COMPLETE OVEN PRODUCT LINE
Redefining Industry Standards
IT’S THE BRAND THAT MAKES THE DIFFERENCE

When everything is the same, it’s the brand that makes the difference. Since 1888, Middleby Marshall has been world leaders in conveyor cooking. There is a Middleby Marshall conveyor oven to fit every culinary innovation, quality of speed and capacity need. With our patented Energy Management System and CTX technology, a Middleby Marshall oven saves operators on energy costs from the very first day of use, while delivering a perfect, consistent product that diners come back for time and time again. The CTX oven by Middleby Marshall provides an automated cooking platform designed to cook, bake, broil, sear, steam, and sous vide in high volume kitchens with consistent quality results.

Our ovens are proudly made in the USA.

COOK IT. WE CHALLENGE YOU. DESIGNED FOR VERSATILITY SPEED CONSISTENCY

CTX Ovens
The CTX infrared ovens by Middleby Marshall provide an automated cooking platform designed to cook, bake, broil, sear, steam, and sous vide in high volume kitchens with consistent quality results. Cook a variety of products with a push of a button, in less time, at lower energy cost, in a minimal amount of space with less cleaning.

WOW! Ovens
The Middleby Marshall WOW! conveyor series oven utilizes variable air flow [VAF] technology that allows the user full control of the air flow in the baking chamber, resulting in optimal results in cooking product. Once air flow is modified, users receive instant results and full control of air movement, time, temperature settings and cook.

Traditional Impingement Ovens
Middleby Marshall Traditional 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.
The CTX oven by Middleby Marshall provides a continuous cooking platform designed to cook, bake, broil, sear, steam, and sous vide in high volume kitchens with consistent quality results. When the food comes out of the conveyor, it is perfect every time and ready to serve. There is no over or under-cooking, just the same consistent product every time, and with infrared technology, the end product looks and tastes outstanding. Employees are not changing speeds and temperatures on the oven for different foods; it is all preset and easy-to-use.

With the versatility of the CTX oven, it may be the only piece of kitchen cooking equipment needed. Convection ovens, griddles, charbroilers, microwaves and salamanders are no longer needed. Using traditional cooking methods requires a lot of labor, time and attention to the food being cooked. Conveyor cooking eliminates labor needed to continuously watch food to keep it from burning or to rate food during the cooking process.

**YOUR AUTOMATED CULINARY SOLUTION**

**CTX**

Replace all of this With ONE Piece of Equipment

**SUPERIOR FEATURES**

- Faster cook times
- Food safety
- Retain moisture
- Cook up to 900°F
- Multiple presets

**Improved Food Quality**
Operators strive to serve a consistent product with no remakes and no food comps. When food is cooked it is perfect and ready to serve. There is no under or over cooking, just the same consistent product every time.

**Faster Speed of Bake**
The Middleby Marshall CTX system bakes 30% to 60% faster than traditional cooking methods. These high speeds are achieved without sacrificing quality or consistency and the average ticket time has been cut from 22 to 12 minutes. Lightning fast cook times means quicker time to the table.

**Maximum Labor Savings**
First year savings pays for the ovens and eliminates labor from the kitchen.
Not only can the CTX oven eliminate remakes and meal comps, but cooking consistency is matched with faster bake times than any traditional cooking equipment up to 60% faster for some menu items. Help keep labor cost down with the CTX oven, as customers using the oven reported thousands of kitchen labor hours eliminated per year. Reduce hard labor cost, man hours and human error.

In an independent study, the CTX oven was found to eliminate virtually 100% of contamination inside and out following the infrared grilling process. The CTX oven protects restaurant operations from harmful food borne illness. Chicken cooked in our oven not only tastes great, the result is a 7-log or 99.99999% reduction in pathogenic Listeria, Salmonella, E. coli, and S. aureus automatically every time with NO CHEMICALS. Results are available upon request.

When the food comes out of the conveyor, it is perfect every time and ready to serve – whether proteins, vegetables, starches and baked goods. There is no over or under-cooking, just the same consistent product every time, and with infrared technology, the end product looks and tastes outstanding. Employees aren’t standing over a grill or charbroiler trying to cook various menu items consistently, it’s preset and done with a push of a button.
DZ33I

CTX® Electric Infrared Conveyor Oven

- Self cleaning interior
- 18” wide stainless steel chain link belt
- Belt direction electronically controlled through keypad (reversible belt direction)
- Electronic touch control
- Patented MenuSelect® feature allows up to multiple preset time and temperature combinations into the control
- Manager control lockout
- Dual heat zone control
- Separate left and right, bottom and top heat zones
- Heat emitters located above and below the conveyor belt
- Entrance and exit trays
- Stack up to four [4] high
- One-year on-site warranty

