



## TECHNICAL SPECIFICATIONS

EMEA, APAC, LATAM



Shown: PM 1132ED with optional 7-Day Automatic On/Off Timer

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

Date \_\_\_\_\_

## PM 113X Series

PM 1131ED, PM 1132ED, PM 1133ED, PM 1134ED, PM 1135ED

### 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 400V Single or multiple incoming supply cables
✓ Maximum Baking Temperature: 400°C	✓ Stainless Steel Front	✓ International Voltages & Certifications Available upon request
✓ Ceramic Clay Stones w/ Crisping Function Rec. for baking temperatures up to 370°C	✓ Ventilated Front	✓ Start-Up Maintenance Kit Includes: Oven bulbs Cleaning supplies
✓ Sliding Unloading Shelf on 1/2/3-Deck Ovens 2nd shelf available as an option	✓ 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	

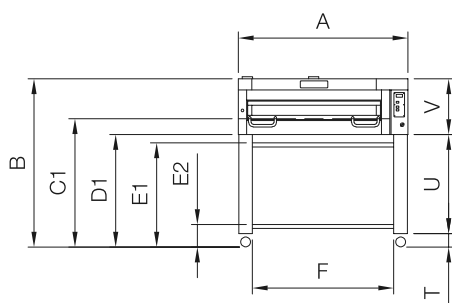
### Optional Features

<input type="radio"/> XTREME Performance™ 500°C Extended maximum baking temperature	<input type="radio"/> Extra High Deck N/A with XTREME Performance 500°C	<input type="radio"/> Side Shield Panel
<input type="radio"/> Artisan High-Temperature Clay Stones Rec. for baking temperatures over 370°C	<input type="radio"/> Power Guard™ Control system for limited power supply	<input type="radio"/> Additional Sliding Unloading Shelf
<input type="radio"/> Extended Ventilation Hood Rec. for Bakery and XTREME Performance	<input type="radio"/> Dual Voltage System Switchable (230V 3ph and 400V 3ph+N)	<input type="radio"/> Fixed Unloading Shelf on 4-Deck Oven
<input type="radio"/> Factory Direct Ventilation System Requires Extended Ventilation Hood	<input type="radio"/> Underbuilt Cabinet (UBC)	<input type="radio"/> Side Shelf Maximum 2 per side
<input type="radio"/> 7-Day Automatic On/Off Timer	<input type="radio"/> Underbuilt Cabinet with Proofer (UBC-P)	<input type="radio"/> Oil and Spice Rack Includes pizza cutter
<input type="radio"/> Phantom Black Finish	<input type="radio"/> Lockable Casters for 5-Deck Oven	<input type="radio"/> Pizza Tool Holder Holds up to 3 tools
<input type="radio"/> Disassemble Design 2-Deck Oven	<input type="radio"/> Marine Option Adapted for offshore installations	<input type="radio"/> Pizza Tools Loading Peels (33, 36, 45, 50 cm) Turning Peels (20, 23 cm) Oven Brush Freestanding Peel Holder
<input type="radio"/> Steam System N/A with XTREME Performance 500°C	<input type="radio"/> Near Coastal Option Enhanced protection against saltwater	

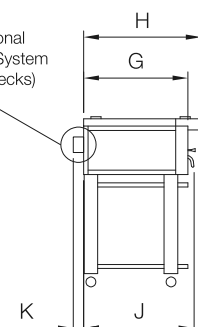
One oven, multiple possibilities. Individually configured decks let you bake different products at once.  
Example: **Deck 1** for Bakery, **Deck 2** for Standard Pizza, and **Deck 3** for High Temperature Pizza.

## Technical Drawings

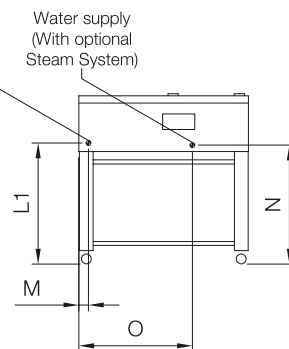
**1131**  
Front  
Side  
Rear



Optional  
Steam System  
(1-5 decks)

