



# PS3240 Electric or Gas Conveyor Oven



## STANDARD FEATURES

- Impingement PLUS! low oven profile and dual air return
- 40.5" (1029 mm) long cooking chamber
- 33.5" (851 mm) wide, 76.5" (1943 mm) long conveyor belt
- Advanced technology air delivery system
- Control compartment is designed for quick and easy access
- One year parts and labor warranty
- Removable parts for easy cleaning (crumb pans, end panels, air fingers, and a folding conveyor belt assembly)
- For installation under a ventilation hood only
- "Cool skin" safety feature keeps the external surface of the oven under 120°F (49°C)

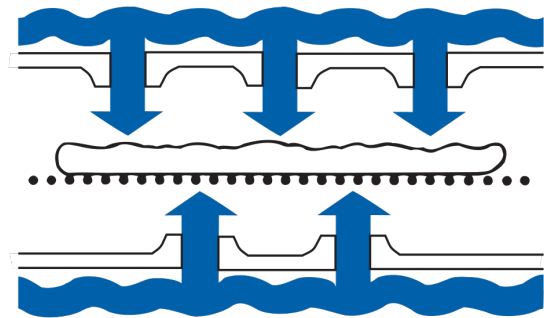
Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

## PRINCIPLE

Middleby Marshall PS Series Conveyor ovens bake both faster and at lower temperatures 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 resulting in rapid baking without burning. All Middleby Marshall ovens are designed to cook a multitude of products.



## OPTIONAL FEATURES

- Split belt - two 15" (381 mm) belts with individually adjustable speed settings
- Single or split belt hearth belts

## CERTIFICATIONS



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

# PS3240

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 | 300°-600°F        | 149°-315°C |
| Time Range                 | 1 1/4 -33 minutes |            |

## DIMENSIONS

### Single Units

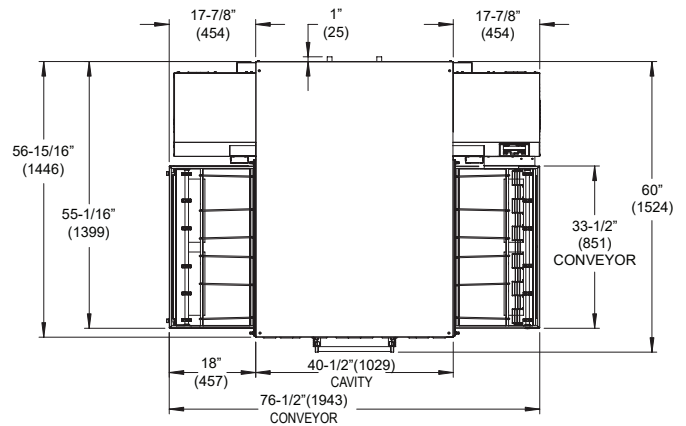
|                              |                     |                         |
|------------------------------|---------------------|-------------------------|
| Heating Zone                 | 40.5"               | 1029 mm                 |
| Baking Area                  | 9 sq ft             | 0.837 sq m <sup>2</sup> |
| Belt Length                  | 76.5"               | 1943 mm                 |
| Overall Length               | 76.5"               | 1943 mm                 |
| Height (22.13"/562 mm legs)* | 47.125"             | 1197 mm                 |
| Depth                        | 60"                 | 1524 mm                 |
| Ship Weight                  | 1100 lb.            | 499 kg                  |
| Ship Cube                    | 132 ft <sup>3</sup> | 3.70 m <sup>3</sup>     |

### Double Stacked Units

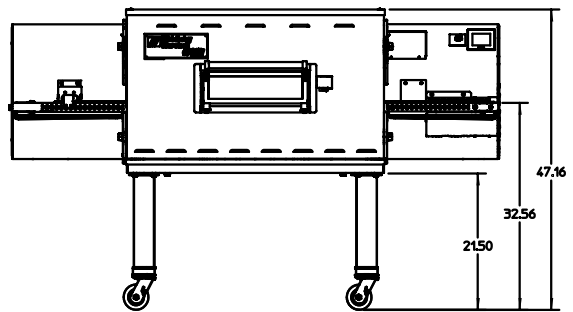
|                              |                       |                      |
|------------------------------|-----------------------|----------------------|
| Heating Zone                 | 81"                   | 2057 mm              |
| Baking Area                  | 18 sq ft <sup>2</sup> | 1.674 m <sup>2</sup> |
| Belt Length                  | 76.5"                 | 1943 mm              |
| Overall Length               | 76.5"                 | 1943 mm              |
| Height (11.25"/286 mm legs)* | 61.75"                | 1568 mm              |
| Depth                        | 60"                   | 1524 mm              |
| Ship Weight                  | 2200 lb.              | 999 kg               |
| Ship Cube                    | 364 ft <sup>3</sup>   | 7.39 m <sup>3</sup>  |

