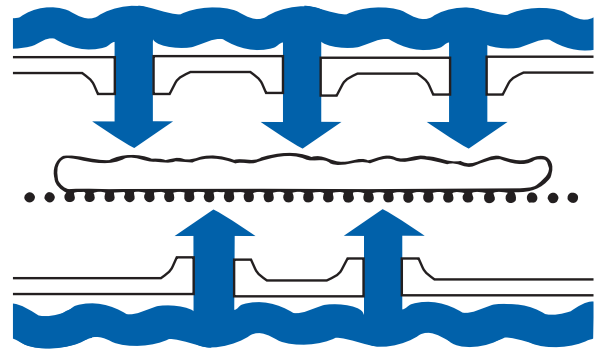


## Principle

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

PS570 conveyor oven features a 70" long cooking chamber, a 32" wide conveyor belt, and a patented "Jet Sweep" impingement process that delivers constant heat to the chamber. All ovens feature microprocessor controlled bake time/conveyor speed. Customer-specific adjustable jet fingers and front-loading window are standard. Jet fingers are independently adjustable. Ovens have stainless steel front, sides and top. The conveyor drive is reversible. Conveyor belt provides automatic delivery when product is finished. Front loading window with cool handle design allows products with different bake times to be cooked consistently regardless of loading.

## Special Features

PS570 units are stackable up to four high. Split belt option also available upon request.

## 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

PS570 ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, and a folding conveyor belt assembly.

## Easily Serviced

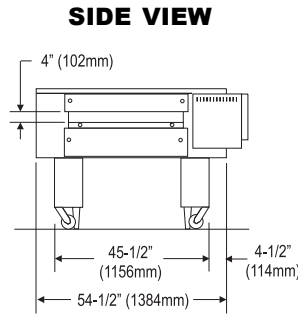
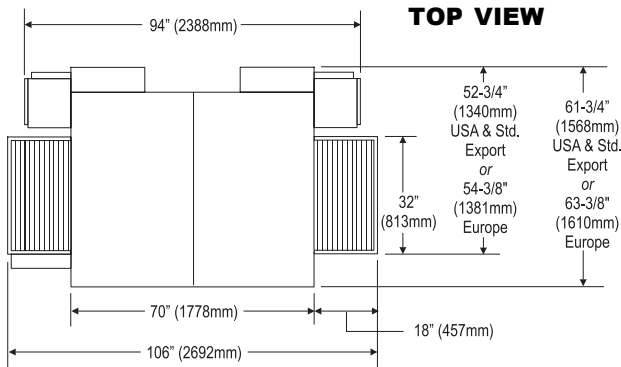
Control compartment is designed for quick and easy access. All electrical controls are door-mounted.

## Warranty

All PS570 models have a one year parts and labor warranty. Oven start-up and demonstration are included at no additional charge (USA only).

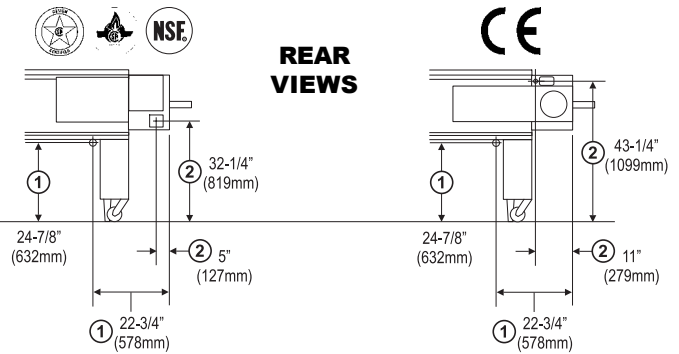
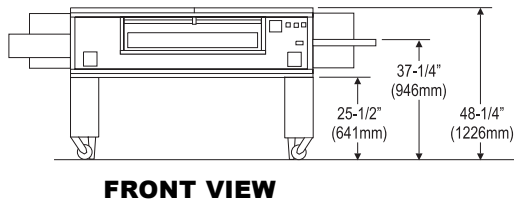
## Ventilation

For installation under a ventilation hood only.

