



Shown with optional 6" extension tray

### Principle

Middleby Marshall PS Series conveyor ovens bake both faster and at a lower temperature than other ovens. 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. All Middleby ovens are designed to cook a multitude of products including pizza, seafood, sandwiches, bagels, ethnic foods and more.

### General Information

The PS520 conveyor oven is ideally suited for Kiosk and express-style locations where smaller ovens are required.

### Standard Features

- Patented EMS Energy Management System\* reduces gas consumption and increases cooking efficiency
- 20" (508mm) long cooking chamber with 18" (457.2mm) belt
- 42" (1066.8mm) long, 37-1/2" (953mm) deep, and 21-3/4" (552.4mm) high overall dimensions
- Furnished with 4" (101.6mm) legs
- Stackable up to three high.
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Reversible conveyor direction
- 12" (304.8mm) Extension Tray

### Optional Features

- 6" (152.4mm) Extension Tray
- Stand with casters
- Extended warranty available

### Conserves Energy

Unit incorporates a patented Energy Management System - EMS. Middleby ovens provide very efficient heat transfer to product. Energy is conserved as air is recycled from heater to product, with minimum loss. Oven is cool to the touch.

### Cleanability

PS520 Ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, exit tray, and a removable conveyor belt assembly.

### Easily Services

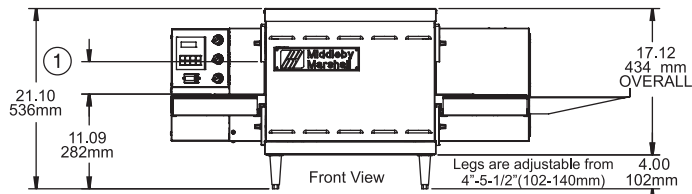
Control compartment is designed for quick and easy access.

### Warranty

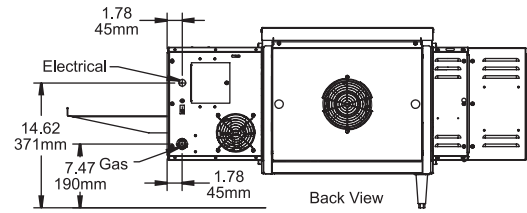
All PS520 models have a one year parts and labor warranty.

### Ventilation

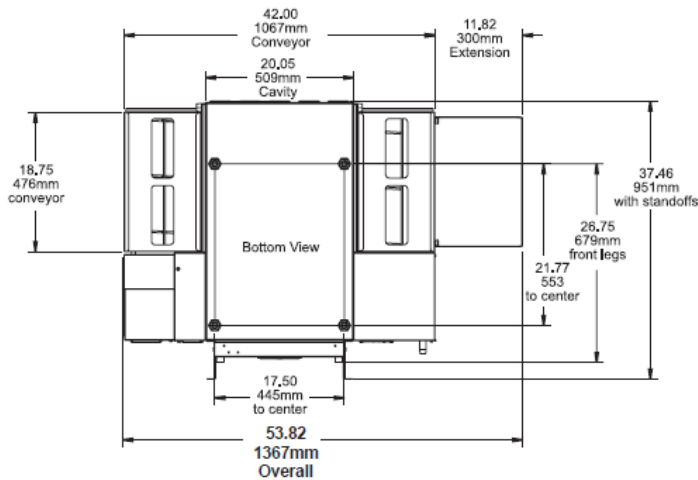
Use of a ventilation hood is required.



① The Opening Height is Adjustable from 2-1/4 inch minimum to 3-3/4 inch maximum in 1/2 inch increments.

