skanos

Multi Purpose Stone Hearth Deck Ovens

for **True Artisan Pizza**

for **High Temperature Baking**

for **Tastier Bread and Pastries**

for **Genuine MultiCooking**

NEW SOLUTIONS

PizzaMaster®

OLD TRADITIONS

Modular Pizza Oven Models

The largest electric deck oven range in the world ***- 80 different sizes, over 1 000 combinations***

The largest electric deck oven range in the world

CounterTop Series Standard Width

CounterTop Series Double Width

PM 700 Series

PM 800 Series

PM 900 Series

- **80 different sizes**
  there is a PizzaMaster for every need
- **High power**
  gives superior capacity
- **High temperature**
  for old world bake result
- **Special clay hearthstone**
  makes tastier pizza
- **Unique Scandinavian design**
  better looks and very easy to use
- **”Extra” is standard**
  turbo start, timer, retractable shelf, canopy, support with lockable castors and much more
- **Smart unique options**
  peel holder, 7 days start/stop timer, door opener and much more
- **International certificates**
  guarantees the highest possible quality - all models are tested at 780˚C / 1436˚F
- **Long warranties**
  2 years on all models

Modular pizza ovens

FULL SIZE, versatile and high efficient – stone hearth ovens

Available fronts in polished stainless steel:

Classic Silver
standard

Royal Gold
option

Phantom Black
option

PM 700 series

PizzaMaster® 700 series internal dimensions:
Depth 710 mm / 28 in
Available widths:
710 mm – 1065 mm – 1420 mm
/ 28 in – 42 in – 56 in

Model shown: PM 732ED, including extra equipment

PM 800 series

PizzaMaster® 800 series internal dimensions:
Depth 820 mm / 32,3 in
Available widths:
820 mm – 1230 mm – 1640 mm
/ 32,3 in – 48,4 in – 64,6 in

Model shown: PM 832ED, including extra equipment

PM 900 series

PizzaMaster® 900 series internal dimensions:
Depth 920 mm / 36,2 in
Available widths:
920 mm – 1380 mm – 1840 mm
/ 36,2 in – 54,3 in – 72,4 in

Model shown: PM 932ED, including extra equipment

Standard equipment

- ☑ Digital or Classic control panel
- ☑ Double halogen lightning per chamber
- ☑ Special clay hearthstone
- ☑ Stainless steel front
- ☑ Turbo start
- ☑ Support with Castors
- ☑ Stainless steel retractable shelf
- ☑ Extractor hood
- ☑ Ventilation control
- ☑ Robust door with large window
- ☑ Automatic timer with alarm (only digital display)
- ☑ Timer with manual shut-off alarm (only digital display)
- ☑ Indicators for thermostat, turbo-start and service

Oil - and spice rack for final touch

Phantom Black or Royal Gold polished stainless steel

Underbuilt cabinet

Model	Internal dimensions Width x Depth x Height		Power output kW
	Millimetres	Inches	
UBC 720	850 x 715 x 510	33.5 x 28.2 x 20.1	1.0
UBC 730	1205 x 715 x 510	47.5 x 28.2 x 20.1	1.0
UBC 740	1560 x 715 x 510	61.5 x 28.2 x 20.1	1.0
UBC 820	975 x 835 x 510	38.5 x 32.9 x 20.1	1.0
UBC 830	1385 x 835 x 510	54.6 x 32.9 x 20.1	1.0
UBC 840	1795 x 835 x 510	70.7 x 32.9 x 20.1	1.0
UBC 920	1 075 x 935 x 510	42.3 x 36.8 x 20.1	1.0
UBC 930	1 535 x 935 x 510	60.4 x 36.8 x 20.1	1.0
UBC 940	1 995 x 935 x 510	78.6 x 36.8 x 20.1	1.0

Marine Application

All PizzaMaster® modular ovens can be adjusted for installation and operation in a marine environment.

High temperature version - XTREME Performance

932°F 500°C XTREME PERFORMANCE

Special 500° C / 932° F version makes it possible to bake special type of pizza like Napoli style, high temperature breads or other products that need a very high baking temperature.

Royal Gold or Phantom Black polished stainless steel

Our designers and engineers has worked together to create a unique option that will change the way we look at professional ovens. **Royal Gold or Phantom Black is an exterior optional that is a designers dream.** A PizzaMaster with this exclusive and unique design will be the jewel and centre piece in any restaurant.

Steam Option / Bakery version

All our ovens can be used as a bakery oven standard equipped with hearth stones. A powerful steam generator, placed and controlled on each deck provides plenty of steam. It is also possible to connect the oven to an extern steam generator.

Peel holder to keep essential tools handy

This unique device keeps your pizza peels within easy reach on the left or right hand side of the oven. The holder has room for up to three peels, and protects the peels from unnecessary wear.

Oil and spice rack for the final touch

With the aid of this rack, you can keep your oil and spices handy while keeping your workspace neat and tidy. The rack can be placed on either the left or right hand side of the oven and comes with two bowls for oil or spices, as well as a basting brush and a pizza cutter.