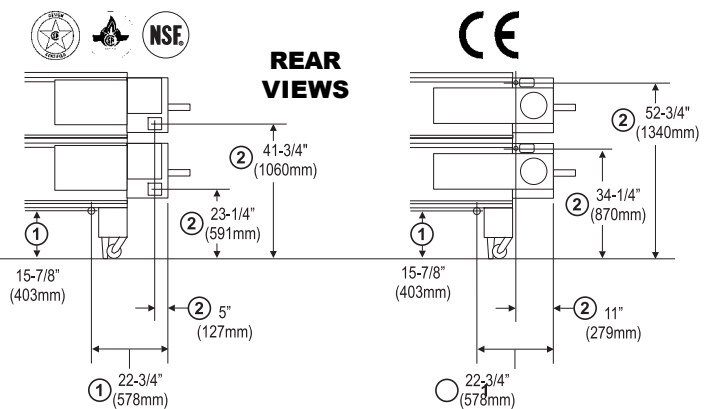
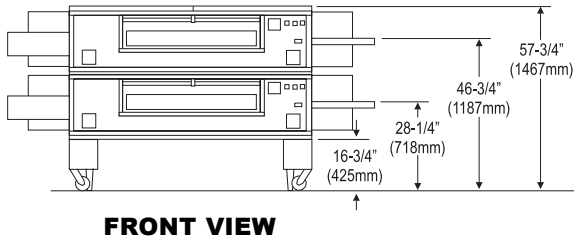


- ① Gas Utility Connection
- ② Electrical Utility Connection

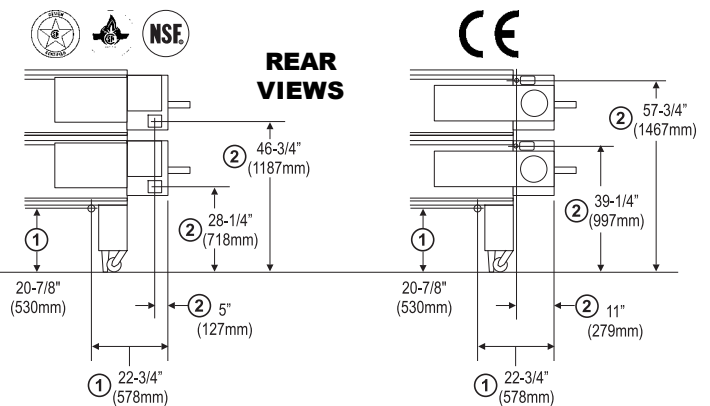
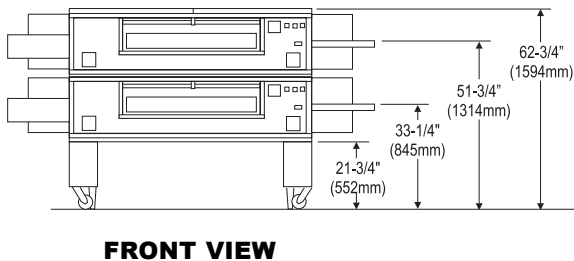
**PS570-1 Single Oven with 19" (483mm) leg extensions**



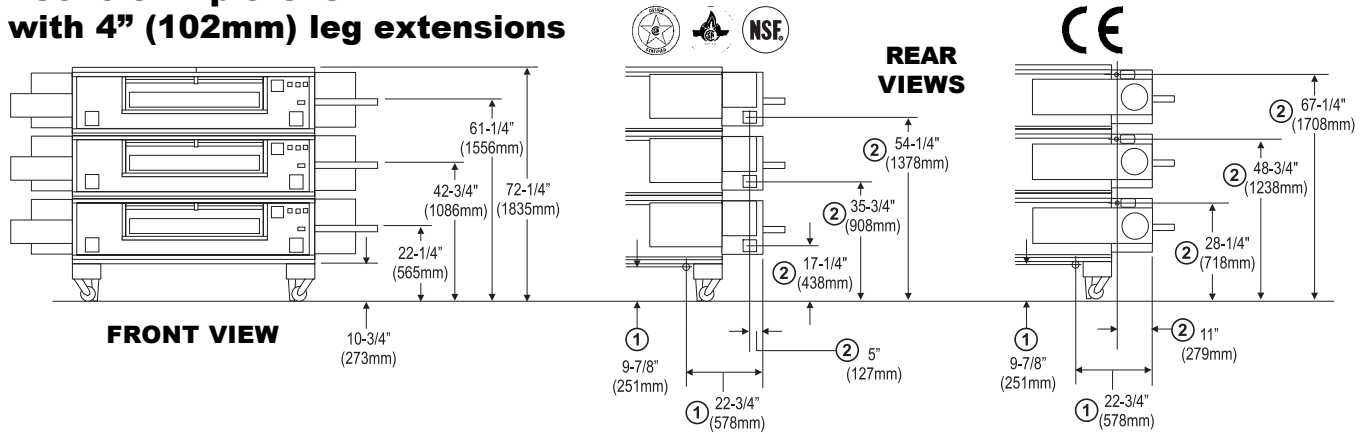
**PS570-2 Double Oven with 10" (254mm) leg extensions**



