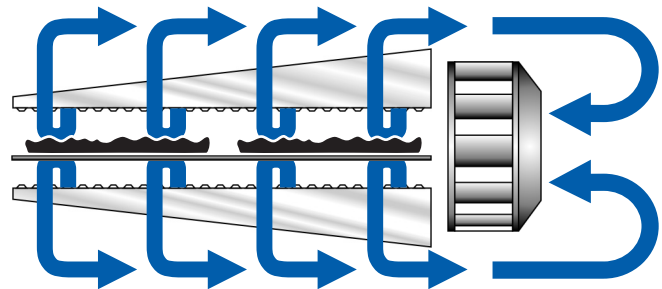




### Principle

Middleby Marshall PS Series conveyor ovens bake both faster and at a lower temperature than other ovens. 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.



### General Information

The PS536GS conveyor oven is ideally suited for Kiosk and express-style locations where smaller ovens are required.

### Standard Features

- Patented EMS Energy Management System\* reduces gas consumption and increases cooking efficiency
- 36" (914mm) long cooking chamber with
- 18" (457.2mm) wide 60" (1524mm) long conveyor belt
- Stackable up to three 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

### Optional Features

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

### Conserves Energy

Unit incorporates a patented Energy Management System - EMS. Middleby ovens provide very efficient heat transfer to product. Energy is conserved as air is recycled from heater to product, with minimum loss. Oven is cool to the touch.

### 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 Services

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.

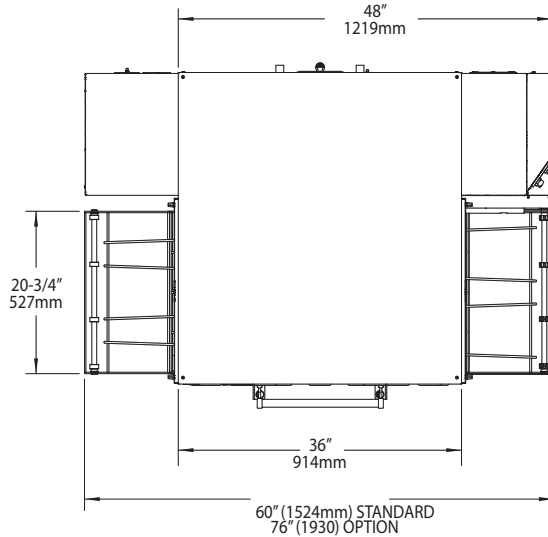


**Direct Gas Fired Conveyor Oven**

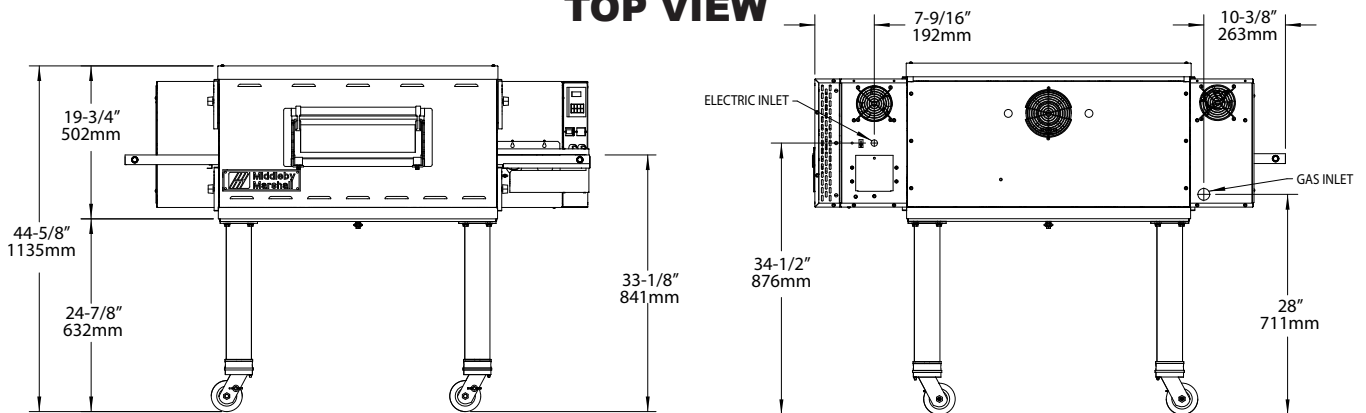
*NOTE: Height dimensions are shown for standard leg extensions.  
Customer-specific leg extensions will affect these dimensions.*

