



TECHNICAL SPECIFICATIONS
USA



Shown: PM 922ED with optional 7-Day Automatic On/Off Timer

Project _____

Item No. _____

Quantity _____

Date _____

PM 92X Series
PM 921ED, PM 922ED, PM 923ED, PM 924ED, PM 925ED

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



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	

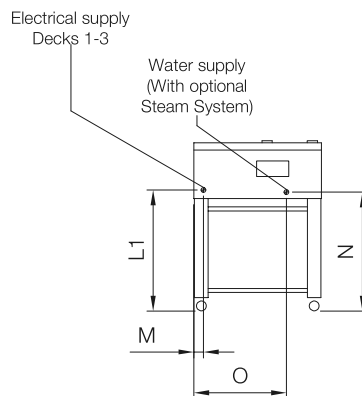
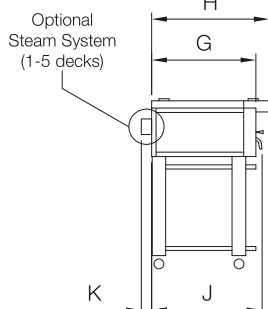
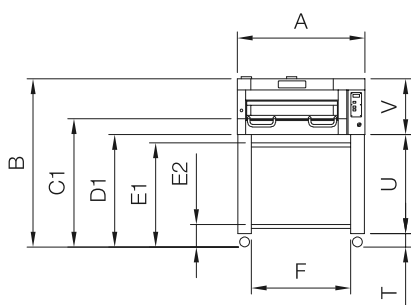
Optional Features

☐ 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		

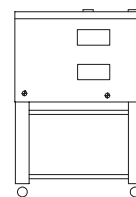
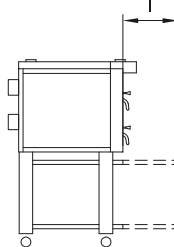
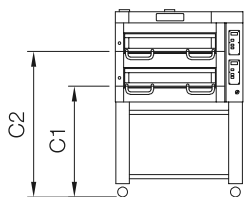
One oven, multiple possibilities. Individually configured decks let you bake different products at once.
Example: **Deck 1** for Bakery, **Deck 2** for Standard Pizza, and **Deck 3** for High Temperature Pizza.

Technical Drawings

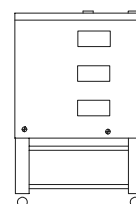
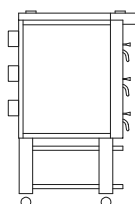
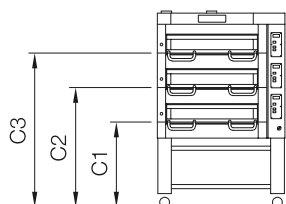
921
Front
Side
Rear



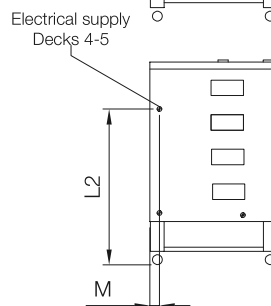
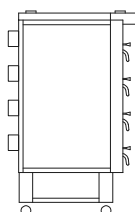
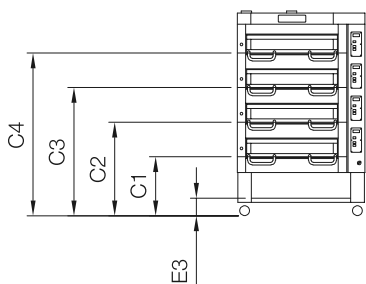
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Front
Side
Rear



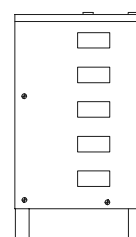
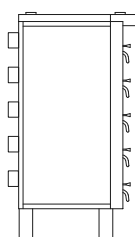
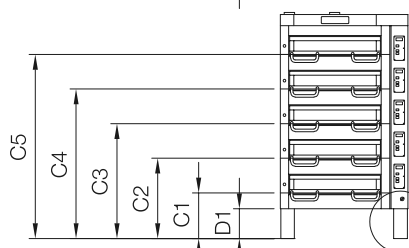
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Front
Side
Rear



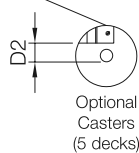
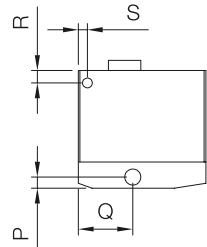
924
Front
Side
Rear



