



TECHNICAL SPECIFICATIONS  
US Version



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 deck ovens.
- Trusted in 170+ countries 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™                                                                     | ✓ Dual Xenon Oven Deck Lights            | ✓ Lockable Casters on 1/2/3/4-Deck Ovens                                       |
| ✓ TempIQ Recovery™                                                                     | ✓ Vent Control Lever for Each Deck       | ✓ Multi-Functional Oven Stand                                                  |
| ✓ TempIQ Guard™                                                                        | ✓ High-Density Insulation                | ✓ Disassemble Design 3/4/5-Deck Ovens<br>Available as an option on 2-deck oven |
| ✓ TurboStart                                                                           | ✓ Strong Ergonomic Oven Door Handles     | ✓ Resettable Overheat Protection                                               |
| ✓ Balanced Heat Distribution™                                                          | ✓ Durable Long-Life Oven Door            | ✓ 1 & 3 Phase El. Power Supply Available                                       |
| ✓ 3 Heat Zones: Top, Bottom, Front                                                     | ✓ Pull-Up Oven Door                      | ✓ Flexible Power Supply for 480V<br>Single or multiple incoming supply cables  |
| ✓ XTREME Performance™ 932°F                                                            | ✓ Large Clear Window Glass Oven Door     | ✓ International Voltages & Certifications<br>Available upon request            |
| ✓ Ceramic Clay Stones w/ Crisping Function<br>Rec. for baking temperatures up to 700°F | ✓ Stainless Steel Front                  | ✓ Start-Up Maintenance Kit<br>Includes:<br>Oven bulbs<br>Cleaning supplies     |
| ✓ Extended Ventilation Hood                                                            | ✓ Ventilated Front                       |                                                                                |
| ✓ Sliding Unloading Shelf on 1/2/3-Deck Ovens<br>2 pcs included                        | ✓ Bake Timer with Manual Shut-Off Alarm  |                                                                                |
|                                                                                        | ✓ Single-Push Auto Bake Timer with Alarm |                                                                                |

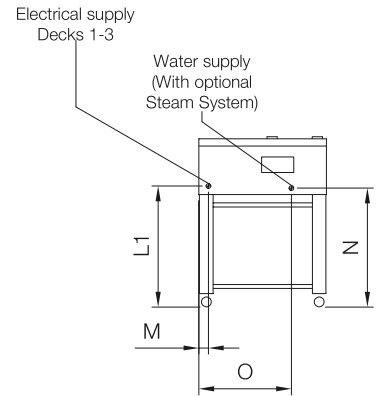
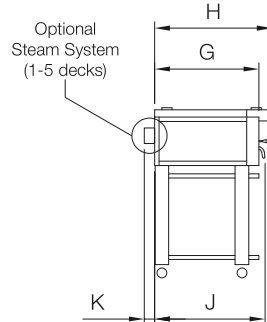
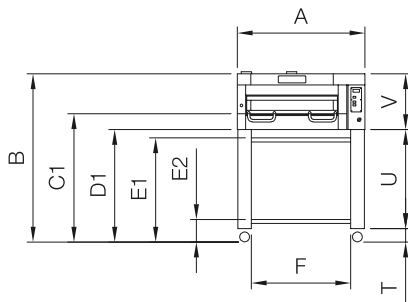
### Optional Features

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

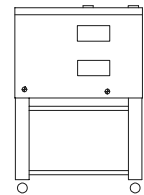
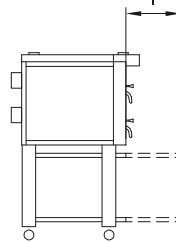
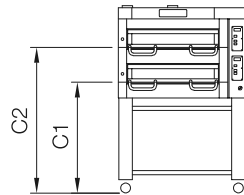
One oven, multiple possibilities. Individually configured decks let you bake different products at once.  
Example: **Deck 1** for Bakery, **Deck 2** for Standard Pizza, and **Deck 3** for High Temperature Pizza.

## Technical Drawings

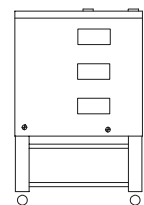
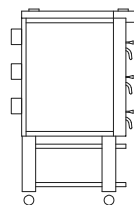
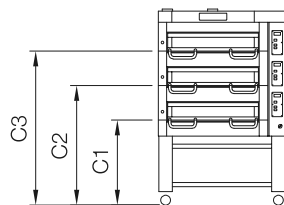
**1121**  
Front  
Side  
Rear



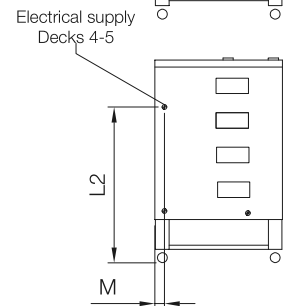
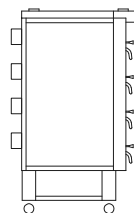
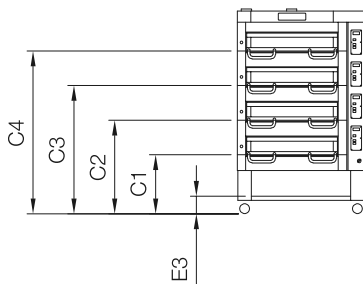
**1122**  
Front  
Side  
Rear



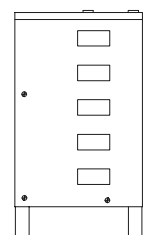
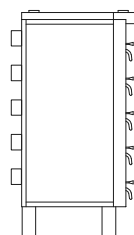
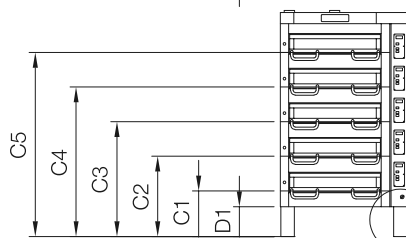
**1123**  
Front  
Side  
Rear



