



PS570

Gas Conveyor Oven



STANDARD FEATURES

- 70" (1778 mm) long cooking chamber
- 32" (813 mm) wide conveyor belt
- Patented "Jet Sweep" impingement process that delivers constant heat to the chamber
- Microprocessor controlled bake time/conveyor speed
- Adjustable jet fingers and front-loading window come standard
- Stainless steel front, sides, and top
- Reversible conveyor belt
- Front-loading window with cool handle design allows products with different bake times to be cooked consistently regardless of loading
- Removable parts for easy cleanability (drip trays, crumb trays, end panels, air fingers, and conveyor belt)
- Stackable up to four high
- For installation under a ventilation hood
- One-year parts and labor warranty

OPTIONAL FEATURES

- Split belt – Two 15" (381 mm) belts with individually adjustable speed settings
- Hearth belt - Single or split belt

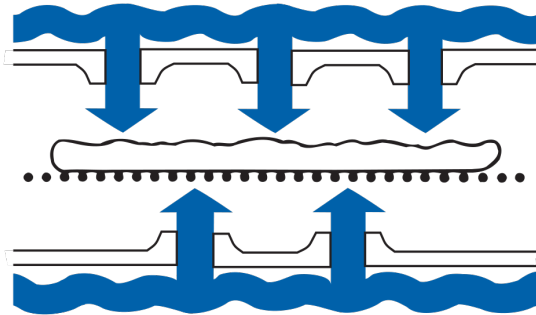
Project _____

Item No. _____

Quantity _____

PRINCIPLE

Middleby Marshall PS Series Conveyor ovens bake both faster and at lower temperatures 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 resulting in rapid baking without burning. From pizza, seafood, bagels, ethnic foods, and more, the PS570 is designed to cook a multitude of products.



ENERGY MANAGEMENT SYSTEM (EMS)

- Patented EMS provides efficient heat transfer to and from the product
- Efficient heat transfer combined with streams of hot air means these ovens can cook a multitude of products in a fraction of the time
- The top and front of the oven are insulated so they are cool to the touch

CERTIFICATIONS



Middleby Marshall reserves the right to make substitutions of components or change specifications without prior notice.



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GENERAL SPECIFICATIONS

Wall Clearance

Rear of Conveyor to Wall	0"	0 mm
Control End to Wall	0"	0 mm
Non-control End to Wall	0"	0mm
Bake Operating Temperature	300°F-600°F	288°C
Time Range	1 - 25 minutes	

DIMENSIONS

Single Units

Heating Zone	70"	1778 mm
Baking Area	15.5 ft ²	1.44 m ²
Belt Length	106"	2692 mm
Height	47.31"	1202 mm
Depth	64.19"	1630 mm
Ship Weight	1750 lb.	795 kg
Ship Cube	160 ft ³	4.5m ³

Double Stacked Units

Heating Zone	140"	3556 mm
Baking Area	31 ft ²	2.88 m ²
Belt Length	106"	2692 mm
Height	61.36"	1559 mm
Depth	64.19"	1630 mm
Ship Weight	3500 lb.	1589 kg
Ship Cube	320 ft ³	9.0 m ³

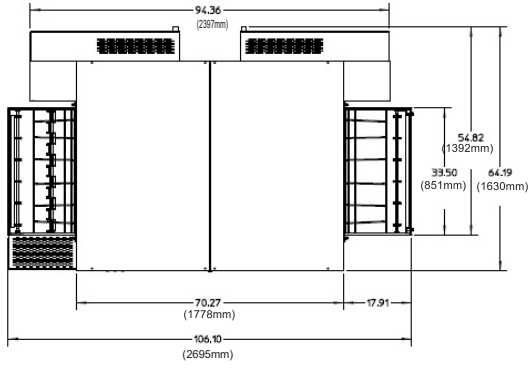
Triple Stacked Units

Heating Zone	210"	5334 mm
Baking Area	46.5 ft ²	4.32 m ²
Belt Length	106"	2692 mm
Height Without Leg Extensions	63.78"	1620 mm
Height With 4" (102 mm) Leg Extensions	68.4"	1737 mm
Depth	64.19"	1630 mm
Ship Weight	5250 lb.	2384 kg
Ship Cube	480 ft ³	13.5 m ³