*NOTE: All units are shown with casters.*

**PS536GS-1**

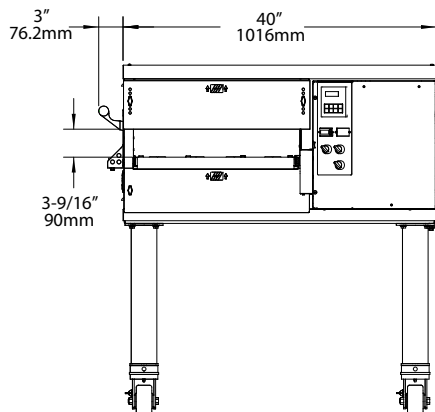


**TOP VIEW**



**FRONT VIEW**

**BACK VIEW**



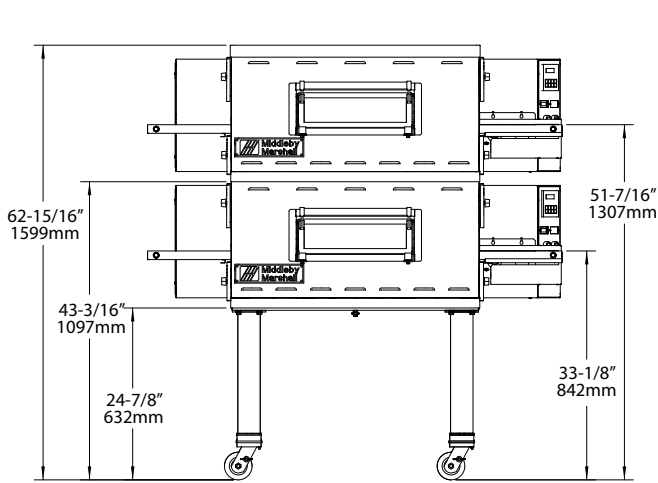
**SIDE VIEW**

**Direct Gas Fired Conveyor Oven**

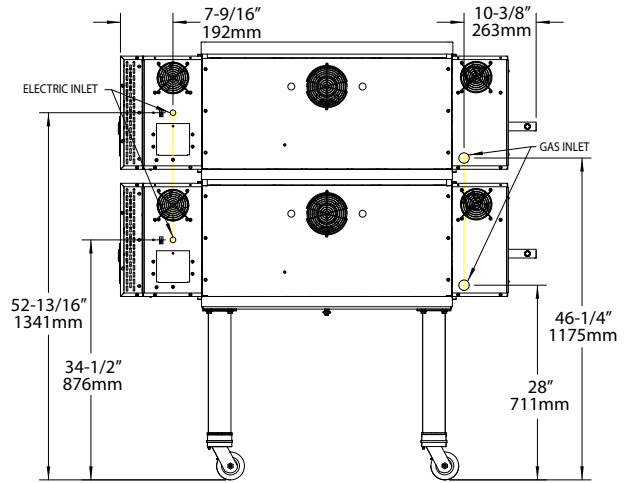
*NOTE: Height dimensions are shown for standard leg extensions.  
Customer-specific leg extensions will affect these dimensions.*

