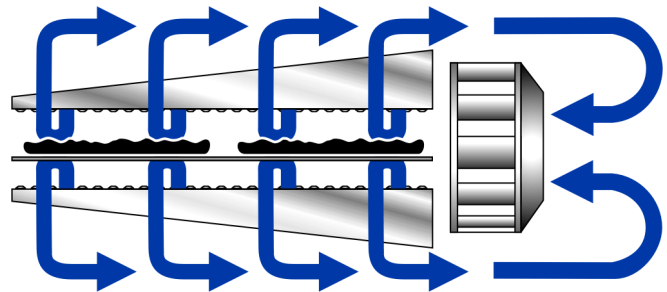




## Principle

Middleby Marshall PS Series conveyor ovens bake both faster and at a lower temperature than other ovens. Patented 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, bagels, ethnic foods and more.



## General Information

The PS536GS conveyor oven is ideally suited for Kiosk and express-style locations where smaller ovens are required.

## Standard Features

- **Impingement PLUS!** low oven profile and dual air return
- **EMS Energy Management System\*** reduces gas consumption and increases cooking efficiency
- 36"/914mm long cooking chamber
- 20"/508mm-wide, 60"/1524mm long conveyor belt
- Stackable up to three units high
- Patented "Jet Sweep" impingement process that delivers constant heat to the chamber
- Microprocessor-controlled bake time/conveyor speed
- Customer-specific adjustable jet fingers that allow control of heating in 8"/203mm zones
- Stainless steel front, sides, top and interior
- Enclosed front-loading window with cool handle
- Reversible conveyor direction
- Lower shelf (double ovens)

## Optional Features

- Split belt - two 9-1/2"/241mm belts with individually-adjustable speed settings
- High speed conveyor
- 76"/1930mm-long conveyor
- Lower shelf (single and triple ovens)

## Conserves Energy

Middleby ovens provide very efficient heat transfer to product. Energy is conserved as air is recycled from heater to product, with minimum flue or vent loss.

## Cleanability

PS536GS 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 PS536GS models have a one year parts and labor warranty. Oven start-up and demonstration are included at no additional charge (USA only).

\* Patent pending

\* Photos show ovens equipped with lower shelf and/or casters. Lower shelf is optional on single and triple ovens. Some installation codes require the use of adjustable feet instead of casters.



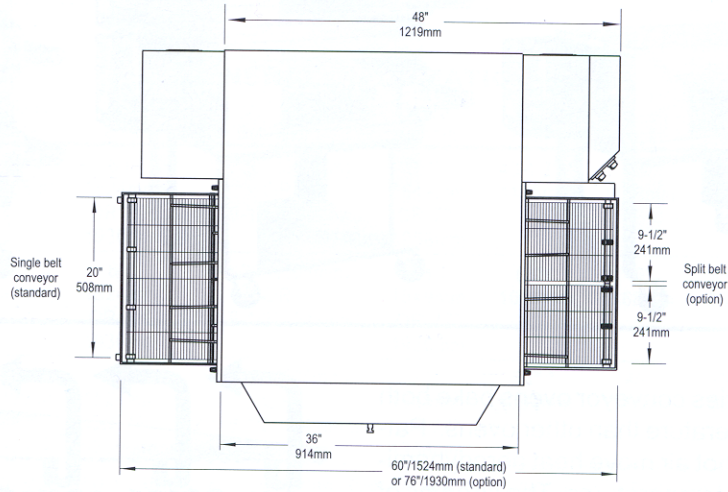
**PS536GS  
Direct Gas Fired Conveyor Oven**

Scale: Approx. 1/24 (1/2"/13mm = 1'/305mm)

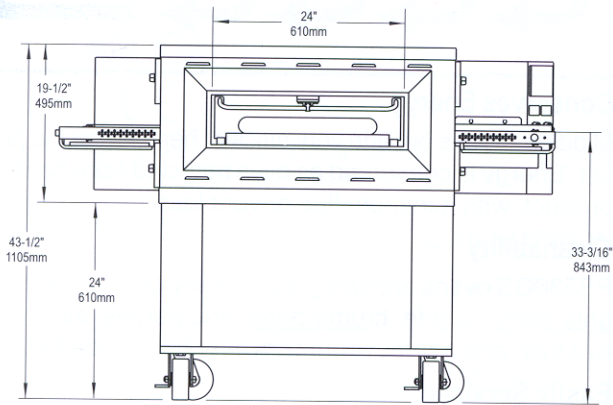
*NOTE: Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions.*

*NOTE: All units are shown with casters. CE-approved ovens use 6"/152mm adjustable feet instead of casters.*

