



TECHNICAL SPECIFICATIONS
USA



Shown: PM 1122ED with optional 7-Day Automatic On/Off Timer

Project _____

Item No. _____

Quantity _____

Date _____

PM 112X Series
PM 1121ED, PM 1122ED, PM 1123ED, PM 1124ED, PM 1125ED

PizzaMaster® Modular Electric Deck Oven

- The world's largest range of electric ovens.
- Trusted in 170+ and counting.
- Unmatched capacity. Unstoppable output.
- Precision baking made effortless.
- Built to last. Backed for life.

International Voltage and Certifications
– Available upon request

LISTED E326671

ANSI/NSF 4 E335108

Standard Features

✓ IQControl Panel™	✓ Vent Control Lever for Each Deck	✓ Multi-Functional Oven Stand
✓ TempIQ Recovery™	✓ High-Density Insulation	✓ Ventilation Hood
✓ TempIQ Guard™	✓ Strong Ergonomic Oven Door Handles	✓ Disassemble Design 3/4/5-Deck Ovens Available as an option on 2-deck oven
✓ TurboStart	✓ Durable Long-Life Oven Door	✓ Resettable Overheat Protection
✓ Balanced Heat Distribution™	✓ Pull-Up Oven Door	✓ 1 & 3 Phase El. Power Supply Available
✓ 3 Heat Zones: Top, Bottom, Front	✓ Large Clear Window Glass Oven Door	✓ Flexible Power Supply for 480V Single or multiple incoming supply cables
✓ XTREME Performance™ 932°F	✓ Stainless Steel Front	✓ International Voltages & Certifications Available upon request
✓ Ceramic Clay Stones w/ Crisping Function Rec. for baking temperatures up to 700°F	✓ Ventilated Front	✓ Start-Up Maintenance Kit Includes: Oven bulbs Cleaning supplies
✓ Sliding Unloading Shelf on 1/2/3-Deck Ovens 2 pcs included	✓ Bake Timer with Manual Shut-Off Alarm	
✓ Dual Xenon Oven Deck Lights	✓ Single-Push Auto Bake Timer with Alarm	
	✓ Lockable Casters on 1/2/3/4-Deck Ovens	

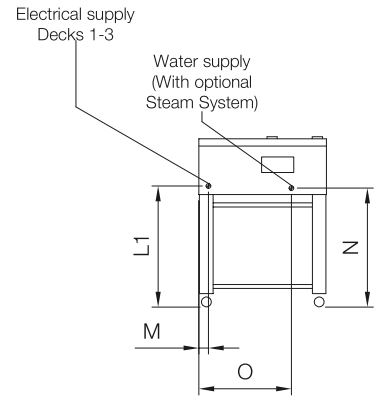
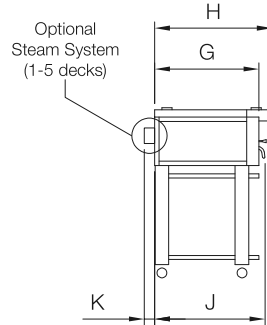
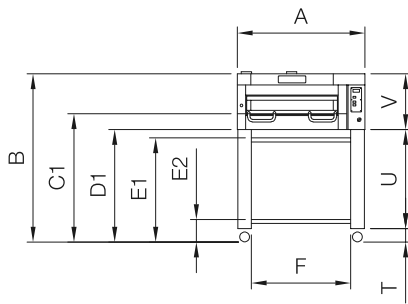
Optional Features

☐ Artisan High-Temperature Clay Stones Rec. for baking temperatures over 700°F	☐ Steam System Maximum baking temperature limited to 752°F	☐ Fixed Unloading Shelf on 4-Deck Oven
☐ Extended Ventilation Hood Rec. for Bakery and baking temp. over 700°F	☐ Extra High Deck Maximum baking temperature limited to 752°F	☐ Side Shelf Maximum 2 per side
☐ Factory Direct Ventilation System Requires Extended Ventilation Hood	☐ Power Guard™ Control system for limited power supply	☐ Oil and Spice Rack Includes pizza cutter
☐ 7-Day Automatic On/Off Timer	☐ Side Shield Panel	☐ Pizza Tool Holder Holds up to 3 tools
☐ Phantom Black Finish	☐ Marine Option Adapted for offshore installations	☐ Pizza Tools Loading Peels (13, 14, 17.7 and 19.7 in) Turning Peels (7.9 and 9 in) Oven Brush Freestanding Peel Holder
☐ Disassemble Design 2-Deck Oven	☐ Near Coastal Option Enhanced protection against saltwater	
☐ Lockable Casters for 5-Deck Oven		

