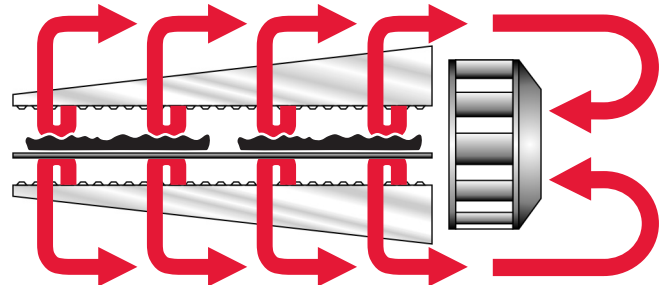




Principle

Middleby Marshall PS Series conveyor ovens bake both faster and at a lower temperature than other ovens. 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. All Middleby ovens are designed to cook a multitude of products including pizza, seafood, sandwiches, bagels, ethnic foods and more.



General Information

The PS540 conveyor oven is ideally suited for medium-duty restaurant needs. The oven can cook a wide variety of food products, including pizza, seafood and bagels.

Standard Features

- **Impingement PLUS!** low oven profile and dual air return
- **Patented EMS Energy Management System*** reduces energy consumption and increases cooking efficiency
- 40-1/2" (1029mm) long cooking chamber
- 32" (813mm) wide, 76-1/2" (1943mm) long conveyor belt
- Patented "Jet Sweep" impingement process that delivers constant heat to the chamber
- Stackable up to three units high
- Microprocessor-controlled bake time/conveyor speed
- Customer-specific adjustable jet fingers that allow control of heating delivery
- Stainless steel front, sides, top and interior
- Front-loading window with cool handle
- Reversible conveyor direction

Optional Features

- Split belt - two 15" (381mm) belts with individually adjustable speed settings
- Adjustable legs (replace casters)
- 4" (101.6mm) Exit Tray
- 16" (406.4mm) Exit Tray

Conserves Energy

Unit incorporates a patented Energy Management System - EMS. Middleby ovens provide very efficient heat transfer to product. Energy is conserved as air is recycled from heater to product, with minimum loss. Oven is cool to the touch.

Cleanability

PS540 Ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, exit tray, and a removable conveyor belt assembly.

Easily Services

Control compartment is designed for quick and easy access.

Warranty

All PS540 models have a one year parts and labor warranty.

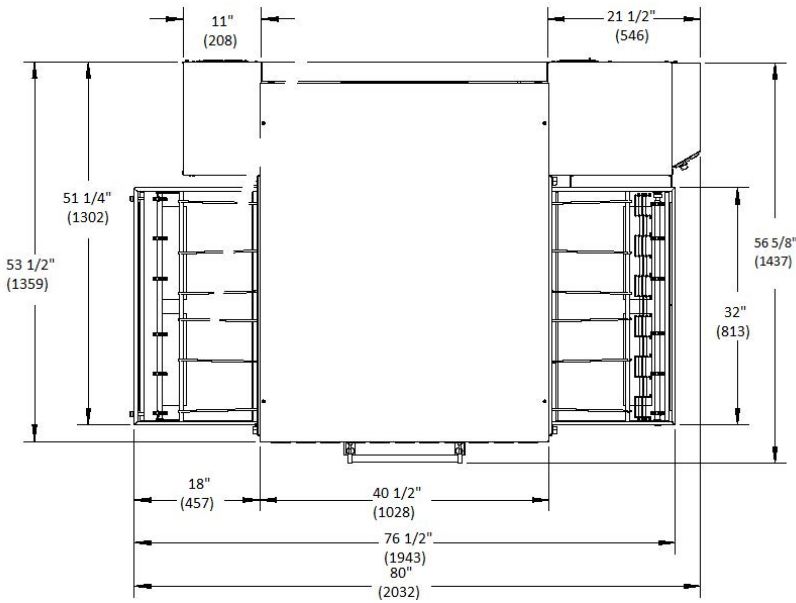
Ventilation

Use of a ventilation hood is strongly recommended.