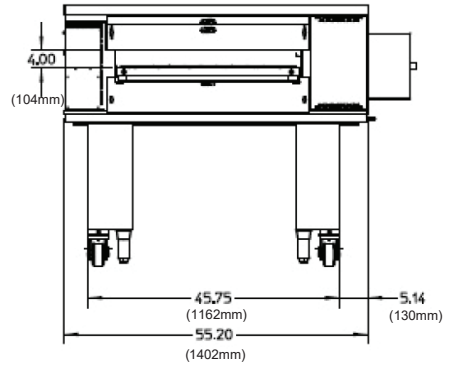
DIMENSIONS

Quad Stacked Units

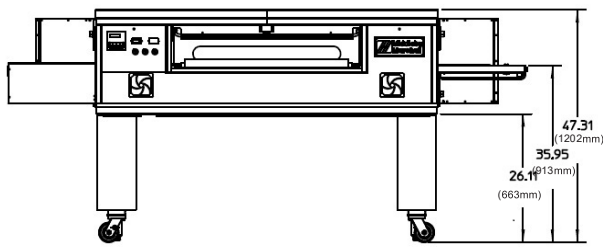
Heating Zone	280"	7112 mm
Baking Area	62 ft ²	5.76 m ²
Belt Length	106"	2692 mm
Height	80.33"	2040 mm
Depth	64.19"	1630 mm
Ship Weight	7000 lb.	3178 kg
Ship Cube	640 ft ³	18 m ³



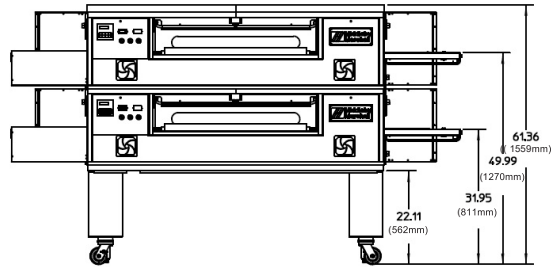
PS570 Top View



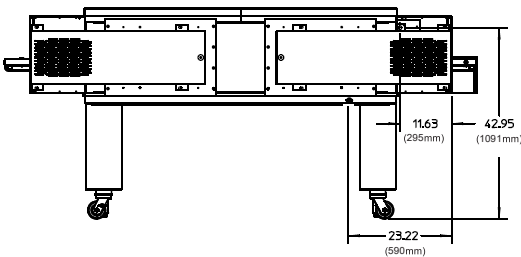
PS570 Side View – Single Unit



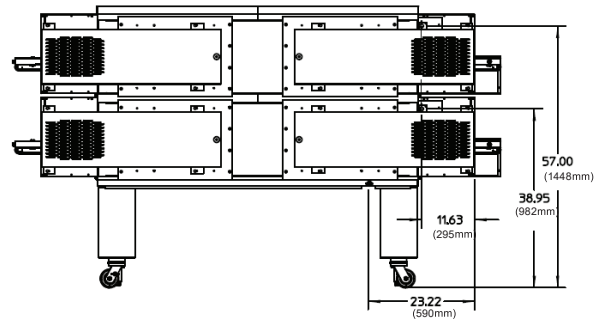
PS570 Front View – Single Unit



PS570 Front View – Double Stacked

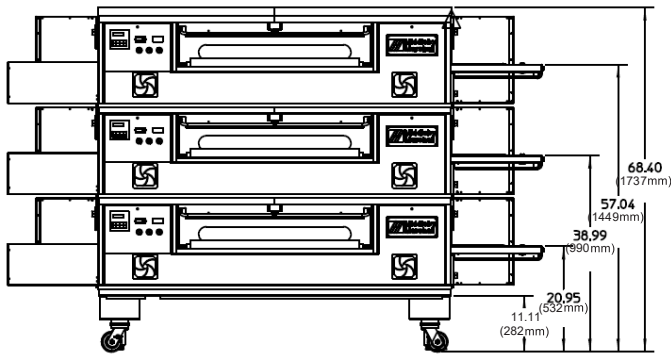


PS570 Back View – Single Unit

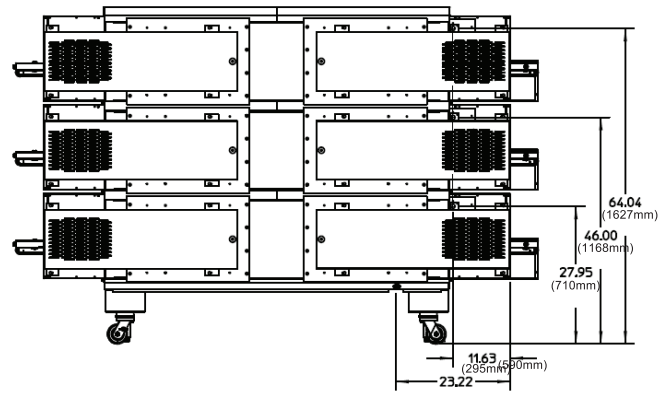


PS570 Back View – Double Stacked

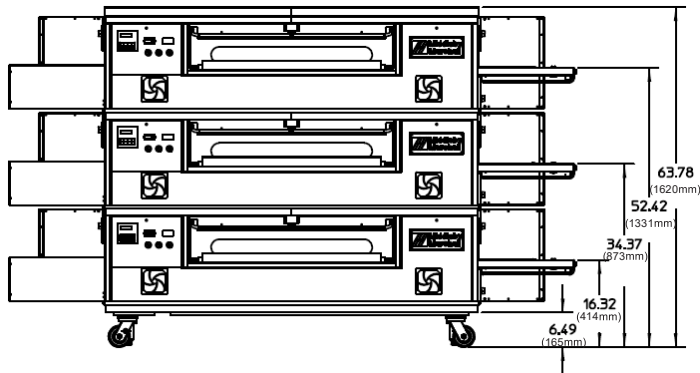
NOTE: Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions. All units are shown with casters. CE-approved ovens use 6" (152 mm) adjustable feet instead of casters.



