



TECHNICAL SPECIFICATIONS
US Version



Shown: PM 732ED with optional 7-Day Automatic On/Off Timer.

Project _____

Item No. _____

Quantity _____

Date _____

PM 73X Series

PM 731ED, PM 732ED, PM 733ED, PM 734ED, PM 735ED

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



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 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 Single or multiple incoming supply cables
✓ XTREME Performance™ 932°F	✓ Large Clear Window Glass Oven Door	✓ International Voltages & Certifications Available upon request
✓ Ceramic Clay Stones w/ Crisping Function Rec. for baking temperatures up to 700°F	✓ Stainless Steel Front	✓ Start-Up Maintenance Kit Includes: Oven bulbs Cleaning supplies
✓ Extended Ventilation Hood	✓ Ventilated Front	
✓ Sliding Unloading Shelf on 1/2/3-Deck Ovens 2 pcs included	✓ Bake Timer with Manual Shut-Off Alarm	
	✓ Single-Push Auto Bake Timer with Alarm	

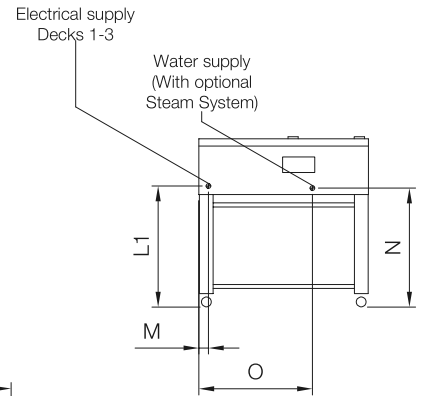
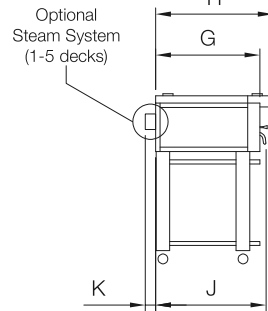
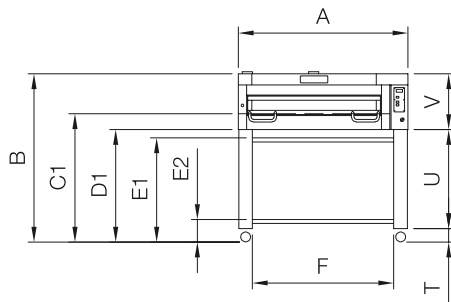
Optional Features

○ Artisan High-Temperature Clay Stones Rec. for baking temperatures over 700°F	○ Extra High Deck Maximum baking temperature limited to 752°F	○ Side Shield Panel
○ 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	○ Marine Option Adapted for offshore installations	○ Pizza Tool Holder Holds up to 3 tools
○ Phantom Black Finish	○ Near Coastal Option Enhanced protection against saltwater	○ 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	○ Fixed Unloading Shelf on 4-Deck Oven	
○ Lockable Casters for 5-Deck Oven	○ Side Shelf Maximum 2 per side	
○ Steam System Maximum baking temperature limited to 752°F		

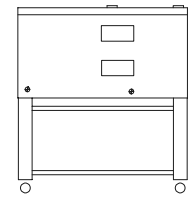
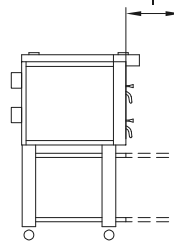
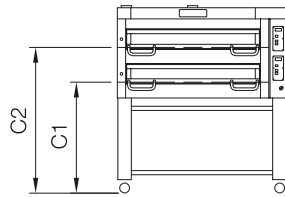
One oven, multiple possibilities. Individually configured decks let you bake different products at once.
Example: Deck 1 for Bakery, Deck 2 for Standard Pizza, and Deck 3 for High Temperature Pizza.

