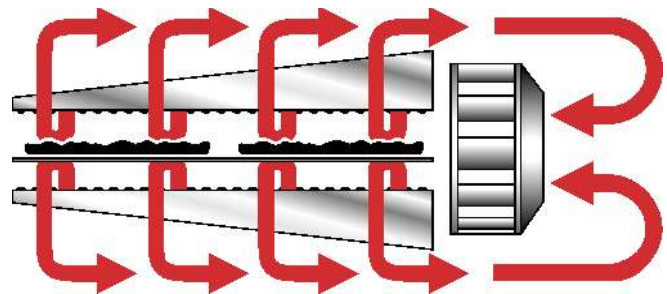




Principle

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

The PS536ES conveyor oven is ideally suited for Kiosk and express-style locations where smaller ovens are required.

Standard Features

- **Impingement PLUS!** low oven profile and dual air return
- **Patented EMS Energy Management System*** reduces energy consumption and increases cooking efficiency
- 36"/914mm long cooking chamber
- 18"/457mm-wide, 60"/1524mm long conveyor belt
- Stackable up to three units high
- 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 in 8"/203mm zones
- Stainless steel front, sides, top and interior
- Front-loading window with cool handle
- Reversible conveyor direction
- Stainless steel lower shelf (single and double ovens)

Optional Features

- Split belt - two 9"/229mm belts with individually adjustable speed settings
- High speed conveyor (Range of 1:00 - 10:00)
- 76"/1930mm-long conveyor
- Stainless steel lower shelf (triple ovens)

Conserves Energy

Middleby ovens provide very efficient heat transfer to product. Energy is conserved as air is recycled from heater to product, with minimum flue or vent loss.

Cleanability

PS536ES 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 PS536ES models have a one year parts and labor warranty. Oven start-up is included at no additional charge. (USA only).

Ventilation

Use of a ventilation hood is strongly recommended.

** Photos show ovens equipped with lower shelf and/or casters. Lower shelf is optional on triple ovens. Some installation codes require the use of adjustable feet instead of casters.*



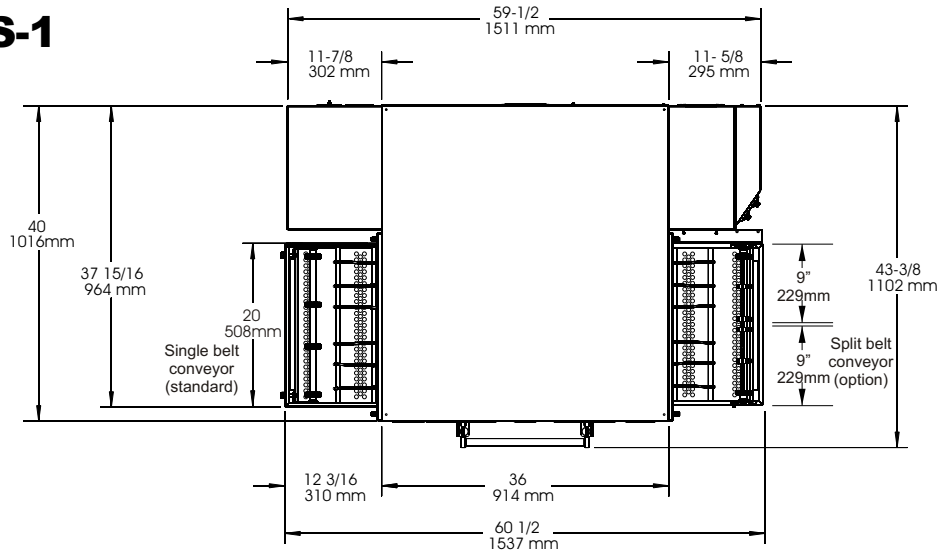
PS536ES Series Electrically Heated Conveyor Oven

Scale: Approx. 1/24 (1/2"/13mm = 1'/305mm)

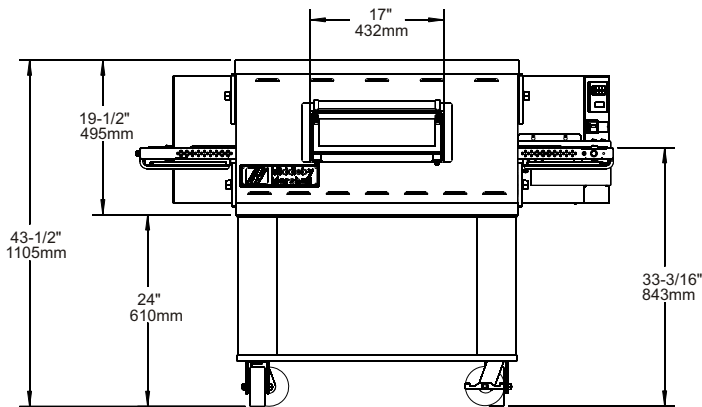
NOTE: Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions.