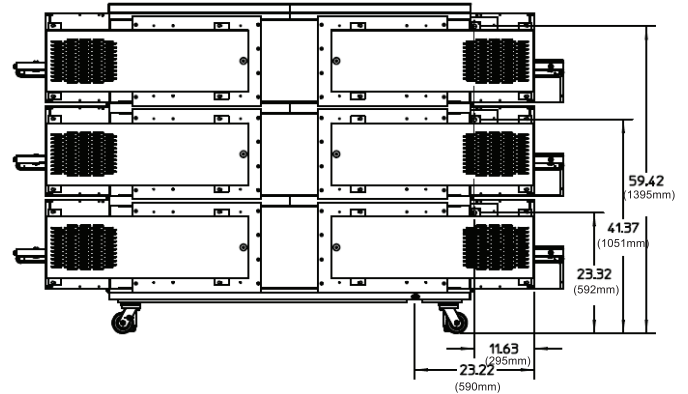
PS570 Front View – Triple Stacked with 4” Leg Extensions



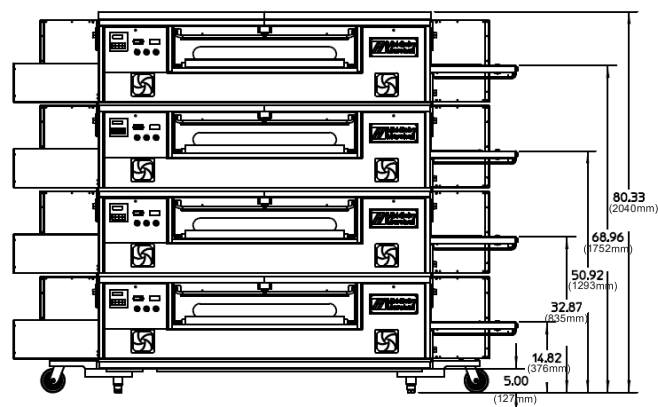
PS570 Back View – Triple Stacked with 4” Leg Extensions



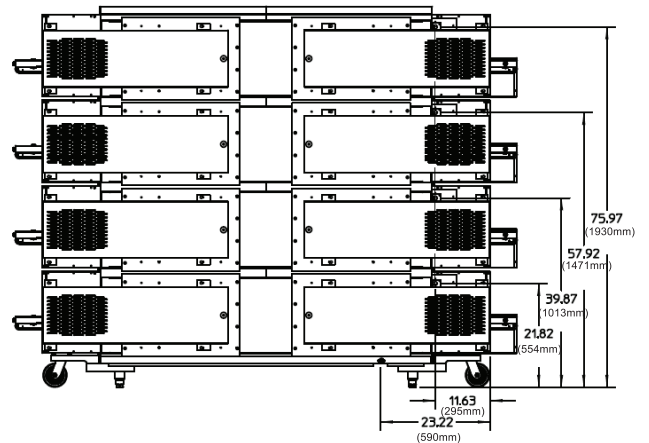
PS570 Front View – Triple Stacked without Leg Extensions



PS570 Back View – Triple Stacked without Leg Extensions



PS570 Front View – Quad Stacked



PS570 Back View – Quad Stacked



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Electrical Specifications

VOLTAGE	PHASE	FREQUENCY	CURRENT DRAW*	SUPPLY	BREAKERS
208-240 V	1	50/60 Hz	12 A	3-wire (2L + G)	As per local code

* The current draw rating shown above are maximum values for normal operation. Amperage draw will be less than the listed value. Each oven includes a 6' cord with NEMA L6-20P plug. Customer to provide L6-20R receptacle.

Gas Supply Specifications

NATURAL GAS

Minimum Gas Pipe Size	2.0" (50.8 mm) main 1.25" (13 mm) NPT to lower oven cavity with individual full-flow shutoff valve
Supply Gas Pressure**	6-12" W.C. (14.9-29.9 mbar)
Manifold Gas Pressure	3.5" W.C. (8.7 mbar)
Rated Heat Input	170,000 BTU (42,840 kcal, 50 kW/hr) per oven cavity

PROPANE GAS

Minimum Gas Pipe Size	2" (51 mm) main 1.25" (13 mm) NPT to lower oven cavity with individual full-flow shutoff valve
Supply Gas Pressure**	11-14" W.C. (27.4-34.9 mbar)
Manifold Gas Pressure	10.0" W.C. (24.9 mbar)
Rated Heat Input	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.