



TECHNICAL SPECIFICATIONS
EMEA, APAC, LATAM Version

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 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



Shown: PM 1132ED with optional Additional Sliding Unloading Shelf,
7-Day Automatic On/Off Timer and XTREME Performance 500°C.



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 EI. 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	
	✓ Single-Push Auto Bake Timer with Alarm	
✓ Dual Xenon Oven Deck Lights	✓ Lockable Casters on 1/2/3/4-Deck Ovens	

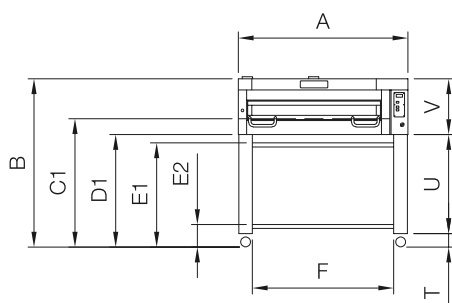
Optional Features

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

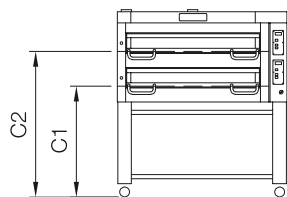
One oven, multiple possibilities. Individually configured decks let you bake different products at once.
Example: Deck 1 for Bakery, Deck 2 for Standard Pizza, and Deck 3 for High Temperature Pizza.

Technical Drawings

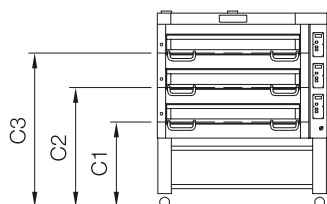
1131
Front
Side
Rear



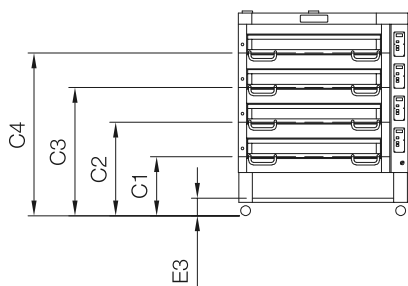
1132
Front
Side
Rear



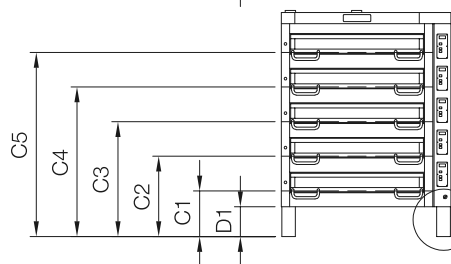
1133
Front
Side
Rear



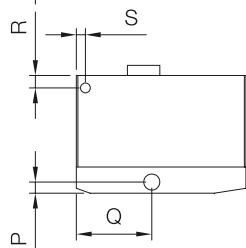
1134
Front
Side
Rear



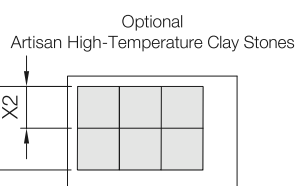
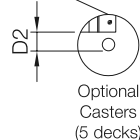
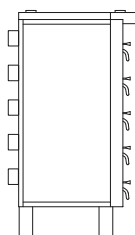
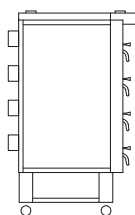
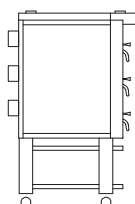
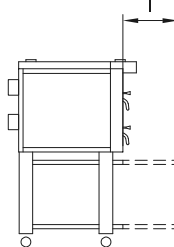
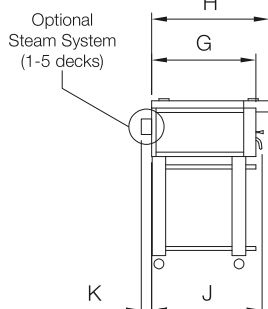
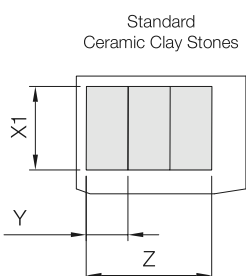
1135
Front
Side
Rear



1131 - 1135
Top

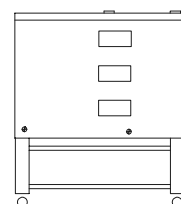
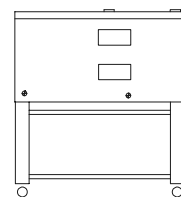
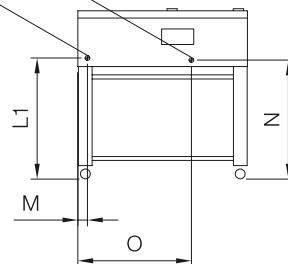


1131 - 1135
Baking Surface
Stone size

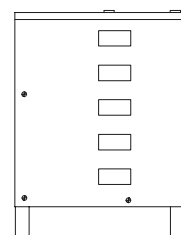
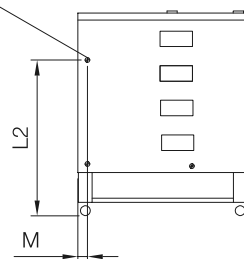


Electrical supply
Decks 1-3

Water supply
(With optional
Steam System)