**Photos show ovens equipped with casters. Some installation codes require the use of adjustable feet instead of casters.*

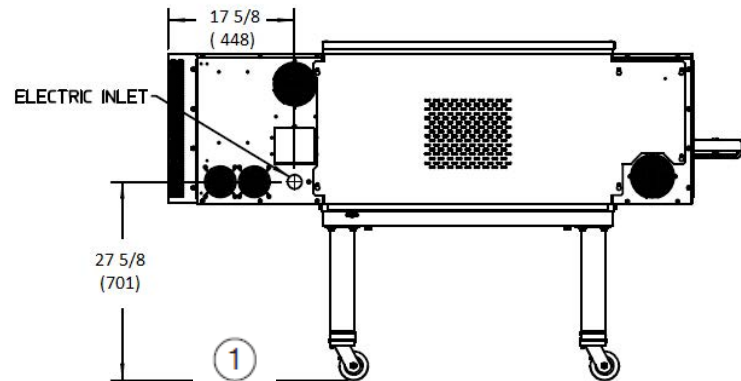
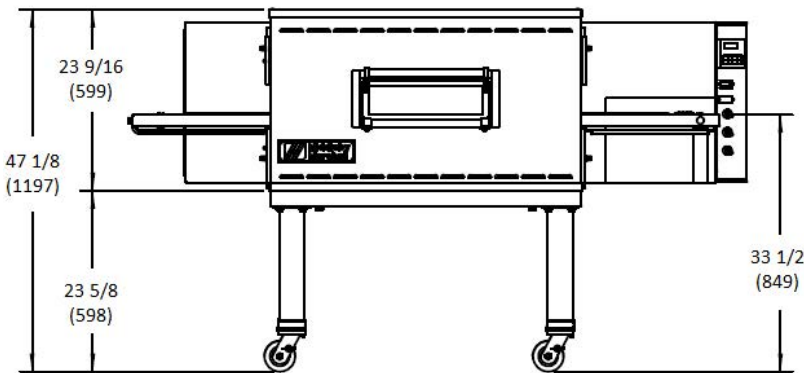
NOTE: Drawings show ovens equipped with casters. .

**PS540-1
TOP VIEW**



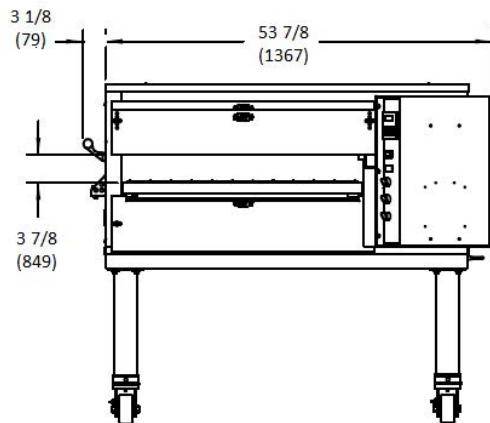
NOTE: All drawings show ovens equipped with casters. Adjustable feet that replace the casters are available as an option.