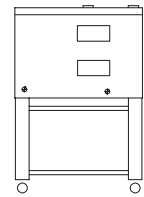
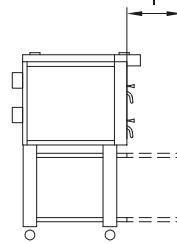
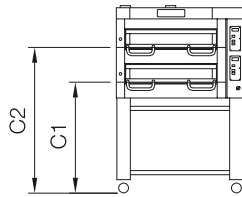
One oven, multiple possibilities. Individually configured decks let you bake different products at once.
Example: **Deck 1** for Bakery, **Deck 2** for Standard Pizza, and **Deck 3** for High Temperature Pizza.

Technical Drawings

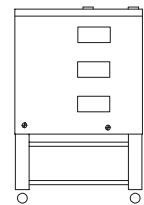
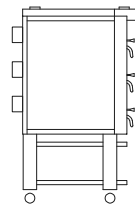
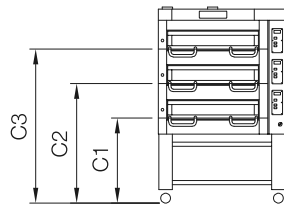
1121
Front
Side
Rear



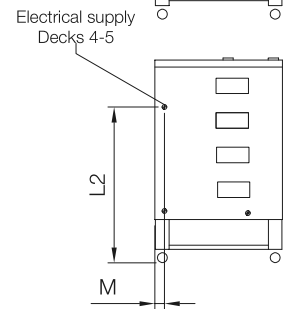
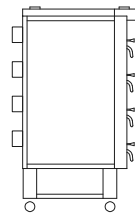
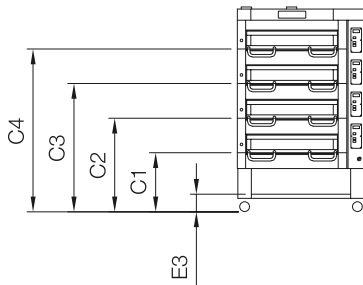
1122
Front
Side
Rear



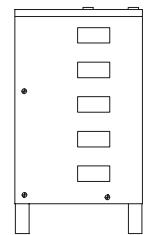
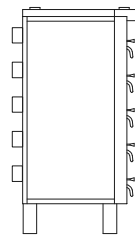
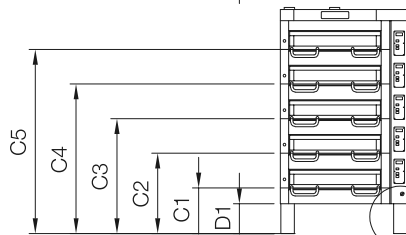
1123
Front
Side
Rear



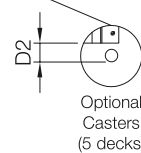
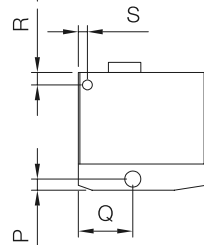
1124
Front
Side
Rear



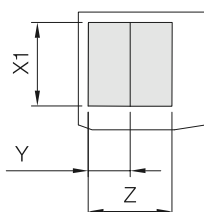
1125
Front
Side
Rear



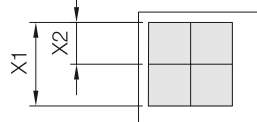
1121 - 1125
Top



Standard
Ceramic Clay Stones



Optional
Artisan High-Temperature Clay Stones



1121 - 1125
Baking Surface
Stone size

Notes

- Required 2" minimum clearance on all sides.
- Optional Steam System: Measurement "K" includes the required minimum clearance.
- Oven must be installed on a flat horizontal surface.
- Installation next to a deep fryer, hub, pasta cooker or similar equipment requires an optional Side Shield Panel.
- Optional Extra High Deck does not change the oven exterior height in measurement "B".

