

SECTION 1 DESCRIPTION

I. OVEN SPECIFICATIONS

A. PHYSICAL SPECIFICATIONS

	<i>Tandem</i>		<i>Double Tandem</i>		<i>Tri Tandem</i>		<i>Quad Tandem</i>	
	<i>PS360</i>	<i>PS360WB</i>	<i>PS360</i>	<i>PS360WB</i>	<i>PS360</i>	<i>PS360WB</i>	<i>PS360</i>	<i>PS360WB</i>
Dimensions:								
Overall Height (inc. top)	45-1/2" 1156mm	45-1/2" 1156mm	81-1/2" 2070mm	81-1/2" 2070mm	64-1/2" 1638mm	64-1/2" 1638mm	64-1/2" 1638mm	64-1/2" 1638mm
Overall Depth (inc. motor shroud and window)	52" 1321mm	60" 1524mm	52" 1321mm	60" 1524mm	52" 1321mm	60" 1524mm	52" 1321mm	60" 1524mm
Overall Depth (inc. motor shroud - no window)	49" 1245mm	57" 1448mm	49" 1245mm	57" 1448mm	49" 1245mm	57" 1448mm	49" 1245mm	57" 1448mm
Overall Length	144-1/2" 3670mm	144-1/2" 3670mm	144-1/2" 3670mm	144-1/2" 3670mm	199" 5055mm	199" 5055mm	273-1/2" 6947mm	273-1/2" 6947mm
Conveyor Width	32" 813mm	40" 1016mm	32" 813mm	40" 1016mm	32" 813mm	40" 1016mm	32" 813mm	40" 1016mm

Recommended Minimum

Clearances:

Rear of Oven (inc. motor shroud) to Wall	1" 25mm	1" 25mm	1" 25mm	1" 25mm	1" 25mm	1" 25mm	1" 25mm	1" 25mm
Conveyor Extension to Wall (both ends)	0" 0mm	0" 0mm	0" 0mm	0" 0mm	0" 0mm	0" 0mm	0" 0mm	0" 0mm

B. GENERAL SPECIFICATIONS (per oven section)

	<i>PS360</i>	<i>PS360WB</i>
Weight	1350 lbs. (612kg)	1400 lbs. (634kg)
Shipping Weight	1675 lbs. (760 kg)	1750 lbs. (780kg)
Shipping Cube	Approx. 104.5 ft. ³ (3.0 m ³)	Approx. 122 ft. ³ (3.5m ³)
Rated Heat Input	135,000 BTU (34,020 kcal, 40 kW/hr)	170,000 BTU (42,840 kcal, 50 kW/hr)
Maximum Operating Temperature	550°F (288°C)	
Air Blowers	Two blowers at 1550 ft. ³ /min. (43.9m ³ /min.) at 1700 rpm 0.88" (2.2cm) Water Static Pressure	
Average Air Jet Velocity	2600 ft./min. (1320cm/sec.)	
Warmup Time	15 min.	
Flue Vent	1.08" (27mm) D x 3" (76mm) W	
Exhaust Flow	80 ft. ³ /min. (2.1 m ³ /min.)	

C. ELECTRICAL SPECIFICATIONS (per oven section)

<i>Main Blower Voltage</i>	<i>Control Circuit Voltage</i>	<i>Phase</i>	<i>Freq</i>	<i>Current Draw</i>	<i>Poles</i>	<i>Wires</i>
208-240V	120V	1 Ph	50/60Hz	8A	3 Pole	4 Wire (2 hot, 1 neut, 1 gd)
190/200/208/220/380V (export)	110V (transformer)	1 Ph	50Hz	8A	2 Pole	3 Wire (2 hot, 1 gd)

D. GAS ORIFICE AND PRESSURE SPECIFICATIONS (per oven section)

<i>Gas Type</i>	<i>Main Orifice I.D. (PS360)</i>	<i>Main Orifice I.D. (PS360WB)</i>	<i>Pilot Orifice I.D.</i>	<i>Bypass Orifice I.D.</i>	<i>Supply (Inlet) Pressure</i>	<i>Orifice (Manifold) Pressure</i>
Natural	0.219" (5.56mm)	0.250" (6.35mm)	0.028" (0.71mm)	0.065"/#53 drill (1.65mm)	6-12" W.C. (14.9-29.9mbar)	3.5" W.C. (8.7mbar)
Propane	0.134" (3.40mm)	0.152" (3.86mm)	0.018" (0.46mm)	0.034"/#62 drill (0.86mm)	11-14" W.C. (27.4-34.9mbar)	10" W.C. (24.9mbar)

SECTION 1 DESCRIPTION

II. OVEN USES

PS360/PS360WB Tandem Ovens can be used to bake and/or cook a wide variety of food products, such as pizza, pizza-type products, cookies, sandwiches and others.