① Electrical Junction Box



FRONT VIEW

BACK VIEW

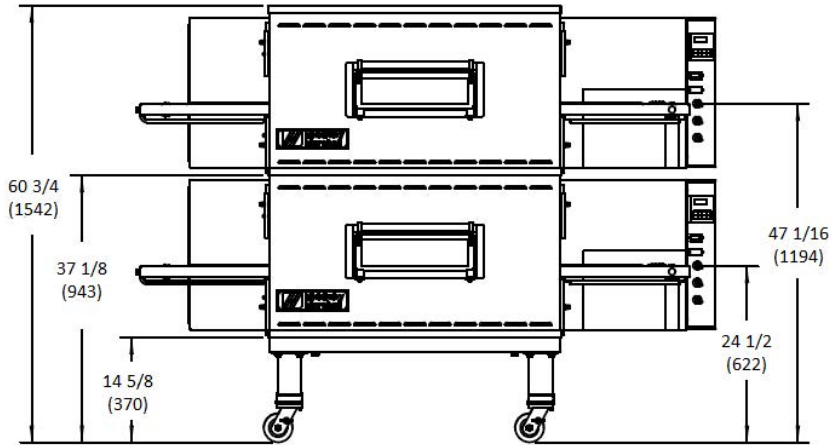


SIDE VIEW

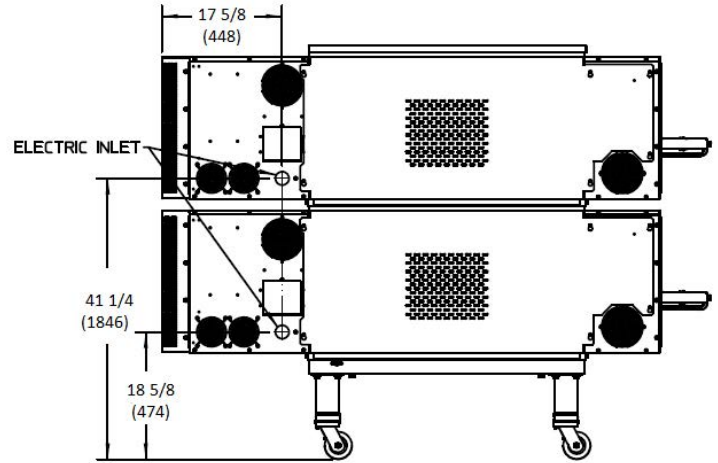
**PS540 Series
Electrically Heated Conveyor Oven**

NOTE: Drawings show ovens equipped with casters.