### Triple Stacked Units

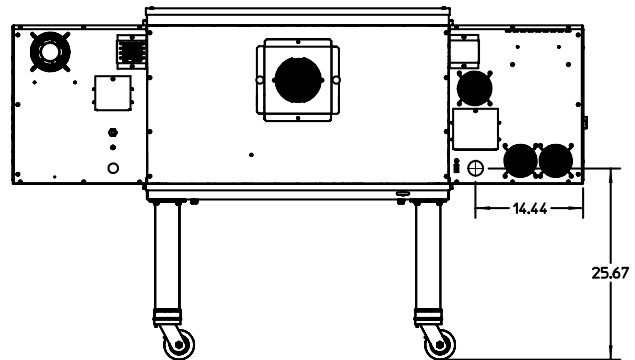
|                          |                     |                         |
|--------------------------|---------------------|-------------------------|
| Heating Zone             | 121.5"              | 3086 mm                 |
| Baking Area              | 27 ft <sup>2</sup>  | 2.511 sq m <sup>2</sup> |
| Belt Length              | 76.5"               | 1943 mm                 |
| Overall Length           | 76.5"               | 1943 mm                 |
| Height (5"/127 mm legs)* | 77.625"             | 1972 mm                 |
| Depth                    | 60"                 | 1524 mm                 |
| Ship Weight              | 3300 lb.            | 1498 kg                 |
| Ship Cube                | 396 ft <sup>3</sup> | 11.09 m <sup>3</sup>    |



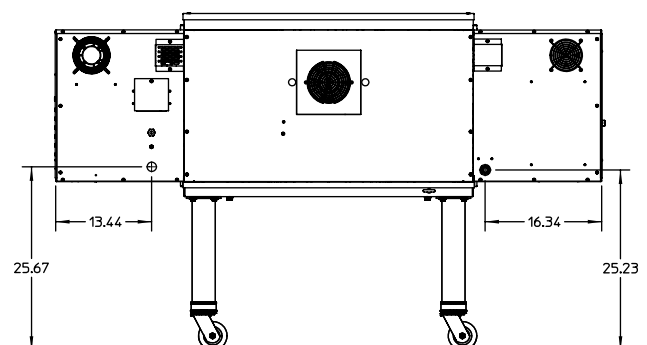
PS3240 Top View – Electric & Gas Single Unit



