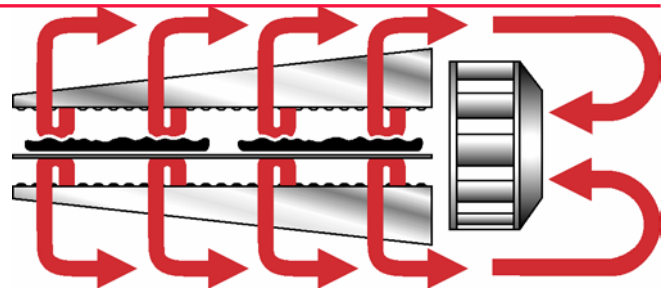




### Principle

Middleby Marshall PS Series conveyor ovens bake both faster and at a lower temperature than other ovens. Patented vertical columns of hot air move 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 PS540 conveyor oven is ideally suited for Kiosk and express-style locations where smaller ovens are required.

### Standard Features

- Stackable up to three oven cavities.
- **Impingement PLUS!** low oven profile and dual air return
- 40"/1016mm long cooking chamber
- 32"/813mm-wide, 76-1/2"/1943mm 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 heat delivery
- Stainless steel front, sides, top and interior
- Front-loading window with cool handle
- Reversible conveyor direction

### Optional Features

- Split belt - two 15"/381mm belts with individually-adjustable speed settings
- Lower shelf
- Adjustable legs (replace casters)

### 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

PS540 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.

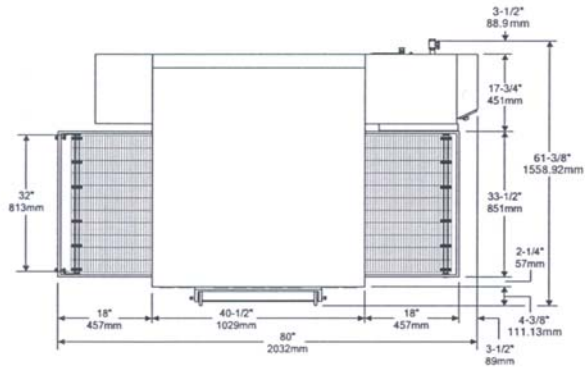
### Warranty

All PS540 models have a one year parts and labor warranty. Oven start-up and demonstration are included at no additional charge (USA only).

### Ventilation

Use of a ventilation hood is strongly recommended.

**PS540-1**

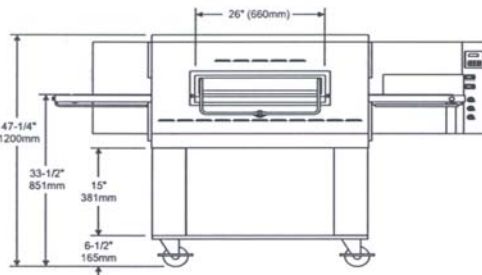


**TOP VIEW**

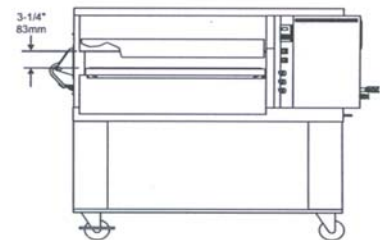


**NOTE:** All drawings show ovens equipped with casters. Adjustable feet that replace the casters are available as an option. CE-approved ovens require the use of adjustable feet.

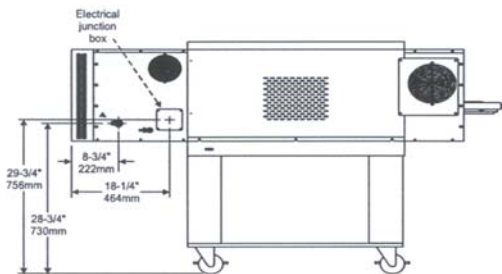
**NOTE:** PS540-1 single oven is shown with the optional lower shelf. Use of the shelf does not affect total height of the unit.



