



COMPLETE OVEN PRODUCT LINE
Redefining Industry Standards



IT'S THE BRAND THAT MAKES THE DIFFERENCE

When everything is the same, it's the brand that makes the difference. Since 1888, Middleby Marshall has been world leaders in conveyor cooking. There is a Middleby Marshall conveyor oven to fit every culinary innovation, quality of speed and capacity need. With our patented Energy Management System and CTX technology, a Middleby Marshall oven saves operators on energy costs from the very first day of use, while delivering a perfect, consistent product that diners come back for time and time again. The CTX oven by Middleby Marshall provides an automated cooking platform designed to cook, bake, broil, sear, steam, and sous vide in high volume kitchens with consistent quality results.

Our ovens are proudly made in the USA.

COOK IT.
WE CHALLENGE YOU.
DESIGNED FOR
VERSATILITY
SPEED
CONSISTENCY



CTX Ovens

The CTX infrared ovens by Middleby Marshall provide an automated cooking platform designed to cook, bake, broil, sear, steam, and sous vide in high volume kitchens with consistent quality results. Cook a variety of products with a push of a button, in less time, at lower energy cost, in a minimal amount of space with less cleaning.

PAGES 3-8

WOW! Ovens

The Middleby Marshall WOW! conveyor series oven utilizes variable air flow [VAF] technology that allows the user full control of the air flow in the baking chamber, resulting in optimal results in cooking product. Once air flow is modified, users receive instant results and full control of air movement, time, temperature settings and cook.

PAGES 9-16

Traditional Impingement Ovens

Middleby Marshall Traditional 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.

PAGES 17-24

YOUR AUTOMATED CULINARY SOLUTION



The CTX oven by Middleby Marshall provides a continuous cooking platform designed to cook, bake, broil, sear, steam, and sous vide in high volume kitchens with consistent quality results. When the food comes out of the conveyor, it is perfect every time and ready to serve. There is no over or under-cooking, just the same consistent product every time, and with infrared technology, the end product looks and tastes outstanding. Employees are not changing speeds and temperatures on the oven for different foods; it is all preset and easy-to-use.

With the versatility of the CTX oven, it may be the only piece of kitchen cooking equipment needed. Convection ovens, griddles, charbroilers, microwaves and salamanders are no longer needed. Using traditional cooking methods requires a lot of labor, time and attention to the food being cooked. Conveyor cooking eliminates labor needed to continuously watch food to keep it from burning or to rate food during the cooking process.




Rethink COOKING

Replace all of this

With **ONE** Piece of Equipment



SUPERIOR FEATURES

- Faster cook times
- Maximum labor savings
- Food safety
- Consistent product
- Retain moisture
- Self cleaning
- Cook up to 900°F
- Cool-to-the-touch
- Multiple presets

Improved Food Quality

Operators strive to serve a consistent product with no remakes and no food comps. When food is cooked it is perfect and ready to serve. There is no under or over cooking, just the same consistent product every time.

Faster Speed of Bake

The Middleby Marshall CTX system bakes 30% to 60% faster than traditional cooking methods. These high speeds are achieved without sacrificing quality or consistency and the average ticket time has been cut from 22 to 12 minutes. Lightning fast cook times means quicker time to the table.

Maximum Labor Savings

First year savings pays for the ovens and eliminates labor from the kitchen.



Rethink

LABOR SAVINGS

Not only can the CTX oven eliminate remakes and meal comps, but cooking consistency is matched with faster bake times than any traditional cooking equipment up to 60% faster for some menu items. Help keep labor cost down with the CTX oven, as customers using the oven reported thousands of kitchen labor hours eliminated per year. Reduce hard labor cost, man hours and human error.

