# Middleby Marshall®
## CONVEYORS OF EXCELLENCE

# PS536GS
## Direct Gas Fired Conveyor Oven
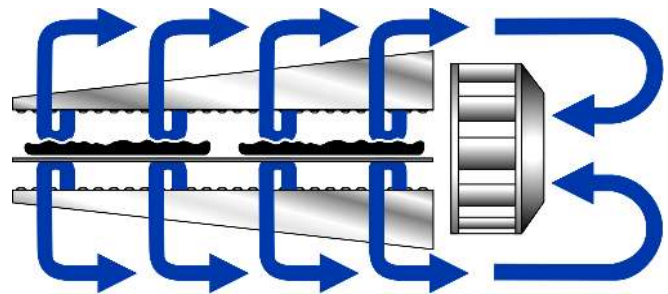
**Impingment PLUS!**

*energy management system*

## 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 PS536GS 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

PS536GS 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 PS536GS models have a one year parts and labor warranty. Oven start-up included at no additional charge. (USA only).

## Ventilation

For installation under a ventilation hood only.

*\* 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.*
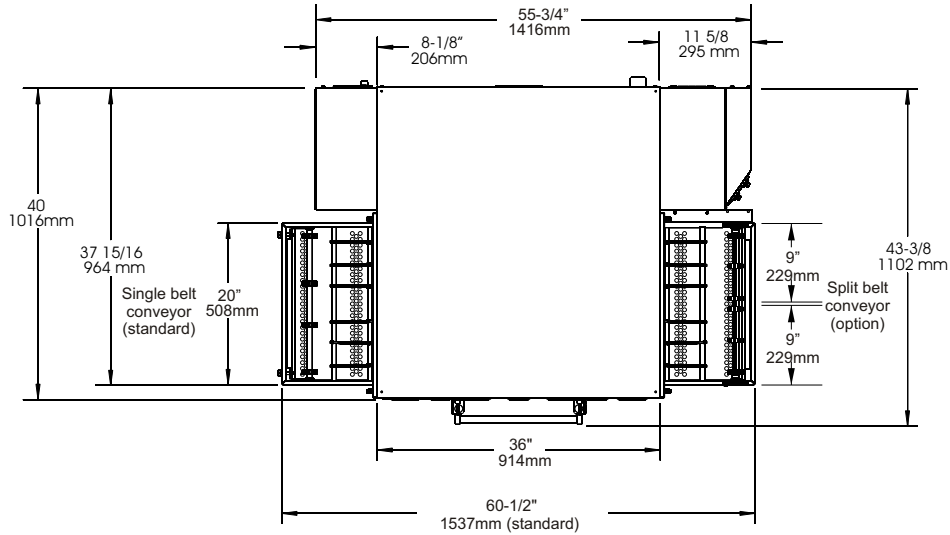
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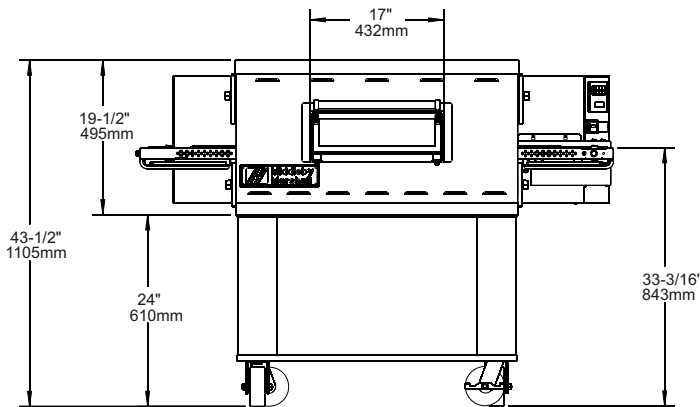
Scale: Approx 1/24 (½"/13mm=1'/305mm)

*NOTE: Height dimesnions 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.*

## PS536GS-1



55-3/4"
1416mm

8-1/8"
206mm

11 5/8
295 mm

40
1016mm

37 15/16
964 mm

Single belt conveyor (standard)

20"
508mm

9"
229mm

Split belt conveyor (option)

9"
229mm

43-3/8
1102 mm

36"
914mm

60-1/2"
1537mm (standard)

