



SERIES: PizzaMaster 350 series  
ITEM NUMBER: **BP 80108-0X**

## PizzaMaster 352ED-2DW Countertop Oven

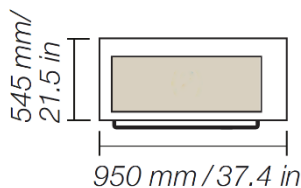
### PIZZAMASTER COUNTERTOP FEATURES:

- 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  
Double 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                                 | 2                                    |                       |
| Stones per Oven   | 4                                    |                       |
| External Dimensions W x D x H (mm)                      | 950 x 545 x 800                      |                       |
| Internal Dimensions W x D x H (mm)<br>(per hearthstone) | 355 x 355 x 85<br>(4 pcs)            |                       |
| Weight  | 75 kg                                |                       |
| Power Consumption (Kw per oven)                         | 6.70                                 |                       |
| 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<br>29.2 + 28.7         | 3 phase, 400V<br>19.6 |