Side shelves for quick and easy storage

A handy unloading shelf on which you can, for instance, place your pizza boxes. The shelf fits easily to the upper or lower side of the stand.

Automatic ON/OFF timer for everyday readiness

Mounted conveniently on the instrument panel, the timer ensures that the oven is always hot at the start of your working day and always switched off at the end of the day.

Hands-free door opening

The oven door is opened and closed many many times during a typical working day. To make this both easier and more convenient, PizzaMaster engineers have developed a semi-automatic door. **To open or close the door, you simply step on a foot switch.**

Extra retractable frontal unloading shelf

This doubles your workspace in front of the oven. Depending on the location of the first retractable shelf (fitted as standard), the extra shelf can be mounted either just below the oven or lower down in the stand.

Underbuilt cabinet for convenience and hygiene

Every PizzaMaster® oven can be equipped with a highly versatile underbuilt cabinet. The shelf supports and dividers in the cabinet can be adjusted almost infinitely, so that you can exploit the storage space optimally and use different sizes of tray and pizza pans at the same time. **The PizzaMaster® underbuilt cabinet can also be supplied as a proving cabinet with stainless-steel walls and sliding glass doors.**

Extra chamber height for bakes that rise

If you want your PizzaMaster® oven to be even more versatile, you can request one or more extra-high oven chambers. With an internal height of 245 mm (9.6 in), you will be able to bake extra deep pan-pizzas as well as bread, pies and other lofty delights evenly and easily.

PizzaMaster® 700 series (optimized for pizzas up to 355 mm / 14 in)

Model	Dimensions in millimetres Width x Depth x Height *b)		Dimensions in inches Width x Depth x Height *b)		Decks	Power output kW	Capacity (pizzas per oven)			
	External	Internal	External	Internal			254 mm 10 in	355 mm 14 in	406 mm 16 in	457 mm 18 in
PM 721	1125 x 905 x 480	710 x 710 x 210/245	44.3 x 35.6 x 18.9	28.0 x 28.0 x 8.2/9.6	1	6.7	6	4	2	1
PM 722	1125 x 905 x 820		44.3 x 35.6 x 32.3		2	13.4	12	8	4	2
PM 723	1125 x 905 x 1160		44.3 x 35.6 x 45.7		3	20.1	18	12	6	3
PM 724	1125 x 905 x 1500		44.3 x 35.6 x 59.1		4	26.8	24	16	9	4
PM 725	1125 x 905 x 1840		44.3 x 35.6 x 72.5		5	33.5	30	20	10	5
PM 731	1480 x 905 x 480	1065 x 710 x 210/245	58.3 x 35.6 x 18.9	42.0 x 28.0 x 8.2/9.6	1	9.5	11	6	3	2
PM 732	1480 x 905 x 820		58.3 x 35.6 x 32.3		2	19.0	22	12	6	4
PM 733	1480 x 905 x 1160		58.3 x 35.6 x 45.7		3	28.5	33	18	9	6
PM 734	1480 x 905 x 1500		58.3 x 35.6 x 59.1		4	38.0	44	24	12	8
PM 735	1480 x 905 x 1840		58.3 x 35.6 x 72.5		5	47.5	55	30	15	10
PM 741	1835 x 905 x 480	1420 x 710 x 210/245	72.3 x 35.6 x 18.9	56.0 x 28.0 x 8.2/9.6	1	12.5	15	8	4	3
PM 742	1835 x 905 x 820		72.3 x 35.6 x 32.3		2	25.0	30	16	8	6
PM 743	1835 x 905 x 1160		72.3 x 35.6 x 45.7		3	37.5	45	24	12	9
PM 744	1835 x 905 x 1500		72.3 x 35.6 x 59.1		4	50.0	60	32	16	12
PM 745	1835 x 905 x 1840		72.3 x 35.6 x 72.5		5	62.5	75	40	20	15

PizzaMaster® 800 series (optimized for pizzas up to 410 mm / 16 in)