Additional Options:
- 50/50 split conveyor belt
- Exit trays [various lengths]

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DZ55II

CTX® Electric Infrared Conveyor Oven

- 18” wide stainless steel chain link belt
- Self-cleaning interior
- Patented MenuSelect® feature allows multiple preset time and temperature combinations into the control
- Digital display
- Four cooking zones
- Heat emitters located above and below the conveyor belt
- Two [2] complete and separated cooking chambers (decks)
- Ovens may be stacked two high on a short base
- Reversible conveyor belt direction
- Cool exterior
- Adjustable heat curtains reduce heat loss into the environment
- Stack up to two [2] high
- One-year on-site warranty

Additional Options:
- Stacking brackets
- 17” (432mm) and 32-1/2” (819mm) stands with casters
- Exit trays [various lengths]

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**HEATING**

<table>
<thead>
<tr>
<th>Temperature Range</th>
<th>200°F-900°F</th>
<th>93°C-482°C</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bake Time Range</td>
<td>1:00-60:00 min</td>
<td></td>
</tr>
<tr>
<td>Baking Chamber</td>
<td>31”W x 22.5”D x 51.5”H</td>
<td>787mmW x 571.5mmD x 1308mmH</td>
</tr>
<tr>
<td>Belt Width</td>
<td>18”</td>
<td>457 mm</td>
</tr>
<tr>
<td>Belt Length</td>
<td>59”</td>
<td>1499 mm</td>
</tr>
</tbody>
</table>

**EXTERNAL DIMENSIONS**

| Height [oven only] | 39.5” | 1003 mm |
| Width [w/12” exit] | 59” | 1499 mm |
| Depth             | 39.125” | 991 mm |
| Weight            | 362 lbs | 164 kg |

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**HEATING**

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<th>Temperature Range</th>
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<th>93°C-482°C</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bake Time Range</td>
<td>1:00-60:00 min</td>
<td></td>
</tr>
<tr>
<td>Baking Chamber</td>
<td>55”W x 22.5”D x 51.5”H</td>
<td>1397mmW x 571.5mmD x 1308mmH</td>
</tr>
<tr>
<td>Belt Width</td>
<td>18”</td>
<td>457 mm</td>
</tr>
<tr>
<td>Belt Length</td>
<td>83”</td>
<td>2108 mm</td>
</tr>
</tbody>
</table>

**EXTERNAL DIMENSIONS**

| Height [oven only] | 28” | 711.2 mm |
| Width [w/14” exit] | 83” | 2108.2 mm |
| Depth             | 36” | 914 mm   |
| Weight            | 770 lbs | 349.2 kg |
The Middleby Marshall WOW! Ovens bake up to 30% faster than other conveyor ovens. This speed increase is the result of years of continuous development of patented oven technologies. These high speeds are achieved without sacrificing quality or consistency by using improved air flow and advanced burner designs.

**WOW!2 Principle with exclusive VAF (Variable Air Flow)**
The Middleby Marshall WOW!2 oven utilizes advanced VAF impingement technology that allows the user full control of the air flow on the top and bottom of the baking chamber, resulting in optimal results in cooking product. Top and bottom zone air flow is modified through the main control, allowing instant results and full control of air movement, time, and temperature settings.

**MAXIMUM ENERGY SAVINGS**

Automatic Energy EYE
In most restaurants, the ovens operate continuously, even though half of the time there are no products cooking in them.

If the energy eye senses there is no product in the oven, it automatically reduces energy consumption by nearly 40%. How? When a product is placed on the belt, the energy eye is activated and the oven returns to full power in 3 seconds. After the product exits the oven, the energy eye returns the oven to the energy saving mode.

Only on WOW! Ovens

**THE HEARTH BELT FOR THE DECK OVEN BAKE**
The Middleby Marshall hearth bake belt is designed for use on the WOW! Oven platform. The enhanced oven and conveyor frame ensures a perfect product and flawless operation for those who want a deck oven crust. Pre-seasoned and ready to use and no screens required.