III. OVEN COMPONENTS

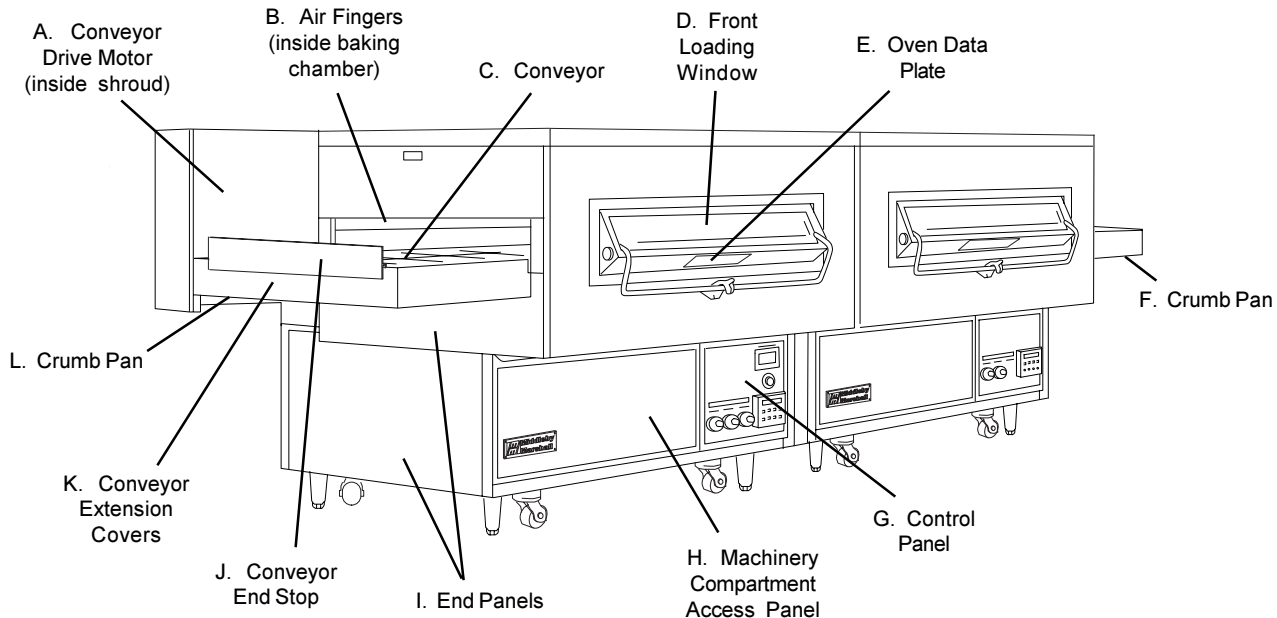


Figure 1-1 - Oven Components

- A. Conveyor Drive Motor:** Moves the conveyor.
- B. Air Fingers:** Project streams of hot air onto the food product.
- C. Conveyor:** Moves the food product through the oven.
- D. Window (on ovens so equipped):** Allows the user to see and access food products inside the baking chamber.
- E. Oven Data Plate:** Provides specifications for the oven that affect installation and operation. Refer to Section 2, Installation, for details.
- F. Crumb Pans:** Catch crumbs and other material that drop through the conveyor belt. One crumb pan is located at each end of the conveyor.
- G. Control Panel:** Location of the operating controls for the oven. Refer to Section 3, Operation, for details.
- H. Machinery Compartment Access Panel:** Allows access to the oven's interior components. No user-servicable parts are located in the machinery compartment.

- I. End Panels:** Allow access to the oven's interior components. No user-servicable parts are located inside the end panels.

- J. Conveyor End Stop (not present on ovens with heavy-duty conveyor):** Prevents food products from falling off the end of the moving conveyor.

- K. Conveyor Extension Covers (not present on ovens with heavy-duty conveyor):** Cover the ends of the conveyor frame. One cover is located at each end of the conveyor.

Not Shown:

- L. Gas Burner:** Heats air, which is then projected to the air fingers by the blowers. The burner is turned on and off according to the settings on the Digital Temperature Controller (located on the Control Panel).
- M. Blowers:** Fans that project hot air from the burner to the air fingers.
- N. Cooling Fans:** Cool the interior of the oven to protect the components.