



Principle

Middleby Marshall PS Series conveyor ovens bake both faster and at a lower temperature than other ovens. Vertical columns of hot air move heat aerodynamically instead of using high temperatures. The streams of hot air remove the boundary layers of cool heavy air which tend to insulate the product. This gives very rapid baking without burning. All Middleby ovens are designed to cook a multitude of products including pizza, seafood, sandwiches, bagels, ethnic foods and more.

General Information

The PS520 conveyor oven is ideally suited for Kiosk and express-style locations where smaller ovens are required. Compact design features on 20"(508mm) Long Bake Chamber with an 18"(457.2mm) Belt overall dimensions are 42"(1066.8mm) Long, 35"(189mm) Deep, and 21-3/4"(552.45mm) High. Unit is furnished with 4"(101.6mm) legs. Units are stackable up to three high.

Standard Features

- Microprocessor-controlled bake time/conveyor speed
- Customer-specific adjustable jet fingers that allow control of heat delivery
- Stainless steel front, sides, top and interior
- Reversible conveyor direction
- 6"(152.4mm) Extension tray
- 12"(304.8mm) Extension tray

Optional Features

- Stand with casters for Single and Double Stack
- Stand with casters for Triple Stack

Conserves Energy

Unit incorporates a patented Energy Management System – EMS. Middleby ovens provide very efficient heat transfer to product. Energy is conserved as air is recycled from heater to product, with minimum loss. Oven is cool to the touch.

Cleanability

PS520 ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, exit tray, and a removable conveyor belt assembly.

Easily Serviced

Control compartment is designed for quick and easy access.

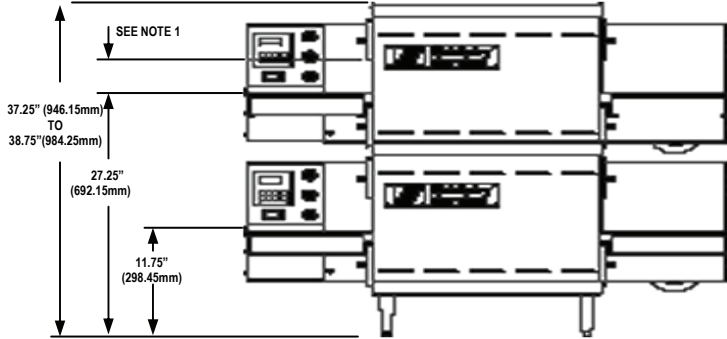
Warranty

All PS520 models have a one year parts and labor warranty.

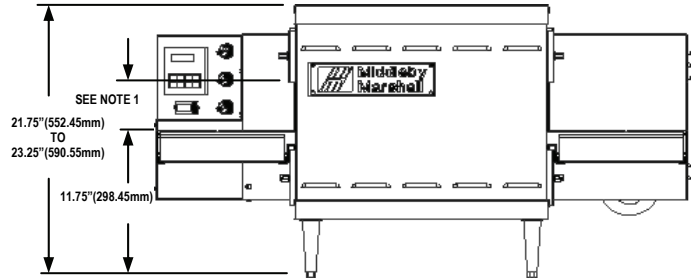
Ventilation

Use of a ventilation hood is strongly recommended.