Model	Dimensions in millimetres Width x Depth x Height *b)		Dimensions in inches Width x Depth x Height *b)		Decks	Power output kW	Capacity (pizzas per oven)			
	External	Internal	External	Internal			254 mm 10 in	355 mm 14 in	406 mm 16 in	457 mm 18 in
PM 821	1250 x 1025 x 480	820 x 820 x 210/245	49.2 x 40.4 x 18.9	32.3 x 32.3 x 8.2/9.6	1	9.0	9	4	4	2
PM 822	1250 x 1025 x 820		49.2 x 40.4 x 32.3		2	18.0	18	8	8	4
PM 823	1250 x 1025 x 1160		49.2 x 40.4 x 45.7		3	27.0	27	12	12	6
PM 824	1250 x 1025 x 1500		49.2 x 40.4 x 59.1		4	36.0	36	16	16	8
PM 825	1250 x 1025 x 1840		49.2 x 40.4 x 72.5		5	45.0	45	20	20	10
PM 831	1660 x 1025 x 480	1230 x 820 x 210/245	65.4 x 40.4 x 18.9	48.4 x 32.3 x 8.2/9.6	1	13.5	14	6	6	3
PM 832	1660 x 1025 x 820		65.4 x 40.4 x 32.3		2	27.0	28	12	12	6
PM 833	1660 x 1025 x 1160		65.4 x 40.4 x 45.7		3	40.5	42	18	18	9
PM 834	1660 x 1025 x 1500		65.4 x 40.4 x 59.1		4	54.0	56	24	24	12
PM 835	1660 x 1025 x 1840		65.4 x 40.4 x 72.5		5	67.5	70	30	16	15
PM 841	2070 x 1025 x 480	1640 x 820 x 210/245	81.5 x 40.4 x 18.9	64.6 x 32.3 x 8.2/9.6	1	17.0	18	9	8	5
PM 842	2070 x 1025 x 820		81.5 x 40.4 x 32.3		2	34.0	36	18	16	10
PM 843	2070 x 1025 x 1160		81.5 x 40.4 x 45.7		3	51.0	54	27	24	15
PM 844	2070 x 1025 x 1500		81.5 x 40.4 x 59.1		4	68.0	72	36	32	20
PM 845	2070 x 1025 x 1840		81.5 x 40.4 x 72.5		5	85.0	90	45	40	25

PizzaMaster® 900 series (optimized for pizzas up to 460 mm / 18 in)

Model	Dimensions in millimetres Width x Depth x Height *b)		Dimensions in inches Width x Depth x Height *b)		Decks	Power output kW	Capacity (pizzas per oven)			
	External	Internal	External	Internal			254 mm 10 in	355 mm 14 in	406 mm 16 in	457 mm 18 in
PM 921	1350 x 1125 x 480	920 x 920 x 210/245	53.2 x 44.3 x 18.9	36.2 x 36.2 x 8.2/9.6	1	11.0	12	5	4	4
PM 922	1350 x 1125 x 820		53.2 x 44.3 x 32.3		2	22.0	24	10	8	8
PM 923	1350 x 1125 x 1160		53.2 x 44.3 x 45.7		3	32.9	36	15	12	12
PM 924	1350 x 1125 x 1500		52.2 x 44.3 x 59.1		4	44.0	48	20	16	16
PM 925	1350 x 1125 x 1840		52.2 x 44.3 x 72.5		5	55.0	60	25	20	20
PM 931	1810 x 1125 x 480	1380 x 920 x 210/245	71.3 x 44.3 x 18.9	54.3 x 36.2 x 8.2/9.6	1	16.9	18	8	6	6
PM 932	1810 x 1125 x 820		71.3 x 44.3 x 32.3		2	33.7	36	16	12	12
PM 933	1810 x 1125 x 1160		71.3 x 44.3 x 45.7		3	50.6	54	24	18	18
PM 934	1810 x 1125 x 1500		71.3 x 44.3 x 59.1		4	67.6	72	36	24	24
PM 935	1810 x 1125 x 1840		71.3 x 44.3 x 72.5		5	84.5	90	40	30	30
PM 941	2270 x 1125 x 480	1840 x 920 x 210/245	89.4 x 44.3 x 18.9	72.4 x 36.2 x 8.2/9.6	1	21.4	24	11	8	8
PM 942	2270 x 1125 x 820		89.4 x 44.3 x 32.3		2	42.7	48	22	16	16
PM 943	2270 x 1125 x 1160		89.4 x 44.3 x 45.7		3	64.1	72	33	24	24
PM 944	2270 x 1125 x 1500		89.4 x 44.3 x 59.1		4	85.6	96	44	36	36
PM 945	2270 x 1125 x 1840		89.4 x 44.3 x 72.5		5	107.0	120	55	40	40

*b) Deck height. For total height inclusive of stand, add:

- 1105 mm (43.5 in) for 1-deck oven
- 935 mm (36.8 in) for 2-deck oven
- 765 mm (30.1 in) for 3-deck oven
- 420 mm (16.5 in) for 4-deck oven
- 255 mm (10.0 in) for 5-deck oven

skanos

Multi Purpose Stone Hearth Deck Ovens

for True Artisan Pizza

for High Temperature Baking

for Tastier Bread and Pastries

for Genuine MultiCooking

NEW SOLUTIONS

PizzaMaster®

OLD TRADITIONS

skanos
MKA CATERING EQUIPMENT SYSTEMS

Australian PizzaMaster Distributors

Ph: 1300 003 822 | email: sales@skanos.com.au | Web: skanos.com.au Address: Unit 1, Ground Level, 1-7 Airds Rd MINTO NSW 2566

PizzaMaster® Multipurpose Stone Hearth Deck Ovens are manufactured by Svenska BakePartner AB

Svenska BakePartner AB has a policy of continuous product development and reserves the right to change designs and specifications without prior notice.