FOOD SAFETY

In an independent study, the CTX oven was found to eliminate virtually 100% of contamination inside and out following the infrared grilling process. The CTX oven protects restaurant operations from harmful food borne illness. Chicken cooked in our oven not only tastes great, the result is a 7-log or 99.99999% reduction in pathogenic Listeria, Salmonella, E. coli, and S. aureus automatically every time with NO CHEMICALS. **Results are available upon request.**

AUTOMATED PLATFORM

When the food comes out of the conveyor, it is perfect every time and ready to serve – whether proteins, vegetables, starches and baked goods. There is no over or under-cooking, just the same consistent product every time, and with infrared technology, the end product looks and tastes outstanding. Employees aren't standing over a grill or charbroiler trying to cook various menu items consistently, it's preset and done with a push of a button.

Conveyor Technology **EX**perts!



DZ33I

CTX® Electric Infrared Conveyor Oven



- Self cleaning interior
- 18" wide stainless steel chain link belt
- Belt direction electronically controlled through keypad [reversible belt direction]
- Electronic touch control
- Patented MenuSelect® feature allows up to multiple preset time and temperature combinations into the control
- Manager control lockout
- Dual heat zone control
- Separate left and right, bottom and top heat zones
- Heat emitters located above and below the conveyor belt
- Entrance and exit trays
- Stack up to four [4] high
- One-year on-site warranty

Additional Options:

- 50/50 split conveyor belt
- Exit trays [various lengths]

HEATING

Temperature Range	200°F-900°F	93°C-482°C
Bake Time Range	1:00-60:00 min	
Baking Chamber	31"W x 22.5"D x 51.5"H	787mmW x 571.5mmD x 1308mmH
Belt Width	18"	457 mm
Belt Length	59"	1499 mm

EXTERNAL DIMENSIONS

Height [w/casters]	39.5"	1003 mm
Width [w/12" exit tray]	59"	1499 mm
Depth	39.125"	991 mm
Weight	362 lbs	164 kg



DZ55II

CTX® Electric Infrared Conveyor Oven



- 18" wide stainless steel chain link belt
- Self-cleaning interior
- Patented MenuSelect® feature allows multiple preset time and temperature combinations into the control
- Digital display
- Four cooking zones
- Heat emitters located above and below the conveyor belt
- Two [2] complete and separated cooking chambers (decks)
- Ovens may be stacked two high on a short base
- Reversible conveyor belt direction
- Cool exterior
- Adjustable heat curtains reduce heat loss into the environment
- Stack up to two [2] high
- One-year on-site warranty

Additional Options:

- Stacking brackets
- 17" (432mm) and 32-1/2" (819mm) stands with casters
- Exit trays [various lengths]

HEATING

Temperature Range	200°F-900°F	93°C-482°C
Bake Time Range	1:00-60:00 min	
Baking Chamber	55"W x 22.5"D x 51.5"H	1397mmW x 571.5mmD x 1308mmH
Belt Width	18"	457 mm
Belt Length	83"	2108 mm

EXTERNAL DIMENSIONS

Height [oven only]	28"	711.2 mm
Width [w/14" exit tray]	83"	2108.2 mm
Depth	36"	914 mm
Weight	770 lbs	349.2 kg



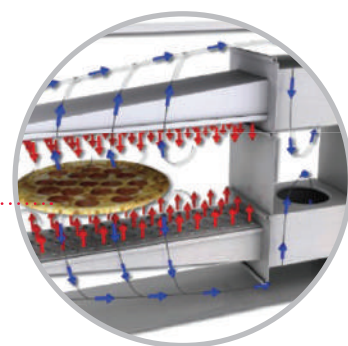
HOW IMPINGEMENT SHOULD BE

WOW! OVEN™

The Middleby Marshall WOW! Ovens bake up to 30% faster than other conveyor ovens. This speed increase is the result of years of continuous development of patented oven technologies. These high speeds are achieved without sacrificing quality or consistency by using improved air flow and advanced burner designs.

WOW!2 Principle with exclusive VAF (Variable Air Flow)

The Middleby Marshall WOW!2 oven utilizes advanced VAF impingement technology that allows the user full control of the air flow on the top and bottom of the baking chamber, resulting in optimal results in cooking product. Top and bottom zone air flow is modified through the main control, allowing instant results and full control of air movement, time, and temperature settings.