Available on all WOW! oven models
PS629

Space Saver WOW! Fast Bake Gas & Electric Conveyor Ovens

- Patented Energy Management System [EMS] reduces gas consumption and increases cooking efficiency
- Digital controls
- Furnished with 4’(101.6mm) legs
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Designed for easy cleaning with removable parts
- Reversible conveyor direction
- 12’(304.8mm) extension tray
- 15’(381mm) wide front window
- Cool exterior
- Stackable up to four (4) units high
- One year parts and labor warranty

Additional Options:
- Large legs with casters
- Extended warranty available
- 6’(152.4mm) extension tray

HEATING

| Maximum Operating Temperature | 600°F | 316°C |
| Bake Time Range              | 1:00-30:00 min |
| Heating Zone/Chamber [Per Deck] | 29” x 737 mm |
| Baking Area [Per Deck]      | 3.5 ft² x 0.33 m² |
| Belt Width                   | 18” x 457 mm |
| Belt Length                  | 50” x 1270 mm |

EXTERNAL DIMENSIONS

| Height [including exit tray] | 21.75” x 552.4 mm |
| Belt Width [with tray]       | 68.0” x 1727 mm |
| Belt Length [with tray]      | 40.75” x 1035 mm |
| Weight [Per Deck]            | 325 lbs x 147.4 kg |

GAS SPECS

| Rated Heat Input | 50,000 BTU |

PS638

Electric & Direct Fired Gas Conveyor Ovens

- Patented Energy Management System [EMS] reduces gas consumption and increases cooking efficiency
- Impingement PLUS! low oven profile and dual air return
- Digital controls
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Designed for easy cleaning with removable parts
- Reversible conveyor direction
- 15’(381mm) wide front window
- Cool exterior
- Stackable up to three (3) units high
- One year parts and labor warranty. Oven start-up is included at no additional charge (USA only)

Additional Options:
- Split belt - two 15” (381mm) belts with individually adjustable speed settings

HEATING

| Maximum Operating Temperature | 600°F | 316°C |
| Bake Time Range              | 1:00-12:00 min |
| Heating Zone/Chamber [Per Deck] | 38” x 969 mm |
| Baking Area [Per Deck]      | 7.1 ft² x 0.66 m² |
| Belt Width                   | 26” or 2x12” x 660 mm or 305 mm |
| Belt Length                  | 65.25” x 1656 mm |

EXTERNAL DIMENSIONS

| Height [including exit tray] | 42” x 1064 mm |
| Width [with tray]            | 65.25” x 1656 mm |
| Depth                       | 46.25” x 1187 mm |
| Weight [Per Deck]            | 820 lbs x 372 kg |

GAS SPECS

| Rated Heat Input | 89,000 BTU |
### PS640

**Electric & Direct Fired Gas Conveyor Ovens**

- Patented Energy Management System (EMS) reduces gas consumption and increases cooking efficiency
- Impingement PLUS! low oven profile and dual air return
- Digital controls
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Designed for easy cleaning with removable parts
- Reversible conveyor direction
- 15’ (381 mm) wide front window
- Cool exterior
- Stackable up to three (3) units high
- One year parts and labor warranty. Oven start-up is included at no additional charge (USA only)

#### Additional Options:
- Split belt - two 15” (381 mm) belts with individually adjustable speed settings
- Hearth bake belt

#### HEATING

<table>
<thead>
<tr>
<th>Feature</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maximum Operating Temp.</td>
<td>600°F 316°C</td>
</tr>
<tr>
<td>Bake Time Range</td>
<td>2:00-30:00 min</td>
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<tr>
<td>Heating Zone/Chamber</td>
<td>40.5” 1028 mm</td>
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<tr>
<td>Baking Area</td>
<td>9 ft² 0.837 m²</td>
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<tr>
<td>Belt Width</td>
<td>1x32” 813 mm</td>
</tr>
<tr>
<td>Belt Length</td>
<td>76.5” 1943 mm</td>
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</table>

#### EXTERNAL DIMENSIONS

<table>
<thead>
<tr>
<th>Feature</th>
<th>Value</th>
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</thead>
<tbody>
<tr>
<td>Height (w/standard leg extension)</td>
<td>47.8” 1198 mm</td>
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<tr>
<td>Width (w/exit tray)</td>
<td>76.5” 1943 mm</td>
</tr>
<tr>
<td>Depth</td>
<td>60” 1537 mm</td>
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<tr>
<td>Weight (Per Deck)</td>
<td>1100 lbs 499 kg</td>
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#### GAS SPECS

<table>
<thead>
<tr>
<th>Feature</th>
<th>Value</th>
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</thead>
<tbody>
<tr>
<td>Rated Heat Input</td>
<td>99,000 BTU</td>
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</table>

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### PS670

**Direct Fired Gas Conveyor Oven**

- Energy Management System (EMS) reduces gas consumption and increases cooking efficiency
- Impingement PLUS! low oven profile and dual air return
- Digital controls
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Designed for easy cleaning with removable parts
- Reversible conveyor direction
- 15” (381 mm) wide front window
- Cool exterior
- Stackable up to three (3) units high
- One year parts and labor warranty. Oven start-up is included at no additional charge (USA only)

