



TECHNICAL SPECIFICATIONS  
USA



Shown: PM 742ED with optional 7-Day Automatic On/Off Timer

Project \_\_\_\_\_  
Item No. \_\_\_\_\_  
Quantity \_\_\_\_\_  
Date \_\_\_\_\_

# PM 74X Series

PM 741ED, PM 742ED, PM 743ED, PM 744ED, PM 745ED

## 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 480V Single or multiple incoming supply cables
✓ XTREME Performance™ 932°F	✓ Stainless Steel Front	✓ International Voltages & Certifications Available upon request
✓ Ceramic Clay Stones w/ Crisping Function Rec. for baking temperatures up to 700°F	✓ Ventilated Front	✓ Start-Up Maintenance Kit Includes: Oven bulbs Cleaning supplies
✓ Sliding Unloading Shelf on 1/2/3-Deck Ovens 2 pcs included	✓ 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	

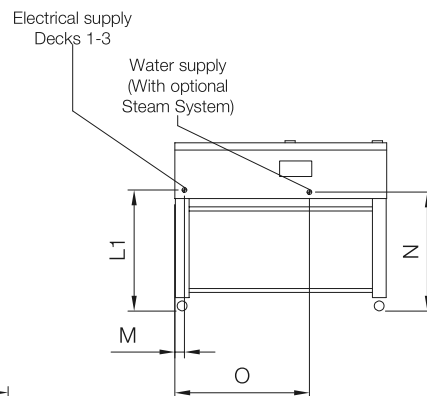
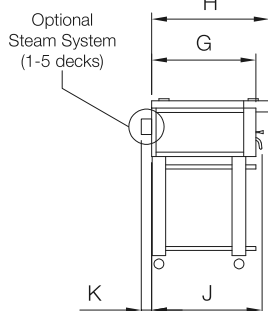
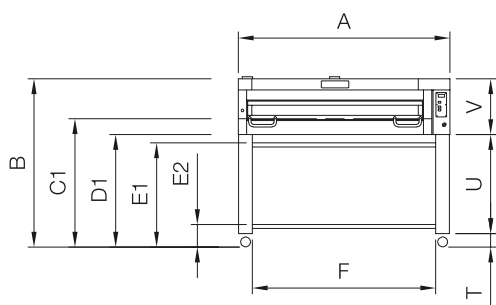
### Optional Features

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

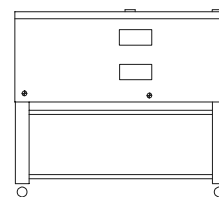
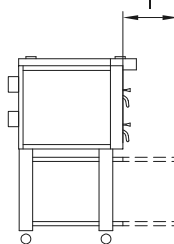
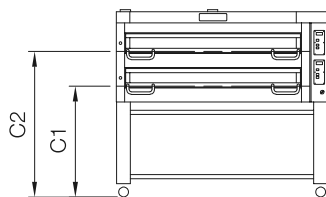
One oven, multiple possibilities. Individually configured decks let you bake different products at once.  
Example: **Deck 1** for Bakery, **Deck 2** for Standard Pizza, and **Deck 3** for High Temperature Pizza.

## Technical Drawings

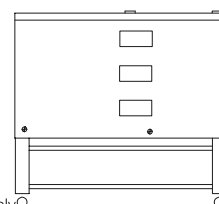
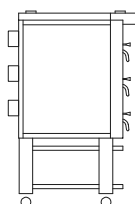
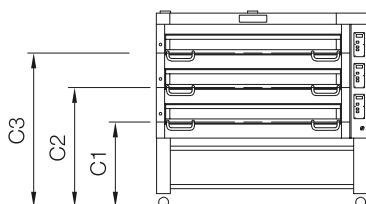
**741**  
Front  
Side  
Rear



