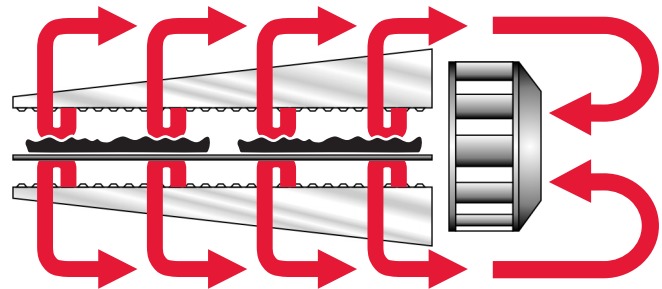




Principle

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



Standard Features

- **Impingement PLUS!** low oven profile and dual air return
- 55" (1397mm) long cooking chamber
- 32" (813mm) wide, 90" (2286mm) long conveyor belt
- Patented "Jet Sweep" impingement process that delivers constant heat to the chamber
- Stackable up to three units high
- Microprocessor-controlled bake time/conveyor speed
- Customer-specific adjustable jet fingers that allow control of heating 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

PS555 Ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, and a folding conveyor belt assembly.

Easily Services

Control compartment is designed for quick and easy access. Primary electrical components are door-mounted.

Warranty

All PS555 models have a one year parts and labor warranty. Oven start-up and demonstration are included at no additional charge (USA Only)

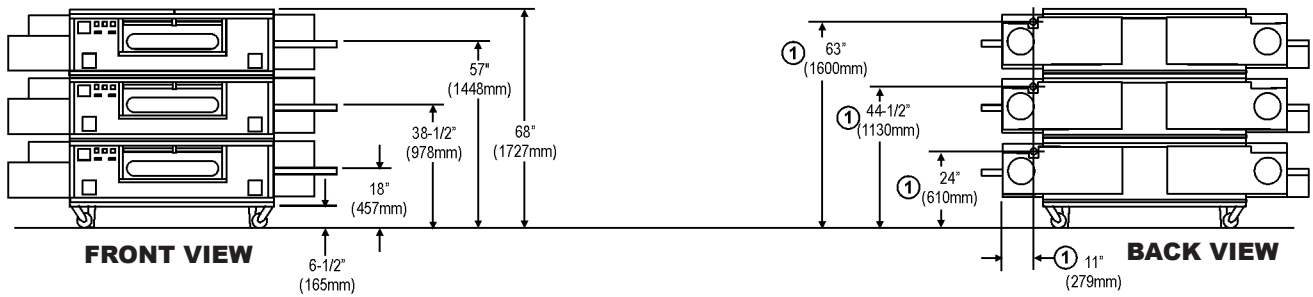
Ventilation

Use of a ventilation hood is strongly recommended.

