



PS540-1
with optional
lower shelf



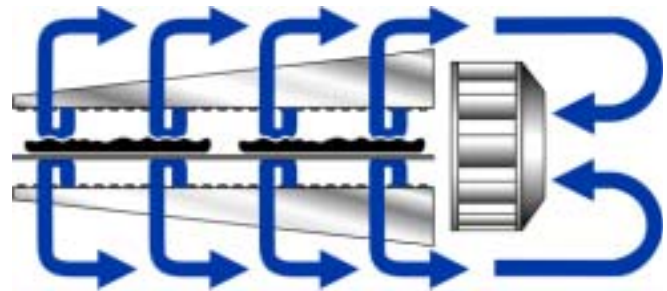
PS540-2



PS540-3

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 PS540 conveyor oven is ideally suited for medium-duty restaurant needs. The oven can cook a wide variety of food products, including pizza, seafood and bagels.

Standard Features

- Stackable up to three oven cavities high
- **Impingement PLUS!** dual air return
- **EMS Energy Management System*** reduces gas consumption and increases cooking efficiency
- 40"/1016mm long cooking chamber
- 32"/813mm-wide, 76½"/1943mm long conveyor belt
- Stackable up to three units high
- Patented "Jet Sweep" impingement process delivers constant heat to the cooking chamber
- Microprocessor-controlled bake time/conveyor speed
- Customer-specific adjustable jet fingers allow control of heat delivery
- Stainless steel front, sides and top
- 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 the product. Energy is conserved as air is recycled from heater to product, with minimum vent loss.

Cleanability

PS540 ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers and 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

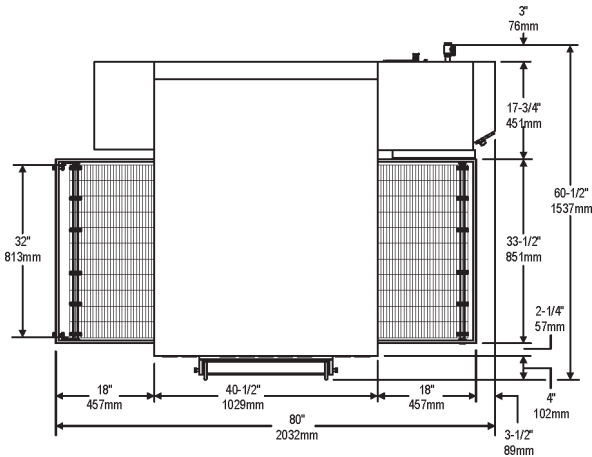
For installation under a ventilation hood only.

* Patent pending

* Photos show ovens equipped with casters. Adjustable feet are used on CE-approved units and are optional on all versions.

NOTE: Drawings show ovens equipped with casters. CE-approved units use adjustable feet instead of casters.

PS540-1

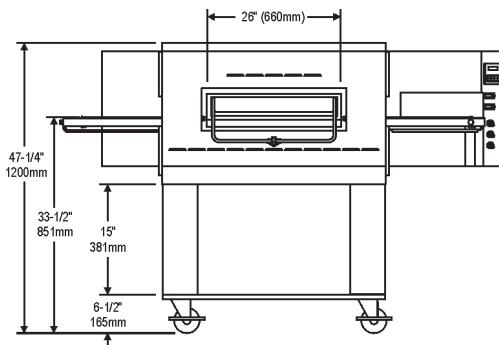


TOP VIEW

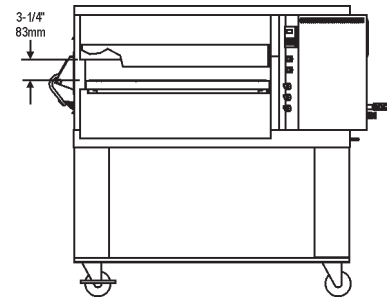


NOTE: All drawings show ovens equipped with casters. Adjustable feet that replace the casters are available as an option. CE-approved ovens require the use of adjustable feet.

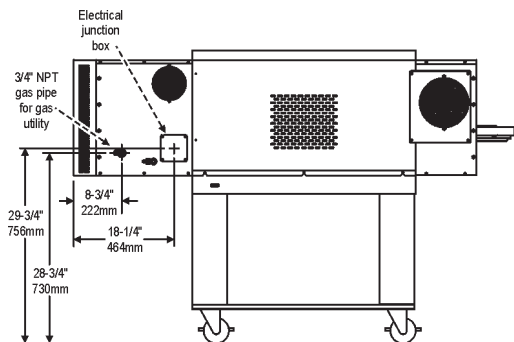
NOTE: PS540-1 single oven is shown with the optional lower shelf. Use of the shelf does not affect total height of the unit.