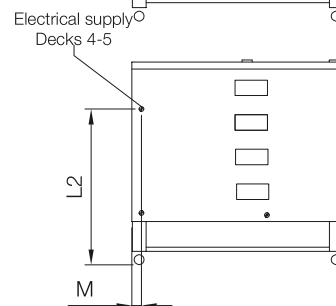
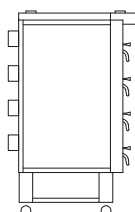
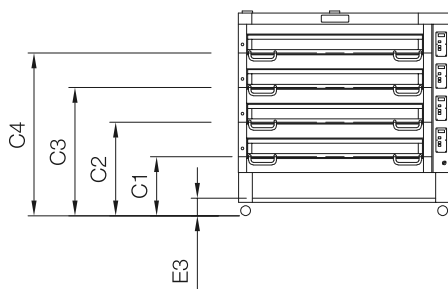
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Front  
Side  
Rear



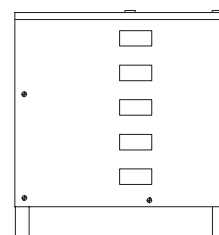
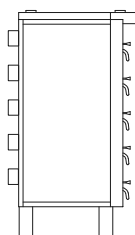
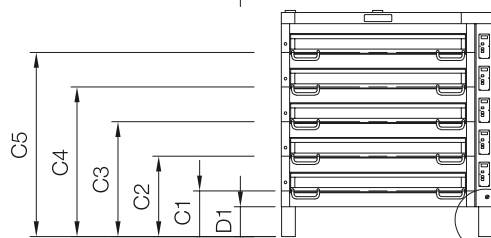
**743**  
Front  
Side  
Rear



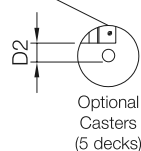
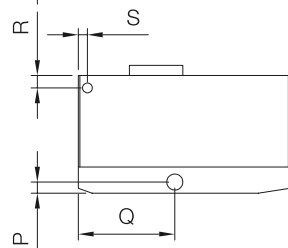
**744**  
Front  
Side  
Rear



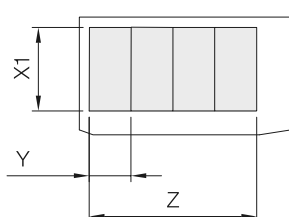
**745**  
Front  
Side  
Rear



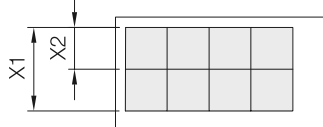
**741 - 745**  
Top



Standard  
Ceramic Clay Stones



Optional  
Artisan High-Temperature Clay Stones



**741 - 745**  
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	741	742	743	744	745
A	Oven Width	in	72,4	72,4	72,4	72,4	72,4
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	66,6	66,6	66,6	66,6	66,6
G	Oven Depth, with Hood	a) Ventilation Hood (standard)	in	40,9	40,9	40,9	40,9
		b) Extended Ventilation Hood (option)	in	46,0	46,0	46,0	46,0
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
		b) Open door	in	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	47,2	47,2	47,2	47,2	47,2
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	32,7	32,7	32,7	32,7	32,7
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
		b) Without Hood	in	18,8	32,1	45,5	58,8

Note 1) Add +0,5 in 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	741	742	743	744	745
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	4	4	4	4
		b) Artisan HT Clay Stone (option)	pcs	8	8	8	8
X1	Total baking surface, depth	in	28,0	28,0	28,0	28,0	28,0
Z	Total baking surface, width	in	55,9	55,9	55,9	55,9	55,9
-	Total baking surface, area	ft <sup>2</sup>	10,9	10,9	10,9	10,9	10,9
-	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	741	742	743	744	745
Net weight	lbs	564	900	1165	1416	1697
Gross weight (total)	lbs	728	1069	1345	1605	1911
Size / Dimensions	a) Width	in	79	79	79	79
	b) Depth	in	47	47	47	55
	c) Height	in	29	39	53	83
Volume	ft	62,7	83,9	113,6	142,4	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.