Technical Drawings

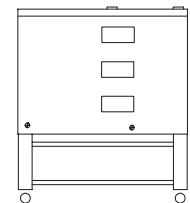
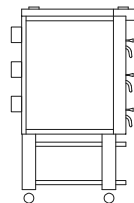
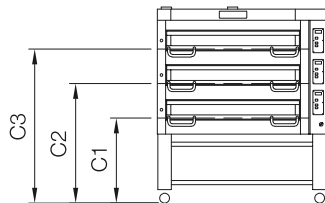
731
Front
Side
Rear



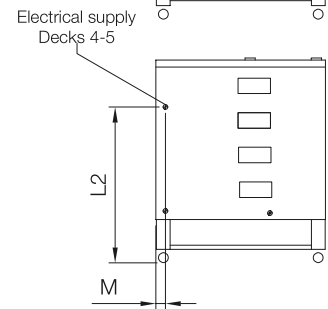
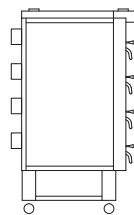
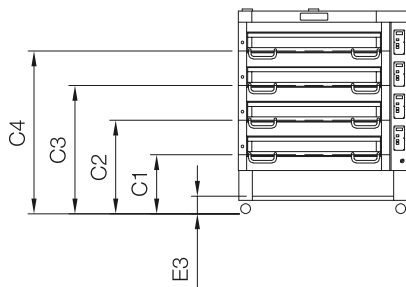
732
Front
Side
Rear



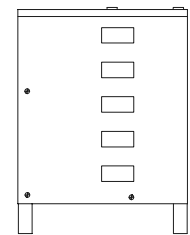
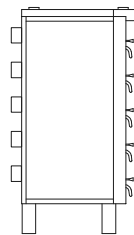
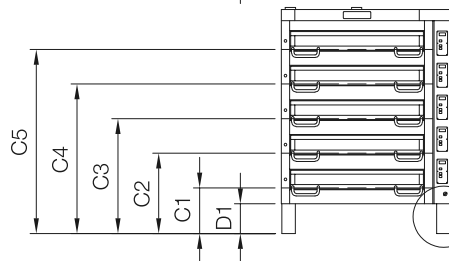
733
Front
Side
Rear



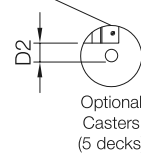
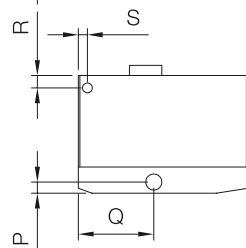
734
Front
Side
Rear



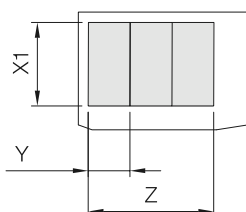
735
Front
Side
Rear



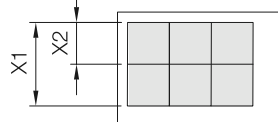
731 - 735
Top



Standard
Ceramic Clay Stones



Optional
Artisan High-Temperature Clay Stones



731 - 735
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	731	732	733	734	735
A	Oven Width		in	58,3	44,3	44,3	44,3	44,3
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	52,6	38,5	38,5	38,5	38,5
G	Oven Depth, with Hood	a) Ventilation Hood (standard)	in	40,9	40,9	40,9	40,9	40,9
		b) Extended Ventilation Hood (option)	in	47,6	47,6	47,6	47,6	47,6
H	Oven Depth, without Hood		in	35,6	35,6	35,6	35,6	35,6
I	Depth of Sliding Shelf when Fully Extended		in	21,2	21,2	21,2	-	-
J	Depth with Handles	a) Closed door	in	37,9	37,9	37,9	37,9	37,9
		b) Open door	in	43,4	43,4	43,4	43,4	43,4
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	40,2	33,2	33,2	33,2	33,2
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	25,7	18,7	18,7	18,7	18,7
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" 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	731	732	733	734	735
X1	Stone size, depth - Ceramic Clay Stone (standard)	in	28,0	28,0	28,0	28,0	28,0
X2	Stone size, depth - Artisan High-Temperature Clay Stone (option)	in	14,0	14,0	14,0	14,0	14,0
Y	Stone size, width	in	14,0	14,0	14,0	14,0	14,0
-	No. of Stones	a) Ceramic Clay Stone (standard)	pcs	3	3	3	3
		b) Artisan HT Clay Stone (option)	pcs	6	6	6	6
X1	Total baking surface, depth	in	28,0	28,0	28,0	28,0	28,0
Z	Total baking surface, width	in	42,0	42,0	42,0	42,0	42,0
-	Total baking surface, area	ft ²	8,2	8,2	8,2	8,2	8,2
-	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	731	732	733	734	735
Net weight	lbs	501	716	992	1091	1261
Gross weight (total)	lbs	639	860	1146	1254	1479
Size / Dimensions	a) Width	in	63	63	63	79
	b) Depth	in	47	47	47	55
	c) Height	in	29	39	53	83
Volume	ft ³	50,2	67,1	90,9	113,9	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.



