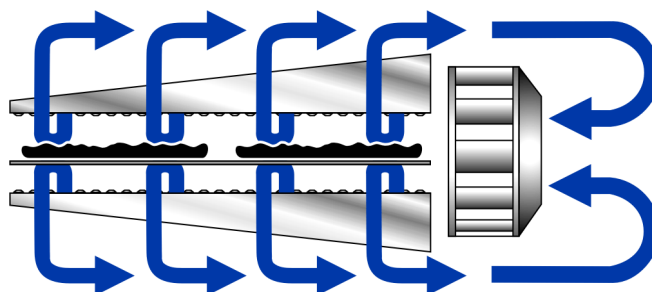




Principle

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

The PS536 conveyor oven is ideally suited for Kiosk and express-style locations where smaller ovens are required.

Standard Features

- **Impingement PLUS!** low oven profile and dual air return
- **EMS Energy Management System*** reduces gas consumption and increases cooking efficiency
- 36"/914mm long cooking chamber
- 20"/508mm-wide, 60"/1524mm long conveyor belt
- Stackable up to three units high
- Patented "Jet Sweep" impingement process that delivers constant heat to the chamber
- Microprocessor-controlled bake time/conveyor speed
- Customer-specific adjustable jet fingers that allow control of heating in 8"/203mm zones
- Stainless steel front, sides, top and interior
- Front-loading window with cool handle
- Reversible conveyor direction

Optional Features

- Split belt - two 9-1/2"/241mm belts with individually-adjustable speed settings
- High speed conveyor
- 76"/1930mm-long conveyor
- Lower shelf
- No window

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

PS536 ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, exit tray, and a removable conveyor belt assembly.

Easily Serviced

Control compartment is designed for quick and easy access.

Warranty

All PS536 models have a one year parts and labor warranty. Oven start-up and demonstration are included at no additional charge (USA only).

* Patent pending

* Photos show ovens equipped with lower shelf and/or casters. Lower shelf is optional. CE-approved units use adjustable feet instead of casters.



Form 4503

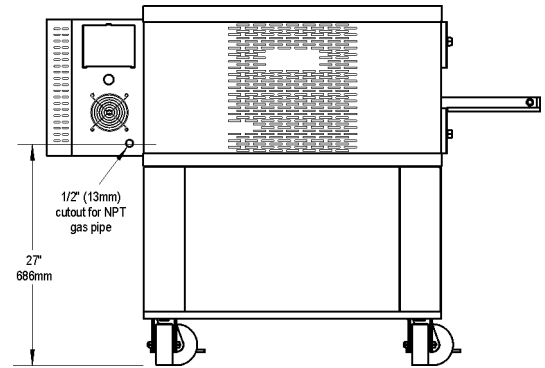
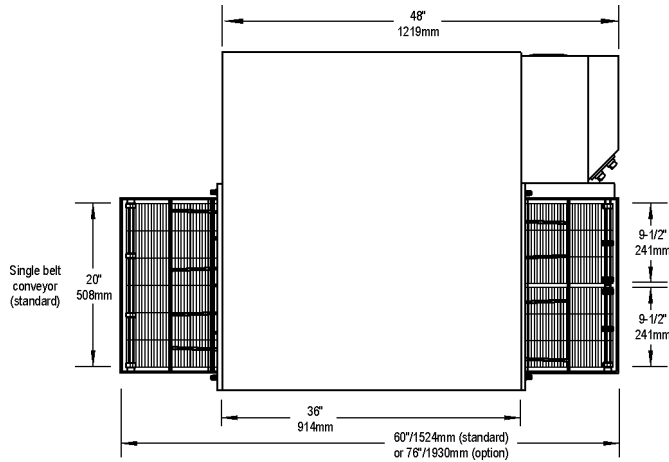


