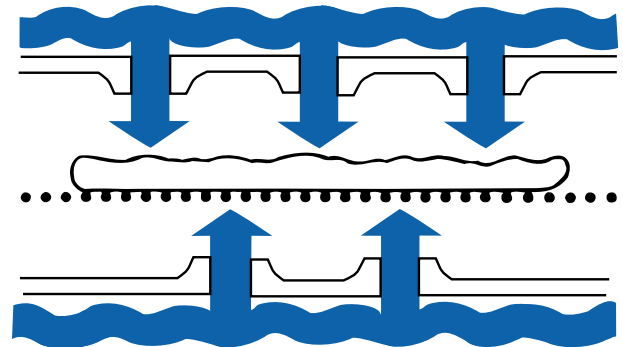


*Direct Gas Fired Conveyor Ovens*



**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, ethnic foods and more.



**General Information**

PS360WB70 conveyor ovens feature a 70.5" cooking chamber, a 40" 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. Eleven adjustable jet fingers and front-loading window are standard. (Note: Depending on product, there may be fewer finger assemblies needed). Ovens have stainless steel front, sides, and top. All ovens include installation kit 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**

PS360WB70 units are stackable two high. Split belt option is available in the traditional 50-50 split and a 1/3 - 2/3 split.

**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**

PS360WB70 ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, and a folding conveyor belt assembly for easy removal. Cooling fans are located on the front of the oven for easy cleaning.

**Easily Serviced**

Control compartment is designed for quick and easy access. All electrical controls are door mounted.

**Warranty**

All PS360WB70 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.

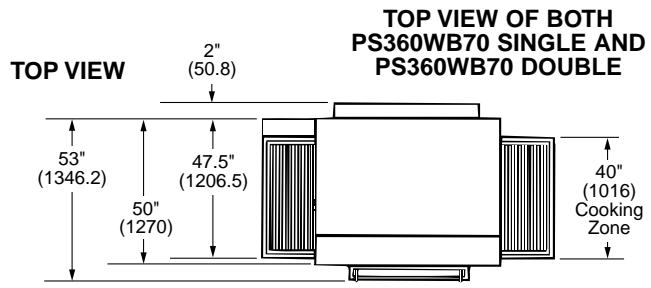


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# Middleby Marshall Model PS360WB70 Direct Gas Fired Conveyor Ovens

Baking chamber opening: 3" (762 mm).  
Scale .25" (6.35 mm) = 1' (304.8 mm) approx.

