	alculate sec. deci	k as 0 A. S	imultaneously us	sed master / se	c. decks re	duce the sec. c	decks capacity.								

AMPS per phase and DECK (1) or OVEN (2) for ovens with – Power Guard, see (3) – Door Opener, see (4)

PM 800 Series



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

(4) Door Opener require 1 separate 3ph (208/230/400/480) supply. Supplies up to 5 deck. Amp draw 1 A / deck / phase.

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M 90
Δ

			-						-								
	220/V 1mh ± M	1000	V 3mb ± M	1001	N + 4vc	230V 3pł	/ 400V	3ph + N	dae vooc	100 Jub	4mc /1000	4a1 1000	446 1101 6	07	445 100	46	0V 3ph
Model		1	N + lide A	1001		230V 3ph	400/	/ 3ph + N		1101 TON 7011				•		(47	40-480)
	(1)	(1)	(2)	(1)	(2)	(1)	(1)	(2)	(1)	(1)	(1)	(1)	(1)	(1)	(2)	(1)	(2)
PM 911			11.2		9.3			11.2							11.2		9.7
PM 912			22.2		18.4			22.2							22.2		19.2
PM 913	33.4	11.2	33.3	9.3	27.6	19.2	11.2	33.3	20.5	36.9	21.4	34.8	20.2	11.2	33.3	9.7	28.8
PM 914			33.3 + 11.2		27.6 + 9.3			33.3 + 11.2							33.3 + 11.2		28.8 + 9.7
PM 915			33.3 + 22.2		27.6 + 18.4			33.3 + 22.2							33.3 + 22.2		28.8 + 19.2
PM 921			15.9		13.2			15.9							15.9		13.7
PM 922			31.7		26.4			31.7							31.7		27.5
PM 923	47.6	15.9	47.6	13.2	39.5	27.5	15.9	47.6	29.2	52.7	30.4	49.7	28.7	15.9	47.6	13.7	41.2
PM 924			47.6 + 15.9		39.5 + 13.2			47.6 + 15.9							47.6 + 15.9		41.2 + 13.7
PM 925			47.6 + 31.7		39.5 + 26.4			47.6 + 31.7							47.6 + 31.7		41.2 + 27.5
PM 931			24.5		20.3			24.5							24.5		21.1
PM 932			48.9		40.6			48.9							48.9		424
PM 933	I	24.5	73.4	20.3	6.09	42.4	24.5	73.4	45.0	I	46.8	I	44.2	24.5	73.4	21.1	63.5
PM 934			73.4 + 24.5		60.9 + 20.3			73.4 + 24.5							73.4 + 24.5		63.5 + 21.1
PM 935			73.4 + 48.9		60.9 + 40.6			73.4 + 48.9							73.4 + 48.9		63.5 + 42.4
PM 941			31.0		25.7			31.0							31.0		26.8
PM 942			62.0		51.4			62.0							62.0		53.7
PM 943	I	31.0	92.9	25.7	77.1	53.7	31.0	92.9	57.0	I	59.3	I	56.0	31.0	92.9	26.8	80.5
PM 944			92.9 + 31.0		77.1 + 25.7			92.9 + 31.0							92.9 + 31.0		80.5 + 26.8
PM 945			92.9 + 62.0		77.1 + 51.4			92.9 + 62.0							92.9 + 62.0		80.5 + 53.7

PizzaMaster®

AMPS per phase and DECK (1) or OVEN (2) for ovens with - Power Guard, see (3) - Door Opener, see (4)

Amps per phase and deck with 1 power supply cable per oven deck.

Amps per phase and oven with 1 power supply cable per oven, up to 3 deck. If 4 and 5 deck, 2 power supply cables per oven is required.

3) Power Guard reduce ovens Amp draw. Calculate sec. deck as 0.4. Simultaneously used master / sec. decks reduce the sec. decks capacity.

4) Door Opener require 1 separate 3ph (208/230/400/480) supply. Supplies up to 5 deck. Amp draw 1 A / deck / phase.



