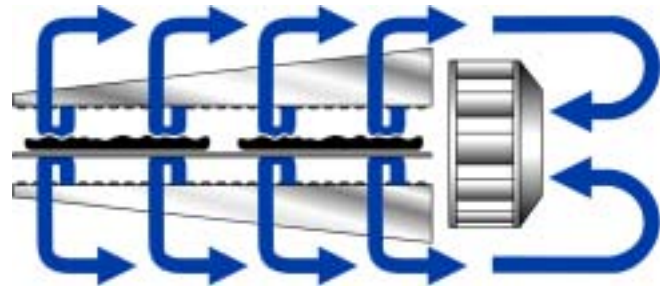




Principle

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.



Standard Features

- **Impingement PLUS!** low oven profile and dual air return
- **Patented EMS Energy Management System** reduces gas consumption and increases cooking efficiency
- 70"/1778mm-long cooking chamber
- 32"/813mm-wide, 106"/2692mm-long conveyor belt
- Stackable up to four 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 heat delivery
- Stainless steel front, sides and top
- Front-loading window with cool handle
- Reversible conveyor direction

Optional Features

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

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

PS570 ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, and a folding conveyor belt assembly.

Easily Serviced

Control compartment is designed for quick and easy access. All electrical controls are door-mounted.

Warranty

All PS570 models have a one year parts and labor warranty. Oven start-up and demonstration are included at no additional charge (USA only).

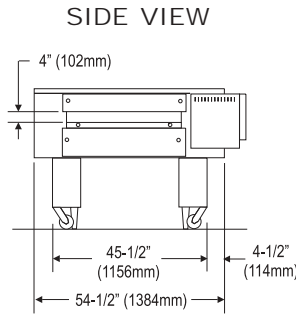
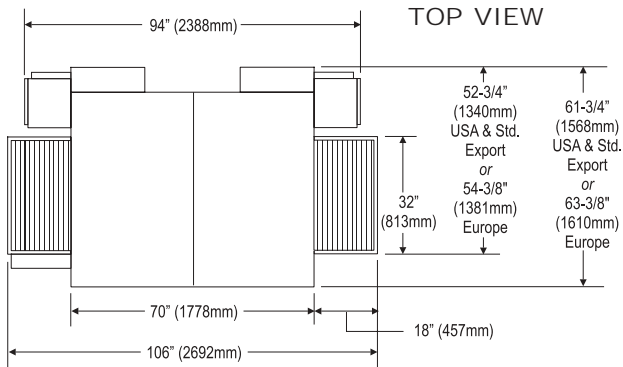
Ventilation

For installation under a ventilation hood only.



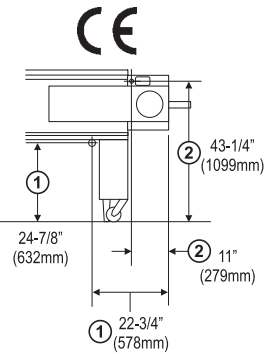
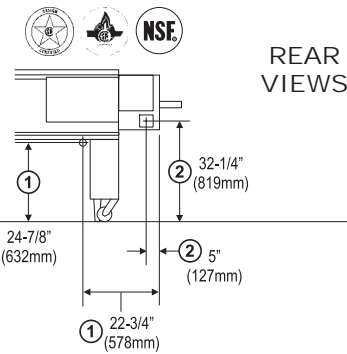
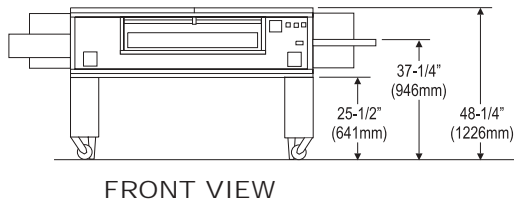
A MIDDLEBY COMPANY