**TOP VIEW**

17"
432mm

19-1/2"
495mm

43-1/2"
1105mm

24"
610mm

33-3/16"
843mm

**FRONT VIEW**

Electrical Junction Box

7-9/16"
192mm

10-1/2"
267mm

34-1/16"
865 mm

Gas Inlet

27"
686mm

**BACK VIEW**

3-3/8"
86mm

40"
1016mm

3-1/4"
83mm

**SIDE VIEW**

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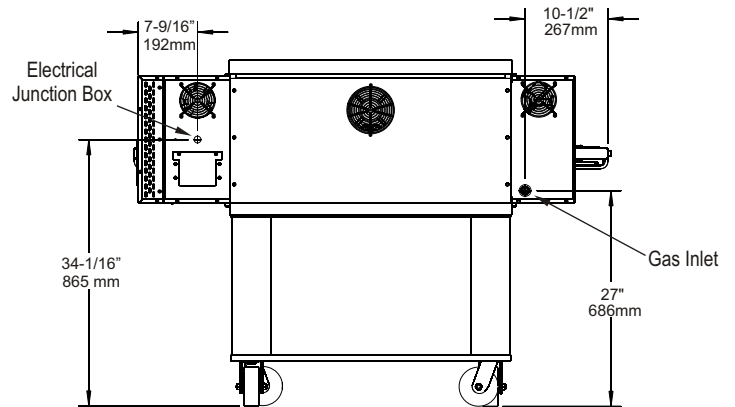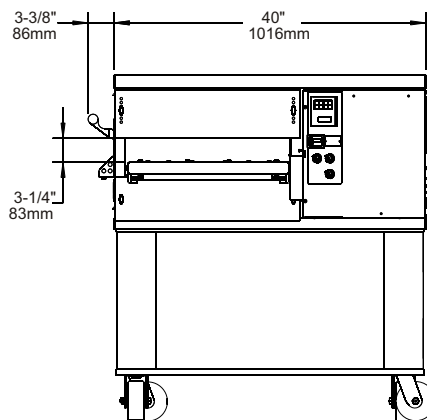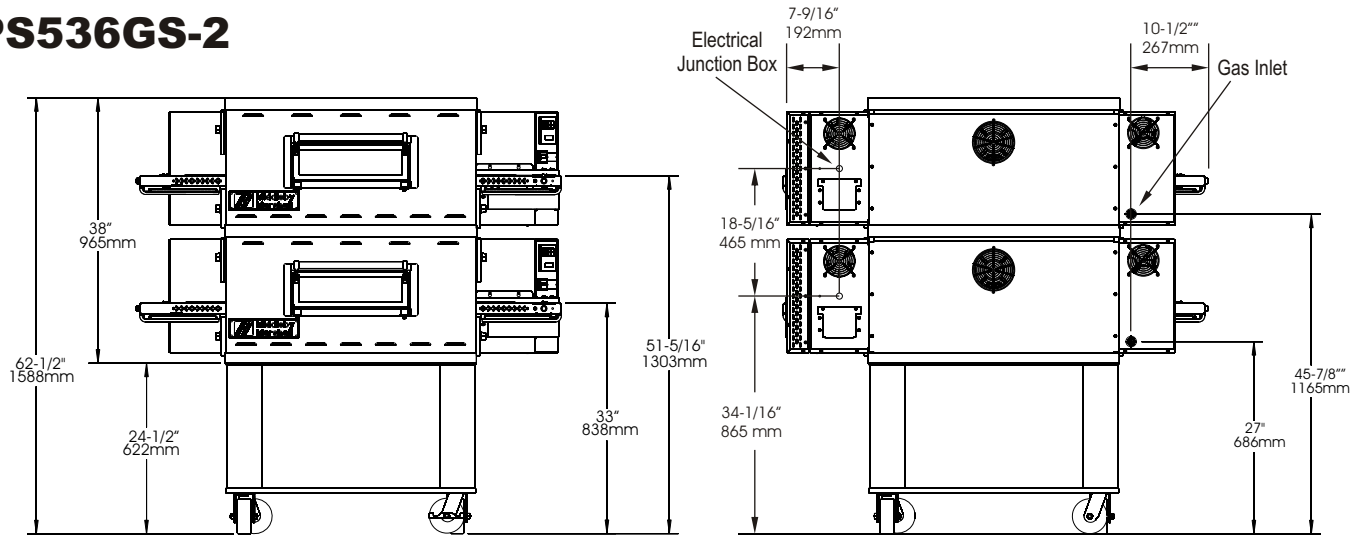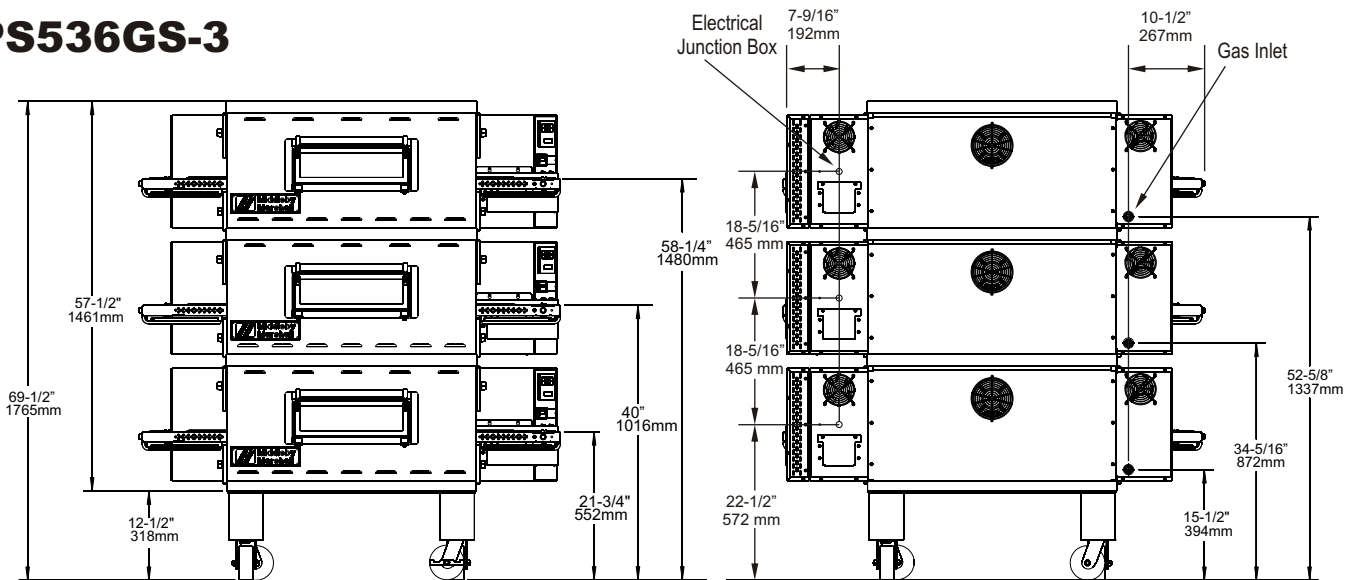
## PS536GS-2