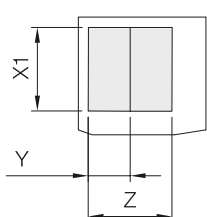
925
Front
Side
Rear



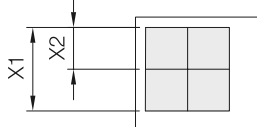
921 - 925
Top



Standard
Ceramic Clay Stones



Optional
Artisan High-Temperature Clay Stones



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	921	922	923	924	925
A	Oven Width		in	53,1	53,1	53,1	53,1	53,1
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	47,4	47,4	47,4	47,4	47,4
G	Oven Depth, with Hood	a) Ventilation Hood (standard)	in	49,6	49,6	49,6	49,6	49,6
		b) Extended Ventilation Hood (option)	in	54,7	54,7	54,7	54,7	54,7
H	Oven Depth, without Hood		in	44,3	44,3	44,3	44,3	44,3
I	Depth of Sliding Shelf when Fully Extended		in	21,2	21,2	21,2	-	-
J	Depth with Handles	a) Closed door	in	46,7	46,7	46,7	46,7	46,7
		b) Open door	in	52,2	52,2	52,2	52,2	52,2
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	37,6	37,6	37,6	37,6	37,6
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	23,1	23,1	23,1	23,1	23,1
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	921	822	823	824	825
X1	Stone size, depth - Ceramic Clay Stone (standard)	in	36,2	36,2	36,2	36,2	36,2
X2	Stone size, depth - Artisan High-Temperature Clay Stone (option)	in	18,1	18,1	18,1	18,1	18,1
Y	Stone size, width	in	18,1	18,1	18,1	18,1	18,1
-	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	36,2	36,2	36,2	36,2	36,2
Z	Total baking surface, width	in	36,2	36,2	36,2	36,2	36,2
-	Total baking surface, area	ft ²	9,1	9,1	9,1	9,1	9,1
-	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	921	922	923	924	925
Net weight	lbs	569	860	1119	1412	1579
Gross weight (total)	lbs	639	937	1208	1501	1797
Size / Dimensions	a) Width	in	63	63	63	79
	b) Depth	in	55	55	55	55
	c) Height	in	29	39	53	83
Volume	ft	58,5	78,3	106,0	132,9	209,6

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	25	10	8	12
10	11	10	10	9
12	9	12	12	9
14	5	14	10	6
16	4	14	14	4
18	4	23,6	7,9	5
20	2	23,6	11,8	4
21	2	23,6	15,8	2
24	1	26	18	2

Electrical

Voltage	Parameters (Per deck, unless specified)		Unit	921	922	923	924	925
208 V 1 ph 50/60 Hz	Max. Current ¹⁾		Amps	52,5	52,8	53,0	53,3	53,5
	Average Current at normal operation		Amps	18,4	18,5	18,6	18,6	18,7
	Min. Breaker (Type C is rec.)		Amps	57,8	58,0	58,3	58,6	58,8
	Max. Power		kW	10,9	10,9	10,9	10,9	10,9
208 V 3 ph 50/60 Hz	Max. Current ¹⁾		Amps	30,4	30,5	30,7	30,9	31,1
	Average Current at normal operation		Amps	10,6	10,7	10,7	10,8	10,9
	Min. Breaker (Type C is rec.)		Amps	33,4	33,6	33,8	34,0	34,2
	Max. Power		kW	10,9	10,9	10,9	10,9	10,9
240 V 1 ph 50/60 Hz	Max. Current ¹⁾		Amps	49,6	49,8	50,0	50,3	50,5
	Average Current at normal operation		Amps	17,3	17,4	17,5	17,6	17,7
	Min. Breaker (Type C is rec.)		Amps	54,5	54,8	55,0	55,3	55,5
	Max. Power		kW	11,9	11,9	11,9	11,9	11,9
240 V 3 ph 50/60 Hz	Max. Current ¹⁾		Amps	28,7	28,8	29,0	29,2	29,4
	Average Current at normal operation		Amps	10,0	10,1	10,1	10,2	10,3
	Min. Breaker (Type C is rec.)		Amps	31,5	31,7	31,9	32,1	32,3
	Max. Power		kW	11,9	11,9	11,9	11,9	11,9
480 V 3 ph + N 50/60 Hz	Max. Current ¹⁾	a) Per deck	Amps	13,2	13,3	13,5	13,6	13,8
		b) Single cable	Amps	13,2	26,4	39,5	-	-
		c) Dual cables ²⁾	Amps	-	-	-	39,5 + 13,2	39,6 + 26,4
	Average Current at normal operation	a) Per deck	Amps	4,6	4,6	4,7	4,8	4,8
		b) Total (oven)	Amps	4,6	9,3	14,1	19,1	24,2
	Min. Breaker (Type C is rec.)	a) Per deck	Amps	14,5	14,6	14,8	15,0	15,2
		b) Total (oven)	Amps	14,5	29,2	44,4	60,0	76,0
	Max. Power	a) Per deck	kW	10,9	10,9	10,9	10,9	10,9
		b) Total (oven)	kW	10,9	21,9	32,8	43,7	54,6

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	911	912	913	914	915
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	911	912	913	914	915
Factory Direct Vent. System (option) ¹⁾	1	Center	in	8	CFM	337	387	438	488	539
Direct Ventilation ²⁾	2	Front	in	6-1/2	CFM	337	387	438	488	539
		Rear	in	4	CFM	11	21	32	43	53
Under External Hood	-	-	-	-	CFM	253	290	328	366	404

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	911	912	913	914	915
Total	BTU/h	9136	18272	27408	36544	45680
Sensible	BTU/h	2610	5221	7831	10441	13051
Latent	BTU/h	6526	13051	19577	26103	32629

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