

Direct Gas Fired Conveyor Oven



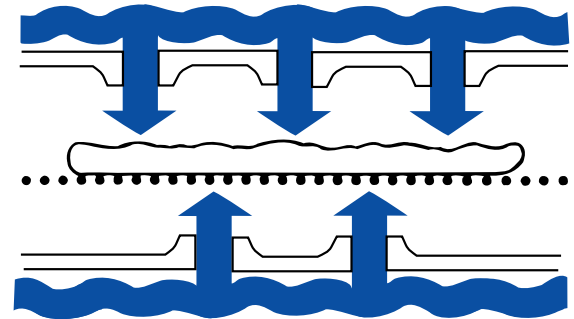
PS360T Single Tandem Unit



PS360T-D Double Tandem Unit

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

PS360 Tandem conveyor ovens feature a 109" 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. Eight adjustable jet fingers per chamber and front-loading window are standard. Ovens have stainless steel front, sides and top. All ovens include extra fan belt, installation kit, 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

PS360 Tandem units are stackable two 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

PS360 Tandem 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 PS360 Tandem models have a one year parts and labor warranty. Oven start-up and demonstration are included at no additional charge (USA only).

Ventilation

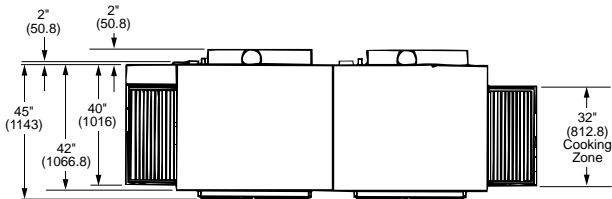
For installation under a ventilation hood only.

Middleby Marshall Model PS360 Tandems Direct Gas Fired Conveyor Oven

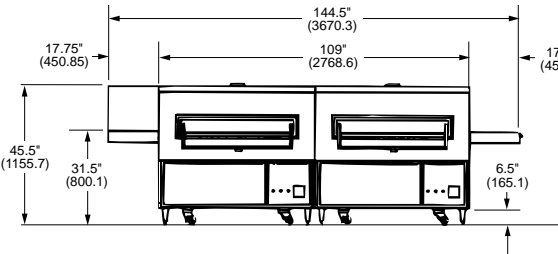
Baking chamber opening: 3.875" (98.425 mm).
Scale .25" (6.35 mm) = 1' (304.8 mm) approx.

NOTE: All Figures In Parentheses Are In Millimeters

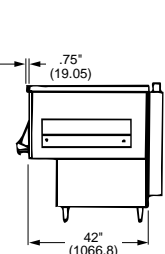
TOP VIEW OF BOTH THE PS360T AND PS360T-D



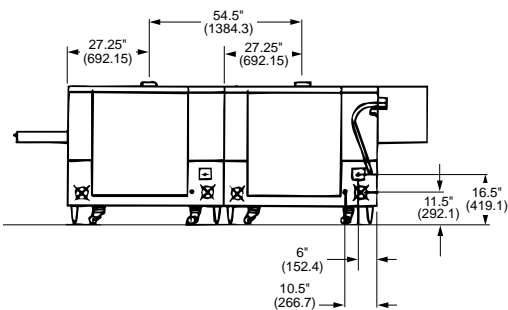
FRONT VIEW - PS360T



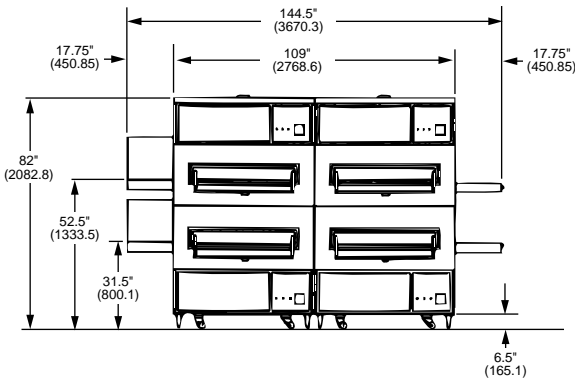
SIDE VIEW - PS360T



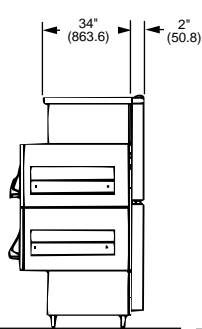
REAR VIEW - PS360T



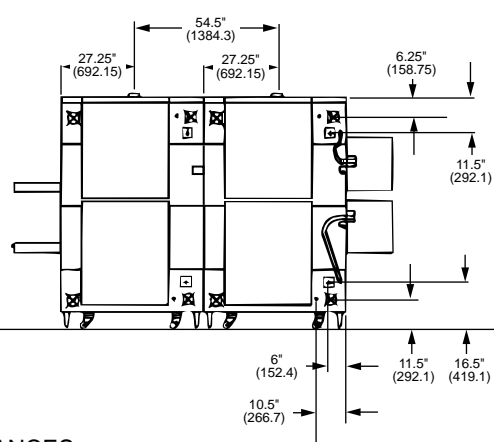
FRONT VIEW - PS360T-D



SIDE VIEW - PS360T-D



REAR VIEW - PS360T-D



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"	0"

GENERAL INFORMATION

	Heating Zone	Bake Chamber	Belt Width	Height	Width	Depth	Max. Operating Temp.	Bake Time Range	Ship Wt. (lbs.)	Ship Cube Per Cavity
PS360 Single Tandem	109" (2768.6)	24.2 sq. ft. (2.248 sq. m)	32" (812.8)	45.5" (1155.7)	144.5" (3670.3)	47" (1193.8)	550° (287°C)	2 min., 40 sec. to 29 min., 50 sec.	2700	104.5 ft ³
PS360 Double Tandem	218" (5537.2)	48.4 sq. ft. (4.496 sq. m)	32" (812.8)	82" (2082.8)	144.5" (3670.3)	47" (1193.8)	550° (287°C)	2 min., 40 sec. to 29 min., 50 sec.	5400	104.5 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" (152.4) to 14" (355.6) water column	135,000 BTU/HR per cavity
Natural Gas 3 or 4 ovens	2.5" (63.5) NPT	.75" (19.05) ID each oven	6" (152.4) to 14" (355.6) water column	135,000 BTU/HR per cavity
Propane Gas 1 or 2 ovens	1.5" (38.1) NPT	.75" (19.05) ID each oven	11.5" (292.1) to 14" (355.6) water column	135,000 BTU/HR per cavity
Propane Gas 3 or 4 ovens	2" (50.8) NPT	.75" (19.05) ID each oven	11.5" (292.1) to 14" (355.6) water column	135,000 BTU/HR per cavity

ELECTRICAL RATINGS

	Voltage	Phase	HZ	Amps	Grounding	Breakers
Electric Rating (Gas Fired Ovens)	208 or 240	1	50/60	8	3 pole, 4 wire	per local codes

* Above specifications subject to change without notice.