



PM 351ED Pizza oven



Worktop convenience with extraordinary capacity

PizzaMaster® multi-purpose countertop ovens combine convenience and flexibility with performance and capacity like no other oven. Designed to bake and roast a wide variety of foods, they are built to last and capable of continuous duty 24 hours a day. This, together with their user-friendliness and very smart appearance, makes them the ideal solution for restaurants and front-of-shop applications where safe, efficient, unobtrusive equipment is needed.

When space is limited but the demand for quality is high

To bake quality pizza easily, you need an oven with a proper hearthstone, high temperature, uniform heat distribution, responsive heat controls, easy loading, quick recovery and good visibility.

That means you need a modern oven built with traditional pizza in mind. And if your menu is varied, your oven must be flexible, able to roast meat, potatoes and lasagne, and bake quality bread, cakes and cookies. PizzaMaster® CounterTop ovens meet all these demands in a unique and superior way. Available in 7 different sizes, they can be supplied with 1 or 2 independent oven chambers. For added flexibility, one or both chambers can be divided into 2 genuine decks simply by fitting an extra hearthstone and heating element. It is easy to do this, even after purchase. This is just one of many unique features of our countertop ovens.

Special clay hearthstone with crisping function

All good chefs know that pizza is special; that the crust must be baked light and crispy while the toppings are roasted to give full colour and flavour. That is what makes pizza perfect. One of the secrets is to have a traditional hearthstone, but we take it one step further. Our stones are made of a special, natural clay that is textured finely (to induce a small airflow underneath the pizza) and fired carefully to give optimum strength and porosity.

The results speak for themselves - if an oven can bake good pizza, it can bake anything else to perfection as well. It is simply a matter of controllability, one of the best features of PizzaMaster® CounterTop ovens.

Optimum power and total controllability

With PizzaMaster® CounterTop ovens, you have all the power you need and total control, thanks to stepless, independent electronic controls for oven temperature, top heat and bottom heat.

This allows you to set the oven to give exactly the results you want. There is also a turbo-start function to heat up the oven quickly and a double alarm-clock-timer that lets you set the time either manually per bake or automatically for all bakes, at the press of a button.

Ergonomics, good looks and high performance

PizzaMaster® CounterTop ovens have a strong, easy-to-open door, ergonomic handle, big window and halogen lighting. They have sleek, brushed stainless-steel surfaces, very close-fitting joints and not a screw or a rivet in sight.

This beauty also has functions. It conceals a unique and effective spatial insulation concept, improves the environment, interfaces perfectly with the user and makes it very easy to clean the oven. It reflects the quality that runs right to the heart of every PizzaMaster® oven, where performance is what matters. In this respect, the oven is engineered to do exactly what we promise, enabling you to deliver professional results in every situation where convenience is essential and quality is paramount.

MODEL	Dimensions in millimetres Width x Depth x Height		Dimensions in millimetres Width x Depth x Height	
	External	Internal (per hearthstone)	External	Internal (per hearthstone)
PM 351ED	595 x 545 x 500	355 x 355 x 195 (1 pcs)	23.4 x 21.5 x 19.7	14.0 x 14.0 7.7 (1 pcs)
	Independent chambers per oven		Hearth-stone per oven	Power kW
	1		1	2.25