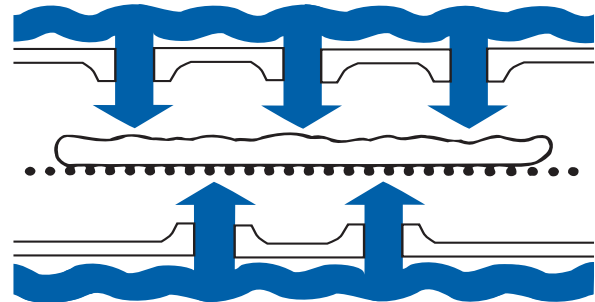




Principle

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

PS360EWB conveyor oven features a 54.5" long cooking chamber, a 44" wide conveyor belt, and a patented "Jet Sweep" convection process that delivers constant heat to the chamber. All ovens feature microprocessor controlled bake time/conveyor speed. Eight adjustable jet fingers per chamber and front-loading window are standard. Ovens have stainless steel front, sides and top. All ovens include extra fan belt, installation kit, and 4' AGA flex hose. Heating is controlled in 8" adjustable zones. Top and bottom are independently adjustable. The conveyor drive is reversible. Conveyor belt provides automatic delivery when product is finished. Front loading windows with cool handle design allows product with different bake times to be cooked consistently regardless of loading.

Special Features

PS360EWB units are stackable two high.

Ventilation

For installation under a ventilation hood only.

Capacity

44" Wide Belt can hold 3-14" pizza's across the belt.

Energy Management System

Middleby Marshall ovens feature our patented Energy Management System. This system automatically reduces gas consumption by up to 30% over older designs and competition.

Cleanability

PS360 ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, exit tray, and a removable conveyor belt assembly.

Easily Serviced

Control compartment is designed for quick and easy access.

Warranty

All PS520 models have a one year parts and labor warranty. Oven start-up and demonstration are included at no additional charge (USA only).

* Patent pending

* Photos show ovens equipped with lower shelf and/or casters. Lower shelf is optional. CE-approved units use adjustable feet instead of casters.