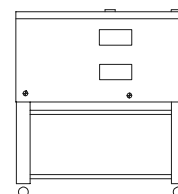
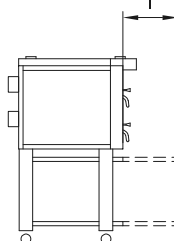
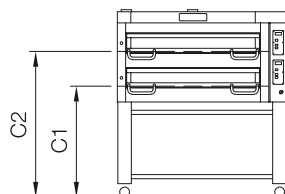


Electrical supply  
Decks 1-3

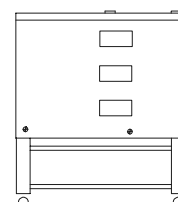
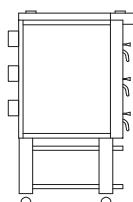
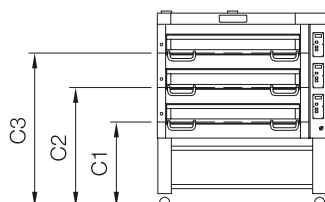


Water supply  
(With optional  
Steam System)

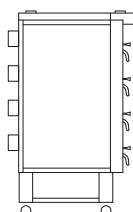
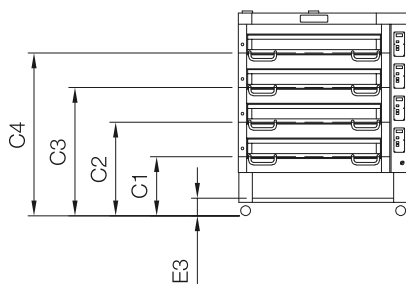
**1132**  
Front  
Side  
Rear



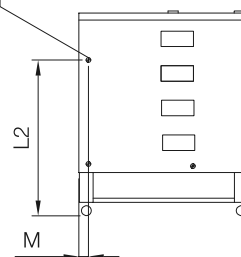
**1133**  
Front  
Side  
Rear



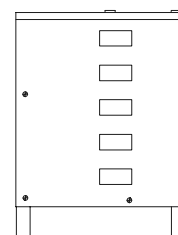
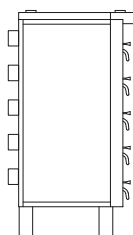
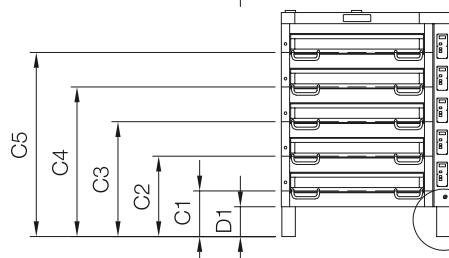
**1134**  
Front  
Side  
Rear



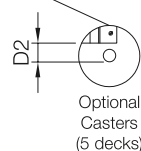
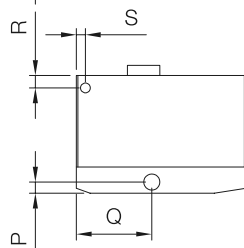
Electrical supply  
Decks 4-5