External Dimensions

See page 2	Description		Unit	1121	1122	1123	1124	1125
A	Oven Width		in	59,1	59,1	59,1	59,1	59,1
B	Total Oven Height	a) With Hood (standard)	in	64,9	71,6	74,9	78,2	86,4
		b) Without Hood	in	62,2	68,8	72,1	75,5	83,6
C1	Height to Baking Surface, Deck 1 ¹⁾	a) Standard Deck	in	49,5	42,8	32,8	22,8	17,6
		b) Extra High Deck (option) ²⁾	in	48,5	41,9	31,8	21,8	16,6
C2	Height to Baking Surface, Deck 2 ¹⁾	a) Standard Deck	in	-	56,2	46,1	36,1	30,9
		b) Extra High Deck (option) ²⁾	in	-	55,2	45,2	35,2	30,0
C3	Height to Baking Surface, Deck 3 ¹⁾	a) Standard Deck	in	-	-	59,5	49,5	44,3
		b) Extra High Deck (option) ²⁾	in	-	-	58,5	48,5	43,3
C4	Height to Baking Surface, Deck 4 ¹⁾	a) Standard Deck	in	-	-	-	62,8	57,6
		b) Extra High Deck (option) ²⁾	in	-	-	-	61,9	56,7
C5	Height to Baking Surface, Deck 5 ¹⁾	a) Standard Deck	in	-	-	-	-	71,0
		b) Extra High Deck (option) ²⁾	in	-	-	-	-	70,0
D1	Height to Bottom of Oven (standard)		in	43,4	36,7	26,7	16,7	11,5
D2	Height to Bottom of Oven (for 5-deck ovens with optional casters) ³⁾		in	-	-	-	-	7,2
E1	Height to Upper Sliding Shelf		in	40,2	33,5	23,5	-	-
E2	Height to Lower Sliding Shelf		in	8,3	8,3	8,3	-	-
E3	Height to Fixed Shelf (option for 4-deck ovens)		in	-	-	-	7,0	-
F	Shelf Width		in	53,3	53,3	53,3	53,3	53,3
G	Oven Depth, with Hood	a) Ventilation Hood (standard)	in	55,4	55,4	55,4	55,4	55,4
		b) Extended Ventilation Hood (option)	in	60,6	60,6	60,6	60,6	60,6
H	Oven Depth, without Hood		in	50,1	50,1	50,1	50,1	50,1
I	Depth of Sliding Shelf when Fully Extended		in	21,2	21,2	21,2	-	-
J	Depth with Handles	a) Closed door	in	52,5	52,5	52,5	52,5	52,5
		b) Open door	in	58,0	58,0	58,0	58,0	58,0
K	Depth of Steam System (option)		in	3,9	3,9	3,9	3,9	3,9
L1	Height Position for Electrical Supply, Decks 1-3 [± 1 in]		in	46,8	40,1	30,0	20,0	14,8
L2	Height Position for Electrical Supply, Decks 4-5 [± 1 in]		in	-	-	-	60,1	54,9
M	Width Position for Electrical Supply [± 2 in]		in	3,7	3,7	3,7	3,7	3,7
N	Height Position for Water Supply (with optional Steam System)		in	45,9	39,2	29,2	19,2	14,0
O	Width Position for Water Supply (with optional Steam System)		in	45,5	45,5	45,5	45,5	45,5
P	Depth Position for Front Ventilation (with Hood attached)		in	4,3	4,3	4,3	4,3	4,3
Q	Width Position for Front Ventilation (with Hood attached)		in	26,0	26,0	26,0	26,0	26,0
R	Depth Position for Rear Ventilation		in	4,8	4,8	4,8	4,8	4,8
S	Width Position for Rear Ventilation		in	3,5	3,5	3,5	3,5	3,5
T	Height of Casters Only (1 to 4 decks)		in	5,2	5,2	5,2	5,2	-
U	Height of Legs Only		in	38,2	31,5	21,5	11,5	11,5
V	Height of Oven Only	a) With Hood (standard)	in	21,5	34,9	48,2	61,6	74,9
		b) Without Hood	in	18,8	32,1	45,5	58,8	72,2

Note 1) Add +0,5 in for optional Artisan High-Temperature Clay Stones.

