



TECHNICAL SPECIFICATIONS
US Version

Project _____
Item No. _____
Quantity _____
Date _____



Shown: PM 942ED with optional 7-Day Automatic On/Off Timer.

PM 94X Series
PM 941ED, PM 942ED, PM 943ED, PM 944ED, PM 945ED

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	

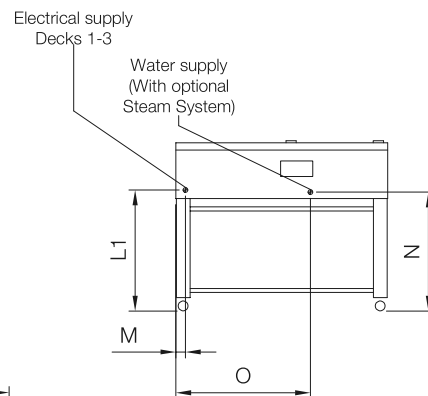
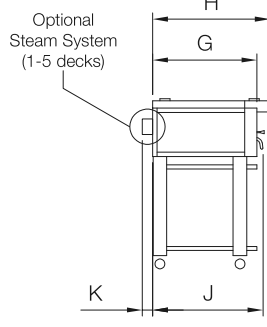
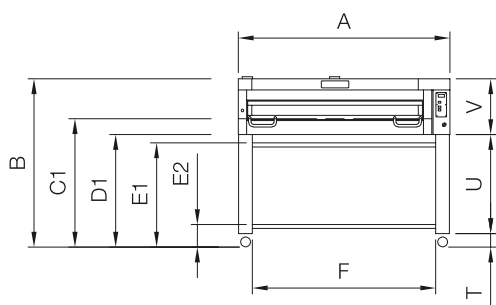
Optional Features

○ 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		

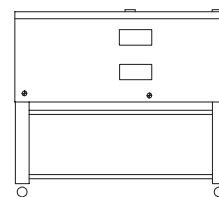
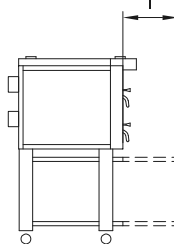
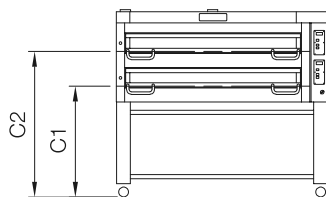
One oven, multiple possibilities. Individually configured decks let you bake different products at once.
Example: Deck 1 for Bakery, Deck 2 for Standard Pizza, and Deck 3 for High Temperature Pizza.

Technical Drawings

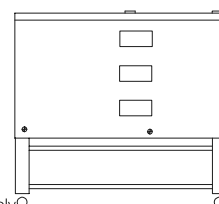
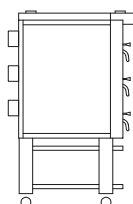
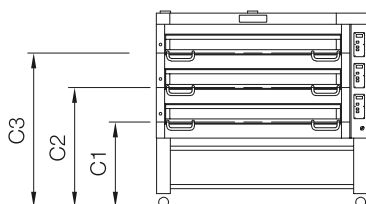
941
Front
Side
Rear



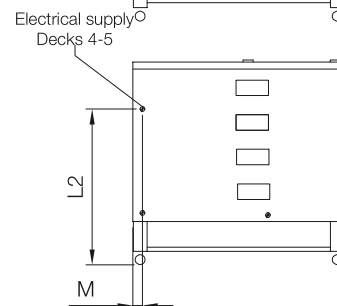
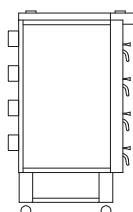
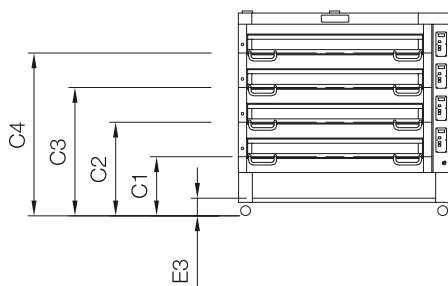
942
Front
Side
Rear



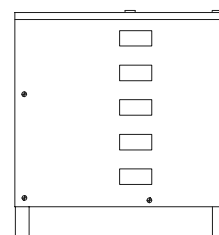
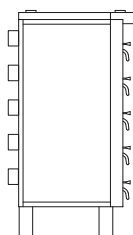
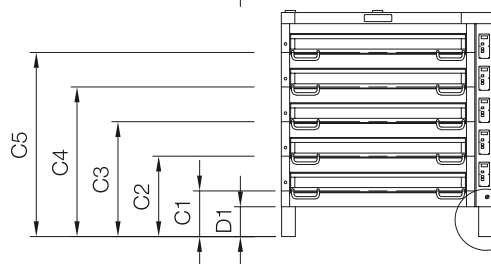
943
Front
Side
Rear



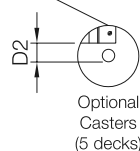
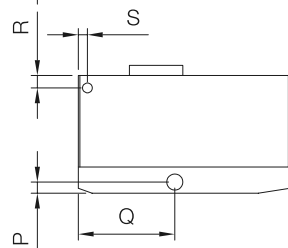
944
Front
Side
Rear



