



## STANDARD FEATURES

- 20" cooking chamber
- Variable-speed High h recirculating impingement airflow system
- Stackable design up to 2 high (requires stacking kits)
- Variable-speed blower motors
- Easy to clean mono-finger design
- Idle mode for energy conservation
- Built-in self diagnostics for monitoring oven components
- Left or right feed conveyor belt direction via software
- Includes plug and cord (6 ft. nominal)
- One year parts and labor warranty
- Smart voltage sensor technology (U.S. only)
- Cool to touch covers and panels

Project \_\_\_\_\_

Item No. \_\_\_\_\_

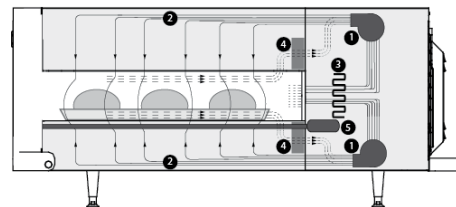
Quantity \_\_\_\_\_

## PRINCIPLE

The PS2020 Conveyor offers all of the power and technology you would expect from Middleby Marshall, but in a space-saving countertop high-volume design. It produces faster cooking, a smaller footprint, and does not require the energy consumption and higher HVAC needs of larger ovens.

## VENTILATION - OPTIONAL

- UL (KNLZ) listed for ventless operation.
- EPA 202 test (8 hr.):
  - Product: Pepperoni Pizza (Qty. 388)
  - Results: 2.46 mg/m3



1. Blower motor
2. Impinged air
3. Impingement heater
4. Catalytic converter (optional)
5. Conveyor motor

## OPTIONAL FEATURES

- Catalytic converter for ventless operation
- 6" conveyor extensions

## CERTIFICATIONS



# PS2020

Electric Conveyor Oven

## GENERAL SPECIFICATIONS

### Wall Clearance

Top	10"	254 mm
Sides	0"	0 mm
Back	0"	0 mm
Bake Operating Temperature	550°F	288°C
Time Range	30 seconds - 15 minutes	

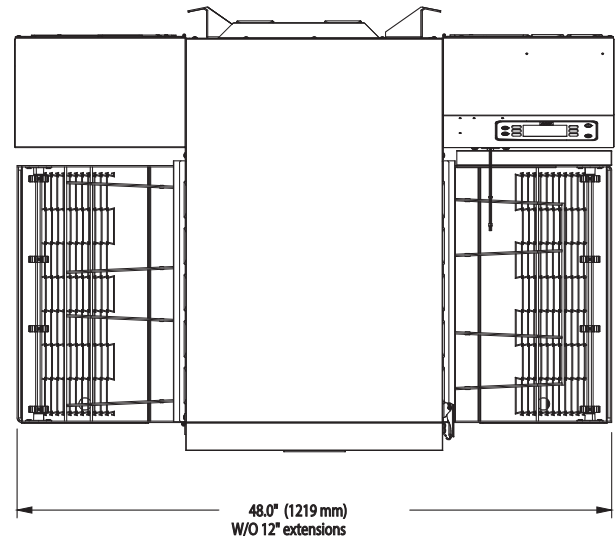
## DIMENSIONS

### Single Units

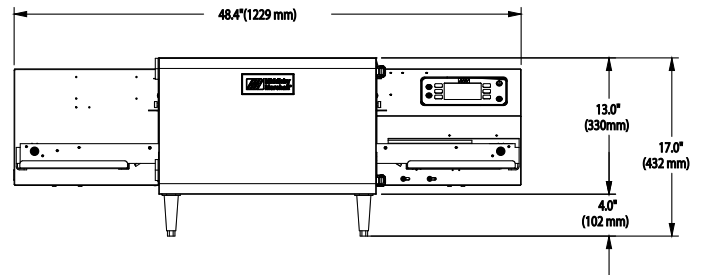
Heating Zone	20"	508 mm
Baking Area	2.8 ft <sup>2</sup>	0.26 m <sup>2</sup>
Belt Length	48.4"	1229 mm
Height	17"	432 mm
Depth	35.8"	909 mm
Weight	195 lb.	88.5 kg

### Double Stacked Units

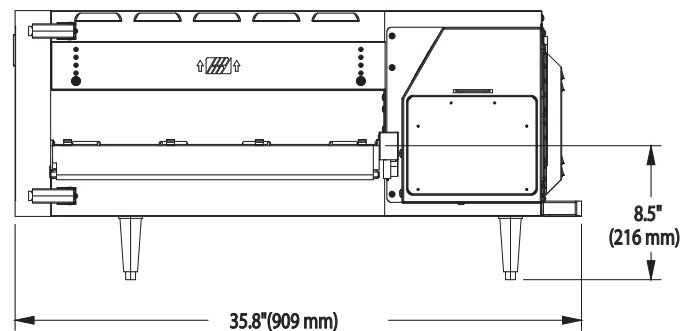
Heating Zone	40"	1016 mm
Baking Area	5.6 ft <sup>2</sup>	0.26 m <sup>2</sup>
Belt Length	48.4"	1229 mm
Height (11.25"/286 mm legs)*	30"	762 mm
Depth	35.8"	909 mm
Weight	390 lb.	177 kg