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

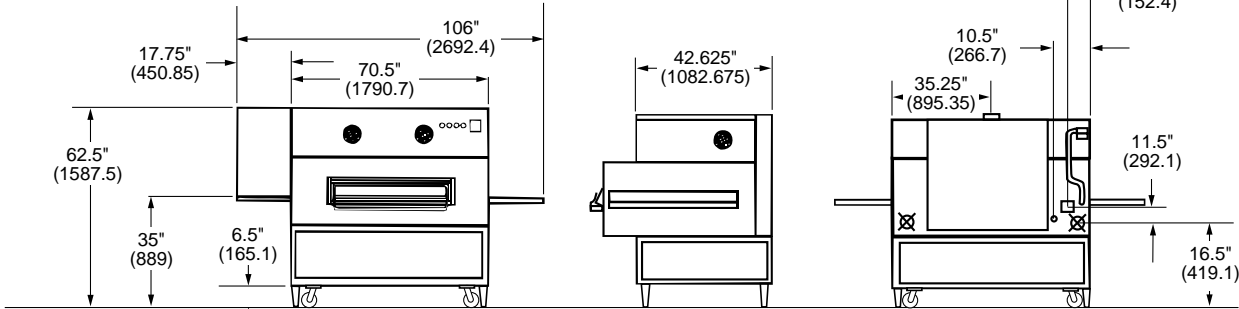


## PS360WB70 SINGLE

### FRONT VIEW

### SIDE VIEW

### REAR VIEW

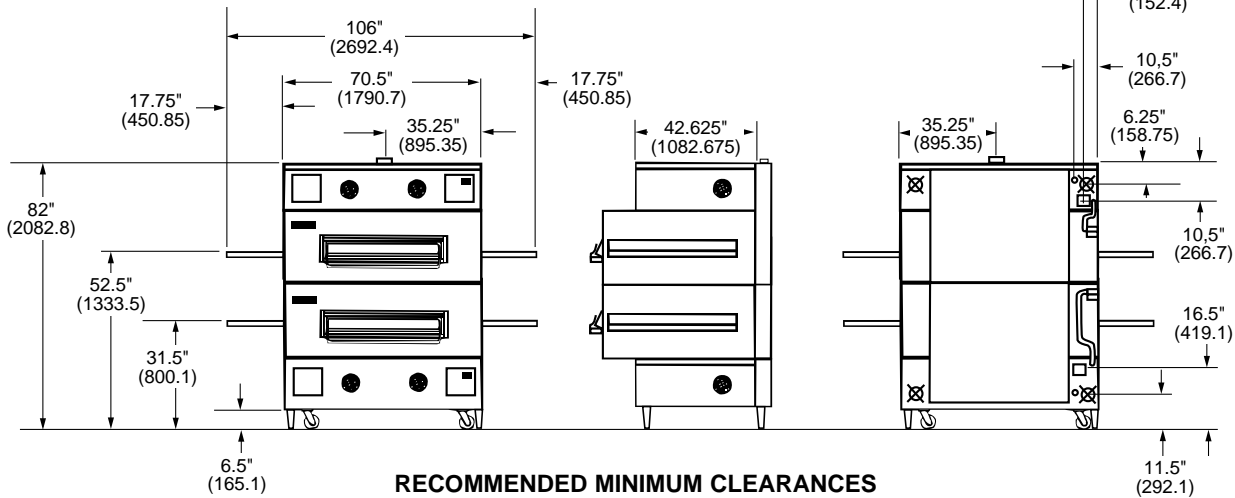


## PS360WB70 DOUBLE

### FRONT VIEW

### SIDE VIEW

### REAR VIEW



### 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"	0"

### GENERAL INFORMATION

	Heating Zone	Bake Chamber	Belt Width	Height	Width	Depth	Max. Operating Temp.	Bake Time Range	Ship Wt. (lbs.)	Ship Cube Per Cavity
PS360WB70 Single	70.5" (1790.7)	19.44 sq. ft. (1.805 sq. m)	40" (101.6)	62.5" (1587.5)	106" (2692.4)	55" (1397)	550° (287°C)	3 min., 50 sec. to 29 min., 50 sec.	1675	163.5ft. <sup>3</sup>
PS360WB70 Double	141" (3581.4)	38.88 sq. ft. (3.611 sq. m)	40" (101.6)	82" (2082.8)	106" (2692.4)	55" (1397)	550° (287°C)	3 min., 50 sec. to 29 min., 50 sec.	3350	163.5ft. <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" (14.9mbar) to 12" (29.9mbar) water column	170,000 BTU/HR (50kW) per cavity
Propane Gas 1 or 2 ovens	1.5" (38.1) NPT	.75" (19.05) ID each oven	11" (27.4mbar) to 14" (34.9mbar) water column (CE Max 50mbar)	170,000 BTU/HR (50kW) per cavity

### ELECTRICAL RATINGS

Gas Fired Ovens	Voltage	Phase	HZ	Amps	Supply	Breakers
PS360WB70	208 - 240	1	50/60	12	2 pole, 3 wire (2 hot, 1 ground)	per local codes
PS360WB70 (CE Listed)	220-230	1	50	12	2 pole, 3 wire (1 hot, 1 neutral, 1 ground)	per local codes



Above specifications subject to change without notice.  
\* For CE gas supply applications, please consult factory for specifics.



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