PS536 Series Direct Gas Fired Conveyor Oven

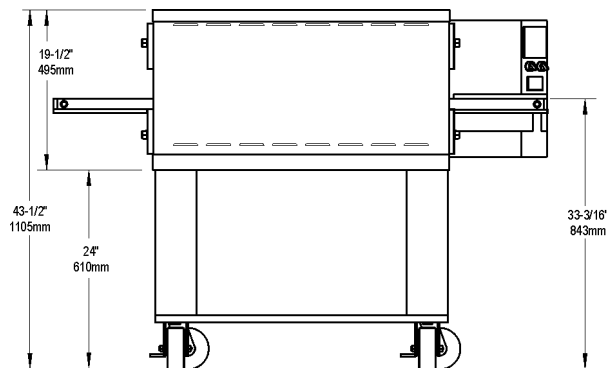
Scale: Approx. 1/24 (1/2"/13mm = 1'/305mm)

NOTE: Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions.

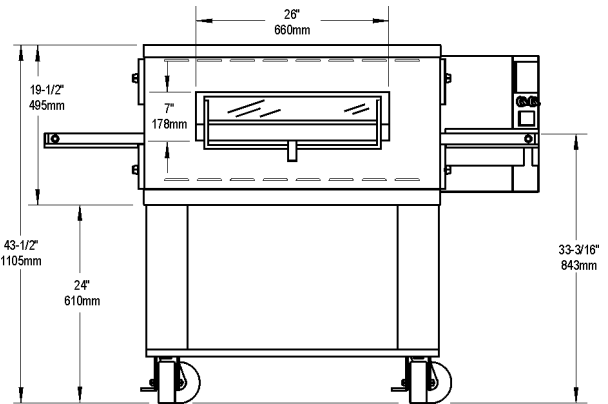
NOTE: All units are shown with the optional lower shelf. The dimensions of the oven are not changed by the presence or absence of the lower shelf.



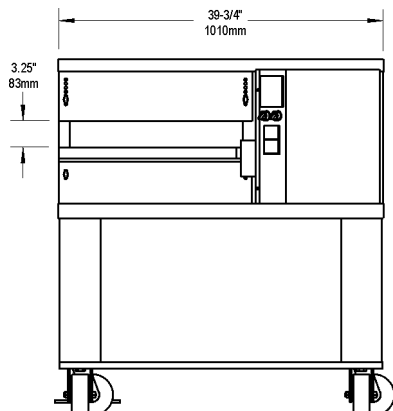
BACK VIEW



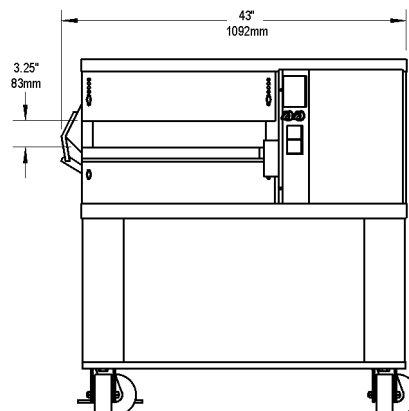
**FRONT VIEW
(WITHOUT WINDOW)**



**FRONT VIEW
(WITH WINDOW)**



**SIDE VIEW
(WITHOUT WINDOW)**



**SIDE VIEW
(WITH WINDOW)**

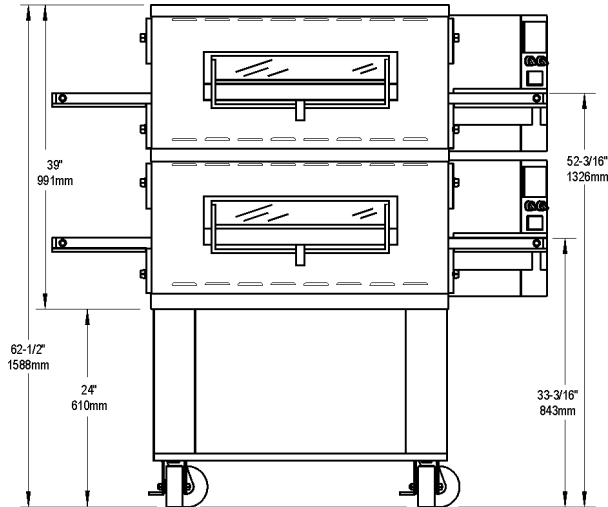
PS536 Series Direct Gas Fired Conveyor Oven

