



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 energy consumption and increases cooking efficiency
- 20" (508mm) long cooking chamber with 18"(457.2mm) belt
- 42"(1066.8mm) long, 35"(189mm) 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.

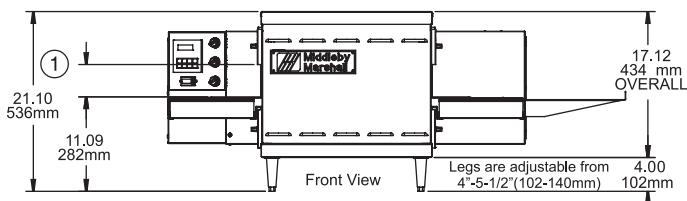
Ventilation

Use of a ventilation hood is strongly recommended.

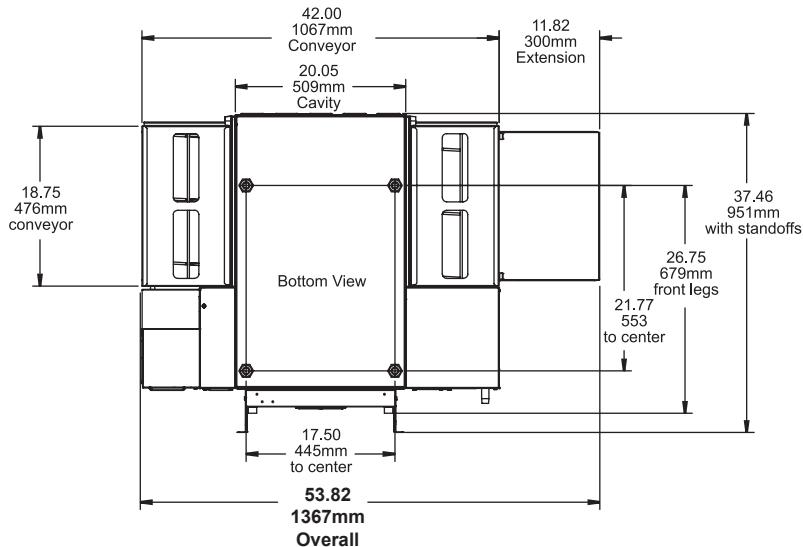
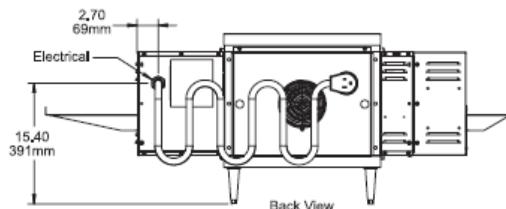




PS520 Series Electric Counter Top Conveyor Oven

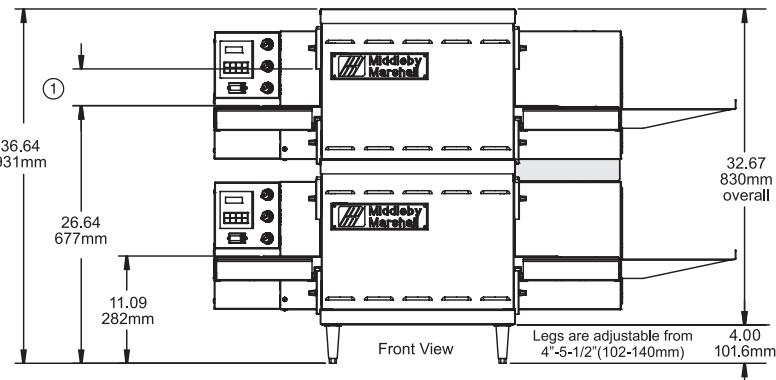


① The Opening Height is Adjustable from 2-1/4 inch minimum to 3-3/4 inch maximum in 1/2 inch increments.

