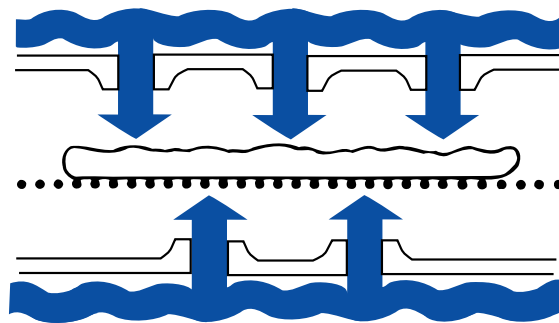


Electrically Heated Conveyor Ovens



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, Mexican, etc.



General Information

PS200 conveyor ovens feature a 40.5" cooking chamber, a 32" wide conveyor belt, and a patented "Jet Sweep" convection process that delivers constant heat to the chamber. All ovens feature microprocessor controlled bake time/conveyor speed. Six adjustable jet fingers and front-loading window are standard. Ovens have stainless steel front, sides and top. All ovens include extra fan belt, installation kit, restraining cable, and 4' AGA flex hose. Heating is controlled in 8" adjustable zones. Top and bottom are independently adjustable. The conveyor drive is reversible. Conveyor belt provides automatic delivery when product is finished. Front loading window with cool handle design allows product with different bake times to be cooked consistently regardless of loading.

Special Features

PS200 units are stackable two high, with tandem options available. 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

PS200 ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers and a folding conveyor belt assembly for easy removal.

Easily Serviced

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

Warranty

All PS200 models have a one year parts and labor warranty. Oven start-up and demonstration are included at no additional charge (USA only).

Ventilation

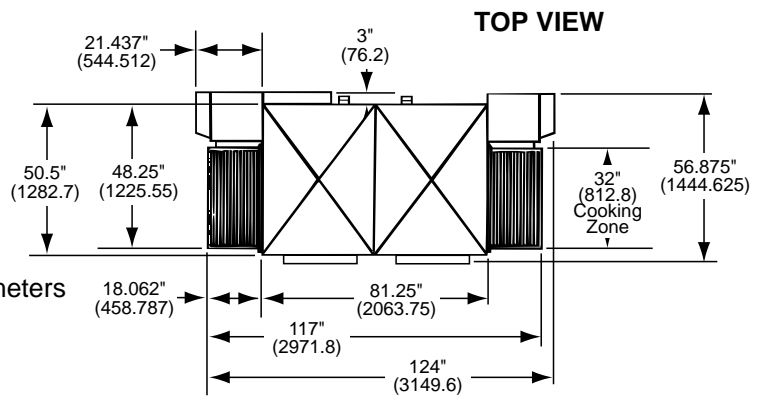
For installation under a ventilation hood only.



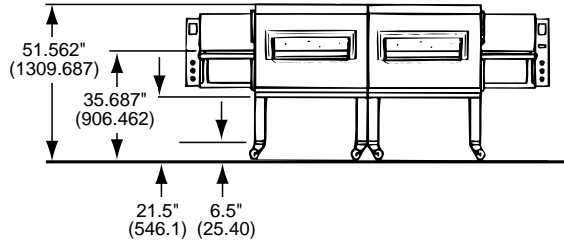
Middleby Marshall Model PS200 Tandems Electrically Heated Conveyor Ovens

Baking chamber opening: 3.5" (88.9 mm).
Scale .25" (6.35 mm) = (304.8 mm) approx.

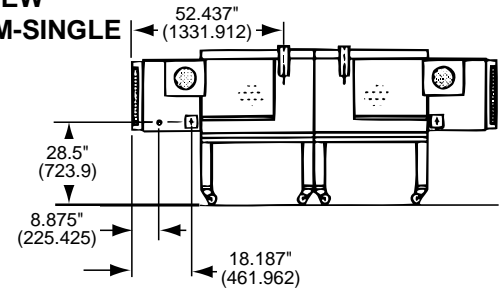
NOTE: All Figures In Parentheses Are In Millimeters



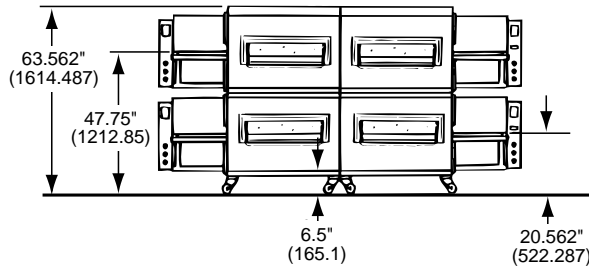
**FRONT VIEW
PS200 TANDEM-SINGLE**



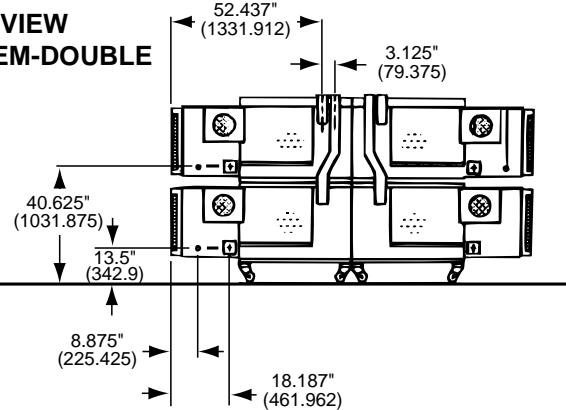
**BACK VIEW
PS200 TANDEM-SINGLE**



**FRONT VIEW
PS200 TANDEM-DOUBLE**



**BACK VIEW
PS200 TANDEM-DOUBLE**



RECOMMENDED MINIMUM CLEARANCES

| Rear of Oven to Wall | Left Conveyor Extension to Wall | Right Conveyor Extension to Wall (control panel side) |
|----------------------|---------------------------------|---|
| 6" (152.4) | 18" (457.2) | 18" (457.2) |

GENERAL INFORMATION

| | Heating Zone | Bake Chamber | Belt Width | Height | Width | Depth | Max. Operating Temp. | Bake Time Range | Ship Wt. (lbs.) | Ship Cube Per Cavity |
|---------------------|---------------|--------------------------|-------------|----------------|---------------|--------------------|----------------------|-------------------------------------|-----------------|----------------------|
| PS200 Single Tandem | 81" (1028.7) | 18 sq. ft. (1.672 sq. m) | 32" (812.8) | 51.5" (1308.1) | 124" (3149.6) | 56.875" (1444.625) | 550° (287°C) | 2 min., 40 sec. to 29 min., 50 sec. | 2200 | 132 ft. ³ |
| PS200 Double Tandem | 162" (4114.8) | 36 sq. ft. (3.344 sq. m) | 32" (812.8) | 63.5" (1612.9) | 124" (3149.6) | 56.875" (1444.625) | 550° (287°C) | 2 min., 40 sec. to 29 min., 50 sec. | 4400 | 132 ft. ³ |

ELECTRICAL RATINGS

| | Voltage | kW per oven | Phase | HZ | Connected load. Per Oven | Grounding | Breakers |
|------------------------|-------------|-------------|-------|----|--------------------------|----------------|--------------------|
| Electric Single Tandem | 208/240/480 | 28 | 3 | 60 | 78/75/37 | 3 pole, 4 wire | 200 amp, 1.25" NPT |
| Electric Double Tandem | 208/240/480 | 28 | 3 | 60 | 78/75/37 | 3 pole, 4 wire | 400 amp, 1.25" NPT |

* Above specifications subject to change without notice.