PS3240 Front View – Electric & Gas Single Unit

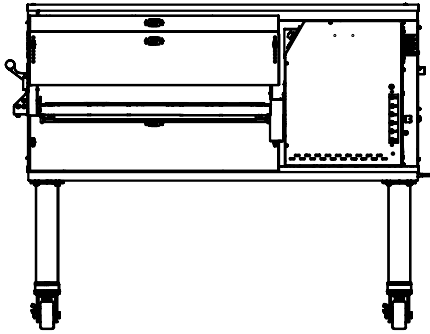


PS3240 Back View – Electric Single Unit

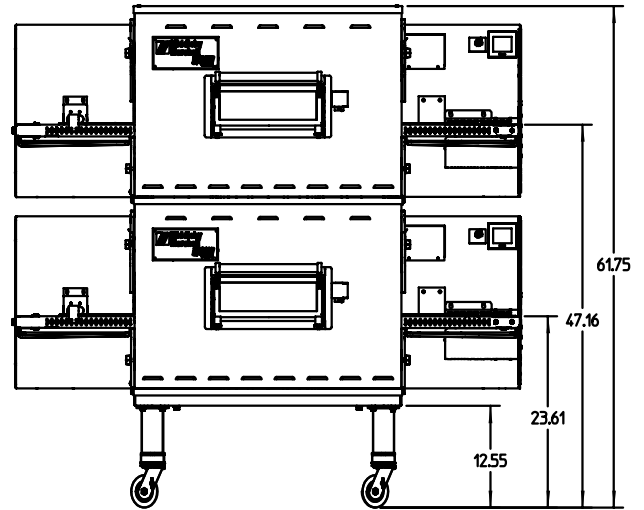


PS3240 Back View – Gas Single Unit

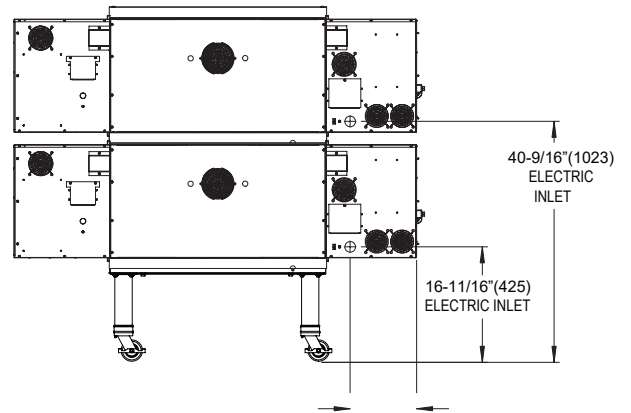
\* Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions. All units are shown with casters. CE-approved ovens use 6" (152 mm) adjustable feet instead of casters.



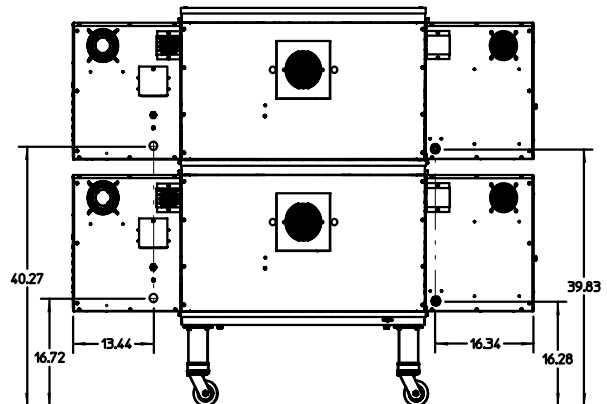
PS3240 Side View – Gas Single Unit



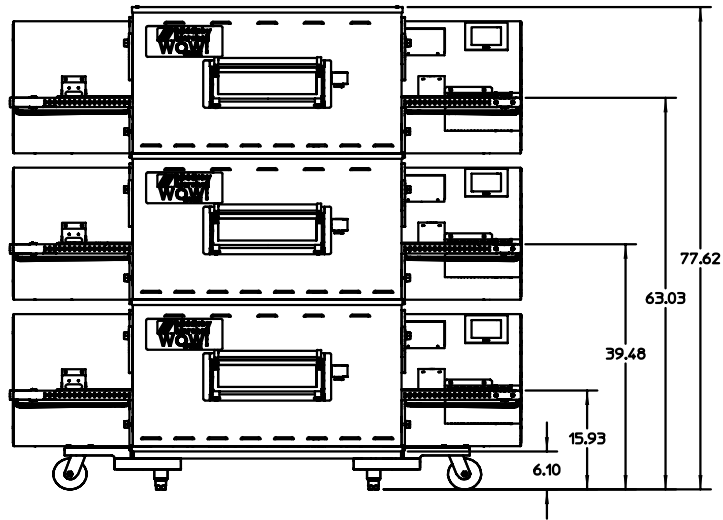
PS3240 Front View – Electric & Gas Double Stacked w/Legs



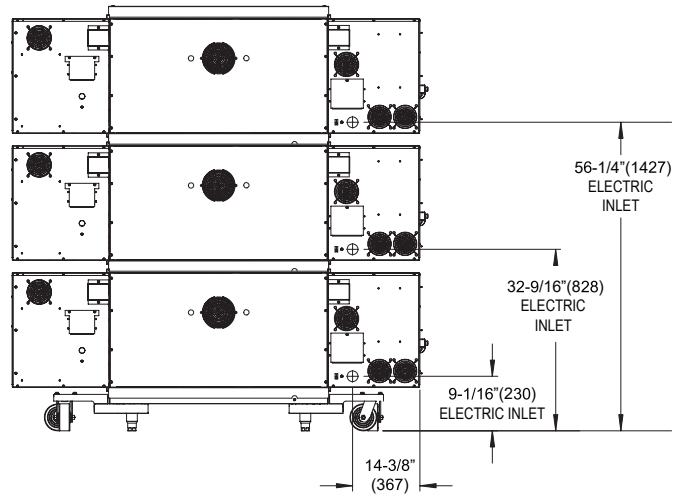
PS3240 Back View – Electric Double Stacked w/Legs