MAXIMUM ENERGY SAVINGS

Automatic Energy EYE

In most restaurants, the ovens operate continuously, even though half of the time there are no products cooking in them.

If the energy eye senses there is no product in the oven, it automatically reduces energy consumption by nearly 40%. How? When a product is placed on the belt, the energy eye is activated and the oven returns to full power in 3 seconds. After the product exits the oven, the energy eye returns the oven to the energy saving mode.

Only on WOW! Ovens



THE HEARTH BELT FOR THE DECK OVEN BAKE

The Middleby Marshall hearth bake belt is designed for use on the WOW! Oven platform. The enhanced oven and conveyor frame ensures a perfect product and flawless operation for those who want a deck oven crust.

Pre-seasoned and ready to use and no screens required.

Available on all WOW! oven models



PS629



Space Saver WOW! Fast Bake Gas & Electric Conveyor Ovens

- Patented Energy Management System [EMS] reduces gas consumption and increases cooking efficiency
- Digital controls
- Furnished with 4"(101.6mm) legs
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Designed for easy cleaning with removable parts
- Reversible conveyor direction
- 12"(304.8mm) extension tray
- 15"(381mm) wide front window
- Cool exterior
- Stackable up to four [4] units high
- One year parts and labor warranty

Additional Options:

- Large legs with casters
- Extended warranty available
- 6"(152.4mm) extension tray

HEATING

Maximum Operating Temperature	600°F	316°C
Bake Time Range	1:00-30:00 min	
Heating Zone/Chamber [Per Deck]	29"	737 mm
Baking Area [Per Deck]	3.5 ft ²	0.33 m ²
Belt Width	18"	457 mm
Belt Length	50"	1270 mm

EXTERNAL DIMENSIONS

Height	21.75"	552.4 mm
Width [w/exit tray]	68.0"	1727 mm
Depth	40.75"	1035 mm
Weight [Per Deck]	325 lbs	147.4 kg

GAS SPECS

Rated Heat Input	50,000 BTU
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PS638



Electric & Direct Fired Gas Conveyor Ovens

- Patented Energy Management System [EMS] reduces gas consumption and increases cooking efficiency
- Impingement PLUS! low oven profile and dual air return
- Digital controls
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Designed for easy cleaning with removable parts
- Reversible conveyor direction
- 15"(381mm) wide front window
- Cool exterior
- Stackable up to three [3] units high
- One year parts and labor warranty. Oven start-up is included at no additional charge (USA only)

Additional Options:

- Split belt - two 15" (381mm) belts with individually adjustable speed settings

HEATING

Maximum Operating Temperature	600°F	316°C
Bake Time Range	1:00-12:00 min	
Heating Zone/Chamber [Per Deck]	38"	969 mm
Baking Area [Per Deck]	7.1 ft ²	.66 m ²
Belt Width	26" or 2x12"	660 mm or 305 mm
Belt Length	65.25"	1656 mm

EXTERNAL DIMENSIONS

Height [w/standard leg extensions]	42"	1064 mm
Width [w/exit tray]	65.25"	1656 mm
Depth	46.25"	1187 mm
Weight [Per Deck]	820 lbs	372 kg

GAS SPECS

Rated Heat Input	89,000 BTU
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PS640

Electric & Direct Fired Gas Conveyor Ovens



- Patented Energy Management System [EMS] reduces gas consumption and increases cooking efficiency
- Impingement PLUS! low oven profile and dual air return
- Digital controls
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Designed for easy cleaning with removable parts
- Reversible conveyor direction
- 15" (381mm) wide front window
- Cool exterior
- Stackable up to three [3] units high
- One year parts and labor warranty. Oven start-up is included at no additional charge (USA only)

Additional Options:

- Split belt - two 15" (381mm) belts with individually adjustable speed settings
- Hearth bake belt