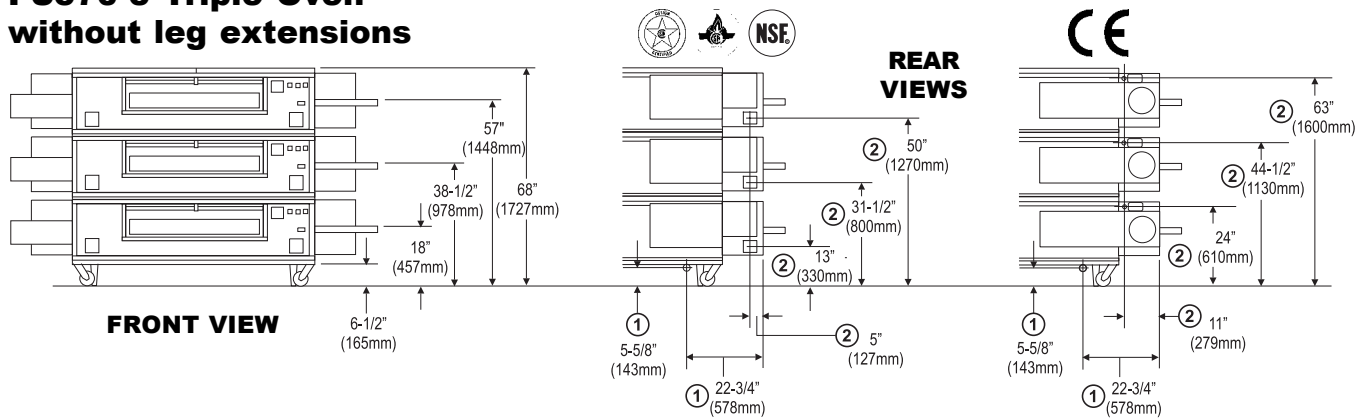
**PS570-2 Double Oven with 15" (381mm) leg extensions**



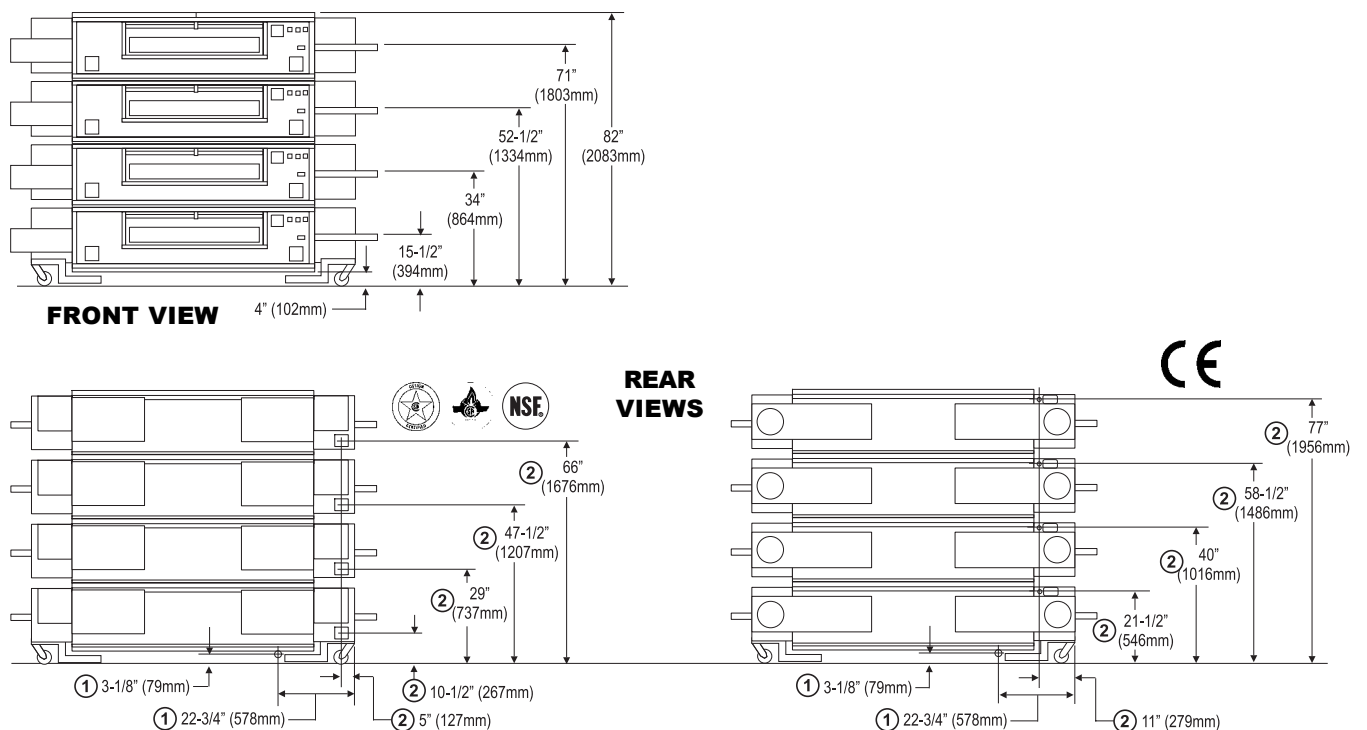
**PS570-3 Triple Oven  
with 4" (102mm) leg extensions**



