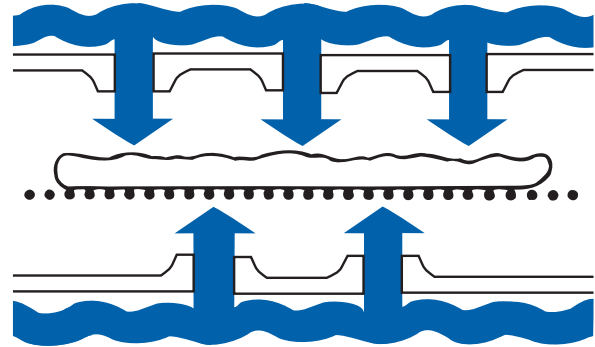


Principle

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

PS570 conveyor oven features a 70" long cooking chamber, a 32" wide conveyor belt, and a patented "Jet Sweep" impingement process that delivers constant heat to the chamber. All ovens feature microprocessor controlled bake time/conveyor speed. Customer-specific adjustable jet fingers and front-loading window are standard. Jet fingers are independently adjustable. Ovens have stainless steel front, sides and top. The conveyor drive is reversible. Conveyor belt provides automatic delivery when product is finished. Front loading window with cool handle design allows products with different bake times to be cooked consistently regardless of loading.

Special Features

PS570 units are stackable up to four high. 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

PS570 ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, and a folding conveyor belt assembly.

Easily Serviced

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

Warranty

All PS570 models have a one year parts and labor warranty. Oven start-up and demonstration are included at no additional charge (USA only).

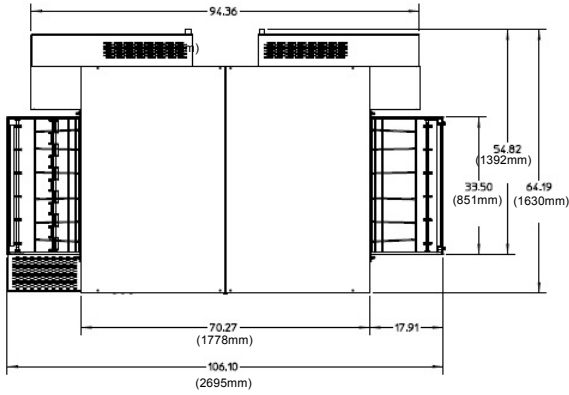
Ventilation

For installation under a ventilation hood only.

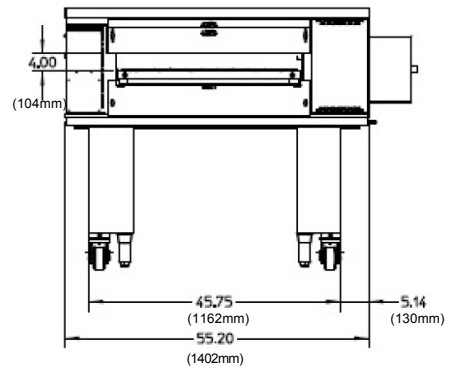


A MIDDLEBY COMPANY
1400 Toastmaster Drive
Elgin, Illinois 60120 USA
(847) 741-3300 Fax: (847) 741-0015
www.middleby.com

TOP VIEW



SIDE VIEW

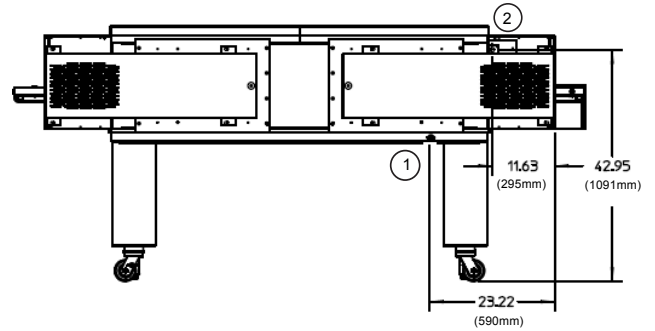
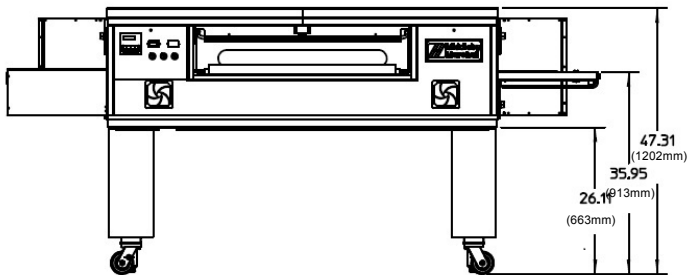