Evacuation connection

The oven is designed to be connected to an extraction system. The capacity of the extractor depends on the number of decks per oven. An extraction capacity of 200 m³/h (115 CFM) per oven deck is recommended for each alternative below. The oven has two provided exhaust outlets, each Ø100 mm (Ø4 inch). One at the front to evacuate air from the steam duct and one at the back to evacuate air from the oven chamber.



Steam System Installation

Important!

- Particle filter must be installed on incoming water line.
- Water softener is recommended to install on incoming water line.

Important!

Guidelines for water quality:

- Magnesium, Mg (<30 mg/l) Calcium, Ca (20 100 mg/l) Hardness, dH (4,0 7,0 dH)

- pH at 20°C (7,5 8,5 pH) Alkalinity, HCO3 (>60 mg/l





PizzaMaster®

UBC

Every PizzaMaster® oven can be equipped with a highly versatile underbuilt cabinet as an optional extra. 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 pizza pans at the same time. The PizzaMaster® underbuilt cabinet can also be supplied as a proving cabinet (UBC-P)



Underbuilt cabinet

Model	Internal dimensions Width x Depth x Heig	yht	Power output
	Millimetres	Inches	kW
UBC 720	850 x 715 x 510	33.5 x 28.2 x 20.1	1.0
UBC 730	1205 x 715 x 510	47.5 x 28.2 x 20.1	1.0
UBC 740	1560 x 715 x 510	61.5 x 28.2 x 20.1	1.0
UBC 820	975 x 835 x 510	38.5 x 32.9 x 20.1	1.0
UBC 830	1385 x 835 x 510	54.6 x 32.9 x 20.1	1.0
UBC 840	1795 x 835 x 510	70.7 x 32.9 x 20.1	1.0
UBC 920	1 075 x 935 x 510	42.3 x 36.8 x 20.1	1.0
UBC 930	1 535 x 935 x 510	60.4 x 36.8 x 20.1	1.0
UBC 940	1 995 x 935 x 510	78.6 x 36.8 x 20.1	1.0

Important!

For reasons of safety and the validity of the warranty, all electrical work must be carried out by a qualified electrician.

Information!

UBC-P (underbuilt proofer) is not available for US and Canada markets. Only standard cabinet UBC is available for US and Canada.

Information!

UBC not available in combination with 4 and 5 deck ovens.

Lower un-loading shelf not available on oven equipped with UBC.

Upper un-loading shelf not available on 3 deck oven equipped with UBC.





PizzaMaster®

Automatic door opener

All oven doors in the PizzaMaster 700, 800 and 900 series can be equipped with an automatic door opener as an optional extra.

Each automatic door opener has a powerful 3-phase motor that open or close the oven door alternately by each press on the foot pedal.

This enables the baker to have both hands free when loading or un-loading the oven. It also relieves the arms and shoulders from the stress of opening the oven door manually many many times during a working day.

The door opener has a mechanical safety clutch that enables the oven door to be opened manually at all times.

Important!

For reasons of safety and the validity of the warranty, all electrical work must be carried out by a qualified electrician.

The automatic door opener must be connected via an external main swich with min. 3 mm gap.



1. Connect the foot pedals air hose at the front of the door opener, secure the hose with the provided cable tie (do not tighten too hard, air must flow through the hose to the air-switch inside the box).



2. Place the foot pedal at a suitable place on the floor.



Open the side panel to access door opener system to make the electrical connection

Electrical installation

The door opener requires a separate 3-phase 10A electrical connection. Only one electrical connection is necessary for up to 5 oven doors.

- Make sure electrical supply corresponds with that specified on the oven rating plate (separate rating plate located on backside of the lowest door opener box)
- 2. Remove the screws (10 pcs) that secures the lowest door openers side panel, and take off the panel.
- **3**. Feed the power supply cable(s) (provided by customer) through the access holes on the right-hand back of the door opener box and pull the cable to the field terminal block.
- 4. Following the appropriate electrical wiring diagram confirming to the oven rating plate, connect the power supply leads to the field terminal block.
- 5. Make sure all connections are tight, then replace the right-hand side panel.