**FRONT VIEW**

**BACK VIEW**

## PS536GS-3



**FRONT VIEW**

**BACK VIEW**

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*CONVEYORS OF EXCELLENCE*

## RECOMMENDED MINIMUM CLEARANCES

| Rear of oven to wall | Control end of conveyor to wall | Non-control end of conveyor 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 | Maximum Operating Temp. | Bake Time Range | Ship Wt. | Ship Cube |
|---|---|---|---|---|---|---|---|---|---|---|---|
| PS536-1 with 17.5" (446mm) leg extensions | 36" 914mm | 5 sq. ft. 0.465m² | 60" 1524mm OR 76" 1930mm | 1 x 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 0.99m³ |
| PS536-2 with 17.5" (446mm) leg extensions | 72" 1828mm | 10 sq. ft. 0.930m² | 60" 1524mm OR 76" 1930mm | 1 x 18" (407mm) OR 2 x 9" (229mm) | 60" 1524mm OR 76" 1930mm | 62-1/2" * 1588mm | 43-3/8" 1102mm | 550°F 288°C | 3:00-30:00 OR 1:00 - 10:00 | 1255 lbs. 570kg | 70.4 ft.³ 1.97m³ |
| PS536-3 with 6" (152mm) leg extensions | 108" 2743mm | 15 sq. ft. 1.395m² | 60" 1524mm OR 76" 1930mm | 1 x 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 2.96m³ |

*\*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 * | Supply | Breakers |
|---|---|---|---|---|---|---|
| Domestic & std. export | 208/240V | 1 | 50/60 Hz | 6A | 2 pole, 3 wire (2 hot, 1 ground) | As per local codes |

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

**NOTE:** *Each oven inlcudes a 6' cord with NEMA# L6-20P plug. Customer to provide NEMA# L6-20R receptacle*

## GAS SUPPLY SPECIFICATIONS

| Version | Gas Type | Supply (Inlet) Pressure | Regulated Pressure | Rated Heat Input |
|---|---|---|---|---|
| Domestic & std. export | Natural Gas | 6-12" W.C. (14.9-29.9mbar) | 4" W.C. (9.95mbar) | 75,000 BTU (21.98 kW-hr.) |
| Domestic & std. export | Propane Gas | 11-14" W.C. (27.4-34.9mbar) | 10.5" W.C. (26.15mbar) | 75,000 BTU (21.98 kW-hr.) |

*The required gas supply pressures of other locations are dependent on the local gas type and on all applicable local codes.*

**Minimum Gas Pipe Sizes:**
- Natural Gas - 1-1/2"(38mm) main supply line. One 1/2" (12.7mm) NPT branch per oven cavity with individual full-flow shutoff valve.
- Propane Gas - 1-1/2" (38mm) main supply line. One 1/2" (12.7mm) NPT branch per oven cavity with individual full-flow shutoff valve.

**NOTE**: *Each oven includes (1) 3/4"NPT x 48" flexible vinyl coated stainless steel braided gas hose.*

## ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.

**Middleby Marshall®**
*CONVEYORS OF EXCELLENCE*

**THE MIDDLEBY CORPORATION**
*THE BRAND BEHIND THE BRANDS*