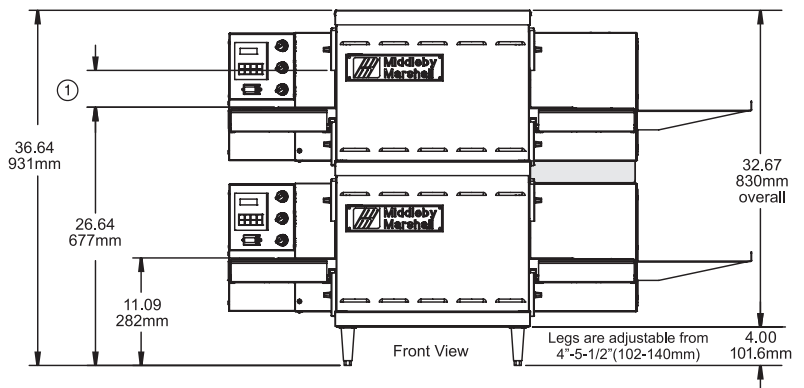


## PS520-1

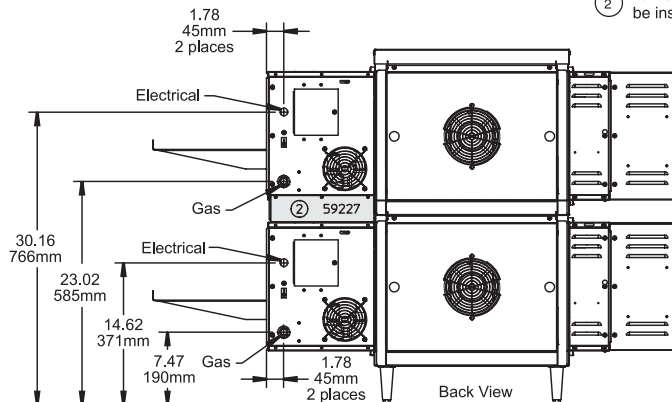


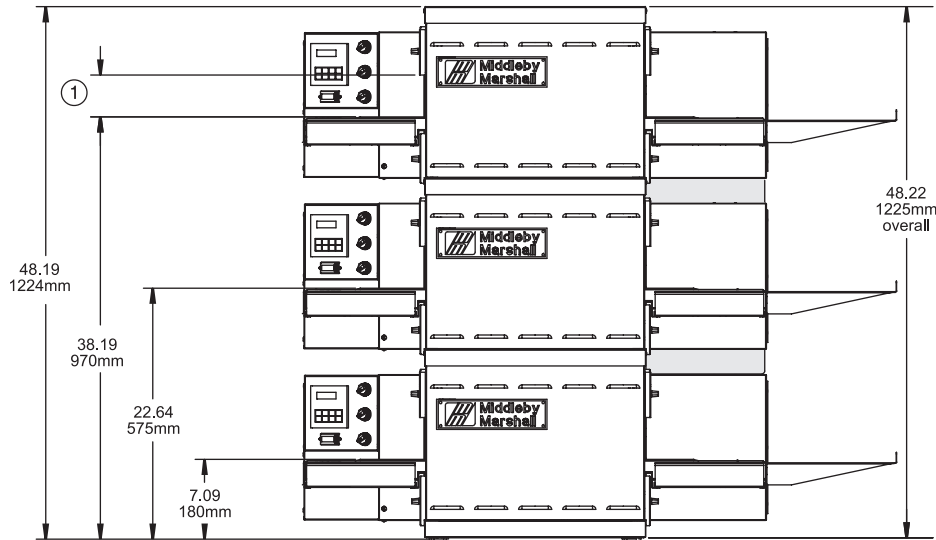
① The Opening Height is Adjustable from 2-1/4 inch minimum to 3-3/4 inch maximum in 1/2 inch increments.

## PS520-2



② P/N 59927 is shown in its correct installed position & must be installed in the field on all double & triple stack ovens.

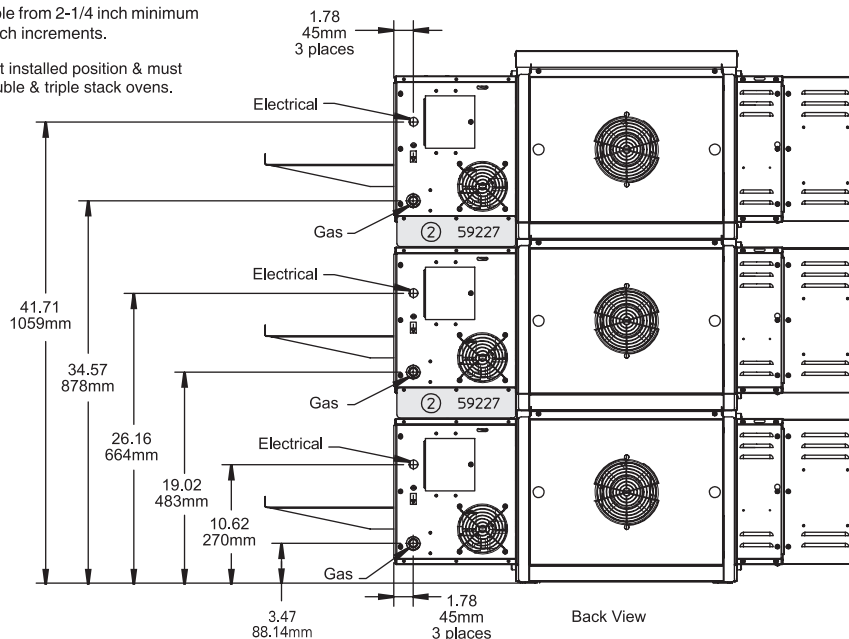




Front View

- ① The Opening Height is Adjustable from 2-1/4 inch minimum to 3-3/4 inch maximum in 1/2 inch increments.
- ② P/N 59927 is shown in its correct installed position & must be installed in the field on all double & triple stack ovens.