SmartIQ™  
Oven  
Configurator

## Capacity tables

Round pizza (in)	Capacity, per deck	Rectangular pizza (in)		Capacity, per deck
		Length	Width	
7	32	10	8	19
10	15	10	10	10
12	9	12	12	8
14	8	14	10	10
16	5	14	14	8
18	3	23,6	7,9	7
20	2	23,6	11,8	7
21	2	23,6	15,8	3
24	2	26	18	3

## Electrical

Voltage	Parameters (Per deck, unless specified)		Unit	741	742	743	744	745
208 V 1 ph 50/60 Hz	Max. Current <sup>1)</sup>		Amps	60,4	60,7	60,9	61,2	61,4
	Average Current at normal operation		Amps	21,2	21,2	21,3	21,4	21,5
	Min. Breaker (Type C is rec.)		Amps	66,5	66,7	67,0	67,3	67,5
	Max. Power		kW	12,6	12,6	12,6	12,6	12,6
208 V 3 ph 50/60 Hz	Max. Current <sup>1)</sup>		Amps	35,1	35,4	35,6	35,8	36,0
	Average Current at normal operation		Amps	12,3	12,4	12,4	12,5	12,6
	Min. Breaker (Type C is rec.)		Amps	38,7	38,9	39,1	39,3	39,6
	Max. Power		kW	12,6	12,6	12,6	12,6	12,6
240 V 1 ph 50/60 Hz	Max. Current <sup>1)</sup>		Amps	57,0	57,3	57,5	57,7	57,9
	Average Current at normal operation		Amps	20,0	20,0	20,1	20,2	20,3
	Min. Breaker (Type C is rec.)		Amps	62,7	63,0	63,2	63,5	63,7
	Max. Power		kW	13,7	13,7	13,7	13,7	13,7
240 V 3 ph 50/60 Hz	Max. Current <sup>1)</sup>		Amps	33,2	33,4	33,6	33,8	34,0
	Average Current at normal operation		Amps	11,6	11,7	11,7	11,8	11,9
	Min. Breaker (Type C is rec.)		Amps	36,5	36,7	36,9	37,1	37,3
	Max. Power		kW	13,7	13,7	13,7	13,7	13,7
480 V 3 ph + N 50/60 Hz	Max. Current <sup>1)</sup>	a) Per deck	Amps	15,4	15,4	15,5	16,6	15,8
		b) Single cable	Amps	15,4	30,8	46,1	-	-
		c) Dual cables <sup>2)</sup>	Amps	-	-	-	46,1 + 15,4	46,1 + 30,8
	Average Current at normal operation	a) Per deck	Amps	5,4	5,4	5,4	5,8	5,5
		b) Total (oven)	Amps	5,4	10,8	16,2	23,3	27,7
	Min. Breaker (Type C is rec.)	a) Per deck	Amps	16,9	16,9	17,0	18,3	17,4
		b) Total (oven)	Amps	16,9	33,8	51,0	73,2	87,0
	Max. Power	a) Per deck	kW	12,6	12,6	12,6	12,6	12,6
		b) Total (oven)	kW	12,6	25,1	37,7	50,3	62,9

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	741	742	743	744	745
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	741	742	743	744	745
Factory Direct Vent. System (option) <sup>1)</sup>	1	Center	in	8	CFM	594	683	772	861	950
Direct Ventilation <sup>2)</sup>	2	Front	in	6-1/2	CFM	594	683	772	861	950
		Rear	in	4	CFM	17	35	52	70	87
Under External Hood	-	-	-	-	CFM	446	512	579	646	713

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	741	742	743	744	745
Total	BTU/h	15012	30023	45035	60047	75059
Sensible	BTU/h	4289	8578	12867	17156	21445
Latent	BTU/h	10723	21445	32168	42891	53613

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 20°C	pH	7,5 - 8,5
Alkalinity (HCO)	mg/l	> 60