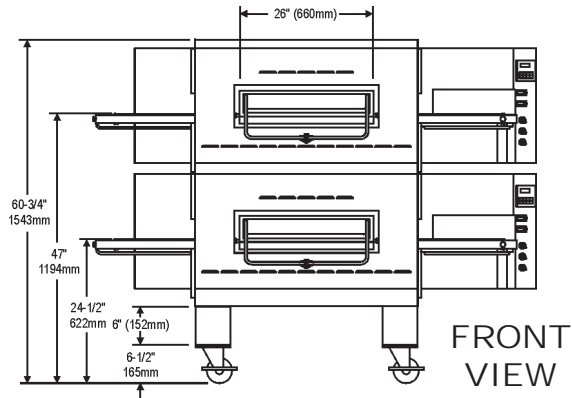
FRONT VIEW



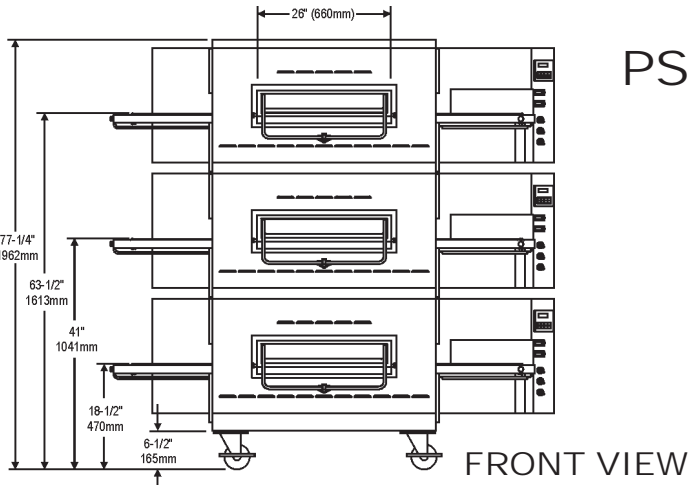
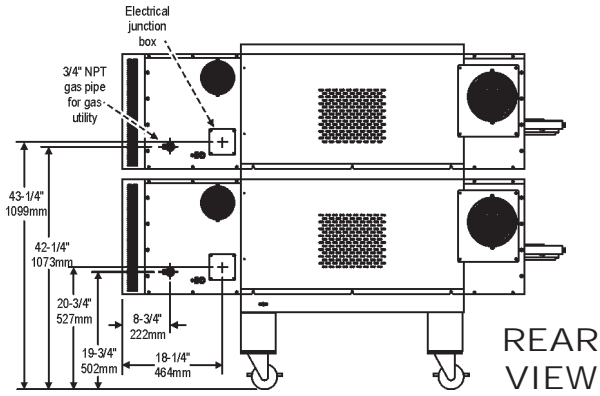
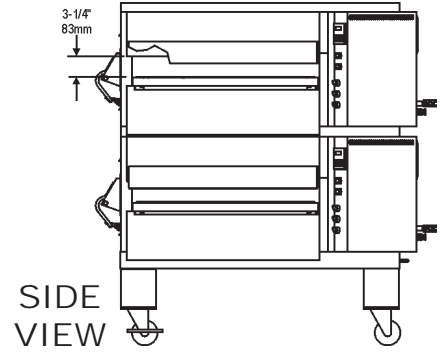
SIDE VIEW



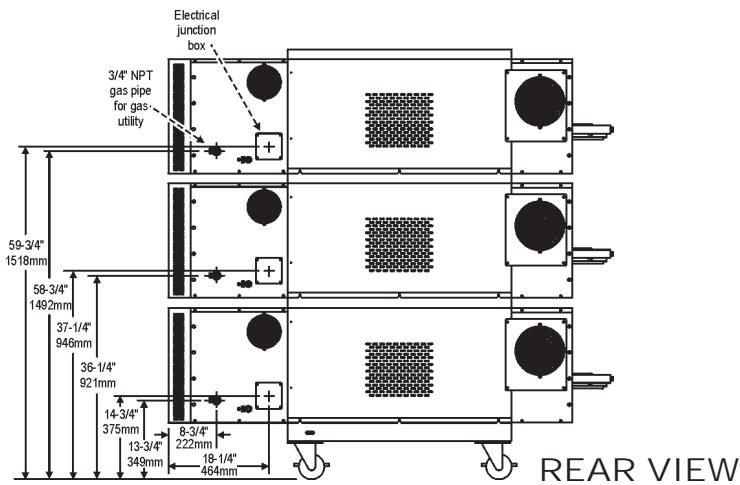
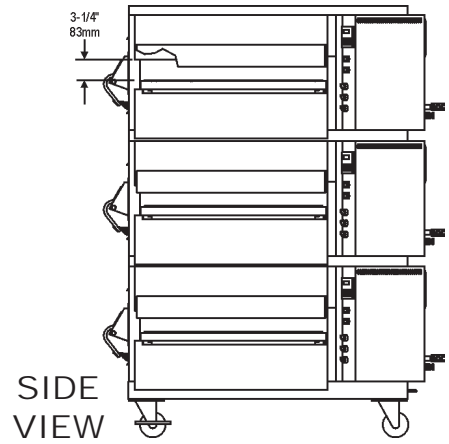
REAR VIEW