1400 Toastmaster Drive
Elgin, Illinois 60120 USA
(847) 741-3300 Fax: (847) 741-0015
www.middleby.com

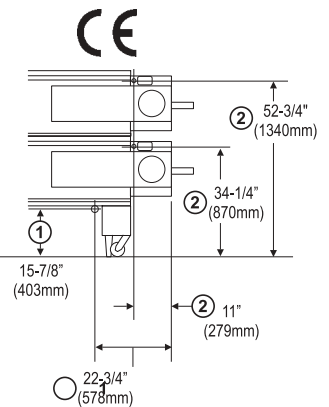
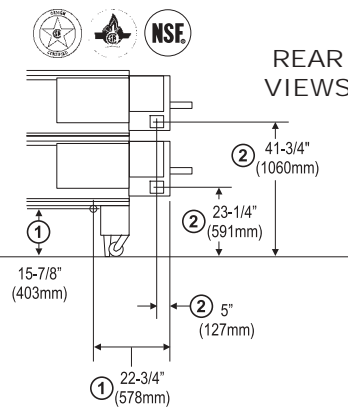
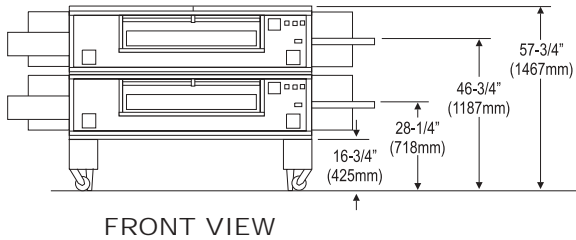


- ① Gas Utility Connection
- ② Electrical Utility Connection

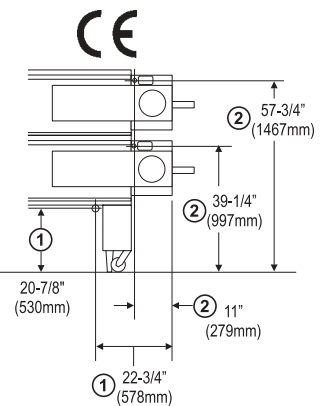
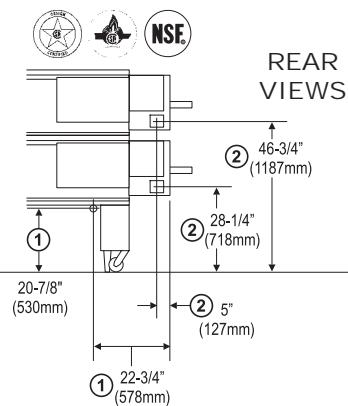
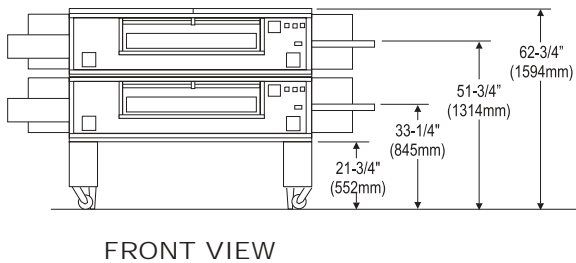
PS570-1 Single Oven
with 19" (483mm) leg extensions



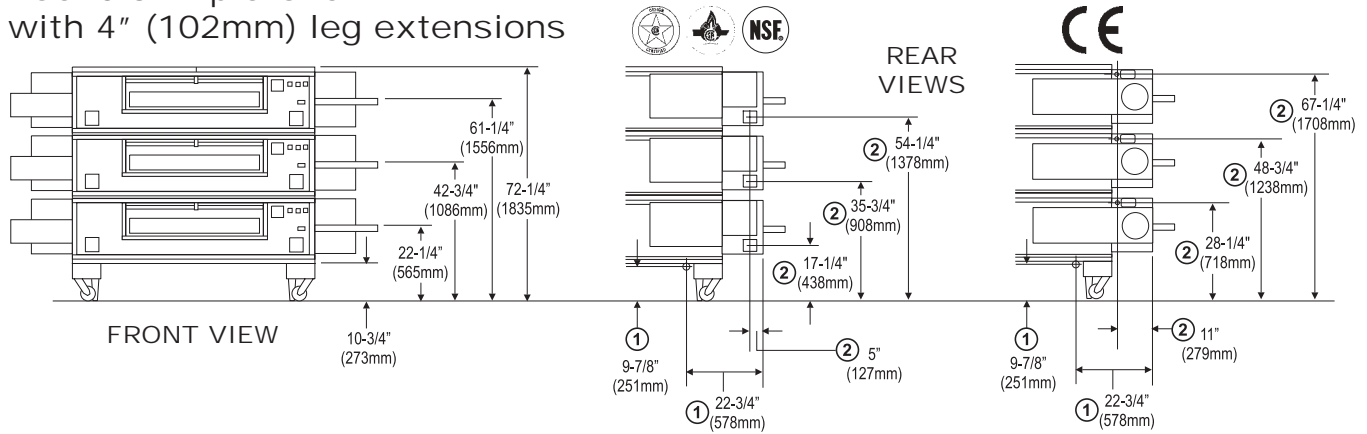
PS570-2 Double Oven
with 10" (254mm) leg extensions



