Femac
The Bakery Equipment Specialist

PizzaMaster

PM 351 ED-1

All The Best



Model	External Dimension			Separate deck	Hearthstone per oven
	Width	Depth	Height		
PM 351ED-1	595	545	500	1	1
	Internal Dimension			Power kW	b
	Width	Depth	Height		
	355	355	195	2.25	40/88

For True Artisan Pizza
PizzaMaster® embodies the heart and soul of every angle of pizza making. We are not just an oven manufacturer we have a greater mission with our pizza ovens,

for High Temperature Baking
PizzaMaster® are high performance ovens as standard but can be powered up even more with our high temp option that delivers a continuous temperature capacity for baking up to 500°C / 932°F. This can be used for high temp pizza like traditional Neapolitan or New York Style Pizza, but also for other dishes like Indian Nan Bread, Arabic Bread, Pita Bread, Flat Breads and Flamkuchen and all other dishes requiring high temperature.

for Tastier Bread and Pastries
PizzaMaster® are not only fantastic pizza ovens, they can also be used to bake all kinds of artisan bread and pastry. High power and natural clay hearth stones are standard and in combination with our unique and patented steam system they give you all you need to
bake bread and pastry the old world style. This can be crispy and shiny baguettes as well as any other type of bread like, traditional German or Mediterranean Bread, Italian delicacies like Ciabatta and Focaccia, Pastries like Croissant and Danish or local specialties like baklava. This is just a few examples of bread and pastries that can be baked in our ovens.

12 Tagore Lane Singapore 787474 Tel: +65 64547277 Fax: +65 64587701 Email: info@femac.com.sg