OvenIQ
Configurator™

Capacity tables

Round pizza (in)	Capacity, per deck	Rectangular pizza (in)		Capacity, per deck
		Length	Width	
7	24	10	8	14
10	11	10	10	8
12	7	12	12	6
14	6	14	10	8
16	3	14	14	6
18	2	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	731	732	733	734	735
208 V 1 ph 50/60 Hz	Max. Current ¹⁾		Amps	45,4	45,7	45,9	46,2	46,4
	Average Current at normal operation		Amps	15,9	16,0	16,1	16,2	16,2
	Min. Breaker (Type C is rec.)		Amps	50,0	50,2	50,5	50,8	51,0
	Max. Power		kW	9,5	9,5	9,5	9,5	9,5
208 V 3 ph 50/60 Hz	Max. Current ¹⁾		Amps	26,4	26,7	26,9	27,1	27,3
	Average Current at normal operation		Amps	9,3	9,3	9,4	9,5	9,5
	Min. Breaker (Type C is rec.)		Amps	29,1	29,3	29,5	29,8	30,0
	Max. Power		kW	9,5	9,5	9,5	9,5	9,5
240 V 1 ph 50/60 Hz	Max. Current ¹⁾		Amps	42,9	43,1	43,3	43,6	43,8
	Average Current at normal operation		Amps	15,0	15,1	15,2	15,2	15,3
	Min. Breaker (Type C is rec.)		Amps	47,2	47,4	47,7	47,9	48,2
	Max. Power		kW	10,3	10,3	10,3	10,3	10,3
240 V 3 ph 50/60 Hz	Max. Current ¹⁾		Amps	25,0	25,2	25,3	25,5	25,7
	Average Current at normal operation		Amps	8,7	8,8	8,9	8,9	9,0
	Min. Breaker (Type C is rec.)		Amps	27,4	27,7	27,9	28,1	28,3
	Max. Power		kW	10,3	10,3	10,3	10,3	10,3
480 V 3 ph + N 50/60 Hz	Max. Current ¹⁾	a) Per deck	Amps	11,6	11,6	11,7	11,9	12,1
		b) Single cable	Amps	11,6	23,1	34,7	-	-
		c) Dual cables ²⁾	Amps	-	-	-	34,7 + 11,6	34,7 + 23,1
	Average Current at normal operation	a) Per deck	Amps	4,0	4,0	4,1	4,2	4,2
		b) Total (oven)	Amps	4,0	8,1	12,3	16,7	21,2
	Min. Breaker (Type C is rec.)	a) Per deck	Amps	12,7	12,7	12,9	13,1	13,3
		b) Total (oven)	Amps	12,7	25,4	38,7	52,4	66,5
	Max. Power	a) Per deck	kW	9,5	9,5	9,5	9,5	9,5
		b) Total (oven)	kW	9,5	18,9	28,4	37,8	47,3

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	731	732	733	734	735
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/m ³ .	✓	✓	✓	✓	✓

How to install	Connection(s)				Air flow					
	Qty	Pos	Unit	Value	Unit	731	732	733	734	735
Factory Direct Vent. System (option) ¹⁾	1	Center	in	8	CFM	479	551	623	695	767
Direct Ventilation ²⁾	2	Front	in	6-1/2	CFM	479	551	623	695	767
		Rear	in	4	CFM	13	26	39	52	65
Under External Hood	-	-	-	-	CFM	359	413	467	521	575

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	731	732	733	734	735
Total	BTU/h	11286	22571	33857	45143	56428
Sensible	BTU/h	3224	6449	9673	12898	16122
Latent	BTU/h	8061	16122	24184	32245	40306

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 ₃)	mg/l	> 60