Note 2) Optional Extra High Deck does not change the oven exterior height in measurement "B".

Note 3) All other heights are lowered by 4,3" with optional casters for 5-deck ovens.

Internal Dimensions

See page 2	Description	Unit	1121	822	823	824	825
X1	Stone size, depth - Ceramic Clay Stone (standard)	in	42,1	42,1	42,1	42,1	42,1
X2	Stone size, depth - Artisan High-Temperature Clay Stone (option)	in	21,1	21,1	21,1	21,1	21,1
Y	Stone size, width	in	21,1	21,1	21,1	21,1	21,1
-	No. of Stones	a) Ceramic Clay Stone (standard)	pcs	2	2	2	2
		b) Artisan HT Clay Stone (option)	pcs	4	4	4	4
X1	Total baking surface, depth	in	42,1	42,1	42,1	42,1	42,1
Z	Total baking surface, width	in	42,1	42,1	42,1	42,1	42,1
-	Total baking surface, area	ft ²	12,3	12,3	12,3	12,3	12,3
-	Internal deck height	a) Standard Deck	in	8,3	8,3	8,3	8,3
		b) Extra High Deck (option)	in	9,6	9,6	9,6	9,6
-	Deck door opening height	a) Standard Deck	in	5,7	5,7	5,7	5,7
		b) Extra High Deck (option)	in	7,1	7,1	7,1	7,1

Packing Dimensions

Description	Unit	1121	1122	1123	1124	1125
Net weight	lbs	705	1075	1459	1753	2148
Gross weight (total)	lbs	802	1179	1576	1881	2304
Size / Dimensions	a) Width	in	63	63	63	79
	b) Depth	in	63	63	63	63
	c) Height	in	29	39	53	83
Volume	ft	66,9	89,5	121,1	151,9	239,6

Guidelines for choosing the right oven

1. Measure the available space for the oven.
2. Determine the maximum capacity need per hour and average bake time.
(See capacity tables for guidance).
3. Note that different bake temperatures require separate decks.
4. Factor in time needed for loading and unloading pizzas.
5. Consider potential future expansion plans and the need for additional decks.



SmartIQ™
Oven
Configurator

Capacity tables

Round pizza (in)	Capacity, per deck	Rectangular pizza (in)		Capacity, per deck
		Length	Width	
7	36	10	8	20
10	16	10	10	16
12	10	12	12	9
14	9	14	10	12
16	6	14	14	9
18	4	23,6	7,9	7
20	4	23,6	11,8	6
21	4	23,6	15,8	3
24	2	26	18	2