The earth potential equalizer screw has to be installed. The earth potential screw is located on the backside next to the connecting cable.





Power : A yellow lamp indicates that the heating element is on.

Turbo: The turbo-start function, engaged automatically at start up, brings the oven up to temperature very quickly. When the desired temperature has been reached, the turbo-start shuts off automatically. A yellow lamp indicates that the turbo is in operation.

Service: If the oven overheats, it is turned off automatically. A red light will show when the overheating cut-off has been activated. The oven can be reset by turning off the main switch and turn it on again, when the temperature have gone down below 390 °C / 734 °F (for standard model), 490 °C / 914 °F (for high temperature model).











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Turbo: The turbo-start function, engaged automatically at start up, brings the oven up to temperature very quickly. When the desired temperature has been reached, the turbo-start shuts off automatically. A yellow lamp indicates that the turbo is in operation.

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*Note: Use the same configuration for a Classic Control Panel model.



*Note: The Timer is not configured from factory. You need to follow "Timer Set Up" and "Program Set Up" steps before first use.

			Tip/Exa	mple			
1. Before startin program, write c Start and Stop T	g to lown your īmes	2. START: Set 45 minutes bet ning	the start fore ope-	3. STOP: Set minutes after	the stop 15 closing	4. Example: (example belo	Observe the ow
Weekday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Open Hours	11.00 - 21.00	11.00 - 21.00	11.00 - 21.00	11.00 - 22.00	11.00 - 22.00	12.00 - 22.00	12.00 - 20.00
Suggested Start / Stop Times	10:15 - 21.15	10:15 - 21.15	10:15 - 21.15	10:15 - 22.15	10:15 - 22.15	11:15 - 22.15	11:15 - 20.15

Clock timer





Clock timer

	Clear Pr	ograms	
PROGRAM I. *Press () Menu to start	2. Press () or () until you find Delete and confirm with () OK	SINGLE SINGLE 3. Press Or to select Single or Delete All (Step 5). Press Or OK to delete Single program	4. Press I or I to select Single program. Press I OK to delete it
5. Select Delete All by pressing or and confirm with @ OK	6. Press @ OK to delete all the programs	7. Deleted confirmation is showed	8. Press S ESC one time to go to Program menu, or two times to Exit

*Note: Use "Clear Programs" to remove one or all the ON or OFF programs. You need to follow steps "Program Set Up" after this.



*Note: Use "Factory reset" to remove all the data. You need to follow steps "Timer Set Up" and "Program Set Up" after this.

Pizza Recipe and Baking Temperature

Pizza Dough	Recipe	
Flour	(*bakers % =	100)
	Always use a more consiste	high quality flour (double zero (00) preferably an Italian brand as quality is higher and nt)
Water	(*bakers % =	65)
Salt	(*bakers % = 3	3)
Yeast	Fresh, (*bake	rs $\% = 1$) or Dry (equivalent to fresh yeast as recommended by producer)
Baking Temp	erature (classi	c margarita pizza)
290 C / 554 F	=4min 10sec	(change water to 50% change salt to 1.5%, add sugar with 1.5%, add oil with 3.5%)
310 C / 590 F	=3min 40sec	(change water to 50% change salt to 1.5%, add sugar with 1.5%, add oil with 3.5%)
330 C / 626 F	=3min 20sec	(change water to 55% change salt to 2%, add sugar with 1%, add oil with 3.5%)
350 C / 662 F	=2min 50sec	(change water to 60% change salt to 2.5%, add sugar with 0.5%, add oil with 3.5%)
370 C / 698 F	=2min 30sec	(baking at this temperature or higher we recommend our high temperature model)
400 C / 752 F	=2min 10sec	
430 C / 806 F	=1min 50sec	(at this temperature or higher the pizza "positively dry out" as most of the fluids vaporize)
460 C / 860 F	=90sec	(5sec at this temperature or higher can make the difference between failure and success)
490 C / 914 F	=60sec	

Oven Settings

Important!