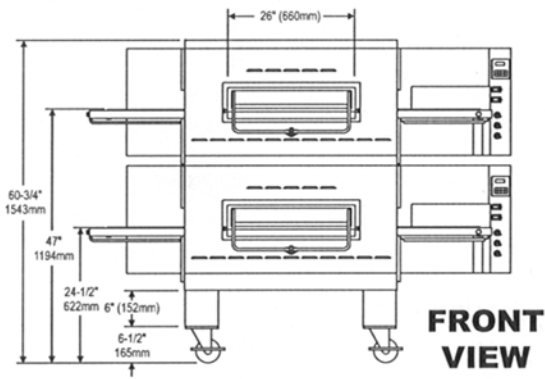
**FRONT VIEW**



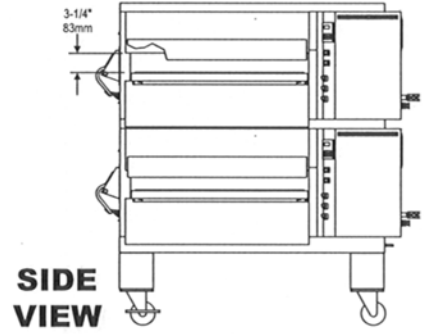
**SIDE VIEW**



**REAR VIEW**

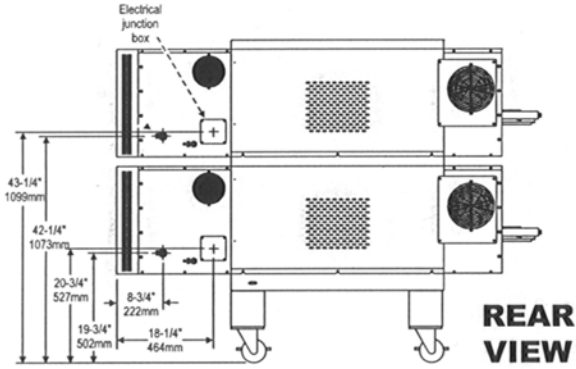


**PS540-2**

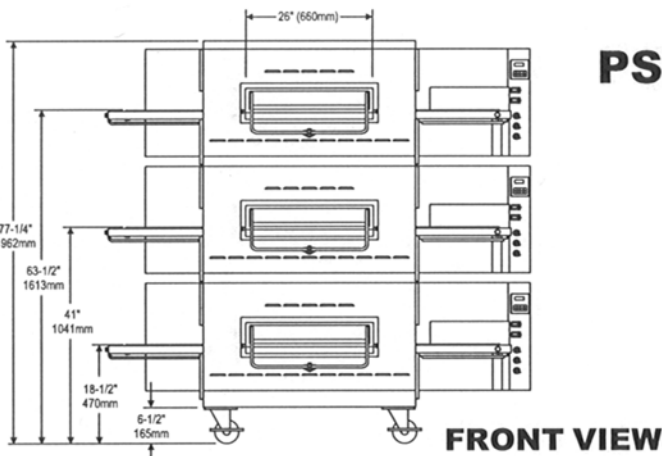


**FRONT VIEW**

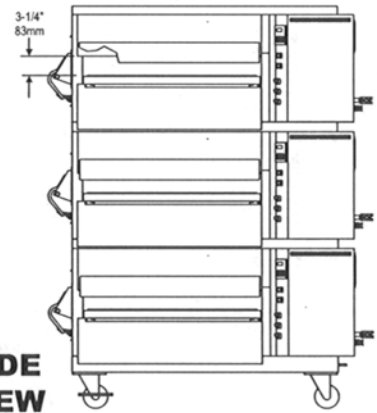
**SIDE VIEW**



**REAR VIEW**

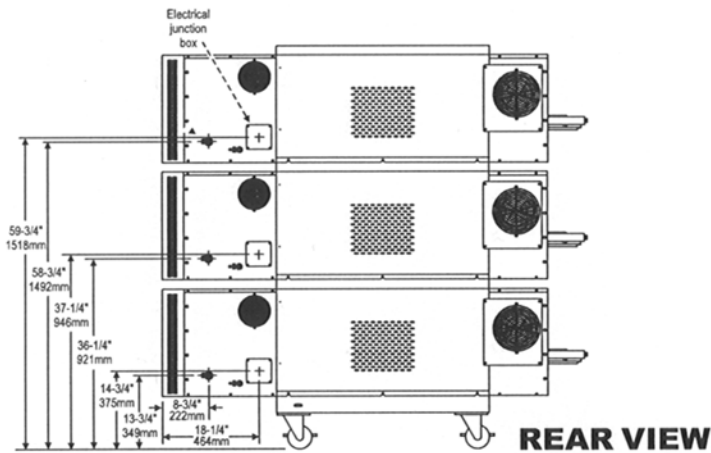


**PS540-3**



**FRONT VIEW**

**SIDE VIEW**



**REAR VIEW**

**RECOMMENDED MINIMUM CLEARANCES**

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

	Heating Zone	Baking Area	Belt Length	Belt Width	Overall Length (exit tray not installed)	Height	Depth	Max. Operating Temp.	Bake Time Range	Ship Wt.	Ship Cube
PS540-1 with 17.5" (446mm) leg extensions	1x40" 1016mm	9 sq. ft. 0.837m <sup>2</sup>	76-1/2" 1943mm	1x32" 813mm OR 2X15" 381mm	80" 2034mm	47-1/4" * 1200mm	60-1/2" 1537mm	550°F 288°C	2:40- 29:50	1100 lbs. 499kg	132 ft. <sup>3</sup> 3.70m <sup>3</sup>
PS540-2 with 17.5" (446mm) leg extensions	2x40" 1016mm	18 sq. ft. 1.674m <sup>2</sup>	76-1/2" 1943mm	1x32" 813mm OR 2X15" 381mm	80" 2032mm	60-3/4" * 1543mm	60-1/2" 1537mm	550°F 288°C	2:40- 29:50	2200 lbs. 999kg	264 ft. <sup>3</sup> 7.39m <sup>3</sup>
PS540-3 with 6" (152mm) leg extensions	3x40" 1016mm	27 sq. ft. 2.511m <sup>2</sup>	76-1/2" 1943mm	1x32" 813mm OR 2X15" 381mm	80" 2032mm	77-1/4" 1962mm	60-1/2" 1537mm	550°F 288°C	2:40- 29:50	3300lbs. 1498kg	396 ft. <sup>3</sup> 11.09m <sup>3</sup>

**ELECTRICAL SPECIFICATIONS**

Main Blower & Elements Voltage	Control Circuit Voltage	Phase	Amperage Freq.	Draw	Poles	Wires
208-240	208-240V	3	50/60 Hz	75A	4 Pole	4 wire (3 hot, 1 ground)

**HEATER AMPERAGE**

	Voltage	kW	Amp	Average	Amps
308V Export	208	27	75	37 37	37
	240	27	65	33 33	33
	208-240V	3	50/60 Hz	50A	4 Pole

**HEATER AMPERAGE**

	Voltage	kW	Amp	Average	Amps	
480V	380	27	41	22 22	22	
	208-240V	3	50/60 Hz	50A	4 Pole	5 wire (3 hot, 1neut, 1grd)

**HEATER AMPERAGE**

	Voltage	kW	Amp	Average	Amps
	480	27	32.5	28 28	28

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