NOTE: All units are shown with casters. CE-approved ovens use 6"/152mm adjustable feet instead of casters.

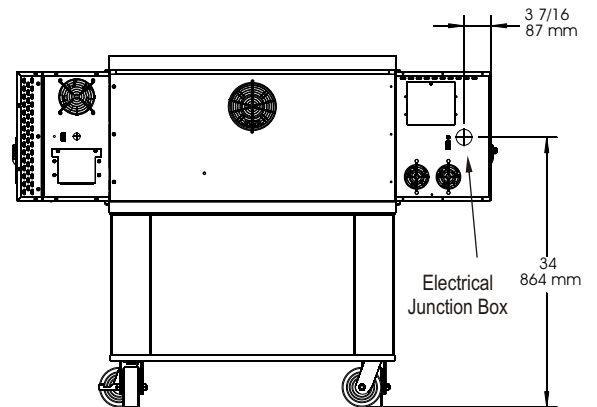
PS536ES-1



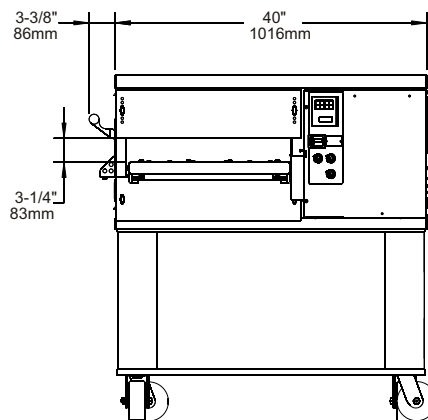
TOP VIEW



FRONT VIEW



BACK VIEW



SIDE VIEW

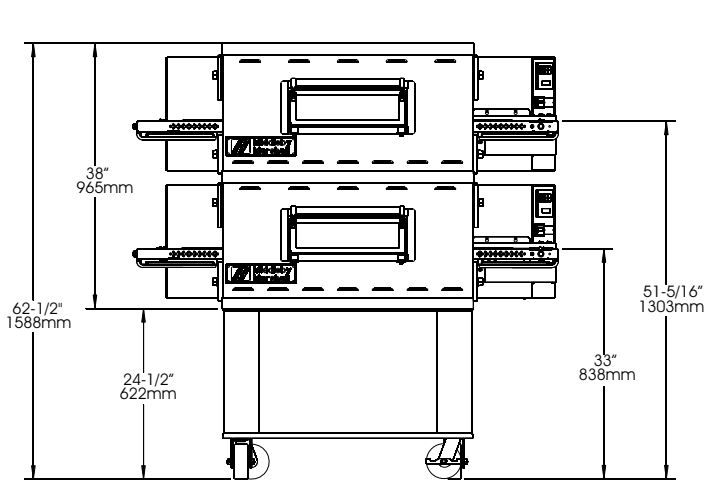
PS536ES Series Electrically Heated Conveyor Oven

Scale: Approx. 1/24 (1/2"/13mm = 1'/305mm)

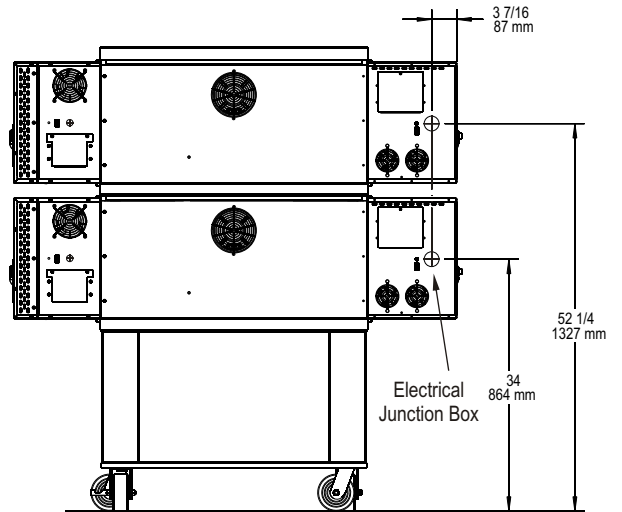
NOTE: Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions.

NOTE: All units are shown with casters. CE-approved ovens use 6"/152mm adjustable feet instead of casters.