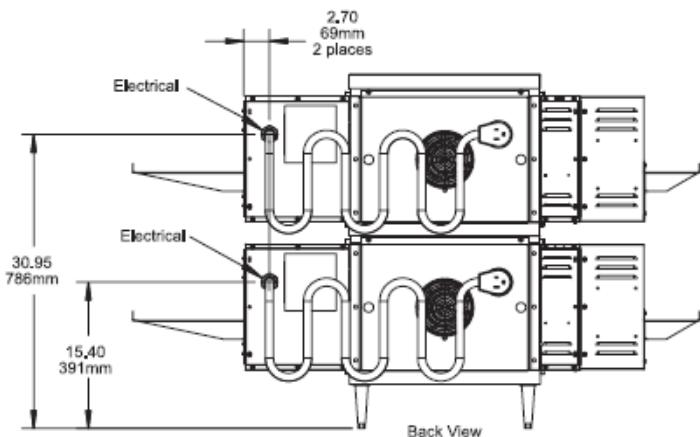


PS520-1

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

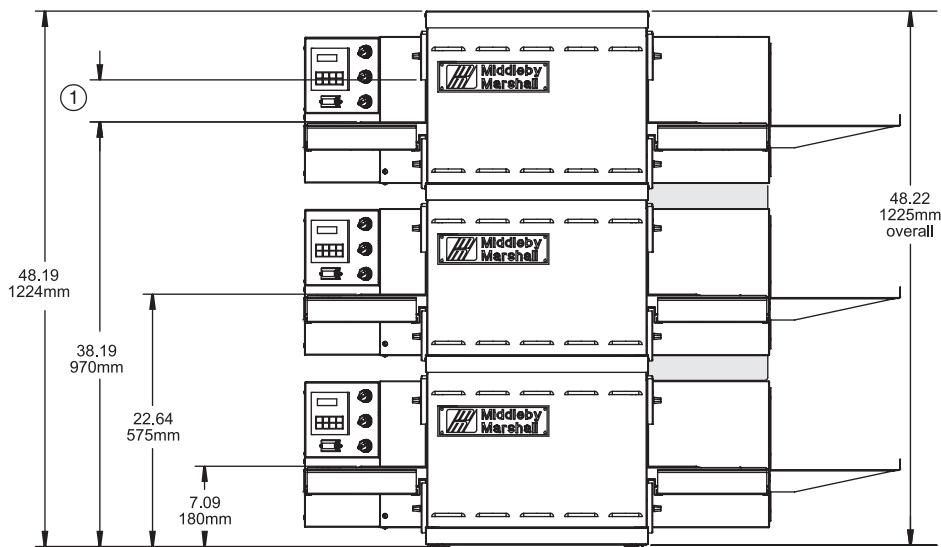


PS520-2





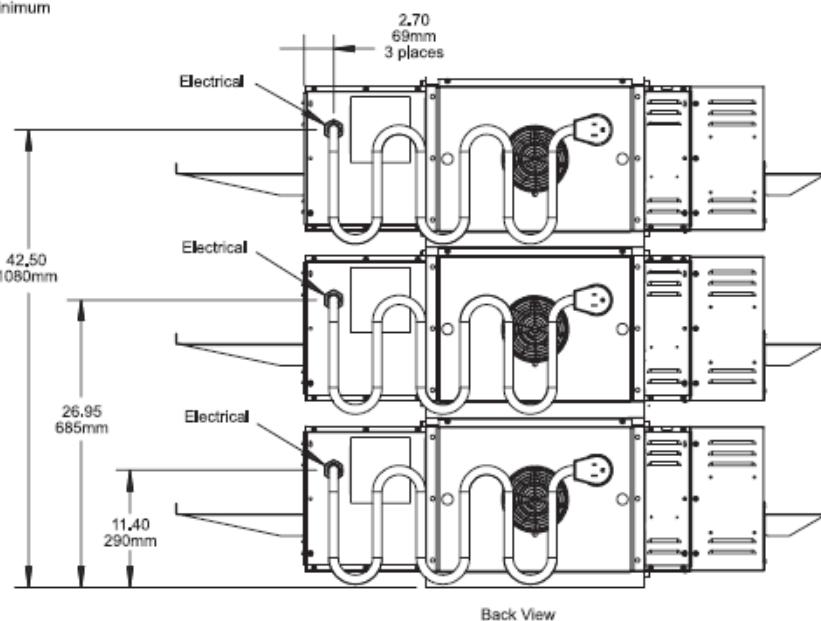
PS520 Series
Electric Counter Top Conveyor Oven