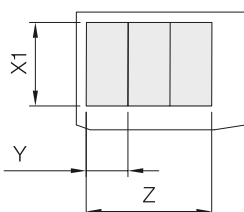
**1135**  
Front  
Side  
Rear



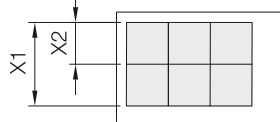
**1131 - 1135**  
Top



Standard  
Ceramic Clay Stones



Optional  
Artisan High-Temperature Clay Stones



### Notes

- Required 50 mm 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	1131	1132	1133	1134	1135
<b>A</b>	Oven Width	mm	2037	2037	2037	2037	2037
<b>B</b>	Total Oven Height	a) With Hood (standard)	mm	1649	1818	1902	1987
		b) Without Hood	mm	1579	1748	1832	1917
<b>C1</b>	Height to Baking Surface, Deck 1 <sup>1)</sup>	a) Standard Deck	mm	1258	1088	833	579
		b) Extra High Deck (option) <sup>2)</sup>	mm	1233	1063	808	554
<b>C2</b>	Height to Baking Surface, Deck 2 <sup>1)</sup>	a) Standard Deck	mm	-	1427	1172	918
		b) Extra High Deck (option) <sup>2)</sup>	mm	-	1402	1147	893
<b>C3</b>	Height to Baking Surface, Deck 3 <sup>1)</sup>	a) Standard Deck	mm	-	-	1511	1257
		b) Extra High Deck (option) <sup>2)</sup>	mm	-	-	1486	1232
<b>C4</b>	Height to Baking Surface, Deck 4 <sup>1)</sup>	a) Standard Deck	mm	-	-	-	1596
		b) Extra High Deck (option) <sup>2)</sup>	mm	-	-	-	1571
<b>C5</b>	Height to Baking Surface, Deck 5 <sup>1)</sup>	a) Standard Deck	mm	-	-	-	-
		b) Extra High Deck (option) <sup>2)</sup>	mm	-	-	-	-
<b>D1</b>	Height to Bottom of Oven (standard)	mm	1102	932	677	423	291
<b>D2</b>	Height to Bottom of Oven (for 5-deck ovens with optional casters) <sup>3)</sup>	mm	-	-	-	-	184
<b>E1</b>	Height to Upper Sliding Shelf	mm	1021	851	596	-	-
<b>E2</b>	Height to Lower Sliding Shelf	mm	212	212	212	-	-
<b>E3</b>	Height to Fixed Shelf (option for 4-deck ovens)	mm	-	-	-	179	-
<b>F</b>	Shelf Width	mm	1890	1890	1890	1890	1890
<b>G</b>	Oven Depth, with Hood	a) Ventilation Hood (standard)	mm	1408	1408	1408	1408
		b) Extended Ventilation Hood (option)	mm	1538	1538	1538	1538
<b>H</b>	Oven Depth, without Hood	mm	1273	1273	1273	1273	1273
<b>I</b>	Depth of Sliding Shelf when Fully Extended	mm	539	539	539	-	-
<b>J</b>	Depth with Handles	a) Closed door	mm	1333	1333	1333	1333
		b) Open door	mm	1473	1473	1473	1473
<b>K</b>	Depth of Steam System (option)	mm	100	100	100	100	100
<b>L1</b>	Height Position for Electrical Supply, Decks 1-3 [± 25 mm]	mm	1188	1018	763	509	377
<b>L2</b>	Height Position for Electrical Supply, Decks 4-5 [± 25 mm]	mm	-	-	-	1526	1394
<b>M</b>	Width Position for Electrical Supply [± 50 mm]	mm	93	93	93	93	93
<b>N</b>	Height Position for Water Supply (with optional Steam System)	mm	1166	996	741	487	355
<b>O</b>	Width Position for Water Supply (with optional Steam System)	mm	1486	1486	1486	1486	1486
<b>P</b>	Depth Position for Front Ventilation (with Hood attached)	mm	110	110	110	110	110
<b>Q</b>	Width Position for Front Ventilation (with Hood attached)	mm	930	930	930	930	930
<b>R</b>	Depth Position for Rear Ventilation	mm	122	122	122	122	122
<b>S</b>	Width Position for Rear Ventilation	mm	90	90	90	90	90
<b>T</b>	Height of Casters Only (1 to 4 decks)	mm	132	132	132	132	-
<b>U</b>	Height of Legs Only	mm	970	800	545	291	291
<b>V</b>	Height of Oven Only	a) With Hood (standard)	mm	547	886	1225	1564
		b) Without Hood	mm	477	816	1155	1494

Note 1) Add +12 mm 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 107 mm with optional casters for 5-deck ovens.

## Internal Dimensions

See page 2	Description	Unit	1131	1132	1133	1134	1135
<b>X1</b>	Stone size, depth - Ceramic Clay Stone (standard)	mm	1070	1070	1070	1070	1070
<b>X2</b>	Stone size, depth - Artisan High-Temperature Clay Stone (option)	mm	535	535	535	535	535
<b>Y</b>	Stone size, width	mm	535	535	535	535	535
-	No. of Stones	a) Ceramic Clay Stone (standard)	pcs	3	3	3	3
		b) Artisan HT Clay Stone (option)	pcs	6	6	6	6
<b>X1</b>	Total baking surface, depth	mm	1070	1070	1070	1070	1070
<b>Z</b>	Total baking surface, width	mm	1605	1605	1605	1605	1605
-	Total baking surface, area	m <sup>2</sup>	1,7	1,7	1,7	1,7	1,7
-	Internal deck height	a) Standard Deck	mm	210	210	210	210
		b) Extra High Deck (option)	mm	245	245	245	245
-	Deck door opening height	a) Standard Deck	mm	146	146	146	146
		b) Extra High Deck (option)	mm	181	181	181	181