Electrical supply
Decks 4-5



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
A	Oven Width		mm	2037	2037	2037	2037	2037
B	Total Oven Height	a) With Hood (standard)	mm	1649	1818	1902	1987	2194
		b) Without Hood	mm	1579	1748	1832	1917	2124
C1	Height to Baking Surface, Deck 1 ¹⁾	a) Standard Deck	mm	1258	1088	833	579	447
		b) Extra High Deck (option) ²⁾	mm	1233	1063	808	554	422
C2	Height to Baking Surface, Deck 2 ¹⁾	a) Standard Deck	mm	-	1427	1172	918	786
		b) Extra High Deck (option) ²⁾	mm	-	1402	1147	893	761
C3	Height to Baking Surface, Deck 3 ¹⁾	a) Standard Deck	mm	-	-	1511	1257	1125
		b) Extra High Deck (option) ²⁾	mm	-	-	1486	1232	1100
C4	Height to Baking Surface, Deck 4 ¹⁾	a) Standard Deck	mm	-	-	-	1596	1464
		b) Extra High Deck (option) ²⁾	mm	-	-	-	1571	1439
C5	Height to Baking Surface, Deck 5 ¹⁾	a) Standard Deck	mm	-	-	-	-	1803
		b) Extra High Deck (option) ²⁾	mm	-	-	-	-	1778
D1	Height to Bottom of Oven (standard)		mm	1102	932	677	423	291
D2	Height to Bottom of Oven (for 5-deck ovens with optional casters) ³⁾		mm	-	-	-	-	184
E1	Height to Upper Sliding Shelf		mm	1021	851	596	-	-
E2	Height to Lower Sliding Shelf		mm	212	212	212	-	-
E3	Height to Fixed Shelf (option for 4-deck ovens)		mm	-	-	-	179	-
F	Shelf Width		mm	1890	1890	1890	1890	1890
G	Oven Depth, with Hood	a) Ventilation Hood (standard)	mm	1408	1408	1408	1408	1408
		b) Extended Ventilation Hood (option)	mm	1578	1578	1578	1578	1578
H	Oven Depth, without Hood		mm	1273	1273	1273	1273	1273
I	Depth of Sliding Shelf when Fully Extended		mm	539	539	539	-	-
J	Depth with Handles	a) Closed door	mm	1333	1333	1333	1333	1333
		b) Open door	mm	1473	1473	1473	1473	1473
K	Depth of Steam System (option)		mm	100	100	100	100	100
L1	Height Position for Electrical Supply, Decks 1-3 [± 25 mm]		mm	1188	1018	763	509	377
L2	Height Position for Electrical Supply, Decks 4-5 [± 25 mm]		mm	-	-	-	1526	1394
M	Width Position for Electrical Supply [± 50 mm]		mm	93	93	93	93	93
N	Height Position for Water Supply (with optional Steam System)		mm	1166	996	741	487	355
O	Width Position for Water Supply (with optional Steam System)		mm	1486	1486	1486	1486	1486
P	Depth Position for Front Ventilation (with Hood attached)		mm	110	110	110	110	110
Q	Width Position for Front Ventilation (with Hood attached)		mm	930	930	930	930	930
R	Depth Position for Rear Ventilation		mm	122	122	122	122	122
S	Width Position for Rear Ventilation		mm	90	90	90	90	90
T	Height of Casters Only (1 to 4 decks)		mm	132	132	132	132	-
U	Height of Legs Only		mm	970	800	545	291	291
V	Height of Oven Only	a) With Hood (standard)	mm	547	886	1225	1564	1903
		b) Without Hood	mm	477	816	1155	1494	1833

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
X1	Stone size, depth - Ceramic Clay Stone (standard)	mm	1070	1070	1070	1070	1070
X2	Stone size, depth - Artisan High-Temperature Clay Stone (option)	mm	535	535	535	535	535
Y	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
X1	Total baking surface, depth	mm	1070	1070	1070	1070	1070
Z	Total baking surface, width	mm	1605	1605	1605	1605	1605
-	Total baking surface, area	m ²	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	2300
	b) Depth	mm	1600	1600	1600	1600	1600
	c) Height	mm	740	990	1340	1680	2120
Volume		m³	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.



OvenIQ
Configurator™

Capacity tables

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

Electrical

Voltage	Parameters (Per deck, unless specified)		Unit	1131	1132	1133	1134	1135
230 V 1 ph + N 50/60 Hz	Max. Current ¹⁾		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 ¹⁾		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 ¹⁾	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 ²⁾	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/m ³ .	✓	✓	✓	-	-

How to install	Connection(s)				Air flow					
	Qty	Pos	Unit	Value	Unit	1131	1132	1133	1134	1135
Factory Direct Vent. System (option) ¹⁾	1	Center	mm	200	m ³ /h	1119	1287	1455	1623	1791
Direct Ventilation ²⁾	2	Front	mm	160	m ³ /h	1119	1287	1455	1623	1791
		Rear	mm	100	m ³ /h	50	101	151	202	252
Under External Hood	-	-	-	-	m ³ /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 ¹⁾	°C	-	42
Front ²⁾	°C	46	42
Rear ²⁾	°C	115	109

Note 1) With optional Factory Direct Ventilation System.

Note 2) Without optional Factory Direct Ventilation System.

Heat emission ¹⁾						
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 ₃)	mg/l	> 60