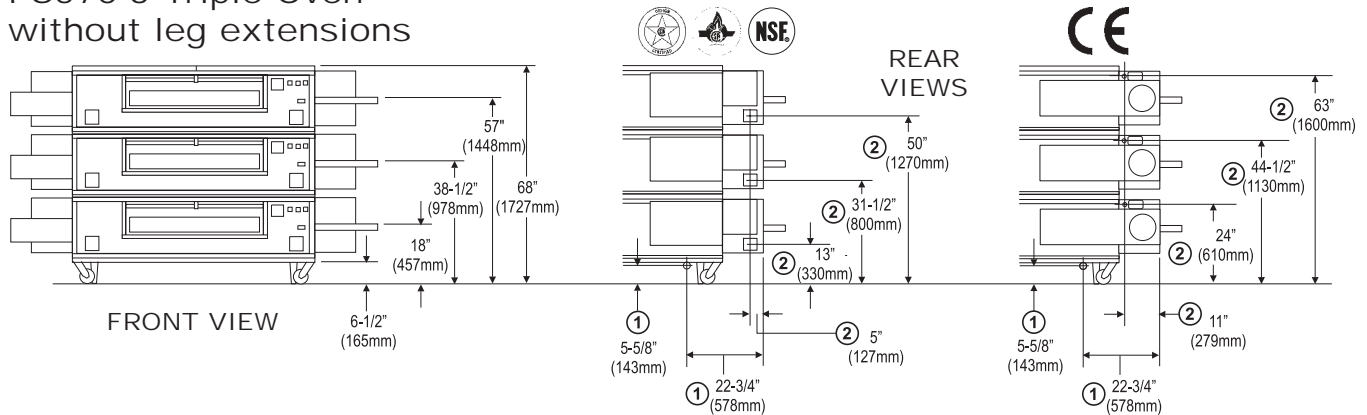
PS570-2 Double Oven
with 15" (381mm) leg extensions



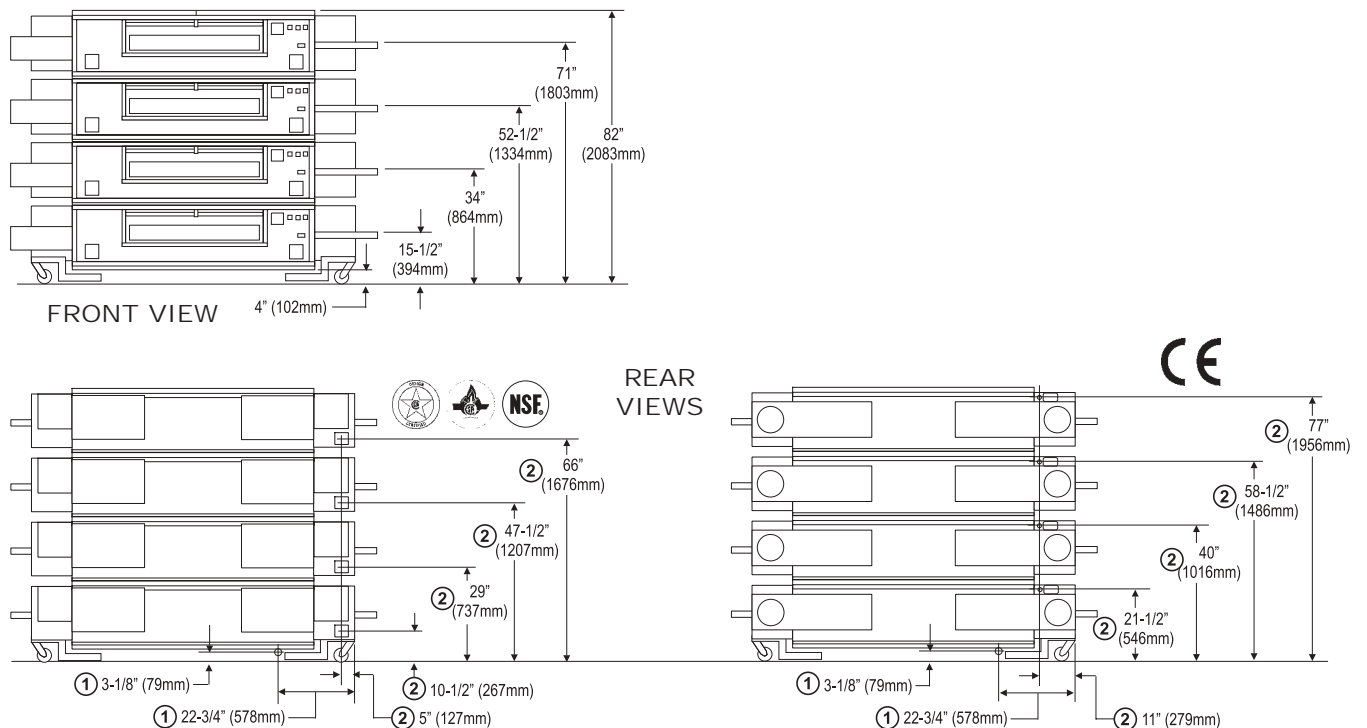
PS570-3 Triple Oven
with 4" (102mm) leg extensions



