Middleby Marshall®

PS520

Electric or Gas Conveyor Oven

Project _____

Item No. _____

Quantity _____



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 allows for rapid results without burning.

All Middleby ovens are designed to cook a multitude of products including pizza, seafood, sandwiches, bagels, ethnic foods and more.

STANDARD FEATURES

- 20” (508 mm) long cooking chamber with 18” (457 mm) belt
- 42” (1067 mm) long, 37.5” (953 mm) deep, and 21.25” (540 mm) high overall dimensions
- Furnished with 4” (102 mm) legs
- Stackable up to three high
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Reversible conveyor direction
- 12” (305 mm) extension tray
- One year parts and labor warranty
- Use of a ventilation hood is required
- Control compartment is designed for quick and easy access
- Removable parts for easy cleaning (crumb pans, end panels, air fingers, exit tray, and a removable conveyor belt assembly)

OPTIONAL FEATURES

- 6” (152 mm) extension tray
- Stand with casters

ENERGY MANAGEMENT SYSTEM (EMS)

- Patented EMS provides efficient heat transfer to and from the product
- Efficient heat transfer combined with streams of hot air means these ovens can cook a multitude of products in a fraction of the time
- The top and front of the oven are insulated so they are cool to the touch

CERTIFICATIONS

Middleby Marshall reserves the right to make substitutions of components or change specifications without prior notice.

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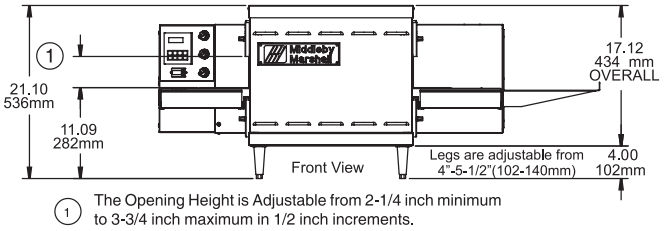
PS520 Electric or Gas Conveyor Oven

GENERAL SPECIFICATIONS

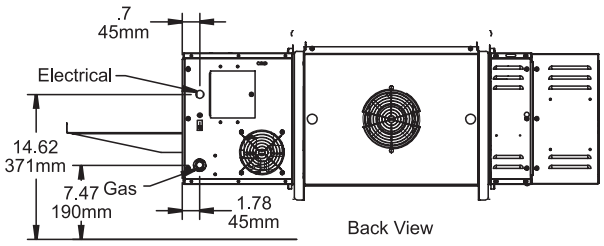
Wall Clearance		
Rear of Conveyor to Wall	0”	0 mm
Control End to Wall	0”	0 mm
Non-control End to Wall	0”	0 mm
Bake Operating Temperature	200° - 600°F	93° - 315°C
Time Range	30 seconds - 12 1/2 minutes	

DIMENSIONS

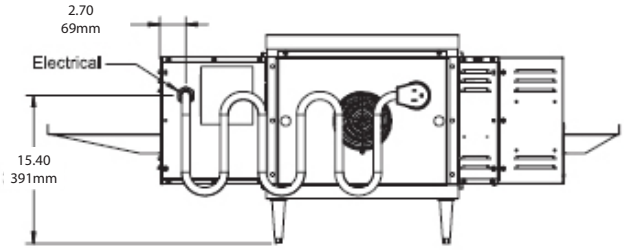
Single Units		
Heating Zone	20”	508 mm
Baking Area	2.5 ft²	0.23 m²
Belt Length	42”	1067 mm
Overall Length	53.82”	1367 mm
Height (with legs)*	21.10”	536 mm
Height (without legs)	17.12	435 mm
Depth	37.46”	951 mm
Ship Weight	325 lb.	147.42 kg
Ship Cube	22.1 ft³	0.62m³
Double Stacked Units		
Heating Zone	40”	1016 mm
Baking Area	5.0 ft²	0.46 m²
Belt Length	42”	1067 mm
Overall Length	53.82”	1367 mm
Height (with legs)*	36.64”	931 mm
Height (without legs)	32.67”	830 mm
Depth	37.46”	951 mm
Ship Weight	650 lb.	294.48 kg
Ship Cube	44.2 ft³	1.24 m³
Triple Stacked Units		
Heating Zone	60”	1524 mm
Baking Area	7.5 ft²	0.69 m²
Belt Length	42”	1067 mm
Overall Length	53.82”	1367 mm
Height (with legs)*	52.19”	1326 mm
Height (without legs)	48.19”	1224 mm
Depth	37.46”	951 mm
Ship Weight	975 lb.	442.25 kg
Ship Cube	66.3 ft³	1.86 m³