PS540-2

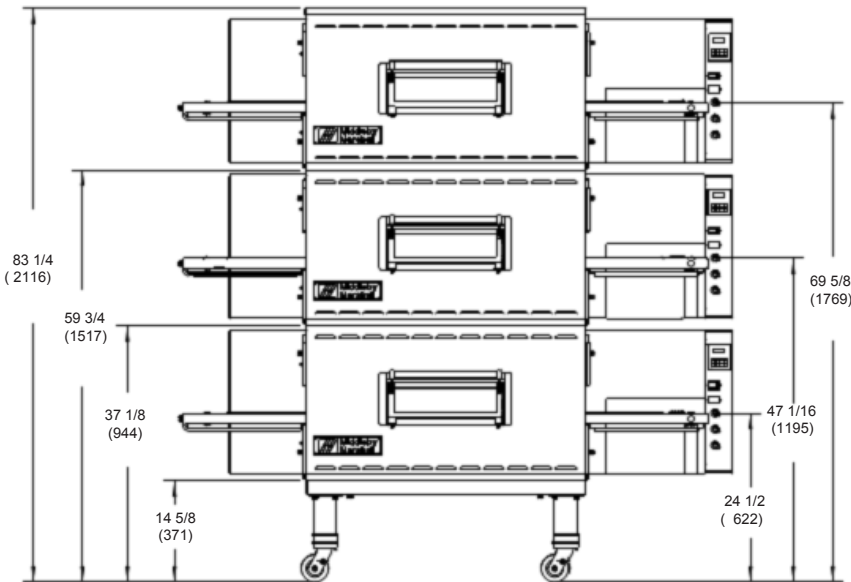


FRONT VIEW

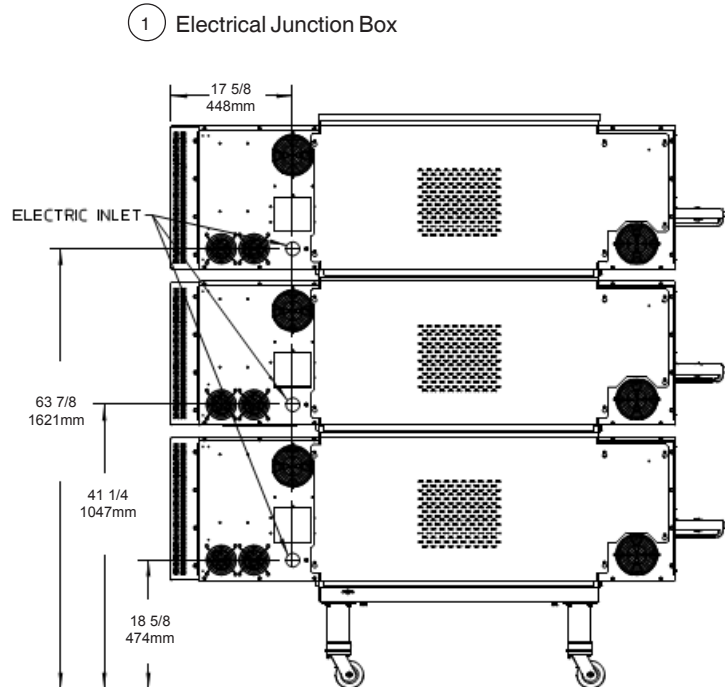


BACK VIEW

PS540-3



FRONT VIEW



BACK VIEW

① Electrical Junction Box

RECOMMENDED MINIMUM CLEARANCES

| Rear of Oven to Wall | Control end of conveyor to wall | Non-control end of conveyor to wall |
|----------------------|---------------------------------|-------------------------------------|
| 0" | 0" | 0" |

GENERAL SPECIFICATIONS

| | Heating Zone | Baking Area | Belt Length | Belt Width | Length | Height | Depth | Maximum Operating Temp | Bake Time Range | Ship Wt | Ship Cube |
|---------|--------------------|---------------------------------|-------------------|-------------------------------------|---------------|-------------------|-------------------|------------------------|-----------------|--------------------|---|
| PS540-1 | 40-1/2" 1028mm | 9sq.ft. 0.837m ² | 76-1/2" 1943mm | 1x32" (813mm) or 2x15"(381mm) | 80" 2032mm | 47-1/8" 1197mm | 56-5/8" 1437mm | 550°F 288°C | 1:00-30:00 | 1100lbs. 499kg | 132ft ³ 3.70m ³ |
| PS540-2 | 81" 2056mm | 18sq.ft. 1.674m ² | 76-1/2" 1943mm | 1x32" (813mm) or 2x15"(381mm) | 80" 2032mm | 60-3/4" 1542mm | 56-5/8" 1437mm | 550°F 288°C | 1:00-30:00 | 2200lbs. 999kg | 264ft ³ 7.39m ³ |
| PS540-3 | 121-1/2" 3084mm | 27sq.ft. 2.511m ² | 76-1/2" 1943mm | 1x32" (813mm) or 2x15"(381mm) | 80" 2032mm | 76" 1930mm | 56-5/8" 1437mm | 550°F 288°C | 1:00-30:00 | 3300lbs. 1498kg | 396ft ³ 11.09m ³ |

ELECTRICAL SPECIFICATIONS

| Voltage | Phase | Freq | Rated Heat Input | Amperage* | | | | Max Amperage* | Supply | Breakers |
|---------|-------|----------|------------------|-----------|------|------|-----|---------------|---|--------------------|
| | | | | L1 | L2 | L3 | N | | | |
| 208v | 3 | 50/60 Hz | 27.0 kW | 78.9 | 74.9 | 78.9 | --- | 79Amp | 3 pole, 4 wire (3 hot, 1 ground) | As per local codes |
| 240v | 3 | 50/60 Hz | 27.0 kW | 68.4 | 64.9 | 68.4 | --- | 69Amp | 3 pole, 4 wire (3 hot, 1 ground) | As per local codes |
| 380v | 3 | 50/60 Hz | 27.0 kW | 44.5 | 41.0 | 41.0 | 3.5 | 45Amp | 4 pole, 5 wire (3 hot, 1 neut, 1 grnd) | |
| 380VCE | 3 | 50/60 Hz | 27.0 kW | 44.5 | 41.0 | 41.0 | 3.5 | 45Amp | 4 pole, 5 wire (3 hot, 1 neut, 1 grnd) | |

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

ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.