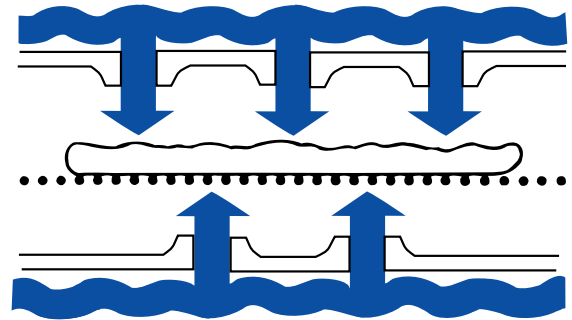


## *Direct Gas Fired Conveyor Ovens*



### 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

PS200 conveyor ovens feature a 40.5" 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. Six adjustable jet fingers and front-loading window are standard. Ovens have stainless steel front, sides and top. All ovens include extra fan belt, installation kit, restraining cable, 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

PS200 units are stackable two high, with tandem options available. 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

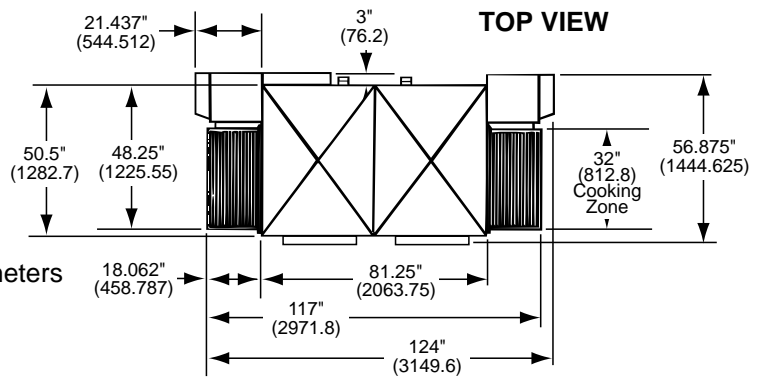
For installation under a ventilation hood only.



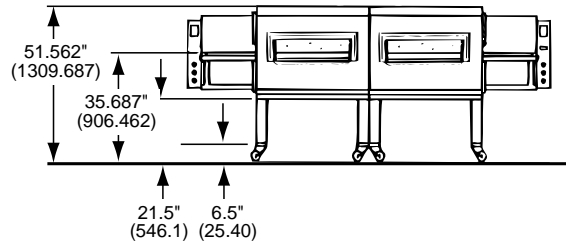
# Middleby Marshall Model PS200 Tandems Direct Gas Fired Conveyor Ovens

Baking chamber opening: 3.5" (88.9 mm).  
Scale .25" (6.35 mm) = (304.8 mm) approx.

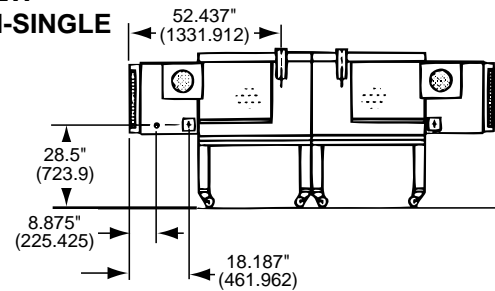
NOTE: All Figures In Parentheses Are In Millimeters



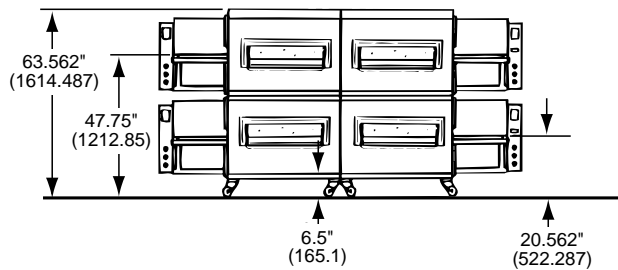
**FRONT VIEW  
PS200 TANDEM-SINGLE**



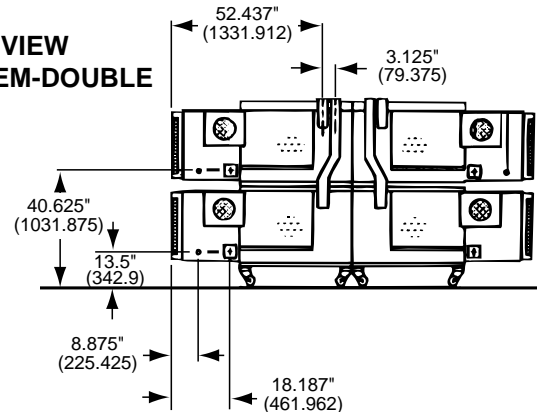
**BACK VIEW  
PS200 TANDEM-SINGLE**



**FRONT VIEW  
PS200 TANDEM-DOUBLE**



**BACK VIEW  
PS200 TANDEM-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)	18" (457.2)	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 Per Cavity
PS200 Single Tandem	81" (2057.4)	18 sq. ft. (1.672 sq. m)	32" (812.8)	51.5" (1308.1)	124" (3149.6)	56.875" (1444.625)	550° (287°C)	2 min., 40 sec. to 29 min., 50 sec.	2200	132 ft. <sup>3</sup>
PS200 Double Tandem	162" (4114.8)	36 sq. ft. (3.344 sq. m)	32" (812.8)	63.5" (1612.9)	124" (3149.6)	56.875" (1444.625)	550° (287°C)	2 min., 40 sec. to 29 min., 50 sec.	4400	132 ft. <sup>3</sup>

## 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	120,000 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	120,000 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	120,000 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	120,000 BTU/HR per cavity

## ELECTRICAL RATINGS

	Voltage	Phase	HZ	Amps	Grounding	Breakers
Electric Rating (Gas Fired Ovens)	208 or 240	1	50/60	4.1	3 pole, 4 wire	15 amp, (each oven)

\* Above specifications subject to change without notice.