## Packing Dimensions

Description	Unit	1131	1132	1133	1134	1135
Net weight	kg	362	602	802	993	1187
Gross weight (total)	kg	421	664	870	1066	1258
Size / Dimensions	a) Width	mm	2300	2300	2300	2300
	b) Depth	mm	1600	1600	1600	1600
	c) Height	mm	740	990	1340	1680
Volume	m	2,72	3,64	4,93	6,18	7,80

## 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 (mm)	Capacity, per deck	Rectangular pizza (mm)		Capacity, per deck
		Length	Width	
200	40	800	600	8
250	24	762	457	6
300	16	700	500	4
330	14	660	457	4
350	12	650	530	4
400	9	630	470	4
450	7	600	400	4
500	6	600	450	4
600	3	400	300	2

## Electrical

Voltage	Parameters (Per deck, unless specified)		Unit	1131	1132	1133	1134	1135
230 V 1 ph + N 50/60 Hz	Max. Current <sup>1)</sup>		Amps	93,0	93,2	93,5	93,7	93,9
	Average Current at normal operation		Amps	32,6	32,6	32,7	32,8	32,9
	Min. Breaker (Type C is rec.)		Amps	102,3	102,6	102,8	103,0	103,3
	Max. Power		kW	21,4	21,4	21,4	21,4	21,4
230 V 3 ph 50/60 Hz	Max. Current <sup>1)</sup>		Amps	53,9	54,1	54,3	54,5	54,7
	Average Current at normal operation		Amps	18,9	18,9	19,0	19,1	19,1
	Min. Breaker (Type C is rec.)		Amps	59,3	59,5	59,7	59,9	60,1
	Max. Power		kW	21,4	21,4	21,4	21,4	21,4
400 V 3 ph + N 50/60 Hz	Max. Current <sup>1)</sup>	a) Per deck	Amps	31,3	31,3	31,4	31,7	31,9
		b) Single cable	Amps	31,3	62,5	93,8	-	-
		c) Dual cables <sup>2)</sup>	Amps	-	-	-	93,8 + 31,3	93,8 + 62,5
	Average Current at normal operation	a) Per deck	Amps	10,9	10,9	11,0	11,1	11,2
		b) Total (oven)	Amps	10,9	21,9	33,0	44,3	55,8
	Min. Breaker (Type C is rec.)	a) Per deck	Amps	34,4	34,4	34,6	34,8	35,1
		b) Total (oven)	Amps	34,4	68,8	103,7	139,3	175,3
	Max. Power	a) Per deck	kW	21,4	21,4	21,4	21,4	21,4
		b) Total (oven)	kW	21,4	42,8	64,2	85,6	107,0

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	1131	1132	1133	1134	1135
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	1131	1132	1133	1134	1135
Factory Direct Vent. System (option) <sup>1)</sup>	1	Center	mm	200	m³/h	1119	1287	1455	1623	1791
Direct Ventilation <sup>2)</sup>	2	Front	mm	160	m³/h	1119	1287	1455	1623	1791
		Rear	mm	100	m³/h	50	101	151	202	252
Under External Hood	-	-	-	-	m³/h	839	965	1091	1217	1343

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" + 400 mm	"B/b" + 1000 mm
Center <sup>1)</sup>	°C	-	42
Front <sup>2)</sup>	°C	46	42
Rear <sup>2)</sup>	°C	115	109

Note 1) With optional Factory Direct Ventilation System.

Note 2) Without optional Factory Direct Ventilation System.

Heat emission <sup>1)</sup>						
Type	Unit	1131	1132	1133	1134	1135
Total	kW	7,5	15,0	22,5	30,0	37,5
Sensible	kW	2,1	4,3	6,4	8,6	10,7
Latent	kW	5.4	10.7	16.1	21.5	26.8

Note 1) At normal operation, all decks running.

## Water Only for Optional Steam System

Requirements	Value	Requirements	Value
Water drain	Not required	Connection	G 3/4"
Backflow protection	Required, not included	General water quality	Cold Drinking Water
Auto shut-off valve	Included	Water softener	Recommended
Incoming water pressure	0,2 - 0,4 MPa	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