



SERIES: PizzaMaster 400 series  
ITEM NUMBER: **BP 80111-0X**

## PizzaMaster 402ED-1DW Countertop Oven

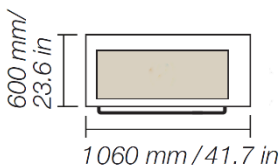
### PIZZAMASTER COUNTERTOP FEATURES:

- 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 400  
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	3	
External Dimensions W x D x H (mm)	1060 x 600 x 800	
Internal Dimensions W x D x H (mm) (per hearthstone)	820 x 410 x 195 (1 pcs) 820 x 410 x 85 (2 pcs)	
Weight	141 kg	
Power Consumption (Kw per oven)	15.10	
Max. working temperature	400°C (500°C option)	
Power Connection	1 phase, 230V	
Rated Current (A per oven)	1 phase, 230V 26.6 + 39.2	3 phase, 400V 26.1