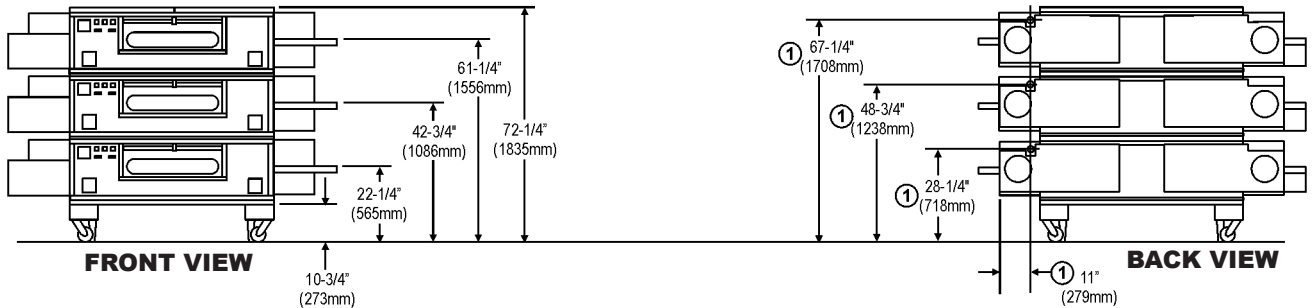
*Patent Pending



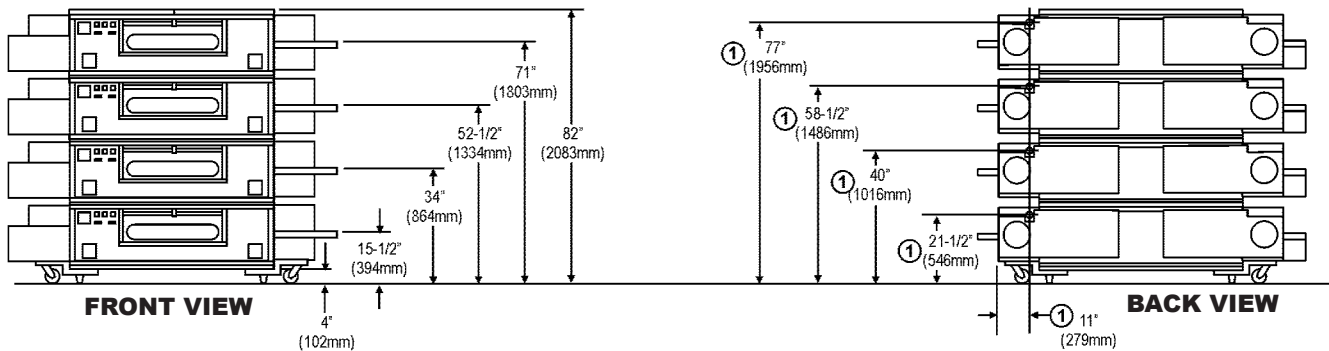
**PS555-3 triple Oven
without leg extensions**



**PS555-3 Triple Oven
with 4" (102mm) leg extensions (optional)**



**PS555-4 Quad Oven
with outriggers**







RECOMMENDED MINIMUM CLEARANCES

Rear of Oven to Wall	Control end of conveyor to wall	Non-control end of conveyor to wall
6" (152mm)	0" (0mm)	0" (0mm)

GENERAL SPECIFICATIONS

	Heating Zone	Baking Area	Belt Length	Belt Width	Depth	Height	Max. Temp	Bake Time Range	Ship Wt	Ship Cube
PS555-1 with 15" (254mm) leg extensions	55" 1397mm	12.2sq.ft. 1.13m ²	91" 2311mm	1 x 32" (813mm) or 2 x 15" (381mm)	63-3/8" 1584mm	44-1/4" 1124mm	550°F 288°C	2:40- 29:50	1250lbs. 568kg	160ft ³ 4.5m ³
PS555-2 with 10" (254mm) leg extensions	110" 2794mm	24.4sq.ft. 2.27m ²	91" 2311mm	1 x 32" (813mm) or 2 x 15" (381mm)	63-3/8" 1584mm	57-3/4" 1467mm	550°F 288°C	2:40- 29:50	2500lbs. 1135kg	320ft ³ 9.0m ³
PS555-2 with 15" (381mm) leg extensions	110" 2794mm	24.4sq.ft. 2.27m ²	91" 2311mm	1 x 32" (813mm) or 2 x 15" (381mm)	63-3/8" 1584mm	62-3/4" 1594mm	550°F 288°C	2:40- 29:50	2500lbs. 1135kg	320ft ³ 9.0m ³
PS555-3 without leg extensions	165" 4191mm	36.6sq.ft. 3.40m ²	91" 2311mm	1 x 32" (813mm) or 2 x 15" (381mm)	63-3/8" 1584mm	68" 1727mm	550°F 288°C	2:40- 29:50	3750lbs. 1703kg	480ft ³ 13.5m ³
PS555-3 with 4" (102mm) leg extensions (Optional)	165" 4191mm	36.6sq.ft. 3.40m ²	91" 2311mm	1 x 32" (813mm) or 2 x 15" (381mm)	63-3/8" 1584mm	72-1/4" 1835mm	550°F 288°C	2:40- 29:50	3750lbs. 1703kg	480ft ³ 13.5m ³
PS555-4 with outriggers	220" 5588mm	48.8sq.ft. 4.54m ²	91" 2311mm	1 x 32" (813mm) or 2 x 15" (381mm)	63-3/8" 1584mm	82" 2083mm	550°F 288°C	2:40- 29:50	5000lbs. 2270kg	640ft ³ 18.0m ³

ELECTRICAL SPECIFICATIONS

Version	Voltage	Phase	Freq	Current Draw (per line)			N	Rated Heat Input	Supply	Breakers
				L1	L2	L3				
	208v	3	50/60 Hz	97.4A	88.8A	97.4A	-	32.0 kW	3 pole, 4 wire (2 hot, 1 ground)	As per local codes
	220-240v	3	50/60 Hz	83.0- 90.0A	75.0- 86.0A	83.0- 90.0A	-	29.3 - 34.8 kW	3 pole, 4 wire (2 hot, 1 ground)	As per local codes
	480	3	50/60 Hz	38.5	38.5	47.7	9.2A	32.0 kW	4 pole, 5 wire (3 hot, 1 neutral 1 ground)	As per local codes
	380v	3	50/60 Hz	48.6	48.6	57.8	9.2A	32.0kW	4 pole, 5 wire (3 hot, 1 neutral 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.

ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.