- Always bake Pizza with the ovens ventilation open
- Never set the Top Heat lower than 3
- Use the entire oven deck by rotating the placement of the pizzas (never have a favourite spot in the oven)
- Standard setting for Top Front is (+2 for Pizza, +0 for Bread and to Roast/Bake/Grill Food), see page 28.

Pizza baked o	direct on stone	Pizza baked in Pan or on Grid				
Temperature	See above recipe	Temperature	See above recipe			
Тор	6-8	Тор	3-5			
Bottom	0-3	Bottom	6-10			
Roast/Bake/C	arill Food	Bread				
Temperature	180-220 C (355-430 F)	Temperature	Japanese/Asian bread 160-190 C (320-375 F)			
Тор	5		European bread 200-240 C (390-465 F)			
Bottom	5	Тор	4			
		Bottom	6			
If you require	further baking guidance contact your loca	al PizzaMaster re	epresentative or PizzaMaster directly.			

Dough Preparation

Important!

Use cold water (this is important for having a uniform result) if using room temperature water the fermentation process starts and you will have less control over the fermentation.

- 1. Put water into mixer and thereafter dissolve the yeast in water. Put in salt and 75% of the flour.
- 2. Mix on lowest speed for 3min (depending on mixer the time can vary, the dough should be completely blended).
- 3. Start the mixer again on slowest speed.
- 4. After 5min start to add the remaining flour gradually.
- 5. Increase speed after 8min.
- 6. Stop mixing after 15min and let the dough rest for 20min.
- 7. Take out the dough from the mixer and put it on a floured surface and cut into balls (fro 33cm 310gr)
- 8. Place the dough balls in plastic boxes with airtight lids.
- 9. If the dough is wet it can be "sticky" put a little (very little) olive oil on the dough and your hands to make dough handling easier.
- 10. Store cold for 2-3 days (for the very best result reshape doughballs every 24 hours)

Making the Pizza

- 1. Take out the dough from the fridge 90min before baking
- 2. If having a very light or wet dough it can be easier to use a wooden peel and/or open the pizza directly on the peel.
- 3. For easier dough handling always use plastic tools when working with the dough.
- 4. Use as little flour as possible when "opening" the pizza dough and always shake off excess flour.

Recommendations

- Use only, for the tomato sause, canned whole tomatoes of good quality, remove all hard parts from the tomatoes.
- Use buffalo mozzarella, dry the mozzarella as much as possible (tip is to put flaked sea salt on mozzarella 5-10min before use)
- Add extra virgin olive oil on pizza before putting it into oven for extra taste
- Do not use too much topping on pizza as this "kills" the dough
- Do not use wet toppings or topping with high water content on pizza as this can make the pizza soggy. Example is mushrooms or bell peppers, always roast simular toppings before so most of the water is removed.
- Topping can with benefit be placed on the pizza after taking it out from the oven.
- When taking the pizza out from the oven, place it on a grid or screen that is elevated at least 50mm/2in as this lets the pizza "ventilate" (pizza is still baking after it is removed from oven and if placing it on a flat surface it will condensate water and this will be sucked up into the crust making it soggier). Let the pizza rest like this for 1-2min.

Warning!

DO NOT	use any cleaning agents on the hearthstones
DO NOT	use pressure washing equipment or a water hose to clean the oven
DO NOT	use abrasive materials like steel wool or abrasive sponges to clean the oven door glass or the under built cabinets glass doors
DO NOT	clean the oven door glass until it's cool enough to touch
DO NOT	use any oven cleaners or detergents to clean the aluminum coated steel interior
DO NOT	clean the oven when it is hot to avoid burning injuries
DO NOT	clean ovens in Phantom Black or Royal Gold exterior with any abrasive cleaners inclusive of PizzaMaster cleaning cloth for stainless steel surfaces

Preventive Maintenance

DO	always install oven with required minimum clearance for easy maintenance
DO	create a cleaning program and regularly clean the oven
DO	routinely service the oven and only use original parts
DO	contact your nearest PizzaMaster representative or PizzaMaster directly if maintenance or repairs are necessary

Important!