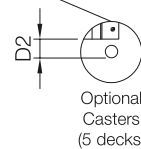
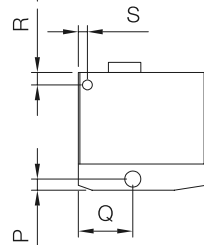
**1124**  
Front  
Side  
Rear



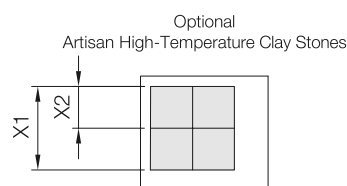
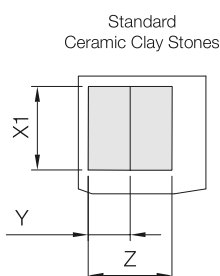
**1125**  
Front  
Side  
Rear



**1121 - 1125**  
Top



**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 |
|            |                                                                                 | b) Without Hood                           | in   | 62,2 | 68,8 | 72,1 | 75,5 |
| C1         | Height to Baking Surface, Deck 1 <sup>1)</sup>                                  | a) Standard Deck                          | in   | 49,5 | 42,8 | 32,8 | 22,8 |
|            |                                                                                 | b) Extra High Deck (option) <sup>2)</sup> | in   | 48,5 | 41,9 | 31,8 | 21,8 |
| C2         | Height to Baking Surface, Deck 2 <sup>1)</sup>                                  | a) Standard Deck                          | in   | -    | 56,2 | 46,1 | 36,1 |
|            |                                                                                 | b) Extra High Deck (option) <sup>2)</sup> | in   | -    | 55,2 | 45,2 | 35,2 |
| C3         | Height to Baking Surface, Deck 3 <sup>1)</sup>                                  | a) Standard Deck                          | in   | -    | -    | 59,5 | 49,5 |
|            |                                                                                 | b) Extra High Deck (option) <sup>2)</sup> | in   | -    | -    | 58,5 | 48,5 |
| C4         | Height to Baking Surface, Deck 4 <sup>1)</sup>                                  | a) Standard Deck                          | in   | -    | -    | -    | 62,8 |
|            |                                                                                 | b) Extra High Deck (option) <sup>2)</sup> | in   | -    | -    | -    | 61,9 |
| C5         | Height to Baking Surface, Deck 5 <sup>1)</sup>                                  | a) Standard Deck                          | in   | -    | -    | -    | -    |
|            |                                                                                 | b) Extra High Deck (option) <sup>2)</sup> | in   | -    | -    | -    | -    |
| 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) <sup>3)</sup> | 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 |
|            |                                                                                 | b) Extended Ventilation Hood (option)     | in   | 62,1 | 62,1 | 62,1 | 62,1 |
| 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 |
|            |                                                                                 | b) Open door                              | in   | 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 [ $\pm$ 1 in]                  | in                                        | 46,8 | 40,1 | 30,0 | 20,0 | 14,8 |
| L2         | Height Position for Electrical Supply, Decks 4-5 [ $\pm$ 1 in]                  | in                                        | -    | -    | -    | 60,1 | 54,9 |
| M          | Width Position for Electrical Supply [ $\pm$ 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 |
|            |                                                                                 | b) Without Hood                           | in   | 18,8 | 32,1 | 45,5 | 58,8 |

Note 1) Add +0,5" 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 | 1122 | 1123 | 1124 | 1125 |
|------------|------------------------------------------------------------------|-----------------------------------|------|------|------|------|------|
| 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 <sup>2</sup>                   | 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 <sup>3</sup> | 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.



OvenIQ  
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<br>1 ph<br>50/60 Hz     | Max. Current <sup>1)</sup>              |                              | 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<br>3 ph<br>50/60 Hz     | Max. Current <sup>1)</sup>              |                              | 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<br>1 ph<br>50/60 Hz     | Max. Current <sup>1)</sup>              |                              | 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<br>3 ph<br>50/60 Hz     | Max. Current <sup>1)</sup>              |                              | 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 <sup>1)</sup>              | 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 <sup>2)</sup> | 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<br>3 ph + N<br>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.<br>Grease-laden vapor test, EPA 202 (ventless requirement): 8 hr, Pepperoni pizza, < 5,00 mg/m <sup>3</sup> . | ✓    | ✓    | ✓    | ✓    | ✓    |

| How to install                                     | Connection(s) |        |      |       | Air flow |      |      |      |      |      |
|----------------------------------------------------|---------------|--------|------|-------|----------|------|------|------|------|------|
|                                                    | Qty           | Pos    | Unit | Value | Unit     | 1121 | 1122 | 1123 | 1124 | 1125 |
| Factory Direct Vent. System (option) <sup>1)</sup> | 1             | Center | in   | 8     | CFM      | 486  | 558  | 631  | 704  | 777  |
| Direct Ventilation <sup>2)</sup>                   | 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 <sup>1)</sup>                                   | °F   | -             | 108           |
| Front <sup>2)</sup>                                    | °F   | 115           | 108           |
| Rear <sup>2)</sup>                                     | °F   | 239           | 228           |

Note 1) With optional Factory Direct Ventilation System.

Note 2) Without optional Factory Direct Ventilation System.

| Heat emission <sup>1)</sup> |       |       |       |       |       |       |
|-----------------------------|-------|-------|-------|-------|-------|-------|
| 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 68°F                | pH   | 7,5 - 8,5 |
| Alkalinity (HCO <sub>3</sub> ) | mg/l | > 60      |