CONVEYORS OF EXCELLENCE

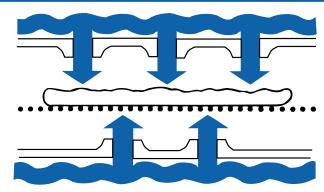
Principle

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 that tend to insulate the product. This process allows rapid baking without burning. All Middleby ovens are designed to cook a multitude of products, including pizza, seafood, bagels, ethnic foods and more.



Direct Gas Fired Conveyor Oven





General Information

PS224 conveyor ovens feature a 40.5" cooking chamber, a 24" wide conveyor belt and the patented "Jet Sweep" impingement 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 installation kit, restraining cable, 4' AGA flex hose and brushed steel legs. Heating is controlled in 8" adjustable zones. Top and bottom heating is independently adjustable. The conveyor drive is reversible and 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

PS224 units are stackable two high, and split belt option is available upon request.

Conserves Energy

Middleby ovens provide efficient heat transfer to product. Energy is conserved as air is recycled from heater to product with minimum flue or vent loss.

Cleanability

PS224 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 PS224 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 PS224 Direct Gas Fired Conveyor Oven

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

63.562" (1614.5)

NOTE: All Figures In Parentheses Are In Millimeters Unless Otherwise Specified

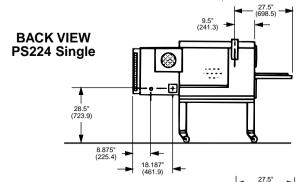
FRONT VIEW PS224 Single 51.562" (1309.7) 35.687" (906.5) 21.5" (546.1)

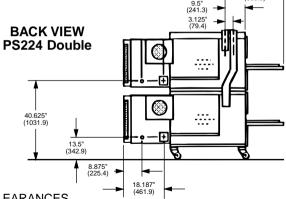
47.75° (1212.9)

20.562"

FRONT VIEW

PS224 Double





RECOMMENDED MINIMUM CLEARANCES

	Rear of Oven to Wall	Left Conveyor Extension to Wall	Right Conveyor Extension to Wall (control panel side)		
1" (25.4)		0"	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
PS224 Single	40.5" (1028.7)	6.4 sq. ft. (.5945 sq. m)	24" (508)	51.5" (1308.1)	80" (2032)	50" (1270)	550° (287°C)	2 min., 40 sec. to 29 min., 50 sec.	925	132 ft₃
PS224Double	81" (2057.4)	12.8 sq. ft. (1.189 sq. m)	24" (508)	63.5" (1612.9)	80" (2032)	50" (1270)	550° (287°C)	2 min., 40 sec. to 29 min., 50 sec.	1850	264 ft ₃

GAS SUPPLY PROVIDED BY CUSTOMER

	Min. Gas Pipe Size	Gas Valves (full flow gas shut-off valve)	Req'd Supply Gas Pressure*	Power
Natural Gas 1 or 2 ovens	2" (508) NPT	.75" (19.05) ID each oven	6" (15mbar) to 14" (35mbar) water column	100,000 BTU/HR (30kW) per cavity
Natural Gas 3 or 4 ovens	2.5" (63.5) NPT	.75" (19.05) ID each oven	6" (15mbar) to 14" (35mbar) water column	100,000 BTU/HR (30kW) per cavity
Propane Gas 1 or 2 ovens	1.5" (38.1) NPT	.75" (19.05) ID each oven	11.5" (28mbar) to 14" (35mbar) water column	100,000 BTU/HR (30kW) per cavity
Propane Gas 3 or 4 ovens 2" (50.8) NPT .75" (19.05) ID each oven		11.5" (28mbar) to 14" (35mbar) water column	100,000 BTU/HR (30kW) per cavity	
			(CE Max 50mbar)	

ELECTRICAL RATINGS (per cavity)

Gas Fired Ovens	Voltage	Phase	HZ	Amps	Supply	Breakers
PS224	208 - 240	1	60	4.1	2 pole, 4 wire (2 hot, 1 neutral,1 ground)	per local codes
PS224	220 - 230	1	50	800 Watts	2 pole, 3 wire	per local codes