

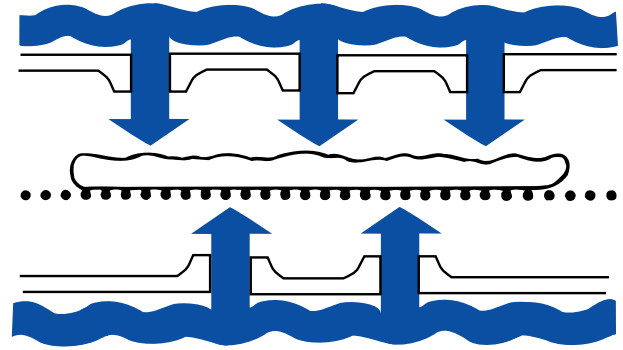


PS220-R68 Double Unit

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.

Double Models Direct Gas Fired Conveyor Oven



General Information

PS220 conveyor ovens feature a 40.5" cooking chamber, 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

PS220 Units are stackable two high, with tandem options available. Split belt option and left hand controls are 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

PS220 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 PS220 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.



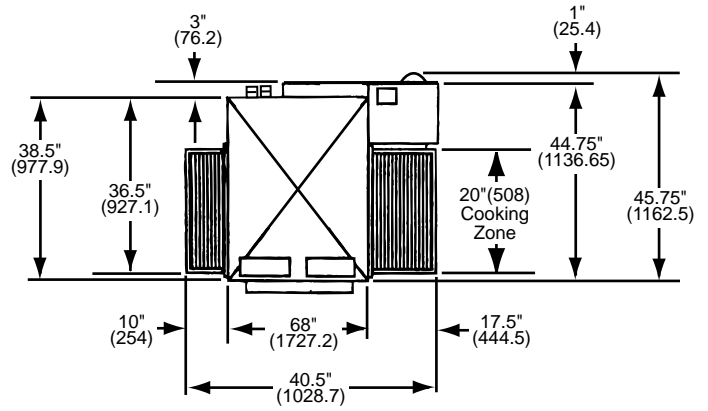
Middleby Marshall PS220-R68 Series Double Models Direct Gas Fired Conveyor Oven

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

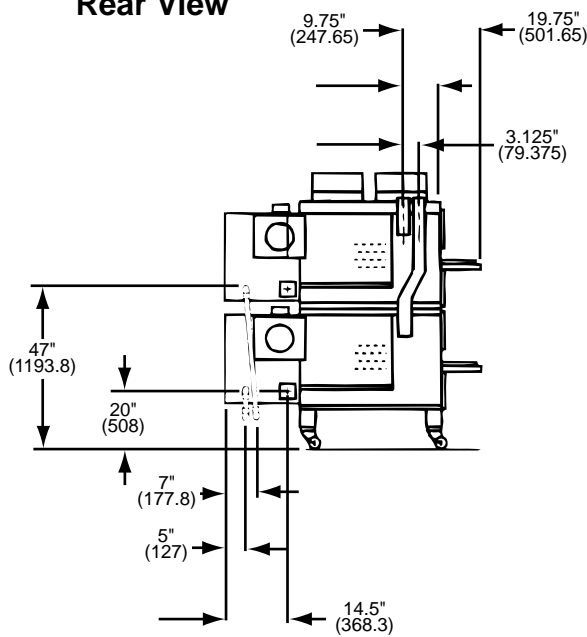
NOTE: All Figures In Parentheses Are In Millimeters

* All models also available with left hand controls.

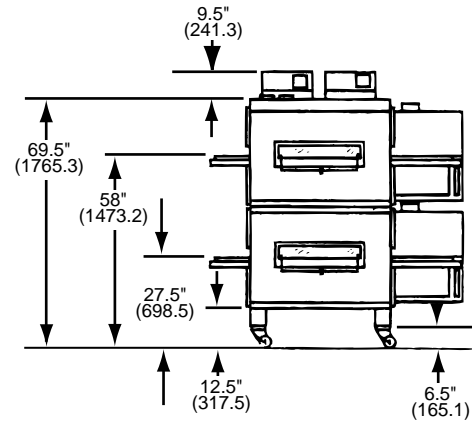
Top View



Rear View



Front 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"	18" (457.2)

GENERAL INFORMATION

	Heating Zone	Bake Chamber	Belt Width	Height	Length	Depth	Max. Operating Temp.	Bake Time Range	Ship Wt. Per Cavity	Ship Cube Per Cavity	Power Per Cavity
PS220R68	40.5" (1028.7)	5.5 sq. ft. (? sq. m)	20" (508)	77" (1955.8)	68" (1727.2)	45.75" (1162.05)	550° (287°C)	2 min., 40 sec. to 29 min., 50 sec.	925 lbs.	132 ft. ³	120,000 BTU/HR per cavity

GAS SUPPLY PROVIDED BY CUSTOMER

	Min. Gas Pipe Size	Gas Valves (full flow gas shut-off valve)	Req'd Supply Gas Pressure
Natural Gas 1 or 2 ovens	2" (508) NPT	.75" (19.05) NPT each oven	6" (152.4) to 14" (355.6) water column
Gas 3 or 4 ovens	2.5" (63.5) NPT	.75" (19.05) NPT each oven	6" (152.4) to 14" (355.6) water column
Propane Gas 1 or 2 ovens	1.5" (38.1) NPT	.75" (19.05) NPT each oven	11.5" (292.1) to 14" (355.6) water column
Propane Gas 3 or 4 ovens	2" (50.8) NPT	.75" (19.05) NPT each oven	11.5" (292.1) to 14" (355.6) water column

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.



A MIDDLEBY COMPANY

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