It is possible to use conventional non toxic oven cleaners but for the best possible cleaning result we always recommend PizzaMaster cleaning products

Environment friendly cleaning

PizzaMaster has developed a unique range of cleaning and maintenance products especially made for pizza and bakery ovens. Using these products saves the environment at the same time as they are much easier to use than conventional oven cleaning products and helps keep your oven new longer.

Product	Art. No	Suitable for
Oven brush Metal with scraper	50053-01	cleaning the ovens hearth stones
		from soot and baking deposits
Oven brush Soft	50053-02	cleaning the ovens hearth stones
		from soot and baking deposits
Cleaning cloth package	50341	removing burned soot from ovens stainless steel exterior
		no more need for oven cleaners when removing hard burned soot or deposits, this cloth cleans the ovens stainless steel exterior dry without the use of any water or cleaning fluids.
Cleaning sponge package	50716	regular exterior cleaning and cleaning oven door glass
		sponge with one side that is a regular sponge and the other side is a scratchy but non abrasive side that makes the daily cleaning very easy

To order these products contact your nearest PizzaMaster representative or PizzaMaster HQ directly



Steam System Cleaning and Maintanence





1. Turn off the water supply and disconnect the hose from the oven.



2. Open the filter on the back flow valve



3. Take out the filter and clean it



4. From the Water Block, take out the filter and clean it

*Repeat the "Installation steps" before using the Steam System



1. RESET WATER BLOCK: If a failure occurs causing a continuous water leak, the Water Block will shut off. Using a pipe wrench, remove the Water Block Safety valve

UBC Cleaning



2. Press the red plunger to reset the Water Block

*Repeat the "Installation steps" before using the Steam System



Empty the water container and clean the inside of the container with a sponge lightly damped with a mix of water and dish fluid. Dry with a clean soft cloth.

Weekly





Remove all interior removable parts. Clean all surfaces and corners inside with a sponge lightly damped with a mix of water and dish fluid. Dry surfaces with a clean soft cloth.

PizzaMaster®

using a sponge lightly damped with a

sary use the sponges white non abra-

mix of water and dish fluid. If neces-

sive side. Dry with a clean soft cloth

How to replace the oven lamps

Important!

Never touch the oven lamp with your fingers, this will result in severe shortage of the lamps lifetime, use gloves, a piece of paper or a piece of fabric to hold the lamp when replacing it.

Warning!

Never try to change the oven lamp when the oven is hot, this can lead to severe burn injuries.

Important!

Never use other than original oven lamps supplied from your PizzaMaster representative or directly from PizzaMaster as this can damage the lamp transformer and the lamp socket.



How to remove door gasket for cleaning or replacement



Throubleshooting

For reasons of safety and the validity of the warranty, all electrical work must be carried out by a qualified electrician.