PS570-3 Triple Oven
without leg extensions






PS570-4 Quad Oven
with outriggers






RECOMMENDED MINIMUM CLEARANCES

Rear of oven to wall	Control end of oven to wall	Non-control end of oven to wall
0" (0mm)	0" (0mm)	0" (0mm)

GENERAL INFORMATION

Model	Heating Zone	Baking Area	Belt Length	Belt Width	Depth  	Depth 	Height	Max. Operating Temp.	Bake Time Range	Ship Wt.	Ship Cube
PS570-1 with 19" (483mm) leg extensions	70" 1778mm	15.5 sq. ft. 1.44m ²	106" 2692mm	32" 813mm	61-3/4" 1568mm	63-3/8" 1610mm	48-1/4" 1226mm	550°F 288°C	4- 29:50	1750 lbs. 795kg	160 ft. ³ 4.5m ³
PS570-2 with 10" (254mm) leg extensions	140" 3556mm	31 sq. ft. 2.88m ²	106" 2692mm	32" 813mm	61-3/4" 1568mm	63-3/8" 1610mm	57-3/4" 1467mm	550°F 288°C	4- 29:50	3500 lbs. 1589kg	320 ft. ³ 9.0m ³
PS570-2 with 15" (381mm) leg extensions	140" 3556mm	31 sq. ft. 2.88m ²	106" 2692mm	32" 813mm	61-3/4" 1568mm	63-3/8" 1610mm	62-3/4" 1594mm	550°F 288°C	4- 29:50	3500 lbs. 1589kg	320 ft. ³ 9.0m ³
PS570-3 with 4" (102mm) leg extensions	210" 5334mm	46.5 sq. ft. 4.32m ²	106" 2692mm	32" 813mm	61-3/4" 1568mm	63-3/8" 1610mm	72-1/4" 1835mm	550°F 288°C	4- 29:50	5250 lbs. 2384kg	480 ft. ³ 13.5m ³
PS570-3 without leg extensions	210" 5334mm	46.5 sq. ft. 4.32m ²	106" 2692mm	32" 813mm	61-3/4" 1568mm	63-3/8" 1610mm	68" 1727mm	550°F 288°C	4- 29:50	5250 lbs. 2384kg	480 ft. ³ 13.5m ³
PS570-4 with outriggers	280" 7112mm	62 sq. ft. 5.76m ²	106" 2692mm	32" 813mm	61-3/4" 1568mm	63-3/8" 1610mm	82" 2083mm	550°F 288°C	4- 29:50	7000 lbs. 3178kg	640 ft. ³ 18.0m ³

ELECTRICAL SPECIFICATIONS

Model	Version	Voltage	Phase/Freq.	Supply
PS570	 	208-240V	1/60 Hz	2 pole, 3 wire (2 hot, 1 gnd)
PS570		230V	1/50 Hz	2 pole, 3 wire (2 hot, 1 gnd)

Max Current Draw at Startup

Amps
12A*
10A*

Breakers

As per
local codes

As per
local codes

* The current draw ratings shown above are the max required at startup.
The average current draw during operation is significantly lower.

GAS SUPPLY SPECIFICATIONS

	Min. Gas Pipe Size	Supply Gas Pressure	Rated Heat Input
Natural Gas	2" (50.8mm) main One 1-1/4" (12.7mm) NPT branch to lower oven cavity with individual full-flow shutoff valve	6-12" W.C. (14.9-29.9 mbar)	170,000 BTU (42,840 kcal, 50 kW/hr.) per oven cavity
Propane Gas	2" (50.8mm) main One 1-1/4" (12.7mm) NPT branch to lower oven cavity with individual full-flow shutoff valve	11-14" W.C. (27.4-34.9 mbar)	170,000 BTU (42,840 kcal, 50 kW/hr.) per oven cavity

* The gas supply pressures shown are for ovens installed in North America. The required gas supply pressures of other locations are dependent on the local gas type and on all applicable local codes.

ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.