



SERIES: PizzaMaster 350 series
ITEM NUMBER: **BP 80094-01**

PizzaMaster 351ED-1 Countertop Oven

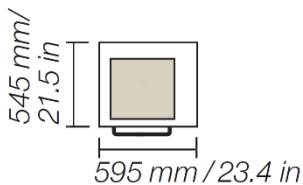
PIZZAMASTER COUNTERTOP FEATURES:

- Hearth of Natural material with crisping function
- Digital display and turbo start function
- See-through oven door with heat-reflecting glass
- Automatic timer with alarm
- Dual halogen lighting in each deck
- Effective insulation and low energy consumption
- Unique Scandinavian design and quality
- Turbo start function
- Stackable, and compact



DIMENSIONS:

Deck Dimensions PM 350
Standard Width Series



OPTIONAL ACCESSORIES:

- Support for Countertop series
- Artisan high temperature clay stone
- High temperature 500°C
- Stacking kit
- Steam system
- Pizza loading peel
- Phantom black or royal gold finish

TECHNICAL INFORMATION

| | | |
|---|--------------------------------------|---------------|
| Separate Decks per Oven | 1 | |
| Stones per Oven | 2 | |
| External Dimensions W x D x H (mm) | 595 x 545 x 500 | |
| Internal Dimensions W x D x H (mm) (per hearthstone) | 355 x 355 x 85 (2 pcs) | |
| Weight | 45 kg | |
| Power Consumption (Kw per oven) | 3.35 | |
| Max. working temperature | 400°C (500°C option) | |
| Power Connection | 1 phase, 230V or 3 phase, 400V, 50Hz | |
| Rated Current (A per oven) | 1 phase, 230V | 3 phase, 400V |
| | 14.5 | 5.0 |