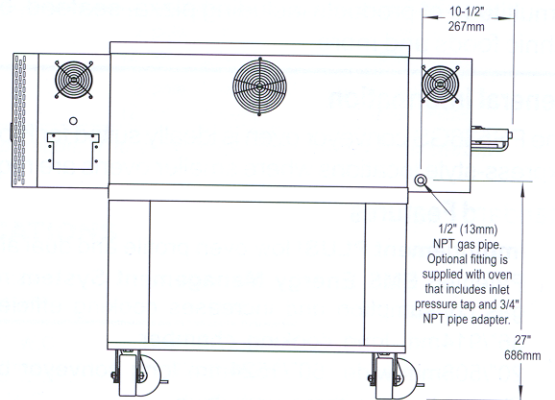
**PS536GS-1**



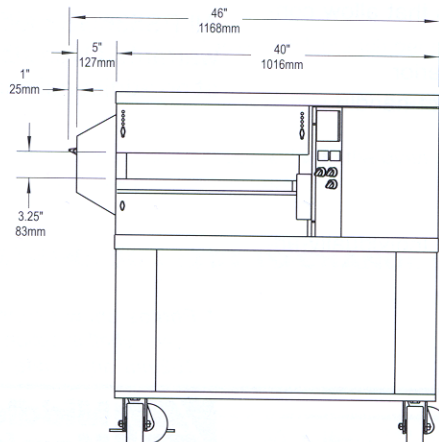
**TOP VIEW**



**FRONT VIEW**



**BACK VIEW**



**SIDE VIEW**

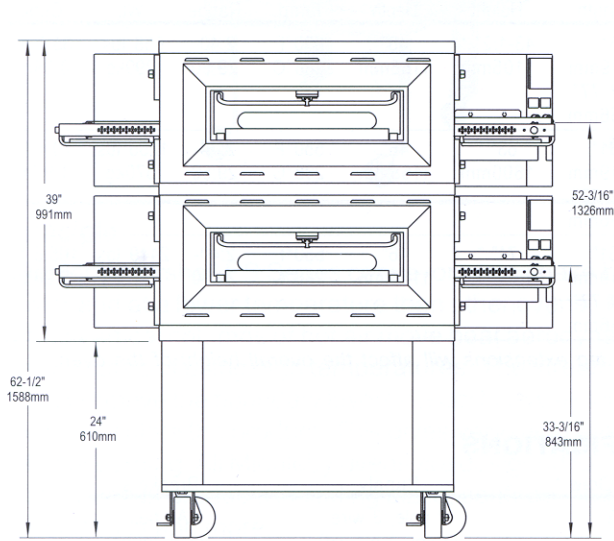
# PS536GS Direct Gas Fired Conveyor Oven

Scale: Approx. 1/24 (1/2"/13mm = 1'/305mm)

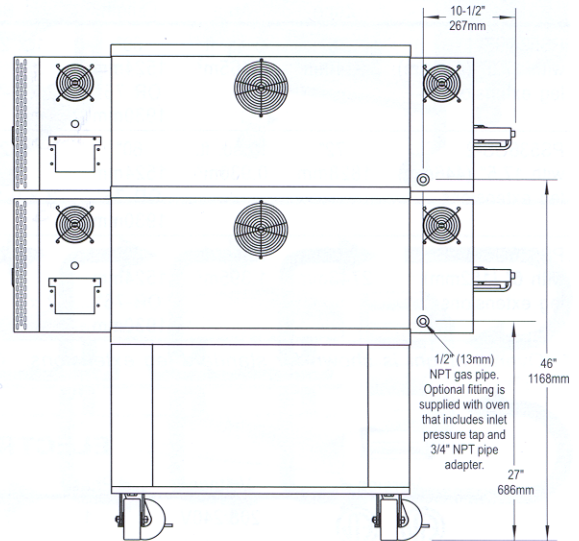
**NOTE:** Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions.