Electrical

Voltage	Parameters (Per deck, unless specified)		Unit	1121	1122	1123	1124	1125
208 V 1 ph 50/60 Hz	Max. Current ¹⁾		Amps	68,6	68,9	69,1	69,3	69,6
	Average Current at normal operation		Amps	24,0	24,1	24,2	24,3	24,4
	Min. Breaker (Type C is rec.)		Amps	75,5	75,7	76,0	76,3	76,5
	Max. Power		kW	14,3	14,3	14,3	14,3	14,3
208 V 3 ph 50/60 Hz	Max. Current ¹⁾		Amps	39,8	40,0	40,2	40,4	40,6
	Average Current at normal operation		Amps	13,9	14,0	14,1	14,1	14,2
	Min. Breaker (Type C is rec.)		Amps	43,8	44,0	44,2	44,5	44,7
	Max. Power		kW	14,3	14,3	14,3	14,3	14,3
240 V 1 ph 50/60 Hz	Max. Current ¹⁾		Amps	64,8	65,0	65,2	65,4	65,7
	Average Current at normal operation		Amps	22,7	22,7	22,8	22,9	23,0
	Min. Breaker (Type C is rec.)		Amps	71,2	71,5	71,7	72,0	72,2
	Max. Power		kW	15,5	15,5	15,5	15,5	15,5
240 V 3 ph 50/60 Hz	Max. Current ¹⁾		Amps	37,5	37,7	37,9	38,1	38,3
	Average Current at normal operation		Amps	13,1	13,2	13,3	13,3	13,4
	Min. Breaker (Type C is rec.)		Amps	41,3	41,5	41,7	41,9	42,2
	Max. Power		kW	15,5	15,5	15,5	15,5	15,5
	Max. Current ¹⁾	a) Per deck	Amps	17,3	17,4	17,6	17,8	17,9
		b) Single cable	Amps	17,3	34,6	51,9	-	-
		c) Dual cables ²⁾	Amps	-	-	-	51,9 + 17,3	52,0 + 34,6
	Average Current at normal operation	a) Per deck	Amps	6,1	6,1	6,1	6,2	6,3
		b) Total (oven)	Amps	6,1	12,2	18,4	24,9	31,4
480 V 3 ph + N 50/60 Hz	Min. Breaker (Type C is rec.)	a) Per deck	Amps	19,0	19,1	19,3	19,5	19,7
		b) Total (oven)	Amps	19,0	38,3	58,0	78,1	98,6
	Max. Power	a) Per deck	kW	14,3	14,3	14,3	14,3	14,3
		b) Total (oven)	kW	14,3	28,5	42,8	57,1	71,4

Note 1) Only at start-up (~20 min) with activated TurboStart or all heat zones at max.

Note 2) First cable for decks 1-3; Second cable for decks 4-5.

Ventilation

EPA 202 Tested	1121	1122	1123	1124	1125
PizzaMaster electric deck ovens conform to ventilation recommendations set forth by ANSI/NFPA96 using EPA 202 test method. Grease-laden vapor test, EPA 202 (ventless requirement): 8 hr, Pepperoni pizza, < 5,00 mg/m3.	✓	✓	✓	✓	✓

How to install	Connection(s)				Air flow					
	Qty	Pos	Unit	Value	Unit	1121	1122	1123	1124	1125
Factory Direct Vent. System (option) ¹⁾	1	Center	in	8	CFM	486	558	631	704	777
Direct Ventilation ²⁾	2	Front	in	6-1/2	CFM	486	558	631	704	777
		Rear	in	4	CFM	20	40	59	79	99
Under External Hood	-	-	-	-	CFM	364	419	473	528	583

Note 1) Requires Extended Ventilation Hood.

Note 2) For best performance, Extended Ventilation Hood is recommended.

Exhaust temperature (See page 3 for measurement "B/b")			
Connection	Unit	"B/b" + 16 in	"B/b" + 40 in
Center ¹⁾	°F	-	108
Front ²⁾	°F	115	108
Rear ²⁾	°F	239	228

Note 1) With optional Factory Direct Ventilation System.

Note 2) Without optional Factory Direct Ventilation System.

Heat emission ¹⁾						
Type	Unit	1121	1122	1123	1124	1125
Total	BTU/h	17137	34275	51412	68550	85687
Sensible	BTU/h	4896	9793	14689	19586	24482
Latent	BTU/h	12241	24482	36723	48964	61205

Note 1) At normal operation, all decks running.

Water Only for Optional Steam System

Requirements	Value	Requirements	Value
Water drain	Not required	Connection	NH 3/4"
Backflow protection	Required, not included	General water quality	Cold Drinking Water
Auto shut-off valve	Included	Water softener	Recommended
Incoming water pressure	29 - 58 psi	Particle filter	Recommended

Water quality requirements	Unit	Value
Magnesium (Mg)	mg/l	< 30
Calcium (Ca)	mg/l	20 - 100
Hardness	dH	4,0 - 7,0
Acidity at 20°C	pH	7,5 - 8,5
Alkalinity (HCO)	mg/l	> 60