SYMPTOM	POSSIBLE CAUSE	PROBABLE SOLUTION			
	The power to the oven has been disconnec- ted	Control voltage for all phases on termi- nal X100 on deck 1			
The oven (all	Bottom decks internal circuit breaker F101 has tripped	Reset tripped breaker			
start, oven deck lights is off and display (ED mo- del) is completely	1 or more burned out PCB board. A broken PCB board is mostly recognized by a slightly round top of the PCBs black transformer, when not broken/short circuit it is flat.	Replace the broken PCB boards. Con- trol voltage as the most common cause to a broken PCB board is a faulty electri- cal/voltage connection.			
dark	If equipped with automatic start/stop timer, settings are incorrect or timer is broken	Set main switch to position 1, restart oven. If oven starts see page 30-33 for correct timer settings, restart with timer again. If timer is broken replace timer.			
1 oven deck does not start, OFF is visual in the display	Only for ED model, automatic timer function is activated (Auto LED is lid up green) next to ON/OFF button on the decks display.	Press and hold the displays ON/OFF button until the Auto LED is turned off, then start the deck by pressing the ON/ OFF button			
1 or 2 (per deck) oven lights does	1 or more oven lamp bulbs is broken	Replace the broken lamp bulbs, see page 21			
	PCB board lamp output terminal can be broken.	Control voltage between terminals (for ED models "LA" on green contact to PCB board), should be 200-250V, if not replace PCB board.			
deck is heated normal	If both lamps are out the lamp transformer can be broken (it is important to use original lamp bulbs)	Control voltage on ceramic terminal prior lampsocket, voltage should be 10- 12V. If not replace lamp transformer.			
	Lampsocket is broken. (still no lights and lamp -bulbs -PCB board -transformer have been checked OK)	Replace lampsocket.			
	Top and/or Top Front heat zones settings are too low	Increase Top and/or Top Front heat zones, see page 26			
	The draft connected to the ovens ventillation is too high	Reduce draft, see page 16			
Oven temperature drop too much or recovery period is too long	The power to the oven has been partly dis- connected	Check external breakers/fuses and check that there is power in all the inco- ming phases			
	The ovens ventillation is closed when oven is fully loaded	Open the ovens ventilation			
	A contactor has burned out or a contactor output is broken	Check contactors all in- and outputs (L1-L3 and T1-T3)			

The top of the	Top and Top Front heat zones are too high	Decrease Top and/or Top Front heat zones, see page 23 and 26				
pizza is too dark	The temperature is too high	Decrease temperature				
	The baking time is too long	Decrese baking time				
	Bottom Heat Zone is set too high	Decrease Bottom heat zone				
	Temperature is too high	Decrease temperature				
The bottom of the pizza is to dark	The oven has been used for a long period	Swipe the stone hearths with a lightly by water damped cloth				
	Temperature is too high in relation to pizza dough recipe	See baking guidelines on page 34-35				
Both ton and bot-	Baking time is too long	Reduce baking time				
tom of the pizza is	Temperature is too high	Reduce temperature				
loo dark	Pizza recipe needs to be reviewed	See baking guidelines on page 34-35				
	Temperature is too low	Increase temperature				
Baking time is too long before the pizza is ready	Top and/or Top Front heat zone settings are set too low	Increase Top and/or Top Front heat zones				
	Pizza recipe needs to be reviewed	See baking guidelines on page 34-35				
The pizza is not baked enough at the front of the	Top Front heat zone is too low or Top heat zone too high	Balance Top heat zones. Top Front shold be +2 in relation to Top, see page 26				
oven	The door sealing is bad or broken	Replace door sealing				
The pizza is baked too much at the	Top Front heat zone is too high or Top heat zone too low	Balance Top heat zones. Top Front shold be +2 in relation to Top, see page 26				
front of the oven	A contactor has burned out or a contactor output is broken	Check contactors all in- and outputs (L1-L3 and T1-T3)				
The oven bakes uneven in certain	The entire deck is not used or pizza is pla- ced on a favorite spot in the oven.	Always rotate the placement of the piz- zas by working left to right and front to back.				
spots	A contactor has burned out or a contactor output is broken	Check contactors all in- and outputs (L1-L3 and T1-T3)				
The pizza crust is	The ovens ventillation is closed	Open the ovens ventilation				
too soft	Dough recipe needs to be reviewed	See baking guidelines on page 34-35				
The pizza is too wet	Dough recipe needs to be reviewed	See baking guidelines on page 34-35				