Scale: Approx. 1/24 (1/2"/13mm = 1'/305mm)

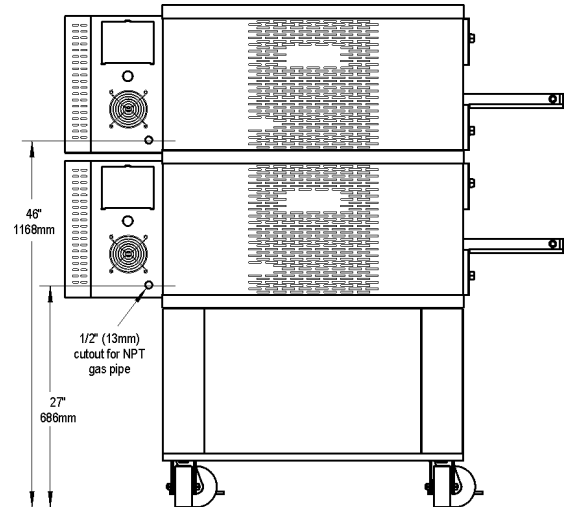
NOTE: Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions.

NOTE: All units are shown with the optional lower shelf. The dimensions of the oven are not changed by the presence or absence of the lower shelf.

PS536-2

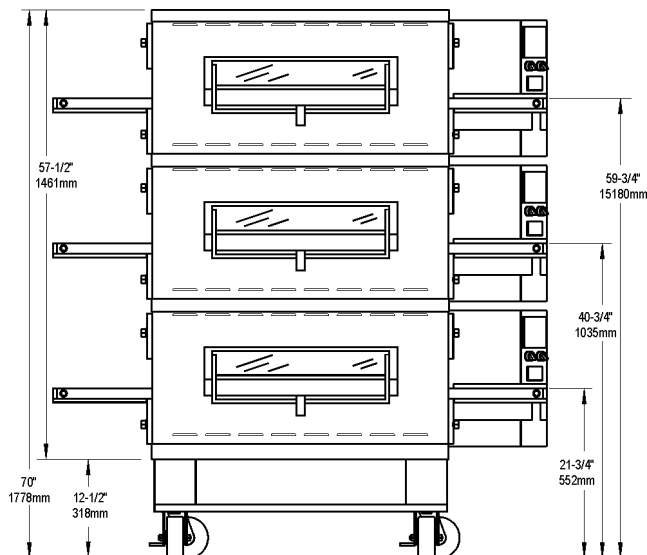


FRONT VIEW

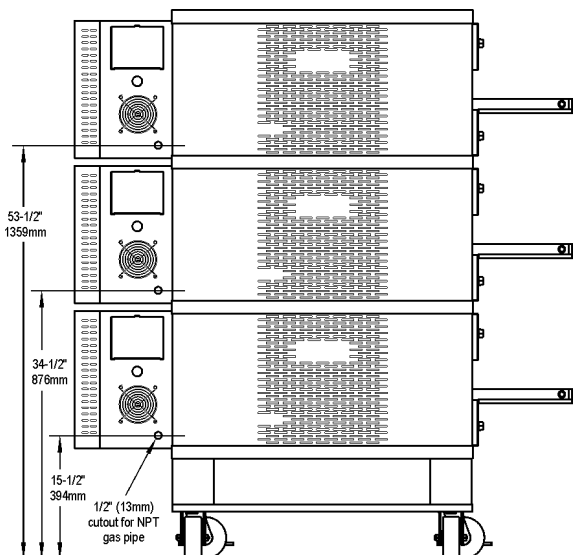


BACK VIEW

PS536-3



FRONT VIEW



BACK VIEW

RECOMMENDED MINIMUM CLEARANCES



Rear of oven to wall	Control end of oven to wall	Non-control end of oven to wall
3" (76mm)	18" (457mm)	3" (76mm)