- ① Gas Utility Connection
- ② Electrical Utility Connection

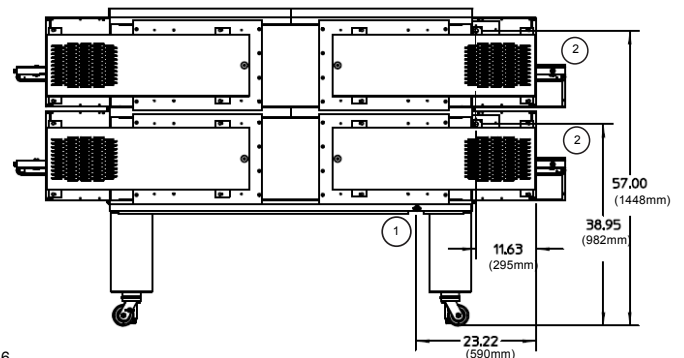
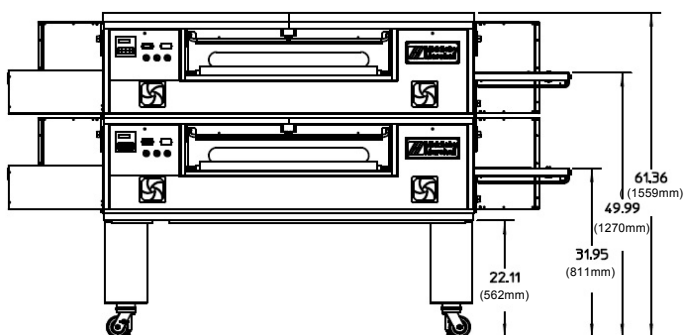
**PS570-1 Single Oven
with 19" (483mm) leg extensions**