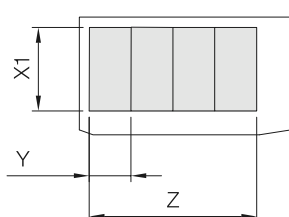
945
Front
Side
Rear



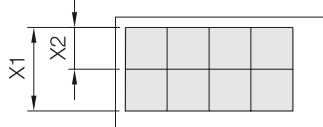
941 - 945
Top



Standard
Ceramic Clay Stones



Optional
Artisan High-Temperature Clay Stones



941 - 945
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	941	942	943	944	945
A	Oven Width		in	89,5	89,5	89,5	89,5	89,5
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	83,7	83,7	83,7	83,7	83,7
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	56,3	56,3	56,3	56,3	56,3
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	55,8	55,8	55,8	55,8	55,8
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	41,3	41,3	41,3	41,3	41,3
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	941	942	943	944	945
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	4	4	4	4
		b) Artisan HT Clay Stone (option)	pcs	8	8	8	8
X1	Total baking surface, depth	in	36,2	36,2	36,2	36,2	36,2
Z	Total baking surface, width	in	72,4	72,4	72,4	72,4	72,4
-	Total baking surface, area	ft ²	18,2	18,2	18,2	18,2	18,2
-	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	941	942	943	944	945
Net weight		lbs	805	1334	1775	2206	2558
Gross weight (total)		lbs	928	1464	1918	2350	2773
Size / Dimensions	a) Width	in	91	91	91	91	91
	b) Depth	in	55	55	55	55	55
	c) Height	in	29	39	53	66	83
Volume		ft³	84,1	112,6	152,4	191,0	241,1

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	50	10	8	28
10	23	10	10	21
12	18	12	12	18
14	11	14	10	15
16	8	14	14	10
18	8	23,6	7,9	12
20	5	23,6	11,8	12
21	4	23,6	15,8	6
24	3	26	18	5

Electrical

Voltage	Parameters (Per deck, unless specified)		Unit	941	942	943	944	945
208 V 1 ph 50/60 Hz	Max. Current ¹⁾		Amps	102,4	102,6	102,9	103,1	103,4
	Average Current at normal operation		Amps	35,8	35,9	36,0	36,1	36,2
	Min. Breaker (Type C is rec.)		Amps	112,6	112,9	113,2	113,4	113,7
	Max. Power		kW	21,3	21,3	21,3	21,3	21,3
208 V 3 ph 50/60 Hz	Max. Current ¹⁾		Amps	59,3	59,3	59,4	59,6	59,9
	Average Current at normal operation		Amps	20,8	20,8	20,8	20,9	20,9
	Min. Breaker (Type C is rec.)		Amps	65,3	65,3	65,4	65,6	65,8
	Max. Power		kW	21,3	21,3	21,3	21,3	21,3
240 V 1 ph 50/60 Hz	Max. Current ¹⁾		Amps	96,6	96,9	97,1	97,3	97,5
	Average Current at normal operation		Amps	33,8	33,9	34,0	34,1	34,1
	Min. Breaker (Type C is rec.)		Amps	106,3	106,5	106,8	107,1	107,3
	Max. Power		kW	23,2	23,2	23,2	23,2	23,2
240 V 3 ph 50/60 Hz	Max. Current ¹⁾		Amps	56,0	56,0	56,1	56,3	56,5
	Average Current at normal operation		Amps	19,6	19,6	19,6	19,7	19,8
	Min. Breaker (Type C is rec.)		Amps	61,6	61,6	61,7	61,9	62,1
	Max. Power		kW	23,2	23,2	23,2	23,2	23,2
480 V 3 ph + N 50/60 Hz	Max. Current ¹⁾	a) Per deck	Amps	25,7	25,7	25,8	26,0	26,2
		b) Single cable	Amps	25,7	51,4	77,2	-	-
		c) Dual cables ²⁾	Amps	-	-	-	77,2 + 25,7	77,2 + 51,4
	Average Current at normal operation	a) Per deck	Amps	9,0	9,0	9,0	9,1	9,2
		b) Total (oven)	Amps	9,0	18,0	27,1	36,4	45,8
	Min. Breaker (Type C is rec.)	a) Per deck	Amps	28,3	28,3	28,4	28,6	28,8
		b) Total (oven)	Amps	28,3	56,6	85,2	114,4	143,9
	Max. Power	a) Per deck	kW	21,3	21,3	21,3	21,3	21,3
		b) Total (oven)	kW	21,3	42,6	63,9	85,2	106,5

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	941	942	943	944	945
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	941	942	943	944	945
Factory Direct Vent. System (option) ¹⁾	1	Center	in	8	CFM	735	845	955	1066	1176
Direct Ventilation ²⁾	2	Front	in	6-1/2	CFM	735	845	955	1066	1176
		Rear	in	4	CFM	29	59	88	117	146
Under External Hood	-	-	-	-	CFM	551	634	716	799	882

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	941	942	943	944	945
Total	BTU/h	25438	50875	76313	101750	127188
Sensible	BTU/h	7268	14536	21804	29071	36339
Latent	BTU/h	18170	36339	54509	72679	90848

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