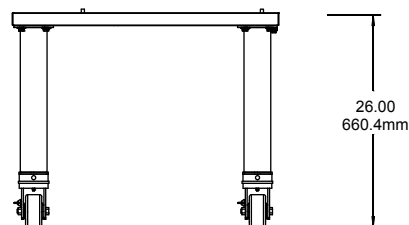
## PS520-3



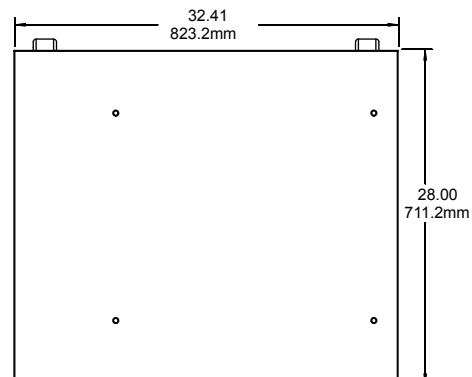
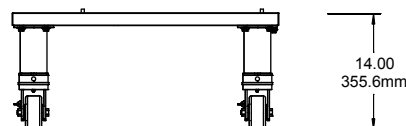
Back View

## Optional stand available for all PS520 Series Models

Stand for *Single and Double Oven Only*



Stand for *Triple Oven Only*



**RECOMMENDED MINIMUM CLEARANCES**

| Rear of Oven to Wall | Control end of conveyor to wall | Non-control end of conveyor to wall |
|----------------------|---------------------------------|-------------------------------------|
| 0"                   | 0"                              | 0"                                  |

**GENERAL SPECIFICATIONS**

|         | Heating Zone  | Baking Area            | Belt Length    | Belt Width   | Overall Length (12" exit tray installed) | Height without 4" legs | Depth           | Maximum Operating Temp | Bake Time Range | Ship Wt              | Ship Cube          |
|---------|---------------|------------------------|----------------|--------------|------------------------------------------|------------------------|-----------------|------------------------|-----------------|----------------------|--------------------|
| PS520-1 | 20"<br>508mm  | 2.5 sq ft<br>0.23 sq m | 42"<br>1066 mm | 18"<br>457mm | 53.82"<br>1367mm                         | 17.12"<br>434mm        | 37.46"<br>951mm | 550°F<br>288°C         | 1-10 min        | 325 lbs<br>147.42kg  | 22.1 ft3<br>0.62m3 |
| PS520-2 | 40"<br>1016mm | 5.0 sq ft<br>0.46 sq m | 42"<br>1066 mm | 18"<br>457mm | 53.82"<br>1367mm                         | 32.67"<br>830mm        | 37.46"<br>951mm | 550°F<br>288°C         | 1-10 min        | 650 lbs<br>294.48 kg | 44.2 ft3<br>1.24m3 |
| PS520-3 | 60"<br>1524mm | 7.5 sq ft<br>0.69 sq m | 42"<br>1066 mm | 18"<br>457mm | 53.82"<br>1367mm                         | 48.19"<br>1224mm       | 37.46"<br>951mm | 550°F<br>288°C         | 1-10 min        | 975 lbs<br>442.25 kg | 66.3<br>1.86m3     |

**ELECTRICAL SPECIFICATIONS**

| Version                  | Voltage  | Phase | Freq     | Current Draw | Supply         | Breakers           |
|--------------------------|----------|-------|----------|--------------|----------------|--------------------|
| Domestic and std. export | 208/240v | 1     | 50/60 hz | 1.5 Amp      | 2 pole, 3 wire | As per local codes |

\* The current draw rating shown above are maximum values for normal operation, amperage draw will be less than the listed value.

Each oven includes a 6 ft cord with NEMA# L6-20P plug. Customer to provide NEMA# L6-20R receptical.

**GAS SUPPLY SPECIFICATIONS**

| Version               | Gas Type    | Supply (inlet) Pressure         | Regulated Pressure      | Rated Heat Input |
|-----------------------|-------------|---------------------------------|-------------------------|------------------|
| Domestic & std export | Natural Gas | 6-12" W.C.<br>(14.9-29.9mbar) * | 3.5" W.C.<br>(8.72mbar) | 40,000 BTU       |
| Domestic & std export | Propane Gas | 11-14"W.C.<br>(27.4-34.9mbar) * | 10" W.C.<br>( 24.9mbar) | 40,000 BTU       |

\* 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 - 1 1/2" (31.8 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

Each oven includes (1) 3/4"(19mm)NPT x 36"(914mm) flexible, vinyl coated gas hose.