REAR VIEW

FRONT VIEW

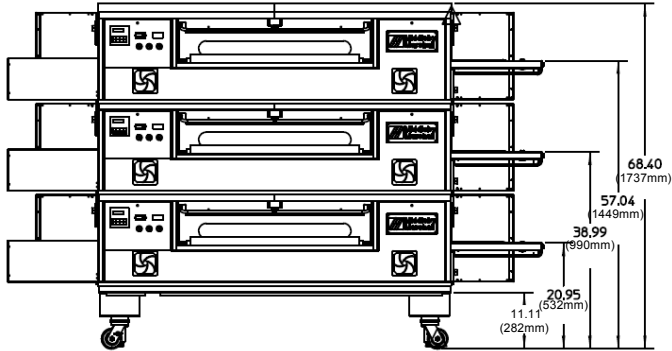


**PS570-2 Double Oven
with 15" (381mm) leg extensions**

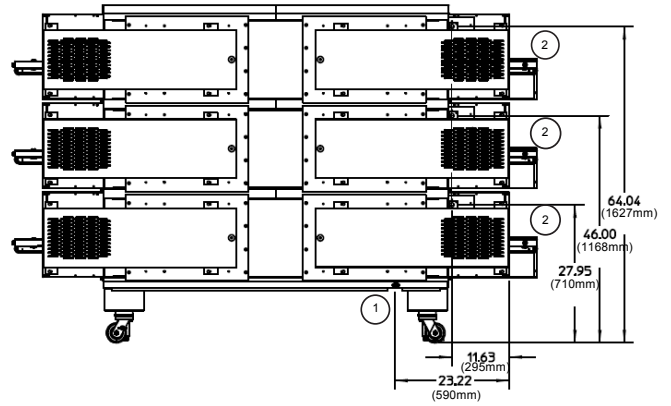


PS570-3 Triple Oven with 4" (102mm) leg extensions

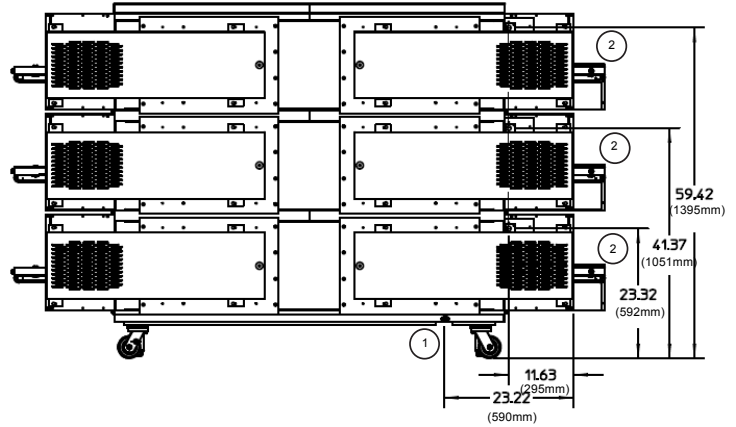
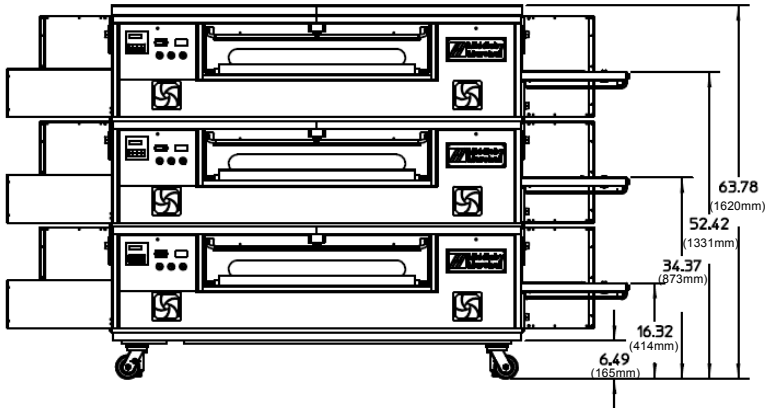
FRONT VIEW



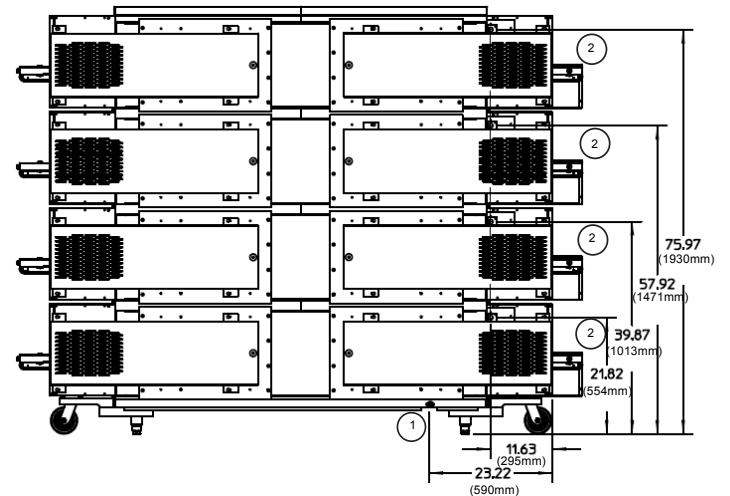
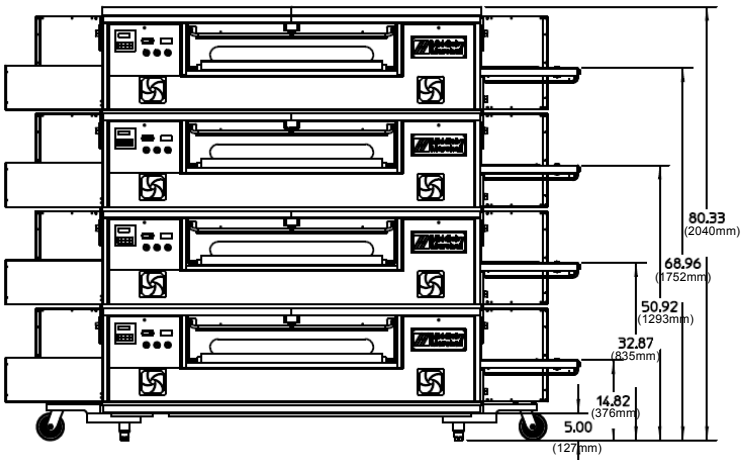
REAR VIEW