PS536ES-2

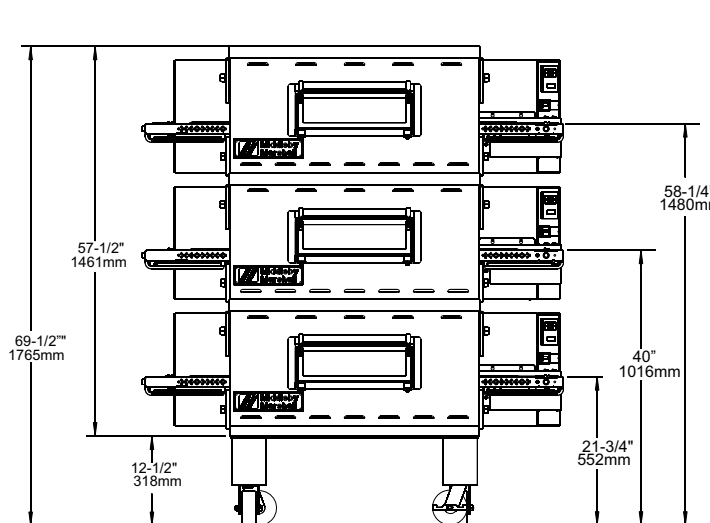


FRONT VIEW

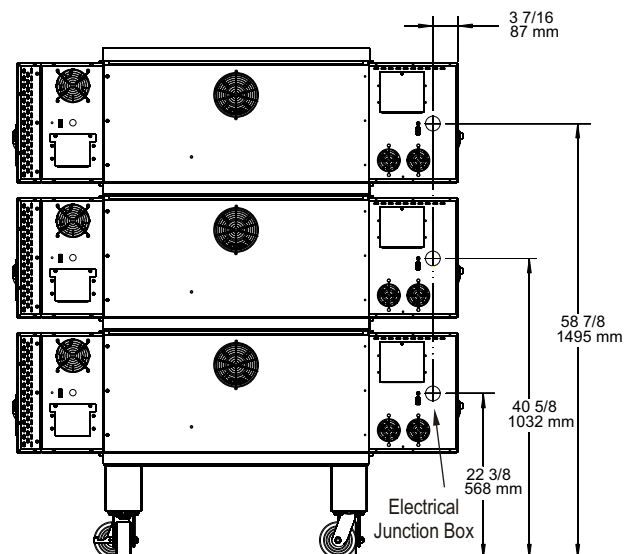


BACK VIEW

PS536ES-3



FRONT VIEW



BACK VIEW

RECOMMENDED MINIMUM CLEARANCES





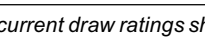
Rear of oven to wall	Control end of oven to wall	Non-control end of oven to wall
3" (76mm)	1" (25.4mm)	1" (25.4mm)

GENERAL INFORMATION

	Heating Zone	Baking Area	Belt Length	Belt Width	Overall Length (exit tray not installed)	Height	Depth	Max. Operating Temp.	Bake Time Range	Ship Wt.	Ship Cube
PS536-1 with 17.5" (446mm) leg extensions	36" 914mm	5 sq. ft. 0.465m ²	60" 1524mm OR 76" 1930mm	18" 407mm OR 2 x 9" 229mm	60" 1524mm OR 76" 1930mm	43-1/2" * 1105mm	43-3/8" 1102mm	550°F 288°C	3:00-30:00 OR 1:00 - 10:00	658 lbs. 299kg	35.2 ft. ³ 0.99m ³
PS536-2 with 17.5" (446mm) leg extensions	72" 1828mm	10 sq. ft. 0.930m ²	60" 1524mm OR 76" 1930mm	18" 407mm OR 2 x 9" 229mm	60" 1524mm OR 76" 1930mm	62-1/2" * 1588mm	43-3/8" 1102mm	550°F 288°C	3:00-3:00 OR 1:00 - 10:00	1255 lbs. 570kg	70.4 ft. ³ 1.97m ³
PS536-3 with 6" (152mm) leg extensions	108" 2743mm	15 sq. ft. 1.395m ²	60" 1524mm OR 76" 1930mm	18" 407mm OR 2 x 9" 229mm	60" 1524mm OR 76" 1930mm	69-1/2" * 1765mm	43-3/8" 1102mm	550°F 288°C	3:00-30:00 OR 1:00 - 10:00	1869 lbs. 848kg	105.6 ft. ³ 2.96m ³

* Overall height is shown for standard leg extensions. Customer-specific leg extensions will affect the overall height of the oven

ELECTRICAL SPECIFICATIONS

Version	Voltage	Phase	Freq.	Max Amperage*	Rated Heat Input	Supply	Breakers
	208V	3	50/60 Hz	54A	17.0kW	3 pole, 4 wire (3 hot, 1 ground)	As per local codes
	240V	3	50/60 Hz	47A	17.0kW	3 pole, 4 wire (3 hot, 1 ground)	As per local codes
	380V	3	50/60 Hz	32A	17.0kW	4 pole, 5 wire (3 hot, 1 neutral, 1 ground)	As per local codes
	480V	3	50/60 Hz	27A	17.0kW	4 pole, 5 wire (3 hot, 1 neutral, 1 ground)	As per local codes
	380V	3	50/60 Hz	32A	17.0kW	4 pole, 5 wire (3 hot, 1 neutral, 1 ground)	As per local codes

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

ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.