PS540-2



PS540-3



RECOMMENDED MINIMUM CLEARANCES

Rear of oven to wall	Control end of oven to wall	Non-control end of oven to wall
1" (25mm)	18" (457mm)	0" (0mm)

GENERAL INFORMATION

	Heating Zone	Baking Area	Belt Length	Belt Width	Length	Height	Depth (inc. gas line valve)	Maximum Operating Temp.	Bake Time Range	Ship Wt.	Ship Cube
PS540-1 with 17.5" (446mm) leg extensions	1 x 40" 1016mm	9 sq. ft. 0.837m ²	76-1/2" 1943mm	1 x 32" (813mm) OR 2 x 15" (381mm)	80" 2032mm	47-1/4" 1200mm	60-1/2" 1537mm	550°F 288°C	2:40- 29:50	1100 lbs. 499kg	132 ft. ³ 3.70m ³
PS540-2 with 6" (152mm) leg extensions	2 x 40" 1016mm	18 sq. ft. 1.674m ²	76-1/2" 1943mm	1 x 32" (813mm) OR 2 x 15" (381mm)	80" 2032mm	60-3/4" 1543mm	60-1/2" 1537mm	550°F 288°C	2:40- 29:50	2200 lbs. 999kg	264 ft. ³ 7.39m ³
PS540-3 without leg extensions	3 x 40" 1016mm	27 sq. ft. 2.511m ²	76-1/2" 1943mm	1 x 32" (813mm) OR 2 x 15" (381mm)	80" 2032mm	77-1/4" 1962mm	60-1/2" 1537mm	550°F 288°C	2:40- 29:50	3300 lbs. 1498kg	396 ft. ³ 11.09m ³

ELECTRICAL SPECIFICATIONS

Version	Voltage	Phase	Freq.	Current Draw *	Supply	Breakers
USA & std. export	208-240V	1	50/60 Hz	4.1 A	3 wire (2 hot, 1 ground)	As per local codes
Europe (CE)	220-230V	1	50 Hz	4.1 A	3 wire (2 hot, 1 ground)	As per local codes

* The current draw ratings shown above are average values for normal operation. The initial amperage draw on oven startup may exceed the listed value.

GAS SUPPLY SPECIFICATIONS

Version	Gas Type	Supply (inlet) Pressure (mbar)						Rated Heat Input
		North America	IE,IT,PT,ES,GB II _{2H3+}	DE II _{2ELL3B/P}	NL II _{2L3B/P}	BE,FR II _{2E+3+}	AT,CH,DK,FI,SE II _{2H3B/P}	
USA & std. export	Natural Gas	6-12" W.C. (14.9-29.9mbar)	--	--	--	--	--	120,000 BTU (35kW-hr.)
USA & std. export	Propane Gas	11-14" W.C. (27.4-34.9mbar)	--	--	--	--	--	120,000 BTU (35kW-hr.)
Europe (CE)	G20	--	20mbar	20mbar	--	20-25mbar	20mbar	35kW-hr.
Europe (CE)	G25	--	--	20mbar	25mbar	--	--	35kW-hr.
Europe (CE)	G20, G25	--	20mbar	20mbar	25mbar	20-25mbar	20mbar	35kW-hr.
Europe (CE)	G30	--	29-37mbar	--	28-30mbar	29-37mbar	50mbar	35kW-hr.
Europe (CE)	G30, G31	--	--	50mbar	30mbar	--	50mbar	35kW-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 3/4" (19mm) NPT branch per oven cavity with individual full-flow shutoff valve.
- Propane Gas - 1-1/2" (38mm) main supply line. One 3/4" (19mm) NPT branch per oven cavity with individual full-flow shutoff valve.

ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.

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