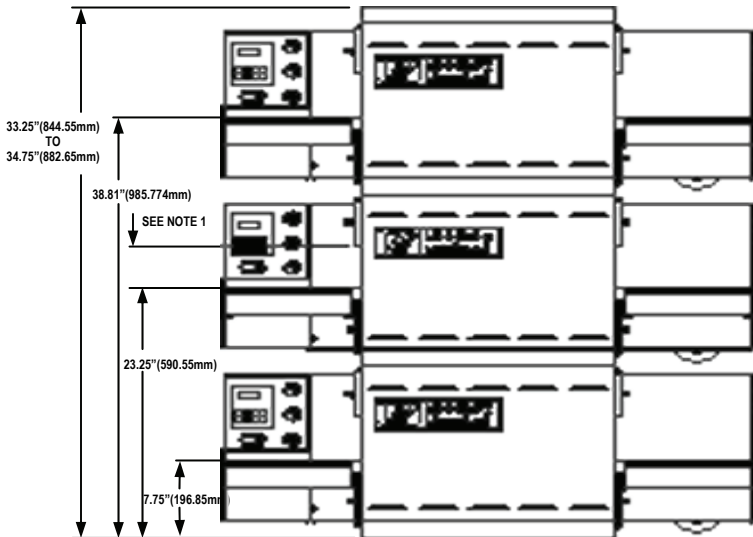
DOUBLE STACK



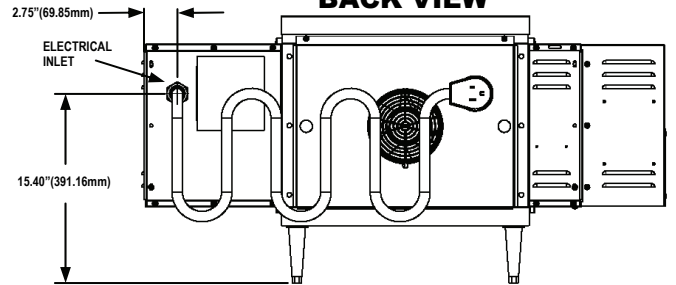
FRONT VIEW



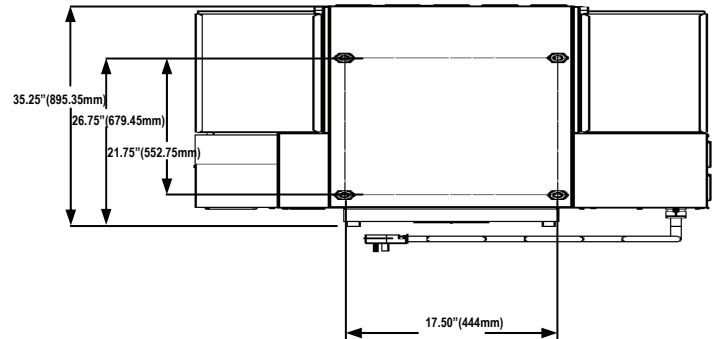
TRIPLE STACK



BACK VIEW



BOTTOM VIEW



NOTES:

1) THE OPENING HEIGHT IS ADJUSTABLE FROM 2-1/4" (57.15mm) MINIMUM TO 3-3/4" (95.25mm) MAXIMUM IN 1/2" (12.7mm) INCRIMENTS.

DIMENSION:

Floor space 35" W x 42" (889mm x 1066.8mm)
 Product clearance 2 1/4" TO 3 3/4" (57.15mm TO 95.25mm)
 Belt width 18" (455mm)
 Baking zone length 20" (510mm)

POWER SUPPLY:

V.A.C.	Hz	Phase	K.W.	Amperes			
				L1	L2	L3	N
DOMESTIC							
208	50/60	1	8.3	39.9	39.9	-	-
230-240	50/60	1	7.6-8.3	33-34.6	33-34.6	-	-
480	50/60	1	8.3	17.3	19.3	-	-
CE MODEL							
230-240	50/60	1	7.6-8.3	33-34.5	35-36.5	-	2
380	50/60	1	8.3	21.8	23.8	-	2

MAXIMUM INPUT:

Single 8.3 KW
 Double 16.6 KW
 Triple 24.9 KW

MINIMUM ENTRY CLEARANCE:

Uncrated 16" (407mm)
 Crated 24" (610mm)

SHIPPING INFORMATION:

Approx. Weight: Crated Uncrated
 Single: 325 lbs (147.42 kg) 250 lbs (113.4 kg)
 Double: 650 lbs (294.48 kg) 500 lbs (226.8 kg)
 Triple: 975 lbs (442.25 kg) 750 lbs (340.19 kg)
 Crate sizes:
 22.1 FT³ (0.62m³)