HEATING

Maximum Operating Temperature	600°F	316°C
Bake Time Range	2:00-30:00 min	
Heating Zone/Chamber [Per Deck]	40.5"	1028 mm
Baking Area [Per Deck]	9 ft ²	0.837 m ²
Belt Width	1x32" or 2x15"	813 mm or 3381 mm
Belt Length	76.5"	1943 mm

EXTERNAL DIMENSIONS

Height [w/standard leg extensions]	47.8"	1198 mm
Width [w/exit tray]	76.5"	1943 mm
Depth	60"	1537 mm
Weight [Per Deck]	1100 lbs	499 kg

GAS SPECS

Rated Heat Input	99,000 BTU
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PS670

Direct Fired Gas Conveyor Oven



- Energy Management System [EMS] reduces gas consumption and increases cooking efficiency
- Impingement PLUS! low oven profile and dual air return
- Digital controls
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Designed for easy cleaning with removable parts
- Reversible conveyor direction
- 15" (381mm) wide front window
- Cool exterior
- Stackable up to three [3] units high
- One year parts and labor warranty. Oven start-up is included at no additional charge (USA only)

Additional Options:

- Hearth bake belt

HEATING

Maximum Operating Temperature	550°F	288°C
Bake Time Range	3:00-30:00 min	
Heating Zone/Chamber [Per Deck]	70"	1778 mm
Baking Area [Per Deck]	15.5 ft ²	1.44 m ²
Belt Width	32"	813 mm
Belt Length	106"	2690 mm

EXTERNAL DIMENSIONS

Height [w/standard leg extensions]	43.31"	1099 mm
Width [w/exit tray]	106"	2690 mm
Depth	63"	1599 mm
Weight [Per Deck]	1750 lbs	795 kg

GAS SPECS

Rated Heat Input	175,000 BTU
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PS360G

Direct Fired Gas Conveyor Oven



- Patented Energy Management System [EMS] reduces gas consumption and increases cooking efficiency
- Oven utilizes advanced variable air flow [VAF] impingement technology that allows the user full control of the air flow on the top and bottom of the baking chamber
- Impingement PLUS! low oven profile and dual air return
- Digital controls
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Designed for easy cleaning with removable parts
- Reversible conveyor direction
- Cool exterior
- Can easily be stacked on top or below a PS360S or PS360GWB
- One year parts and labor warranty. Oven start-up included at no additional charge (USA only)

Additional Options:

- Split belt - two 15" (381mm) belts with individually adjustable speed settings
- Hearth bake belt

HEATING

Maximum Operating Temperature	325°F-570°F	163°C-299°C
Bake Time Range	1:00-20:00 min	
Heating Zone/Chamber [Per Deck]	55"	1397 mm
Baking Area [Per Deck]	12.2 ft ²	1.1 m ²
Belt Width	32"	813 mm
Belt Length	90.75"	1670 mm

EXTERNAL DIMENSIONS

Height [w/standard leg extensions]	48.5"	1232 mm
Width [w/exit tray]	90.75"	2305 mm
Depth	59.5"	1513 mm
Weight [Per Deck]	1501 lbs	681 kg

GAS SPECS

Rated Heat Input	125,900 BTU
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PS360GWB

Direct Fired Gas Conveyor Oven with Wide Belt



- Patented Energy Management System [EMS] reduces gas consumption and increases cooking efficiency
- Oven utilizes advanced variable air flow [VAF] impingement technology that allows the user full control of the air flow on the top and bottom of the baking chamber
- Impingement PLUS! low oven profile and dual air return
- Can fit two 18" pizzas, or three 12" pizzas across the belt
- Digital controls
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Designed for easy cleaning with removable parts
- Reversible conveyor direction
- Cool exterior
- Can easily be stacked on top or below a PS360S or PS360G
- One year parts and labor warranty. Oven start-up included at no additional charge (USA only)

Additional Options:

- Split belt - two 15" (381mm) belts with individually adjustable speed settings
- Hearth bake belt

HEATING

Maximum Operating Temperature	325°F-570°F	163°C-299°C
Bake Time Range	1:00-30:00 min	
Heating Zone/Chamber [Per Deck]	55"	1397 mm
Baking Area [Per Deck]	14.1 ft ²	1.3 m ²
Belt Width	37"	940 mm
Belt Length	90.75"	1670 mm

EXTERNAL DIMENSIONS

Height [w/standard leg extensions]	48.5"	1232 mm
Width [w/exit tray]	92"	2337 mm
Depth	65.58"	1666 mm
Weight [Per Deck]	1631 lbs	740 kg

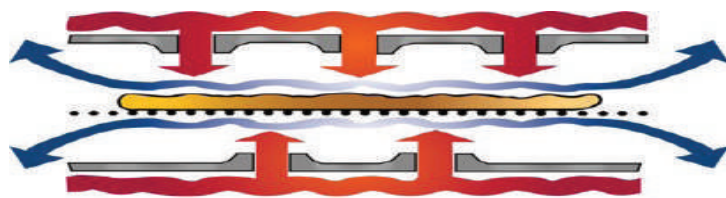
GAS SPECS

Rated Heat Input	170,000 BTU
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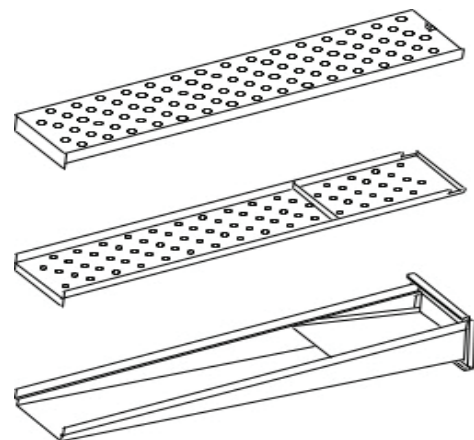
WHAT IS IMPINGEMENT TECHNOLOGY?

Impingement is air that is directed at the product from above and below the conveyor through “fingers”. The “fingers” have nozzles that form columns of hot air moving at high velocity. The air “penetrates” the surface moisture barrier of the product transferring heat and sealing the product to retain its moisture as the product is passed under the nozzles.



WHY WE USE FINGERS

Our unique fingers create high and low pressure zones. They deliver even heat at high velocity which offers the flexibility to adjust the exact amount of heat to obtain optimum bake. Imagine applying heat where desired in the cooking process to create duplicable results...you absolutely CAN!



TRADITIONAL IMPINGEMENT CONVEYOR OVENS



EMS ENERGY MANAGEMENT SYSTEM

Our patented **EMS** [energy management system] reduces gas consumption and increases cooking efficiency. Energy is conserved as air is recycled from heater to your product, with minimum flue or ventless.

APPLICATIONS



Casual Dining | Education | Hotels & Resorts | Convenience Stores
Quick Service Restaurants | Business & Industry | Theaters
Fine Dining | Stadiums



IMPINGEMENT CONVEYOR OVENS

Middleby Marshall Traditional 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. All Middleby ovens are designed to cook a multitude of products including pizza, seafood, sandwiches, bagels, ethnic foods and more.

Cleanability

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

Easily Services

Control compartment is designed for quick and easy access. Primary electrical components are door-mounted.