#### Additional Options:
- Hearth bake belt

#### HEATING

<table>
<thead>
<tr>
<th>Feature</th>
<th>Value</th>
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<tbody>
<tr>
<td>Maximum Operating Temp.</td>
<td>550°F 288°C</td>
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<tr>
<td>Bake Time Range</td>
<td>3:00-30:00 min</td>
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<tr>
<td>Heating Zone/Chamber</td>
<td>70” 1778 mm</td>
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<tr>
<td>Baking Area</td>
<td>15.5 ft² 1.44 m²</td>
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<tr>
<td>Belt Width</td>
<td>32” 813 mm</td>
</tr>
<tr>
<td>Belt Length</td>
<td>106” 2690 mm</td>
</tr>
</tbody>
</table>

#### EXTERNAL DIMENSIONS

<table>
<thead>
<tr>
<th>Feature</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height (w/standard leg extension)</td>
<td>43.31” 1099 mm</td>
</tr>
<tr>
<td>Width (w/exit tray)</td>
<td>106” 2690 mm</td>
</tr>
<tr>
<td>Depth</td>
<td>63” 1599 mm</td>
</tr>
<tr>
<td>Weight (Per Deck)</td>
<td>1750 lbs 795 kg</td>
</tr>
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#### GAS SPECS

<table>
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<tr>
<th>Feature</th>
<th>Value</th>
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<tbody>
<tr>
<td>Rated Heat Input</td>
<td>175,000 BTU</td>
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</tbody>
</table>
PS360G
Direct Fired Gas Conveyor Oven

- Patented Energy Management System (EMS) reduces gas consumption and increases cooking efficiency
- Oven utilizes advanced variable air flow (VAF) impingement technology that allows the user full control of the air flow on the top and bottom of the baking chamber
- Impingement PLUS! low oven profile and dual air return
- Digital controls
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Designed for easy cleaning with removable parts
- Reversible conveyor direction
- Cool exterior
- Can easily be stacked on top or below a PS360S or PS360GWB
- One year parts and labor warranty. Oven start-up included at no additional charge (USA only)

Additional Options:
- Split belt - two 15” (381mm) belts with individually adjustable speed settings
- Hearth bake belt

PS360GWB
Direct Fired Gas Conveyor Oven with Wide Belt

- Patented Energy Management System (EMS) reduces gas consumption and increases cooking efficiency
- Oven utilizes advanced variable air flow (VAF) impingement technology that allows the user full control of the air flow on the top and bottom of the baking chamber
- Impingement PLUS! low oven profile and dual air return
- Can fit two 18” pizzas, or three 12” pizzas across the belt
- Digital controls
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Designed for easy cleaning with removable parts
- Reversible conveyor direction
- Cool exterior
- Can easily be stacked on top or below a PS360GS or PS360G
- One year parts and labor warranty. Oven start-up included at no additional charge (USA only)

Additional Options:
- Split belt - two 15” (381mm) belts with individually adjustable speed settings
- Hearth bake belt

HEATING
Maximum Operating Temperature 325°F-570°F 163°C-299°C
Bake Time Range 1:00-30:00 min
Heating Zone/Chamber [Per Deck] 55” 1397 mm
Baking Area [Per Deck] 14.1 ft² 1.3 m²
Belt Width 32” 813 mm
Belt Length 90.75” 1670 mm

EXTERNAL DIMENSIONS
Height [without leg extensions] 48.5” 1232 mm
Width [without tray] 90.75” 2305 mm
Depth 59.5” 1513 mm
Weight [Per Deck] 1501 lbs 681 kg

GAS SPECS
Rated Heat Input 125,900 BTU

HEATING
Maximum Operating Temperature 325°F-570°F 163°C-299°C
Bake Time Range 1:00-30:00 min
Heating Zone/Chamber [Per Deck] 55” 1397 mm
Baking Area [Per Deck] 12.2 ft² 1.1 m²
Belt Width 32” 813 mm
Belt Length 90.75” 1670 mm

EXTERNAL DIMENSIONS
Height [without leg extensions] 48.5” 1232 mm
Width 92” 2337 mm
Depth 65.58” 1666 mm
Weight [Per Deck] 1631 lbs 740 kg

GAS SPECS
Rated Heat Input 170,000 BTU
WHAT IS IMPINGEMENT TECHNOLOGY?

