

Hood Model(s):

- ☐ PHTII 91X ☐ PHTII 92X
☐ PHTII 93X ☐ PHTII 94X

NSF Listed - TYPE II HOOD

Exclusively Designed For PizzaMaster® Ovens



Hood Model PHTII 93X & Oven Model PM 933 ED shown above

Features:

- Stainless Steel construction
- Indirect venting technology
- NSF Listed
- 2 Year Limited Parts & Labor Warranty (excludes filter replacements)



Specifications:

- NSF listed Type II hood built for the PizzaMaster ovens to fully contain high temperature environments (industry leading 932° F / 500°C).
- Exhaust Hood System is full Stainless Steel.
- This hood is for the PM 9XX ED PizzaMaster variants and is 19" (483 mm) High, 53.5"– 89.75" (1359 mm 2280 mm) wide, and 59" (1499 mm) Deep.
- The hood includes a side-mounted access door that allows direct entry to the rear exhaust plenum, making it easy to remove debris and perform routine cleaning.
- Optional Roof Downblast Fan kit for runs straight to the roof up to about 25 feet, a maximum of two 90° elbows: includes roof fan, flat or sloped roof curb, and variable speed controller.
- Optional Wall Fan kit for runs straight to the wall up to about 25 feet, a maximum of two 90° elbows: includes wall fan, wall fan mount, variable speed controller.
- Optional Custom Roof or Wall kit - runs longer than 25 feet or more than two 90° elbows - request quote.
- Removable duct collar | transition piece | slip-fit duct connector and Non-grease duct by others.
- Standard accessory: Grease Baffle Filters [Part# PH-GBF-20x16 and PH-GBF-20x20].
- Field cut exhaust collar ensures field conflicts are reduced, which allows for ease of installation.

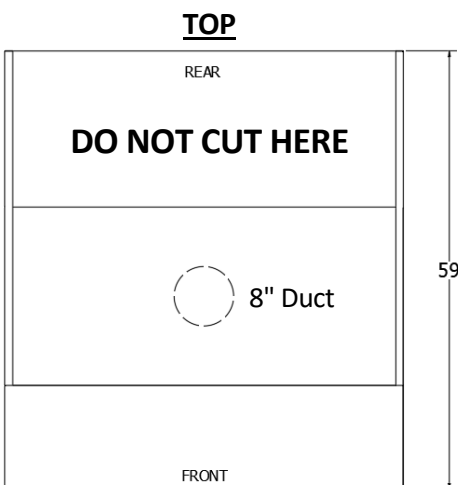
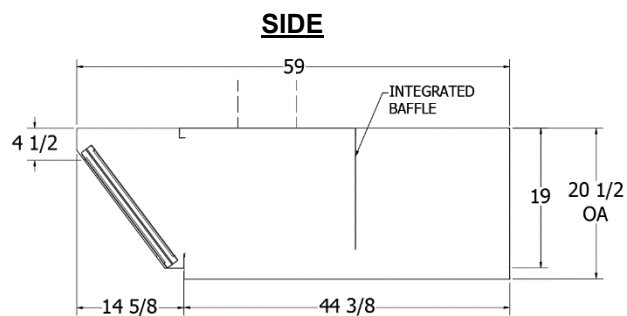
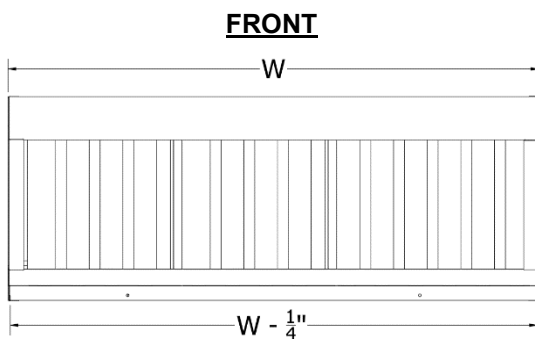
NAKS Hood Procured via:
U.S. PizzaMaster Distributor
MPM Food Equipment Group, Inc
236 Egidi Dr, Suite D, Wheeling, IL 60090
Phone: 847-297-6762
www.pizzamaster.us

SEND HOOD QUOTE REQUESTS TO: pmquotes@mpmfeg.com
SEND HOOD ORDERS TO: pmorders@mpmfeg.com



Model	Overall Dimensions			Exhaust Information		Weight	
	Height	Width (W)	Depth	Duct Size	CFM (Per Deck)	Hood	Crated
PHTII 91X	19" (483 mm)	41.25" (1048 mm)	59.0" (1499 mm)	8" (203 mm)	300 CFM	99 LBS	175 LBS
PHTII 92X	19" (483 mm)	53.5" (1359 mm)	59.0" (1499 mm)	8" (203 mm)	300 CFM	117 LBS	210 LBS
PHTII 93X	19" (483 mm)	71.625" (1819 mm)	59.0" (1499 mm)	8" (203 mm)	300 CFM	156 LBS	280 LBS
PHTII 94X	19" (483 mm)	89.75" (2280 mm)	59.0" (1499 mm)	8" (203 mm)	300 CFM	195 LBS	325 LBS

MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST COMBUSTIBLE OBJECT			
Front	Side	Rear	Top
18"	18"	18"	18"



NOTE: North American Kitchen Solutions (NAKS) products are not approved or authorized for home or residential use; but are intended for commercial applications only. NAKS will not provide service, warranty, maintenance or support of any kind other than in commercial applications.
For use with PizzaMaster oven only.

NOTE: The NAKS Type II ventilation system installation and permitting are the responsibility of Customer, General Contractor or Subcontractor, not MPM/ PizzaMaster. The General Contractor or Subcontractor performing the installation is responsible for verifying the ventilation system conforms to the building's installation path and meets the overall length required. Additionally, the General Contractor or Subcontractor must ensure the roof's integrity, manage roof or exterior wall penetrations, and properly seal these areas. The General Contractor or Subcontractor must also adhere to the manufacturer's installation instructions and comply with local and national code requirements.

NOTE: Electrical Connection: The electrician is responsible for connecting the wall-mounted variable speed fan control and the exhaust fan. A remote-mounted variable speed control switch is included, enabling adjustment of the exhaust rate to suit current conditions. (Refer to the installation manual for wiring details).

NOTE: Removable duct collars, transition pieces (slip-fit duct connectors), and non-grease ductwork are by others. The General Contractor or installing Subcontractor shall be responsible for confirming that the ventilation system complies with the project's installation routing and achieves the required overall duct length.

NAKS Hood Procured via:
U.S. PizzaMaster Distributor
[MPM Food Equipment Group, Inc](http://www.pizzamaster.us)
236 Egidi Dr, Suite D, Wheeling, IL 60090
Phone: 847-297-6762
www.pizzamaster.us

North American Kitchen Solutions, Inc.
172 Reaser Court
Elyria, OH 44035

SEND HOOD QUOTE REQUESTS TO: pmquotes@mpmfeg.com

SEND HOOD ORDERS TO: pmorders@mpmfeg.com

PROUDLY MADE IN THE U.S.A. Form# PH-9XX (07-2026)