

Pizza Master® 700 series

With high performance and superior reliability, PizzaMaster® ovens enable you to bake perfect pizzas even when the rush is on. High output and optimum heat distribution and the fact that they feature many smart and unique details make them faster, more congenial and easier to use than other ovens.

- Digital display.
- Turbo-start function.
- Three individually regulated heat zones per deck.
- Natural-clay hearths with crisping function.
- Dual anti-glare halogen lighting.
- Robust, see-through door.
- Robust ergonomic door handles.
- High, uniform heating capacity.
- Quick temperature recovery.
- Low energy consumption.
- Timer with manual shut-off alarm (only with digital display).
- Automatic timer with alarm (only with digital display).
- Retractable frontal unloading shelf.
- Additional equipment included as standard.



Model	PM 731ED	PM 732ED	PM 733ED
Dimensions (mm)	1480 x 905 x 480H	1480 x 905 x 820H	1480 x 905 x 1160H
Decks	1	2	3
Power	9.5 kW	19.0 kW	28.5 kW
Capacity of pizzas per oven			
254 (mm)	11	22	33
355 (mm)	6	12	18
406 (mm)	3	6	9
457 (mm)	2	4	6

Underbuilt Cabinet

Model	UBC 730
Dimensions (mm)	1205 x 715 x 510H
	Tray slides adaptable to fit variety of tray sizes.