Capacities and technical data

PizzaMaster₀ 700 series

	Dimensions in millimetres		Dimensions in inches			Power	Capacity - pizzas per deck					
Model	Width x De	pth x Height (inc.	l. support, hood)	Width x Depth x Height (incl. support, hood)			Decks	kW per	254 mm	355 mm	406 mm	457 mm
	External		Internal	External		Internal		deck	10 in	14in	16in	18in
PM 721		x 480 <i>(1 655)</i>			x 18.9 <i>(65.2)</i>		1			 	I I	
PM 722		x 820 <i>(1 825)</i>	710x710x210		x 32.3 (71.9)	28.0x28.0x8.2	2			l L	i i	l I
PM 723	1125 x 905	x 1160 <i>(1 910</i>)	Optional	44.3 x 35.6	x 45.7 (75.2)	Optional	3	6.7	6	4	2	1
PM 724		x 1500 (1 995)	high deck = 245		x 59.1 <i>(78.5)</i>	high deck = 9.6	4					
PM 725		x 1840 (2 <i>200</i>)			x 72.5 (86.6)		5			I		1
PM 731		x 480 <i>(1 655)</i>			x 18.9 <i>(65.2)</i>		1				1 1	1
PM 732		x 820 (1 825)	1065x710x210		x 32.3 (71.9)	42.0×28.0×8.2	2				, , ,	
PM 733	1480 x 905	x 1160 (1 910)	Optional	58.3 x 35.6	x 45.7 (75.2)	Optional	3	9.5	11	6	3	2
PM 734		x 1500 (1 995)	high deck = 245		x 59.1 (78.5)	high deck = 9.6	4				1	
PM 735		x 1840 (2 <i>200</i>)			x 72.5 <i>(</i> 86.6)		5				1	
PM 741		x 480 <i>(1 655)</i>			x 18.9 <i>(65.2)</i>		1			1	i i	1
PM 742		x 820 <i>(1 825)</i>	1420x710x210		x 32.3 (71.9)	56.0x28.0x8.2	2				1	
PM 743	1835 x 905	x 1160 <i>(1 910</i>)	Ontional	72.3 x 35.6	x 45.7 (75.2)	Ontional	3	12.5	15	8	4	3
PM 744		x 1500 (1 995)	high deck = 245		x 59.1 <i>(78.5)</i>	high deck = 9.6	4			1	1	1
PM 745		x 1840 (2200)			x 72.5 (86.6)		5				1	1



PizzaMaster® 800 series

	Dimensions in millimetres		Dimensions	Dimensions in inches			Power		Capacity - pizzas per deck			
Model	Width x Depth x Height (inc	l. support, hood)	Width x Dept	h x Height (incl	. support, hood)	Decks	ecks kW per	254 mm	355 mm	406 mm	457 mm	
	External	Internal	External		Internal		deck	10 in	14in	16in	18 in	
PM 821	x 480 <i>(1 655)</i>			x 18.9 (65.2)		1						
PM 822	x 820 (1 825)	820x820x210		x 32.3 (71.9)	32.3x32.3x8.2	2			1	1	1	
PM 823	1250 x 1025 x 1160 <i>(1 910)</i>	Optional	49.2 x 40.4	x 45.7 (75.2)	Optional	3	9.0	9	4	4	2	
PM 824	x 1500 <i>(1 995)</i>	high deck = 245		x 59.1 (78.5)	high deck = 9.6	4						
PM 825	x 1840 <i>(2200)</i>			x 72.5 (86.6)		5			1 I	1 1	1	
PM 831	x 480 (1 655)			x 18.9 <i>(</i> 65.2)		1						
PM 832	x 820 (1 825)	1230x820x210		x 32.3 (71.9)	48.4x32.3x8.2	2					1	
PM 833	1660 x 1025 x 116 (1 910)	Optional	65.4 x 40.4	x 45.7 (75.2)	Optional	3	13.5	14	6	6	3	
PM 834	x 1500 <i>(1 995)</i>	high deck = 245		x 59.1 (78.5)	high deck = 9.6	4					1	
PM 835	x 1840 <i>(2200)</i>			x 72.5 (86.6)		5					1	
PM 841	x 480 (1 655)			x 18.9 <i>(</i> 65.2)		1			1	1	1	
PM 842	x 820 <i>(1 825)</i>	1640×820×210		x 32.3 (71.9)	64.6x32.3x8.2	2						
PM 843	2070 x 1025 x 116 (1 910)	Optional	81.5 x 40.4	x 45.7 (75.2)	Optional	3	17.0	18	9	8	5	
PM 844	x 1500 <i>(1 995)</i>	high deck = 245		x 59.1 (78.5)	high deck = 9.6	4						
PM 845	x 1840 <i>(2200)</i>			x 72.5 (86.6)		5					1	