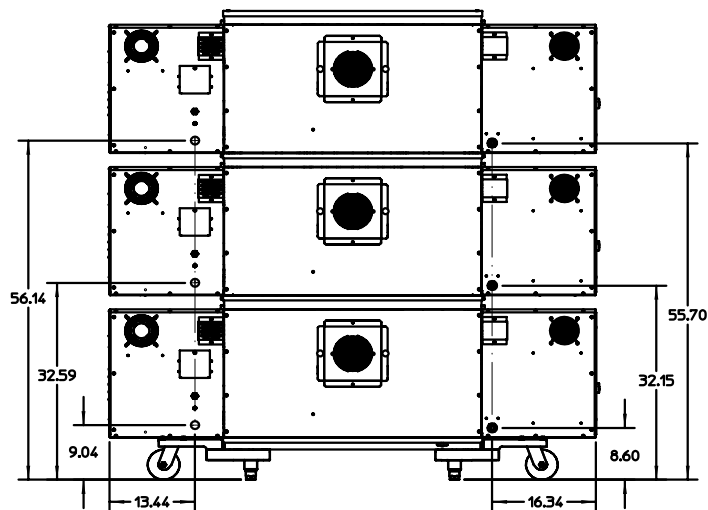
PS3240 Back View – Gas Double Stacked w/Legs



PS3240 Front View – Electric & Gas Triple Stacked w/Outriggers



PS3240 Back View – Electric Triple Stacked w/Outriggers



PS3240 Back View – Gas Triple Stacked w/Outriggers



# PS3240 Electric or Gas Conveyor Oven

## PS3240 Electric Conveyor Oven

| VOLTAGE  | PHASE | FREQUENCY | RATED HEAT INPUT | AMPERAGE* |    |    |    | SUPPLY              | BREAKERS          |
|----------|-------|-----------|------------------|-----------|----|----|----|---------------------|-------------------|
|          |       |           |                  | L1        | L2 | L3 | N  |                     |                   |
| 208 V    | 3     | 50/60 Hz  | 27.0 kW          | 85        | 85 | 75 | -  | 4-wire (3L + G)     | As per local code |
| 240 V    | 3     | 50/60 Hz  | 27.0 kW          | 75        | 75 | 65 | -  | 4-wire (3L + G)     | As per local code |
| 380 V    | 3     | 50/60 Hz  | 27.0 kW          | 51        | 41 | 41 | 10 | 5-wire (3L + N + G) | As per local code |
| 380 V CE | 3     | 50/60 Hz  | 27.0 kW          | 51        | 41 | 41 | 10 | 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.

## PS3240 Gas Conveyor Oven

|                | ELECTRICAL SPECIFICATIONS   |                             |
|----------------|---|-----------------------------|
|                | USA & STD Export  | Europe (CE)                 |
| Voltage        | 208/240 V   | 220-230 V                   |
| Phase          | 1   | 1                           |
| Frequency      | 50/60 Hz  | 50/60 Hz                    |
| Current Draw** | 4.5 Amp-Run<br>10Amp-Start  | 4.5 Amp-Run<br>10Amp-Start  |
| Supply         | 3 wire<br>(2 hot, 1 ground)                                       | 3 wire<br>(2 hot, 1 ground) |
| Breakers       | As per local code   | As per local code           |
| Cord/Plug      | Optional 6 ft cord with NEMA# 15-50P plug for 208-240V 3ph ovens. |                             |

| NATURAL GAS SPECIFICATIONS |                             |
|----------------------------|-----------------------------|
| Supply (Inlet) Pressure    | 6-8" W.C. (14.9-20.0mbar) * |
| Regulated Pressure         | 3.5" W.C.(8.7mbar)          |
| Rated Heat Input           | 99,000BTU (29.14 kW-hr)     |

| PROPANE GAS SPECIFICATIONS |                               |
|----------------------------|-------------------------------|
| Supply (Inlet) Pressure    | 12-14 "W.C. (29.9-34.9 mbar)* |
| Regulated Pressure         | 10" W.C. (24.9 mbar)          |
| Rated Heat Input           | 99,000BTU (29.14 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" (51 mm) main supply line. One 3/4" (19mm) NPT branch per oven cavity with individual full-flow shutoff valve

\* Propane Gas - 1 1/2" (31.8 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