*NOTE: All units are shown with casters.*

**PS536GS-2**

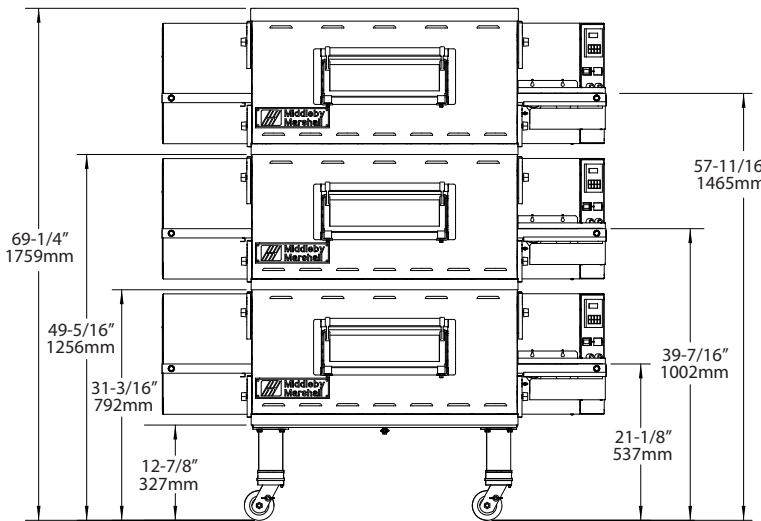


**FRONT VIEW**

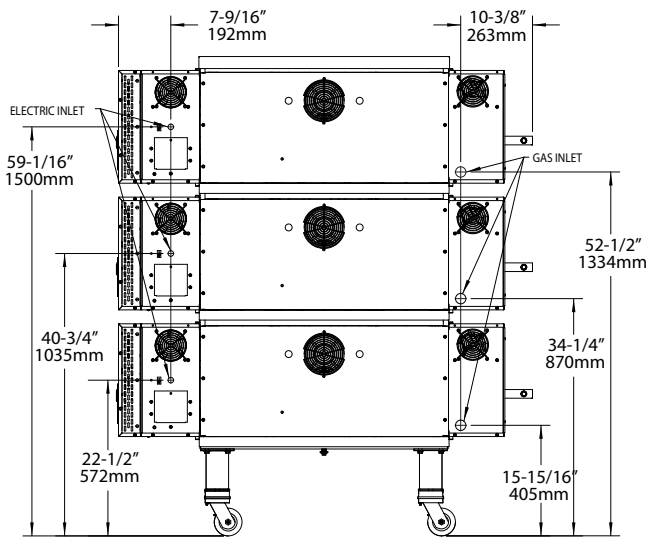


**BACK VIEW**

**PS536GS-3**



**FRONT VIEW**



**BACK VIEW**

**RECOMMENDED MINIMUM CLEARANCES**

Rear of Oven to Wall	Control end of conveyor to wall	Non-control end of conveyor to wall
3" (76.2mm)	1" (25.4 mm)	1" (25.4 mm)

**GENERAL SPECIFICATIONS**

	Heating Zone	Baking Area	Belt Length	Belt Width	Overall Length	Height	Depth	Maximum Operating Temp	Bake Time Range	Ship Wt	Ship Cube
PS536-1 with 17.5" (446mm) leg extensions	36" 914mm	4.5 ft <sup>2</sup> 0.465 m <sup>2</sup>	60" 1524mm or 76" 1930mm	18" 457mm or 2x9" 229mm	60" 1524mm or 76" 1930mm	44-5/8" * 1134mm	44" 1117mm	600°F 316°C	3:00 to 30:00 or 1:00 to 10:00	734lbs 333kg	75.1ft <sup>3</sup> 2.13m <sup>3</sup>
PS536-2 with 17.5" (446mm) leg extensions	72" 1828mm	9 ft <sup>2</sup> 0.930m <sup>2</sup>	60" 1524 mm or 76" 1930mm	18" 457mm or 2x9" 229mm	60" 1524mm or 76" 1930mm	62-15/16" * 1599mm	44" 1117mm	600°F 316°C	3:00 to 30:00 or 1:00 to 10:00	1468 lbs 666 kg	150.2 ft <sup>3</sup> 4.25m <sup>3</sup>
PS536-3 with 6" (152mm) leg extensions	108" 2743mm	13.5 ft <sup>2</sup> 1.395 m <sup>2</sup>	60" 1524 mm or 76" 1930mm	18" 457mm or 2x9" 229mm	60" 1524mm or 76" 1930mm	69-1/4" * 1759mm	44" 1117mm	600°F 316°C	3:00 to 30:00 or 1:00 to 10:00	2202 lbs 999 kg	225.3 ft <sup>3</sup> 6.38m <sup>3</sup>

\* 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	Current Draw	Supply	Breakers
Domestic and std. export	208/240v	1	50/60 hz	1.5 Amp	2 pole, 3 wire (2 hot, 1 ground)	As per local codes

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

**NOTE:** Each oven includes a 6 ft 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" (50.8 mm) main supply line. One 3/4" (19mm) NPT branch per oven cavity with individual full-flow shutoff valve.

\* Propane Gas - 1 1/2" (31.8 mm) main supply line. One 3/4" (19mm) NPT branch per oven cavity with individual full-flow shutoff valve

**NOTE:** Each oven includes (1) 3/4"(19mm)NPT x 48"(1219mm) flexible, vinyl coated gas hose.

**ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.**