Warranty

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

TRADITIONAL IMPINGEMENT CONVEYOR OVENS

PS520



Electric & Direct Fired Gas Countertop Conveyor Ovens

- EMS Energy Management System (gas ovens only)
- Microprocessor-controlled bake time/conveyor speed
- Customer-specific adjustable jet fingers that allow control of heat delivery
- Stainless steel front, sides, top and interior
- Reversible conveyor direction
- Opening height is adjustable from 2.25" min. to 3.75" max. in 0.5" increments
- 12" Extension tray
- Furnished with 4"(101.6mm) legs
- Stackable up to three high

Additional Options:

- Stand with casters for single and double stack
- Stand with casters for triple stack
- 6"(152.4mm) extension tray

HEATING

Maximum Operating Temperature	550°F	288°C
Bake Time Range	1-10 min	
Heating Zone/Chamber [Per Deck]	20"	508 mm
Baking Area [Per Deck]	2.5 sq ft	0.23 sq m
Belt Width	18"	457.2 mm
Belt Length	42"	1066 mm

EXTERNAL DIMENSIONS

Height [PS520-1] [w/o Legs]	17.12"	434 mm
Height [PS520-2] [w/o Legs]	32.67"	830 mm
Height [PS520-3] [w/o Legs]	48.19"	1224 mm
Width [w/12" Exit Tray]	53.82"	1367 mm
Depth	37.46"	951 mm
Weight [Per Deck]	325 lbs	147.42 kg

GAS SPECS

Rated Heat Input	40,000 BTU
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PS520 & PS528 conveyor ovens are ideally suited for kiosk & express-style locations where smaller ovens are required.



PS528



Electric & Direct Fired Gas Countertop Conveyor Ovens

- EMS Energy Management System (gas ovens only)
- Microprocessor-controlled bake time/conveyor speed
- Customer-specific adjustable jet fingers that allow control of heat delivery
- Stainless steel front, sides, top and interior
- Reversible conveyor direction
- 12" Extension tray
- 15" Front Window
- Furnished with 4"(101.6mm) legs
- Stackable up to three high

Additional Options:

- Stand with casters for single and double stack
- Stand with casters for triple stack
- 6"(152.4mm) extension tray

HEATING

Maximum Operating Temperature	600°F/ 316°C
Bake Time Range	1-30 min
Heating Zone/Chamber [Per Deck]	28" [711 mm]
Baking Area [Per Deck]	3.5 sq ft [0.33 sq m]
Belt Width	18" [457.2 mm]
Belt Length	50" [1270 mm]

EXTERNAL DIMENSIONS

Height [PS528-1] [w/4" Legs]	21.0"	533 mm
Height [PS528-2] [w/4" Legs]	36.55"	930 mm
Height [PS528-3] [w/4" Legs]	52.09"	1322 mm
Width [w/12" Exit Tray]	68.0"	1727 mm
Depth	40.74"	1035 mm
Weight [Per Deck]	325 lbs	147.42 kg

GAS SPECS

Rated Heat Input	50,000 BTU
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PS536



Electric & Direct Fired Gas Conveyor Ovens

- Impingement PLUS! Low oven profile and dual air return
- EMS Energy Management System (gas ovens only)
- Patented "Jet Sweep" impingement process that delivers constant heat to the chamber
- Microprocessor-controlled bake time/conveyor speed
- Customer-specific adjustable jet fingers that allow control of heating zones
- Stainless steel front, sides, top and interior
- Front-loading window with cool handle
- Reversible conveyor direction
- Stackable up to three units high

Additional Options:

- Split belt - two 9" [229 mm] belts with individually adjustable speed settings
- 76" [1930 mm] long conveyor

HEATING

Maximum Operating Temperature	600°F/	316°C
Bake Time Range	3-30 min or 1-10 min	
Heating Zone/Chamber [Per Deck]	36"	914 mm
Baking Area [Per Deck]	4.5 sq ft	0.465 m ²
Belt Width	18"	457.2 mm
Belt Length	60" [1524 mm] or 76" [1930] mm	

EXTERNAL DIMENSIONS

Height [PS536-1] [w/o legs]	44.62"	1134 mm
Height [PS536-2] [w/o legs]	62.93"	1599 mm
Height [PS536-3] [w/o legs]	69.25"	1759 mm
Width [w/12" Exit Tray]	60" [1524 mm] or 76" [1930] mm	
Depth	44.0"	1117 mm
Weight [Per Deck]	734 lbs	333 kg

GAS SPECS

Rated Heat Input	75,000 BTU
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PS536 & PS540 The PS540 conveyor ovens are ideally suited for medium-duty restaurant needs.