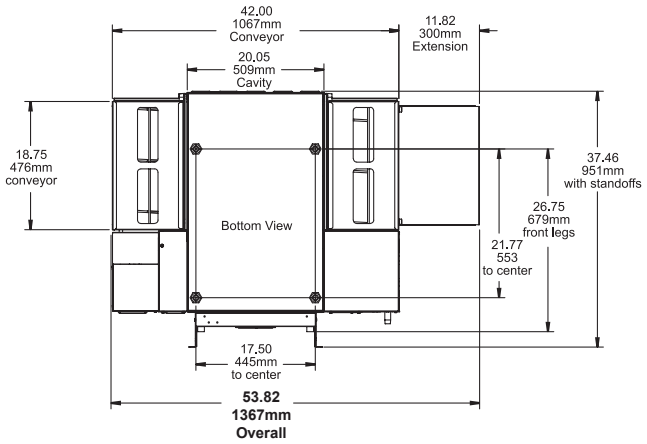
PS520 Front View – Gas & Electric Single Unit



PS520 Back View – Gas, Single Unit

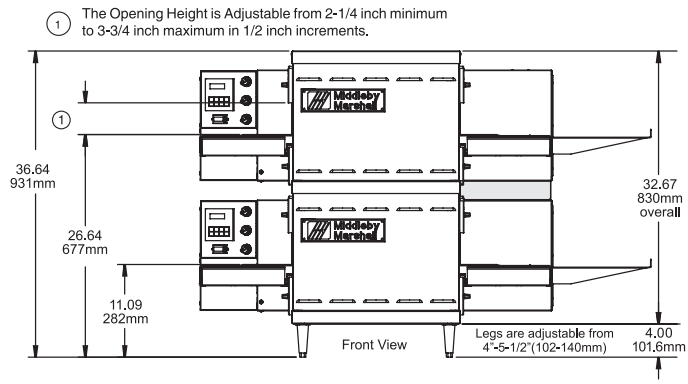


PS520 Back View – Electric, Single Unit

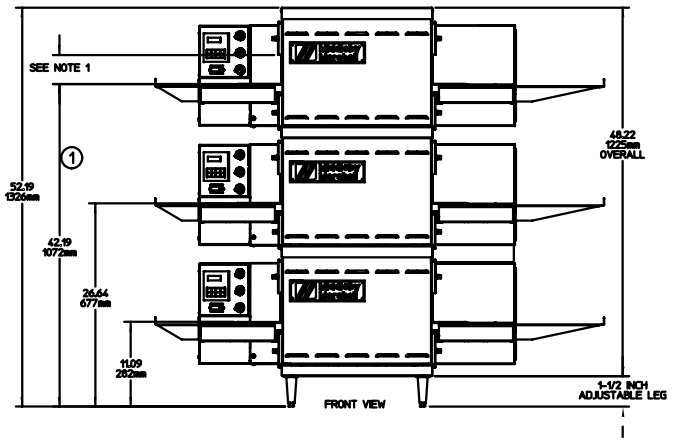


PS520 Bottom View – Gas & Electric Single Unit

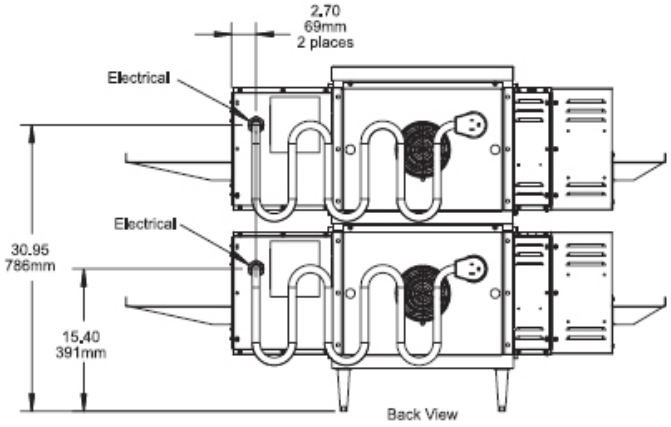
* Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions. All units are shown with casters. CE-approved ovens use 6” (152 mm) adjustable feet instead of casters.



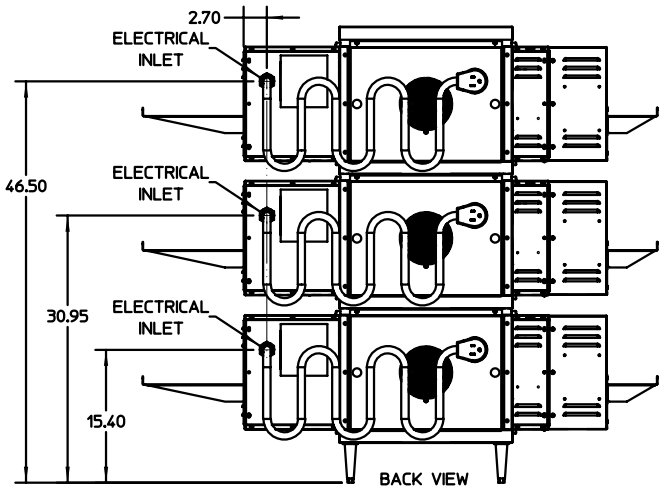
PS520 Front View – Double Stacked Gas & Electric Single Unit