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Front View

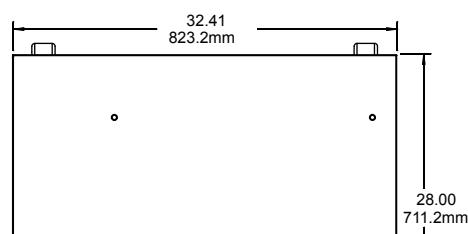
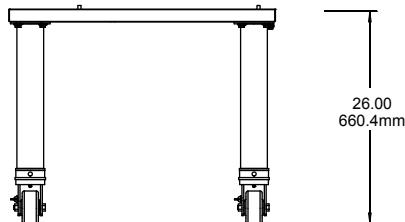
PS520-3



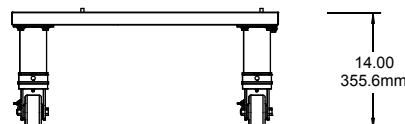
Back View

Optional stand available for all PS520 Series Models

Stand for *Single and Double Oven Only*



Stand for *Triple Oven Only*





PS520 Series
Electric Counter Top Conveyor Oven

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" 508mm | 2.5 sq ft 0.23 sq m | 42" 1066 mm | 18" 457mm | 53.82" 1367mm | 17.12" 434mm | 37.46" 951mm | 550°F 288°C | 1-10 min | 325 lbs 147.42kg | 22.1 ft3 0.62m3 |
| PS520-2 40" 1016mm | 5.0 sq ft 0.46 sq m | 42" 1066 mm | 18" 457mm | 53.82" 1367mm | 32.67" 830mm | 37.46" 951mm | 550°F 288°C | 1-10 min | 650 lbs 294.48 kg | 44.2 ft3 1.24m3 |
| PS520-3 60" 1524mm | 7.5 sq ft 0.69 sq m | 42" 1066 mm | 18" 457mm | 53.82" 1367mm | 48.19" 1224mm | 37.46" 951mm | 550°F 288°C | 1-10 min | 975 lbs 442.25 kg | 66.3 1.86m3 |

ELECTRICAL SPECIFICATIONS

| Version | Voltage | Phase | Freq | K.W. | AMPS | Supply | Breakers |
|--------------------------|----------|-------|----------|---------|----------------------------|--|--------------------|
| DOMESTIC | 208v | 1 | 50/60 hz | 8.3 | 39.9 | 2 pole, 3 wire 2 Hot 1 GRD | As per local codes |
| | 230-240v | 1 | 50/60 hz | 7.6-8.3 | 33-34.6 | 2 pole, 3 wire 2 Hot 1 GRD | As per local codes |
| | 380v | 1 | 50/60 hz | 8.3 | 21.8 | 3 pole, 4 wire 2 Hot 1 Neu 1 GRD | As per local codes |
| | 480v | 1 | 50/60 hz | 8.3 | 17.3 | 2 pole, 3 wire 2 Hot 1 GRD | As per local codes |
| Requires transformer kit | | | | | | | |
| CE MODEL | 230-240v | 1 | 50/60 hz | 7.6-8.3 | 33-34.6 | 2 pole, 3 wire 2 Hot 1 GRD | As per local codes |
| | 380 | 3 | 50/60 hz | 8.3 | L1-21.8 L3-1,2 N-1,2 | L2-21.8 4 pole, 5 wire 3 Hot 1 Neu 1 GRD | 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# L6-50P plug. Customer to provide NEMA# L6-50R receptical.



ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.

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