**PS570-3 Triple Oven  
without leg extensions**





**PS570-4 Quad Oven  
with outriggers**





**RECOMMENDED MINIMUM CLEARANCES**

Rear of oven to wall	Control end of oven to wall	Non-control end of oven to wall
6" (152mm)	0" (0mm)	0" (0mm)

**GENERAL INFORMATION**

Model	Heating Zone	Baking Area	Belt Length	Belt Width	Depth 	Depth 	Height	Max. Operating Temp.	Bake Time Range	Ship Wt.	Ship Cube
PS570-1 with 19" (483mm) leg extensions	70" 1778mm	15.5 sq. ft. 1.44m <sup>2</sup>	106" 2692mm	32" 813mm	61-3/4" 1568mm	63-3/8" 1610mm	48-1/4" 1226mm	550°F 288°C	2:40- 29:50	1750 lbs. 795kg	160 ft. <sup>3</sup> 4.5m <sup>3</sup>
PS570-2 with 10" (254mm) leg extensions	140" 3556mm	31 sq. ft. 2.88m <sup>2</sup>	106" 2692mm	32" 813mm	61-3/4" 1568mm	63-3/8" 1610mm	57-3/4" 1467mm	550°F 288°C	2:40- 29:50	3500 lbs. 1589kg	320 ft. <sup>3</sup> 9.0m <sup>3</sup>
PS570-2 with 15" (381mm) leg extensions	140" 3556mm	31 sq. ft. 2.88m <sup>2</sup>	106" 2692mm	32" 813mm	61-3/4" 1568mm	63-3/8" 1610mm	62-3/4" 1594mm	550°F 288°C	2:40- 29:50	3500 lbs. 1589kg	320 ft. <sup>3</sup> 9.0m <sup>3</sup>
PS570-3 with 4" (102mm) leg extensions	210" 5334mm	46.5 sq. ft. 4.32m <sup>2</sup>	106" 2692mm	32" 813mm	61-3/4" 1568mm	63-3/8" 1610mm	72-1/4" 1835mm	550°F 288°C	2:40- 29:50	5250 lbs. 2384kg	480 ft. <sup>3</sup> 13.5m <sup>3</sup>
PS570-3 without leg extensions	210" 5334mm	46.5 sq. ft. 4.32m <sup>2</sup>	106" 2692mm	32" 813mm	61-3/4" 1568mm	63-3/8" 1610mm	68" 1727mm	550°F 288°C	2:40- 29:50	5250 lbs. 2384kg	480 ft. <sup>3</sup> 13.5m <sup>3</sup>
PS570-4 with outriggers	280" 7112mm	62 sq. ft. 5.76m <sup>2</sup>	106" 2692mm	32" 813mm	61-3/4" 1568mm	63-3/8" 1610mm	82" 2083mm	550°F 288°C	2:40- 29:50	7000 lbs. 3178kg	640 ft. <sup>3</sup> 18.0m <sup>3</sup>

**ELECTRICAL SPECIFICATIONS**

Model	Version	Voltage	Phase	Freq.	Current Draw	Supply	Breakers
PS570		208-240V	1	60 Hz	12A	3 pole, 4 wire (2 hot, 1 neut., 1 gnd)	As per local codes
PS570		230V	1	50 Hz	10A	2 pole, 3 wire (2 hot, 1 gnd)	As per local codes

**GAS SUPPLY SPECIFICATIONS**

	Min. Gas Pipe Size	Supply Gas Pressure	Rated Heat Input
Natural Gas	2-1/2" (63.5mm) main One 1-1/4" (12.7mm) NPT branch to lower oven cavity with individual full-flow shutoff valve	6-12" W.C. (14.9-29.9 mbar)	170,000 BTU (42,840 kcal, 50 kW/hr.) per oven cavity
Propane Gas	2" (50.8mm) main One 1-1/4" (12.7mm) NPT branch to lower oven cavity with individual full-flow shutoff valve	11-14" W.C. (27.4-34.9 mbar)	170,000 BTU (42,840 kcal, 50 kW/hr.) per oven cavity

\* The gas supply pressures shown are for ovens installed in North America. The required gas supply pressures of other locations are dependent on the local gas type and on all applicable local codes.

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