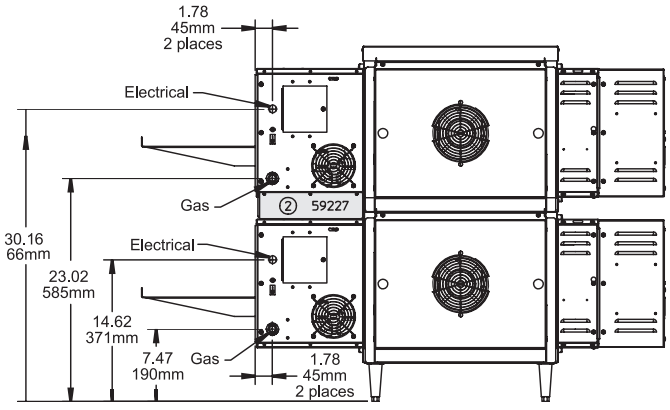
PS520 Front View – Triple Stacked Gas & Electric Single Unit



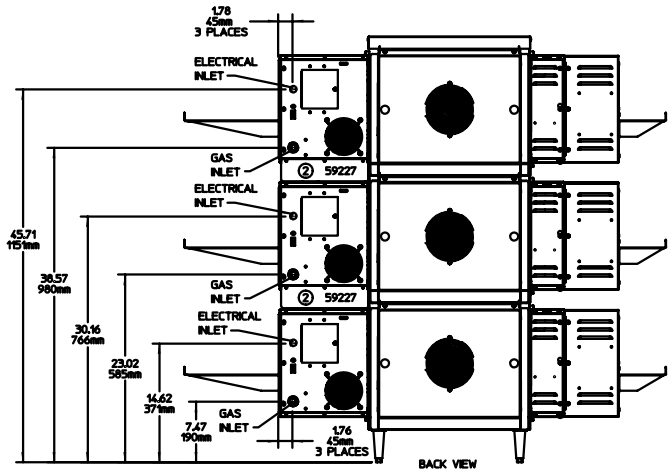
PS520 Back View – Electric, Double Stacked Units



PS520 Back View – Electric, Triple Stacked Units



PS520 Back View – Gas, Double Stacked Units



PS520 Back View – Gas, Triple Stacked Units

NOTE: Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions. All units are shown with casters. CE-approved ovens use 6" (152 mm) adjustable feet instead of casters.

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VOLTAGE	PHASE	FREQUENCY	AMPERAGE* L1	L2	L3	N	K.W.	SUPPLY	BREAKERS
208 V	1	50/60 Hz	39.9	39.9	-	-	8.3	3-wire (2L + G)	As per local code
240 V	1	50/60 Hz	34.6	34.6	-	-	8.3	3-wire (2L + G)	As per local code
230 V CE	1	50/60 Hz	33	33	-	-	7.6	3-wire (2L + G)	As per local code
380 V CE	3	50/60 Hz	21.8	21.8	1.2	1.2	8.3	5-wire (3L + N + G)	As per local code
380 V	3	50/60 Hz	21.8	21.8	1.2	1.2	8.3	5-wire (3L + N + G)	As per local code

*The current draw rating shown above are maximum values for normal operation. Amperage draw will be less than the listed value.

PS520 Gas Conveyor Oven

ELECTRICAL SPECIFICATIONS	
Voltage	208/240 V
Phase	1
Frequency	50/60 Hz
Current Draw**	1.5 amp
Supply	3-wire (2L)
Breakers	As per local code
Cord/Plug	6 ft cord with NEMA# L6-20P plug. Customer to provide NEMA# L6-20R receptical.

NATURAL GAS SPECIFICATIONS	
Supply (Inlet) Pressure	6-12” (14.9-29.9 mbar)**
Regulated Pressure	3.5” W.C. (8.7 mbar)
Rated Heat Input	40,000 BTU

PROPANE GAS SPECIFICATIONS	
Supply (Inlet) Pressure	11-14” (27.4-34.9 mbar)**
Regulated Pressure	7” W.C. (17.4 mbar)
Rated Heat Input	40,000 BTU

** The current draw rating shown above are maximum values for normal operation, amperage draw will be less than the listed value. 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” (50.8 mm) main supply line. One 3/4” (19mm) NPT branch per oven cavity with individual full-flow shutoff valve.
Propane Gas - 2” (50.8 mm) main supply line. One 3/4” (19mm) NPT branch per oven cavity with individual full-flow shutoff valve
NOTE: Each oven includes (1) 3/4”(19mm)NPT x 48”(1219mm) flexible, vinyl coated gas hose, EXCEPT for CE Countries.