PS540



Electric & Direct Fired Gas Conveyor Ovens

- Impingement PLUS! Low oven profile and dual air return
- EMS Energy Management System (gas ovens only)
- Patented "Jet Sweep" impingement process that delivers constant heat to the chamber
- Microprocessor-controlled bake time/conveyor speed
- Customer-specific adjustable jet fingers that allow control of heating zones
- Stainless steel front, sides, top and interior
- Front-loading window with cool handle
- Reversible conveyor direction
- Stackable up to three units high

Additional Options:

- Split belt - two 9" [229 mm] belts with individually adjustable speed settings
- Adjustable legs (replace casters)

HEATING

Maximum Operating Temperature	600°F	316°C
Bake Time Range	1-30 min	
Heating Zone/Chamber [Per Deck]	40.5"	1028 mm
Baking Area [Per Deck]	9 sq ft	0.837 sq m ²
Belt Width	1x32" [813 mm] or 2x15 [381 mm]	
Belt Length	80.0"	2032 mm

EXTERNAL DIMENSIONS

Height [PS540-1] [w/casters]	47.16"	1197 mm
Height [PS540-2] [w/casters]	60.75"	1542 mm
Height [PS540-3] [w/casters]	52.09"	1322 mm
Width [w/12" Exit Tray]	76.0"	1930 mm
Depth	60.5"	1537 mm
Weight [Per Deck]	1100 lbs	499 kg

GAS SPECS

Rated Heat Input	110,000 BTU
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PS555

Electric & Direct Fired Gas Conveyor Ovens



- Impingement PLUS! Low oven profile and dual air return
- EMS Energy Management System (gas ovens only)
- Patented "Jet Sweep" impingement process that delivers constant heat to the chamber
- Microprocessor-controlled bake time/conveyor speed
- Customer-specific adjustable jet fingers that allow control of heating zones
- Stainless steel front, sides, top and interior
- Front-loading window with cool handle
- Reversible conveyor direction
- Stackable up to four units high

Additional Options:

- Split belt - two 15" (381mm) belts with individually adjustable speed settings

HEATING

Maximum Operating Temperature	550°F	288°C
Bake Time Range	2:40-29:50 min	
Heating Zone/Chamber [Per Deck]	55"	1397 mm
Baking Area [Per Deck]	12.2sq.ft.	1.13m2
Belt Width	1x32" [813 mm] or 2x15 [381 mm]	
Belt Length	91"	2311 mm

EXTERNAL DIMENSIONS

Height [PS555-1] [w/casters]	43.5"	1099 mm
Height [PS555-2] [w/casters]	61.33"	1558 mm
Height [PS555-3] [w/casters]	63.75"	1619 mm
Height [PS555-4] [w/casters]	80.33"	2041mm
Width [w/12" Exit Tray]	79.36"	2016 mm
Depth	64.25"	1632 mm
Weight [Per Deck]	1250 lbs	568 kg

GAS SPECS

Rated Heat Input	150,000 BTU
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PS555 & PS570 conveyor ovens are ideally suited for high volume operations.



PS570

Direct Fired Gas Conveyor Oven



- Impingement PLUS! Low oven profile and dual air return
- EMS Energy Management System
- Patented "Jet Sweep" impingement process that delivers constant heat to the chamber
- Microprocessor-controlled bake time/conveyor speed
- Customer-specific adjustable jet fingers that allow control of heating zones
- Stainless steel front, sides, top and interior
- Front-loading window with cool handle
- Reversible conveyor direction
- Stackable up to four units high

Additional Options:

- Split belt - two 15" (381mm) belts with individually adjustable speed settings

HEATING

Maximum Operating Temperature	550°F	288°C
Bake Time Range	2:40-29:50 min	
Heating Zone/Chamber [Per Deck]	70"	1778 mm
Baking Area [Per Deck]	15.5sq.ft.	1.44m2
Belt Width	32"	
Belt Length	106"	2692 mm