**NOTE:** All units are shown with casters. CE-approved ovens use 6"/152mm adjustable feet instead of casters.

## PS536GS-2

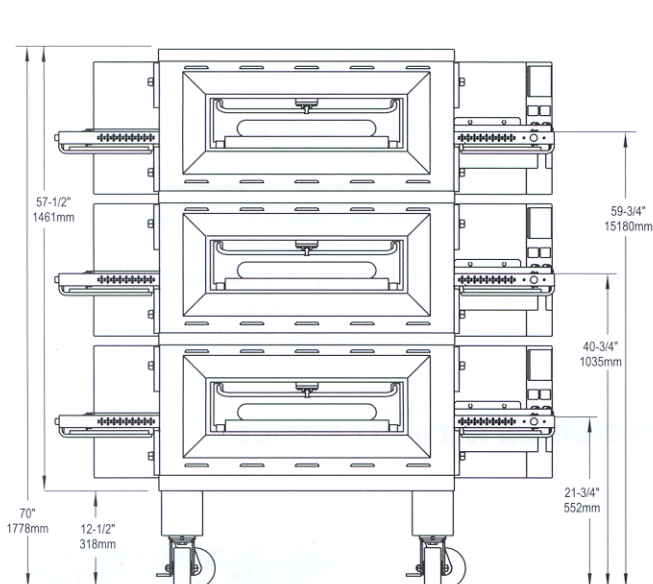


**FRONT VIEW**

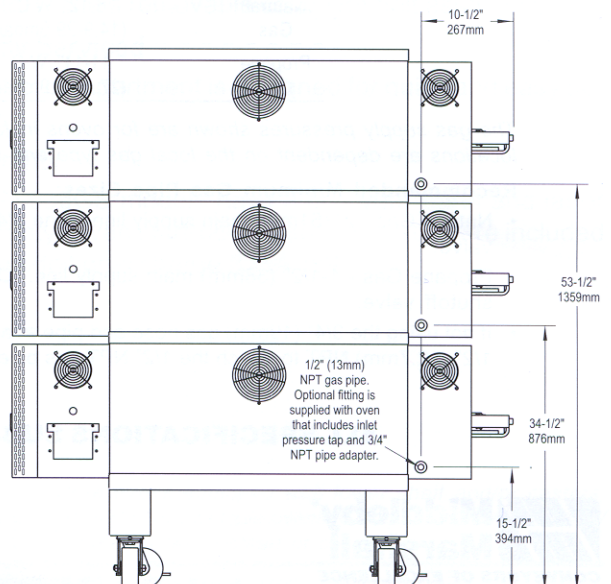


**BACK VIEW**

## PS536GS-3



**FRONT VIEW**



**BACK VIEW**

**RECOMMENDED MINIMUM CLEARANCES**

Rear of oven to wall	Control end of conveyor to wall	Non-control end of conveyor to wall
3" (76mm)	18" (457mm)	3" (76mm)

**GENERAL INFORMATION**

	Heating Zone	Baking Area	Belt Length	Belt Width	Overall Length (exit tray not installed)	Height	Depth	Maximum Operating Temp.	Bake Time Range	Ship Wt.	Ship Cube
PS536-1 with 17.5" (446mm) leg extensions	36" / 914mm	5 sq. ft. / 0.465m <sup>2</sup>	60" / 1524mm	1 x 20" (508mm) OR 2 x 9-1/2" (241mm)	60" / 1524mm OR 76" / 1930mm	43-1/2" * / 1105mm	43" / 1092mm	550°F / 288°C	2:40-29:50	658 lbs. / 299kg	35.2 ft. <sup>3</sup> / 0.99m <sup>3</sup>
PS536-2 with 17.5" (446mm) leg extensions	72" / 1828mm	10 sq. ft. / 0.930m <sup>2</sup>	60" / 1524mm	1 x 20" (508mm) OR 2 x 9-1/2" (241mm)	60" / 1524mm OR 76" / 1930mm	63" * / 1600mm	43" / 1092mm	550°F / 288°C	2:40-29:50	1255 lbs. / 570kg	70.4 ft. <sup>3</sup> / 1.97m <sup>3</sup>
PS536-3 with 6" (152mm) leg extensions	108" / 2743mm	15 sq. ft. / 1.395m <sup>2</sup>	60" / 1524mm	1 x 20" (508mm) OR 2 x 9-1/2" (241mm)	60" / 1524mm OR 76" / 1930mm	71" * / 1803mm	43" / 1092mm	550°F / 288°C	2:40-29:50	2449 lbs. / 1112kg	105.6 ft. <sup>3</sup> / 2.96m <sup>3</sup>

\* Overall height is shown for standard leg extensions. Customer-specific leg extensions will affect the overall height of the oven.

**ELECTRICAL SPECIFICATIONS**

Version	Voltage	Phase	Freq.	Current Draw *	Supply	Breakers
Domestic & std. export	208/240V	1	50/60 Hz	6A	2 pole, 3 wire (2 hot, 1 ground)	As per local codes

\* The current draw rating shown above is an average value for normal operation. The initial amperage draw on oven startup may exceed the listed value.

**GAS SUPPLY SPECIFICATIONS**

Version	Gas Type	Supply (Inlet) Pressure	Regulated Pressure	Rated Heat Input
Domestic & std. export	Natural Gas	6-12" W.C. (14.9-29.9mbar)	4" W.C. (9.95mbar)	50,000 BTU (14.6 kW-hr.)
Domestic & std. export	Propane Gas	11-14" W.C. (27.4-34.9mbar)	10.5" W.C. (26.15mbar)	45,000 BTU (13.2 kW-hr.)

The required gas supply pressures of other locations are dependent on the local gas type and on all applicable local codes.

**Minimum Gas Pipe Sizes:**

- Natural Gas - 2" (51mm) main supply line. One 1/2" (12.7mm) NPT branch per oven cavity with individual full-flow shutoff valve.
- Propane Gas - 1-1/2" (38mm) main supply line. One 1/2" (12.7mm) NPT branch per oven cavity with individual full-flow shutoff valve.

**ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.**