Dimensions in millimetres		Dimensions in inches			Power	Capacity - pizzas per deck						
Model	Width x Depth	hxHeight (incl.	. support, hood)	Width x Dep	th x Height (incl	. support, hood)	Decks	kW per	254 mm	355 mm	406 mm	457 mm
	External		Internal	External		Internal		deck	10 in	14 in	16in	18in
PM 921		x 480 <i>(1 655)</i>			x 18.9 <i>(65.2)</i>		1			I	I	
PM 922] <u>1</u>	x 820 (1 825)	920 x 920 x 210		x 32.3 (71.9)	36.2 x 36.2 x 8.2	2			I I	I I	1
PM 923	1350 x 1125	x 1160 <i>(1 910</i>)	Optional	53.2 x 44.3	x 45.7 (75.2)	Optional	3	11.0	12	5	4	4
PM 924		x 1500 <i>(1 995)</i>	high deck = 245		x 59.1 (78.5)	high deck = 9.6	4			I	I	
PM 925	1.	x 1840 <i>(2 200</i>)			x 72.5 (86.6)		5			r F	r r	1 1
PM 931		x 480 <i>(1 655)</i>			x 18.9 <i>(65.2)</i>		1			1	1	1
PM 932		x 820 <i>(1 825)</i>	1 380 x 920 x 210		x 32.3 (71.9)	54.3 x 36.2 x 8.2	2					
PM 933	1810 x 1125 🔚	x 1160 <i>(1 910</i>)	Optional	71.3 x 44.3	x 45.7 (75.2)	Optional	3	16.9	18	8	6	6
PM 934		x 1500 <i>(1 995)</i>	high deck = 245		x 59.1 (78.5)	high deck = 9.6	4					
PM 935		x 1840 <i>(2 200</i>)			x 72.5 (86.6)		5			I	I	
PM 941	1	x 480 <i>(1 655)</i>			x 18.9 <i>(</i> 65.2)		1		1	1	1	1
PM 942		x 820 <i>(1 825)</i>	1840×920×210		x 32.3 (71.9)	72.4 x 36.2 x 8.2	2			I I I	1 1 1	1
PM 943	2270 x 1125	x 1160 <i>(1 910</i>)	Ontional	89.4 x 44.3	x 45.7 (75.2)	Optional	3	21.4	24	11	8	8
PM 944		x 1500 <i>(1 995)</i>	high deck = 245		x 59.1 <i>(78.5)</i>	high deck = 9.6	4		1	I.	I.	1
PM 945		x 1840 <i>(2 200</i>)			x 72.5 (86.6)		5					1

For complete technical information refer to technical specification sheets for each individual oven series

CE

EU-Declaration of conformity

Svenska BakePartner AB declare under sole responsibility that the PizzaMaster oven is approved and in conformity with,

Electromagnetic compatibility Directive **2004/108/EC**, and applicable supplements

Low voltage Directive 2006/95/EC, and applicable supplements



Modular ovens

PM 721 - PM 722 - PM 723 - PM 724 - PM 725 PM 731 - PM 732 - PM 733 - PM 734 - PM 735 PM 741 - PM 742 - PM 743 - PM 744 - PM 745

PM 821 - PM 822 - PM 823 - PM 824 - PM 825 PM 831 - PM 832 - PM 833 - PM 834 - PM 835 PM 841 - PM 842 - PM 843 - PM 844 - PM 845

PM 911 - PM 912 - PM 913 - PM 914 - PM 915 PM 921 - PM 922 - PM 923 - PM 924 - PM 925 PM 931 - PM 932 - PM 933 - PM 934 - PM 935 PM 941 - PM 942 - PM 943 - PM 944 - PM 945

Christer Andersson Managing Director Svenska BakePartner AB Date 2014-04-01



We are always ready to assist you!







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