

Go BIG. Bake BIGGER.

The PM 1100 Series is built for serious volume.

When output drives revenue, your oven matters more than ever. The PizzaMaster 1100 Series is engineered for operators who need to produce more, without sacrificing quality. With the ability to bake six 20" pizzas per deck in the 113X and four 20" pizzas per deck in the 112X, it delivers **one of the highest-capacity electric deck solutions available today.**

Big pies. Bigger possibilities.

Designed for high-volume pizzerias, slice concepts, and demanding kitchens, the 1100 Series combines precision heat control with massive baking capacity. Whether you're pushing peak-hour throughput or scaling your operation, this oven keeps up, and then some.



High-capacity performance.

PM 112X Series

Bakes **four 20" pizzas** per deck with a 42" x 42" baking surface, ideal for operations balancing volume and footprint.

Maximum output.

PM 113X Series

Bakes **six 20" pizzas** per deck with a 63" x 42" baking surface, built for high-demand environments and slice-heavy menus.

Built for your operation.

The PizzaMaster 1100 Series is available in configurations from one to five decks, allowing you to scale output to match demand. Whether you're running a single-location shop or a high-volume production kitchen, this oven is built to perform under pressure.

Dimensions available:

112X: 42" W x 42" D Baking Surface

113X: 63" W x 42" D Baking Surface

Configurations: 1 to 5 Decks



With so many sizes and configurations available, our team can help design the right oven for your kitchen. **Call 800-976-6762** or email info@pizzamaster.us to explore the options.



Standard Features

Every PizzaMaster 1100 Series oven is engineered with professional features designed for consistent, high-performance baking.



IQ Control Panel

Simple, intuitive digital control for complete baking precision.



3-Zone Heating Control

Independent top, bottom, and front control for even baking across large decks.



XTREME Performance™

High heat baking temperatures up to **932°F** with fast results.



TemplIQ Guard™

Automatic overheat control system with reset feature.



TemplIQ Recovery™

Stabilizes temperature, reduces errors.



TurboStart™ System

Rapid startup gets ovens ready in under 30 minutes.



Ceramic Clay Hearthstones

Stone-hearth baking produces consistent, crispy crusts across every deck.



Dual Xenon Deck Lights

Bright, clear visibility across large baking surfaces.



2 Bake Timers

Timer with repeat alarm and an audible timer with a manual reset.



Front + Deck Ventilation

Front vents for heat management and deck levers for moisture control.



Ventilation Hood

Integrated venting enhances oven performance.



Durable Glass Pull-Up Doors

Clear glass windows maintain visibility and reduce door openings. Pull-up doors for safety.



Stainless Steel Front

Durable, hygienic, easy to clean, and built for demanding kitchens.



Flexible Power Supply

Adapts easily to 1- and 3-phase power with the same performance.



High-Density Insulation

Provides superior heat retention and energy efficiency.



Ventilated Front

Front ventilation for electronic protection and heat management.

Optional Features

Customize your 1100 Series oven to match your workflow and menu, while matching your production needs today while leaving room for tomorrow's growth.

- Extended ventilation hood for XTREME Performance™
- Power Guard™ Control System for limited power supply
- Side Shield Panels to protect sides and add clearance
- Artisan high-temperature hearthstones
- Steam System for artisanal baking
- Advanced ventilation solutions
- And more!



Precision-engineered electric deck ovens trusted by chefs, operators, World Pizza Champions, and pizzaioli across the nation.
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