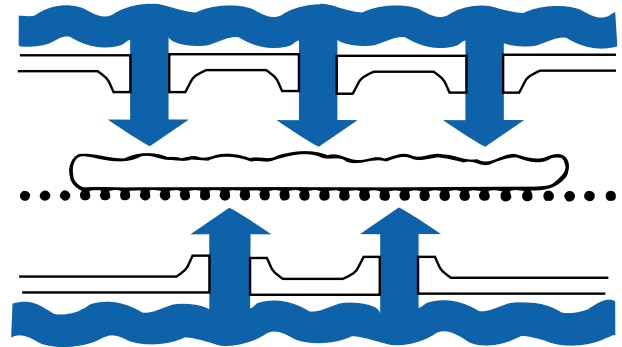


Direct Gas Fired Conveyor Oven



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

PS200 conveyor ovens feature a 40.5" cooking chamber, a 32" 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 and 4' AGA flex hose. 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 product with different bake times to be cooked consistently regardless of loading.

Special Features

PS200 Units are stackable two high, with tandem options available for non-CE versions. 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.

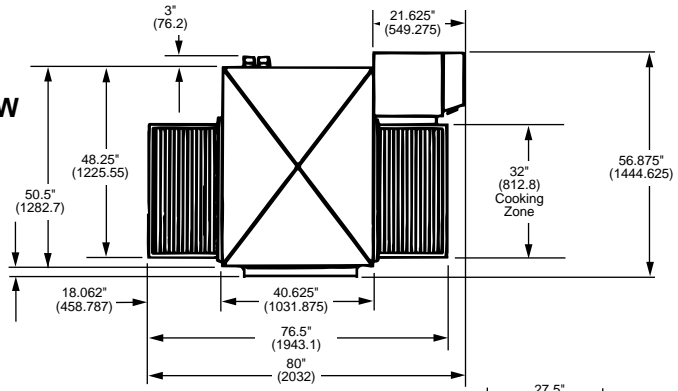


Middleby Marshall Model PS200 Direct Gas Fired Conveyor Oven

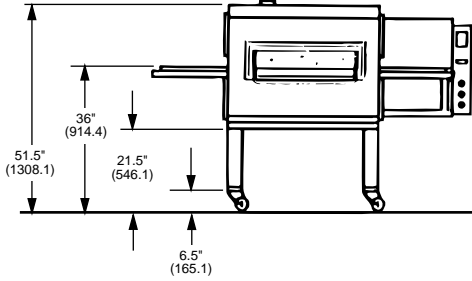
Baking chamber opening: 3.25" (82.55 mm).
Scale .25" (6.35 mm) = 1" (304.8 mm) approx.

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

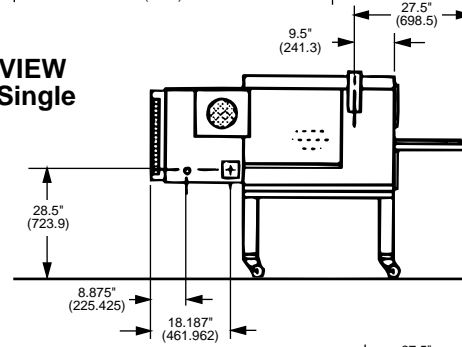
TOP VIEW



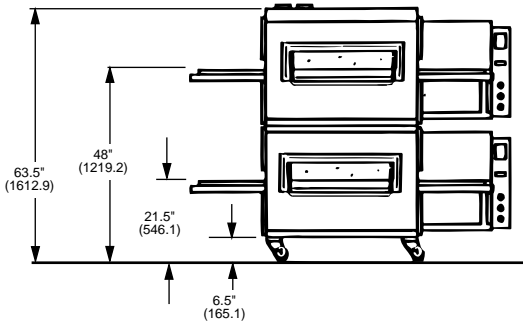
**FRONT VIEW
PS200 Single**



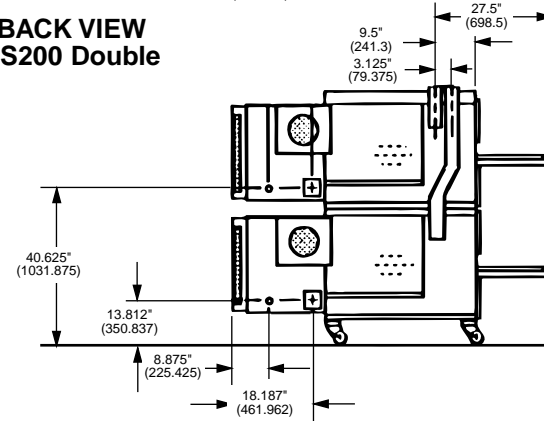
**BACK VIEW
PS200 Single**



**FRONT VIEW
PS200 Double**



**BACK VIEW
PS200 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
PS200 Single	40.5" (1028.7)	9 sq. ft. (.8361 sq. m)	32" (812.8)	51.5" (1308.1)	80" (2032)	56.875" (1444.625)	550° (287°C)	2 min., 40 sec. to 29 min., 50 sec.	1100	132 ft ³
PS200 Double	81" (2057.4)	18 sq. ft. (1.672 sq. m)	32" (812.8)	63.5" (1612.9)	80" (2032)	56.875" (1444.625)	550° (287°C)	2 min., 40 sec. to 29 min., 50 sec.	2200	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	120,000 BTU/HR (35kW) 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 (CE Max 50mbar)	120,000 BTU/HR (35kW) per cavity

ELECTRICAL RATINGS (per cavity)

Gas Fired Ovens	Voltage	Phase	HZ	Amps	Supply	Breakers
PS200	208 - 240	1	60	4.1	2 pole, 4 wire (2 hot, 1 neutral, 1 ground)	per local codes
PS200 (CE Listed)	220 - 230	1	50	800 Watts	2 pole, 3 wire (2 hot, 1 ground)	per local codes