PS570-3 Triple Oven without leg extensions



PS570-4 Quad Oven with outriggers



RECOMMENDED MINIMUM CLEARANCES

Rear of oven to wall	Control end of oven to wall	Non-control end of oven to wall
0" (0mm)	0" (0mm)	0" (0mm)

GENERAL INFORMATION

Model	Heating Zone	Baking Area	Belt Length	Belt Width	Depth	Height	Max. Operating Temp.	Bake Time Range	Ship Wt.	Ship Cube
PS570-1 with 19" (483mm) leg extensions	70" 1778mm	15.5 sq. ft. 1.44m ²	106" 2692mm	32" 813mm	64.19" 1630mm	47.31" 1202mm	550°F 288°C	2:40- 29:50	1750 lbs. 795kg	160 ft. ³ 4.5m ³
PS570-2 with 15" (381mm) leg extensions	140" 3556mm	31 sq. ft. 2.88m ²	106" 2692mm	32" 813mm	64.19" 1630mm	61.36" 1559mm	550°F 288°C	2:40- 29:50	3500 lbs. 1589kg	320 ft. ³ 9.0m ³
PS570-3 with 4" (102mm) leg extensions	210" 5334mm	46.5 sq. ft. 4.32m ²	106" 2692mm	32" 813mm	64.19" 1630mm	68.40" 17.37mm	550°F 288°C	2:40- 29:50	5250 lbs. 2384kg	480 ft. ³ 13.5m ³
PS570-3 without leg extensions	210" 5334mm	46.5 sq. ft. 4.32m ²	106" 2692mm	32" 813mm	64.19" 1630mm	63.78" 1620mm	550°F 288°C	2:40- 29:50	5250 lbs. 2384kg	480 ft. ³ 13.5m ³
PS570-4 with outriggers	280" 7112mm	62 sq. ft. 5.76m ²	106" 2692mm	32" 813mm	64.19" 1630mm	80.33" 2040mm	550°F 288°C	2:40- 29:50	7000 lbs. 3178kg	640 ft. ³ 18.0m ³

ELECTRICAL SPECIFICATIONS

Model	Voltage	Phase	Freq.	Current Draw	Supply	Breakers
PS570	208-240V	1	60 Hz	12A	2 pole, 3 wire (2 hot, 1 gnd)	As per local codes
PS570	230V	1	50 Hz	10A	2 pole, 3 wire (2 hot, 1 gnd)	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.
NOTE: Each oven includes a 6' cord with NEMA# L6-20P plug. Customer to provide NEMA# L6-20R receptacle

GAS SUPPLY SPECIFICATIONS

	Min. Gas Pipe Size	Supply Gas Pressure	Rated Heat Input
Natural Gas	2-1/2" (63.5mm) main One 1-1/4" (12.7mm) NPT branch to lower oven cavity with individual full-flow shutoff valve	6-12" W.C. (14.9-29.9 mbar)	170,000 BTU (42,840 kcal, 50 kW/hr.) per oven cavity
Propane Gas	2" (50.8mm) main One 1-1/4" (12.7mm) NPT branch to lower oven cavity with individual full-flow shutoff valve	11-14" W.C. (27.4-34.9 mbar)	170,000 BTU (42,840 kcal, 50 kW/hr.) per oven cavity

* The gas supply pressures shown are for ovens installed in North America. The required gas supply pressures of other locations are dependent on the local gas type and on all applicable local codes.

ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.