

The proof is in the pizza

[Our passion](#)

[The difference is clear](#)

[Brian Spangler video](#)

[PizzaMaster versatility](#)

[PM 700 series](#)

[PM 800 series](#)

[PM 900 series](#)

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With our passion to ensure a great bake, thoughtful design went into every single aspect of **PizzaMaster®** ovens.

With our passion to ensure a great bake, thoughtful design went into every single aspect of PizzaMaster ovens. We've researched the production and the characteristics of the flour, to the ways dough is processed, to the origin and quality of the toppings, taking into consideration every aspect that goes into making a great pizza. PizzaMaster® Serving up great ovens for baking extraordinary pizzas.

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Pizza chefs from around the country have tested **PizzaMaster** ovens, and the difference is clear:



Precision Cooking

The ability to adjust top and bottom heating elements allows for precision cooking to create any style of pizza.



Quality and Consistency

Clay ceramic hearthstones are crafted with a rough surface to provide superior heat transfer, creating crispy crusts without burning.



Capacity

The capability to get up to **932°F** combined with exceptional recovery heat allows for higher capacity output during peak times.



A Model for Every Need

The largest electric deck oven range in the world with 85 different sizes and over 1,500 combinations.



Return on Investment

PizzaMaster ovens are very well insulated for efficient energy use, resulting in low operating costs.

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“Buying the **PizzaMaster** oven was easily one of the best decisions I’ve ever made.”

- Brian Spangler

Pizzaiolo and owner of Apizza Scholls, consistently one of the top-rated pizza restaurants in the country



Watch the Video 



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85 different **PizzaMaster** models with over **1,500** combinations.

The **PizzaMaster** 700, 800, and 900 series of full size, versatile, high efficiency stone hearth ovens can be configured to fit your needs.

Standard components include:

- Digital control panel
- Double halogen lightning per chamber
- Special clay hearthstone
- Stainless steel front
- Turbo start
- Support with casters
- Stainless steel retractable shelf
- Ventilation control (flue)
- Robust door with large window
- Indicators for thermostat, turbo-start and service
- Automatic timer with alarm
- Timer with manual shut-off alarm

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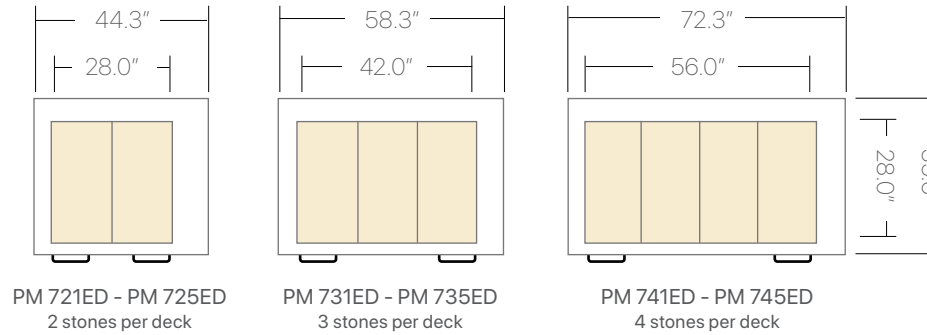
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PizzaMaster 700 Series

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DIMENSIONS



Model Shown: PM 732ED, including extra equipment



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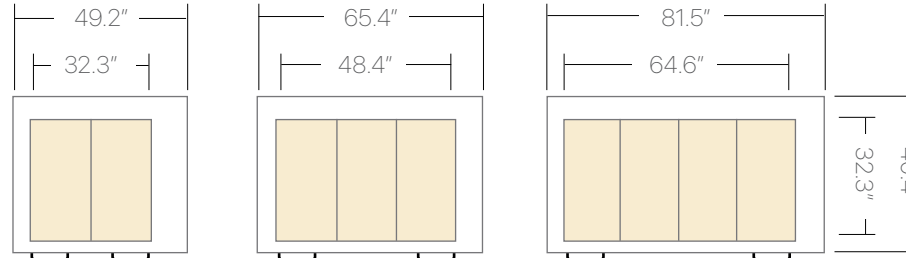


800 SERIES

PizzaMaster 800 Series

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DIMENSIONS



PM 821ED - PM 825ED
2 stones per deck

PM 831ED - PM 835ED
3 stones per deck

PM 841ED - PM 845ED
4 stones per deck



Model Shown: PM 832ED, including extra equipment



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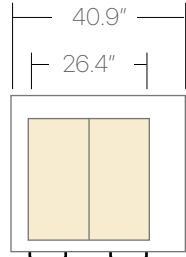


900 SERIES

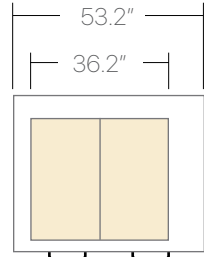
PizzaMaster 900 Series

[TELL ME MORE](#)

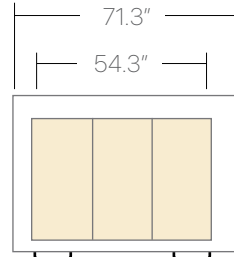
DIMENSIONS



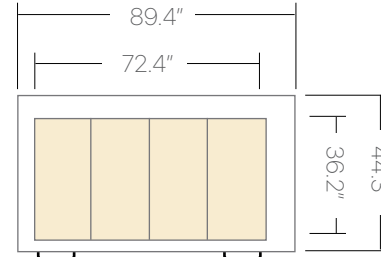
PM 911ED - PM 915ED
2 stones per deck



PM 921ED - PM 925ED
2 stones per deck



PM 931ED - PM 935ED
3 stones per deck



PM 941ED - PM 945ED
4 stones per deck



Model Shown: PM 932ED, including extra equipment



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We're here to help you make your best pizza for a better return on investment. Contact us today to set up a FREE DEMO of a **PizzaMaster** oven and see for yourself how the proof is in the pizza.

Covering **Arizona | New Mexico | El Paso: (602) 231-8638**

Colorado | Wyoming | Utah: (303) 340-3334

or email **info@totalsourcefdsrv.com**

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