GENERAL INFORMATION

	Heating Zone	Baking Area	Belt Length	Belt Width	Overall Length (exit tray not installed)	Height	Depth (without window)	Maximum Operating Temp.	Bake Time Range	Ship Wt.	Ship Cube
PS536-1 with 17.5" (446mm) leg extensions	36" 914mm	5 sq. ft. 0.465m ²	60" 1524mm OR 76" 1930mm	1 x 20" (508mm) OR 2 x 9-1/2" (241mm)	60" 1524mm OR 76" 1930mm	43-1/2" * 1105mm	39-3/4" 1010mm	600°F 316°C	2:40- 29:50	658 lbs. 299kg	35.2 ft. ³ 0.99m ³
PS536-2 with 17.5" (446mm) leg extensions	72" 1828mm	10 sq. ft. 0.930m ²	60" 1524mm OR 76" 1930mm	1 x 20" (508mm) OR 2 x 9-1/2" (241mm)	60" 1524mm OR 76" 1930mm	62-1/2" * 1588mm	39-3/4" 1010mm	600°F 316°C	2:40- 29:50	1255 lbs. 570kg	70.4 ft. ³ 1.97m ³
PS536-3 with 6" (152mm) leg extensions	108" 2743mm	15 sq. ft. 1.395m ²	60" 1524mm OR 76" 1930mm	1 x 20" (508mm) OR 2 x 9-1/2" (241mm)	60" 1524mm OR 76" 1930mm	70" * 1778mm	39-3/4" 1010mm	600°F 316°C	2:40- 29:50	2449 lbs. 1112kg	105.6 ft. ³ 2.96m ³






* Overall height is shown for standard leg extensions. Customer-specific leg extensions will affect the overall height of the oven.

ELECTRICAL SPECIFICATIONS

Version	Voltage	Phase	Freq.	Current Draw *	Supply	Breakers
	208-240V	1	60 Hz	6A	3 pole, 4 wire (2 hot, 1 neutral, 1 ground)	As per local codes
	220-230V	1	50 Hz	4.0-4.6A	2 pole, 3 wire (1 hot, 1 neutral, 1 ground)	As per local codes

* The current draw ratings shown above are average values for normal operation. The initial amperage draw on oven startup may exceed the listed value.

GAS SUPPLY SPECIFICATIONS

		Supply (Inlet) Pressure							Rated Heat Input
Version	Gas Type	North America	IT,PT,ES,SE, UK,CH,IT,AT, DK,FI,GB I _{2H}	NL I _{2L}	DE I _{2E}	BE,FR I _{2E+}	SE,CH,AT,DK, FI,DE,NL I _{3B/P}	BE,IE,IT,PT, ES,GB I ₃₊	
	Natural Gas	4-7" W.C. (9.95-17.4mbar)	--	--	--	--	--	--	50,000 BTU (14.6 kW-hr.)
	Propane Gas	11-14" W.C. (27.4-34.9mbar)	--	--	--	--	--	--	45,000 BTU (13.2 kW-hr.)
	G20	--	20 mbar	--	20 mbar	20 mbar	--	--	14.6 kW-hr.
	G25	--	--	25 mbar	--	--	--	--	14.6 kW-hr.
	G30	--	--	--	--	--	29 or 50 mbar	28, 30, 37, or 50 mbar	13.2 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" (51mm) main supply line. One 1/2" (12.7mm) NPT branch per oven cavity with individual full-flow shutoff valve.
- Propane Gas - 1-1/2" (38mm) main supply line. One 1/2" (12.7mm) NPT branch per oven cavity with individual full-flow shutoff valve.

ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.