PS2020 Top View

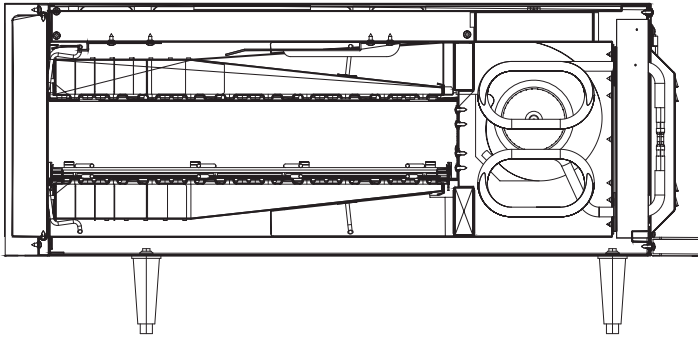


PS2020 Front View

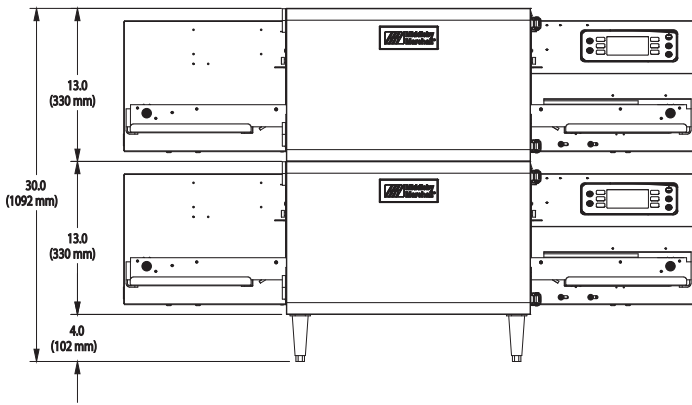


PS2020 Side View

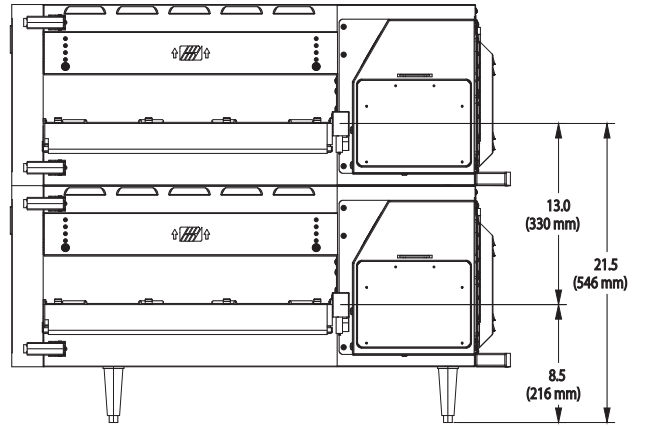
\* Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions. All units are shown with casters. CE-approved ovens use 6" (152 mm) adjustable feet instead of casters.



PS2020 Rear View



PS2020 Front View Double Stacked Units

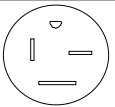
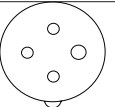
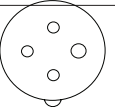
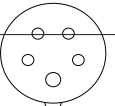
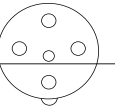


PS2020 Side View Double Stacked Units

# PS2020

Electric Conveyor Oven

## PS2020 Electric Conveyor Oven

LOCATION	VOLTAGE	PHASE	FREQUENCY	CURRENT DRAW	SUPPLY	BREAKERS	PLUG
USA [MMC-9500-1] [MMC-9500-1-V] (VENTLESS)	208/240 V	3	50/60 Hz	40A	4 wire (3L+G)	50A	 NEMA 15-50P
CANADA [MMC-9500-10C] [MMC-9500-10C-V] (VENTLESS)	208/240 V	3	50/60 Hz	40/46A	4 wire (3L+G)	50/60A	 UL 4 Pin, 60 Amp
EUROPE/ASIA (DELTA) [MMC-9500-2D] [MMC-9500-2D-V] (VENTLESS)	220/240 V	3	50/60 Hz	40A	4 wire (3L+G)	50A	 IEC 4 Pin, 63 Amp
EUROPE/ASIA (WYE) [MMC-9500-3W] [MMC-9500-3W-V] (VENTLESS)	380/415 V	3	50/60 Hz	20A	5-wire (3L + N + G)	32A	 IEC 5 Pin, 32 Amp
AUSTRALIA [MMC-9500-20W] [MMC-9500-20W-V] (VENTLESS)	380/415 V	3	50/60 Hz	20A	5-wire (3L + N + G)	32A	 IEC 5 Pin, 32 Amp

\* The current draw rating shown above are maximum values for normal operation, amperage draw will be less than the listed value.