EXTERNAL DIMENSIONS

Height [PS570-1] [w/19" leg extensions]	47.31"	1202 mm
Height [PS570-2] [w/15" leg extensions]	61.36"	1559 mm
Height [PS570-3] [w/4" leg extensions]	68.40"	1727 mm
Height [PS570-3] [w/o leg extensions]	63.78"	1620 mm
Height [PS570-4] [w/outriggers]	80.33"	2040 mm
Width [w/12" Exit Tray]	106.1"	2695 mm
Depth	64.10"	1630 mm
Weight [Per Deck]	1750 lbs	795 kg

GAS SPECS

Rated Heat Input	170,000 BTU
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Middleby Advantage

Genuine OEM Parts for your Middleby Marshall Equipment

Middleby Advantage is the brand for all of your Middleby after-market needs. Our business is making your business with us as easy and seamless as possible. In addition to providing factory direct service parts we have a nationwide service network that can act as a one stop shop for all of your service needs. We offer creative solutions for all of your purchasing, installing, and other challenges. Need an easier way to purchase and service your equipment? Give us a call to see what we can do.

[833] 465-5083

www.middlebyadvantage.com/middleby/parts

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The Middleby Marshall Difference

The kitchen of today is increasingly becoming one of innovation where equipment automates much of the cooking process. Middleby Marshall has spent 130 years perfecting a cooking process to enable restaurants to provide excellent, consistent food and superior service to customers. The combination of two different conveyor technologies allows restaurants to become automated saving on time and labor while delivering a consistent product.

Automate your kitchen today by calling 877-34-OVENS or emailing sales@middleby.com

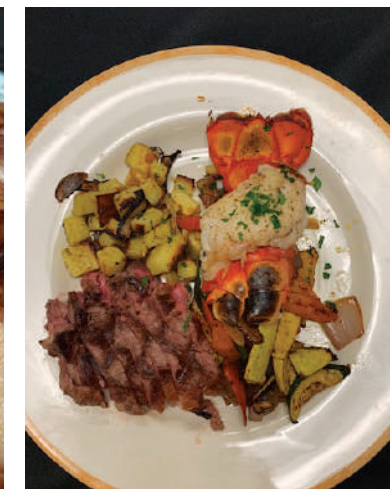
Tag and send us your culinary creations using our equipment!

#wearemarshall



Pizza Capacity

	12" Round Product				14" Round Product				16" Round Product				18" Round Product			
Bake Minutes	3	4	5	6	3	4	5	6	3	4	5	6	3	4	5	6
PS629	73	54	44	36	53	40	32	27	41	31	24	20	32	24	19	16
PS638	132	99	79	66	97	73	58	48	74	56	45	37	59	44	35	29
PS640	178	133	107	89	131	98	78	65	100	75	60	50	79	59	47	40
PS360G	244	183	147	122	180	135	108	90	138	103	83	69	109	81	65	54
PS360GWB	275	206	165	138	202	152	121	101	155	116	93	77	122	92	73	61
PS670	311	233	187	156	222	171	137	114	175	131	105	88	138	104	83	69
	12" Round Product				14" Round Product				16" Round Product				18" Round Product			
Bake Minutes	5	6	7	8	5	6	7	8	5	6	7	8	5	6	7	8
PS520	30	25	21	19	22	18	16	14	17	14	12	11	13	11	10	8
PS528	44	36	30	26	32	27	22	19	24	20	17	15	19	16	13	12
PS536	54	45	39	34	40	33	28	25	30	25	22	19	25	20	17	15
PS540	107	89	76	67	78	65	56	49	60	50	43	38	47	40	34	30
PS555	147	122	105	92	108	90	77	67	83	69	59	52	65	54	47	41
PS570	187	156	133	117	137	114	98	86	105	88	75	66	83	69	59	52





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