Impingement is air that is directed at the product from above and below the conveyor through “fingers”. The “fingers” have nozzles that form columns of hot air moving at high velocity. The air “penetrates” the surface moisture barrier of the product transferring heat and sealing the product to retain its moisture as the product is passed under the nozzles.

WHY WE USE FINGERS

Our unique fingers create high and low pressure zones. They deliver even heat at high velocity which offers the flexibility to adjust the exact amount of heat to obtain optimum bake. Imagine applying heat where desired in the cooking process to create duplicable results...you absolutely CAN!

EMS ENERGY MANAGEMENT SYSTEM

Our patented EMS [energy management system] reduces gas consumption and increases cooking efficiency. Energy is conserved as air is recycled from heater to your product, with minimum flue or ventless.

APPLICATIONS

Casual Dining  |  Education  |  Hotels & Resorts  |  Convenience Stores  
Quick Service Restaurants  |  Business & Industry  |  Theaters  
Fine Dining  |  Stadiums

IMPINGEMENT CONVEYOR OVENS

Middleby Marshall Traditional 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. All Middleby ovens are designed to cook a multitude of products including pizza, seafood, sandwiches, bagels, ethnic foods and more.

Cleanability
Middleby Marshall 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 models have a one year parts and labor warranty. Oven start-up and demonstration are included at no additional charge (USA Only).
PS520

Electric & Direct Fired Gas Countertop Conveyor Ovens

- EMS Energy Management System (gas ovens only)
- Microprocessor-controlled bake time/conveyor speed
- Customer-specific adjustable jet fingers that allow control of heat delivery
- Stainless steel front, sides, top and interior
- Reversible conveyor direction
- Opening height is adjustable from 2.25” min. to 3.75” max. in 0.5” increments
- 12” Extension tray
- Furnished with 4”(101.6mm) legs
- Stackable up to three high

Additional Options:
- Stand with casters for single and double stack
- Stand with casters for triple stack
- 6’(152.4mm) extension tray

HEATING

<table>
<thead>
<tr>
<th>PSU20-1</th>
<th>PSU20-2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height [w/o Legs]</td>
<td>17.12” 434 mm</td>
</tr>
<tr>
<td>Height [PSU20-3]</td>
<td>48.19” 1224 mm</td>
</tr>
<tr>
<td>Width [w/o 12” Exit Tray]</td>
<td>53.82” 1367 mm</td>
</tr>
<tr>
<td>Depth</td>
<td>37.46” 951 mm</td>
</tr>
<tr>
<td>Weight [Per Deck]</td>
<td>325 lbs 147.42 kg</td>
</tr>
</tbody>
</table>

EXTERNAL DIMENSIONS

<table>
<thead>
<tr>
<th>PSU20-1</th>
<th>PSU20-2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height [w/o Legs]</td>
<td>21.0” 533 mm</td>
</tr>
<tr>
<td>Height [PSU20-3]</td>
<td>52.09” 1322 mm</td>
</tr>
<tr>
<td>Width [w/o 12” Exit Tray]</td>
<td>68.0” 1727 mm</td>
</tr>
<tr>
<td>Depth</td>
<td>40.74” 1035 mm</td>
</tr>
<tr>
<td>Weight [Per Deck]</td>
<td>325 lbs 147.42 kg</td>
</tr>
</tbody>
</table>

GAS SPECS

- Rated Heat Input: 40,000 BTU

PS528

Electric & Direct Fired Gas Countertop Conveyor Ovens

- EMS Energy Management System (gas ovens only)
- Microprocessor-controlled bake time/conveyor speed
- Customer-specific adjustable jet fingers that allow control of heat delivery
- Stainless steel front, sides, top and interior
- Reversible conveyor direction
- 12” Extension tray
- 15” Front Window
- Furnished with 4”(101.6mm) legs
- Stackable up to three high

Additional Options:
- Stand with casters for single and double stack
- Stand with casters for triple stack
- 6’(152.4mm) extension tray

HEATING

<table>
<thead>
<tr>
<th>PSU28-1</th>
<th>PSU28-2</th>
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</thead>
<tbody>
<tr>
<td>Height [w/4” Legs]</td>
<td>21.0” 533 mm</td>
</tr>
<tr>
<td>Height [PSU28-3]</td>
<td>52.09” 1322 mm</td>
</tr>
<tr>
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<td>40.74” 1035 mm</td>
</tr>
<tr>
<td>Weight [Per Deck]</td>
<td>325 lbs 147.42 kg</td>
</tr>
</tbody>
</table>

EXTERNAL DIMENSIONS

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<tr>
<td>Height [PSU28-3]</td>
<td>52.09” 1322 mm</td>
</tr>
<tr>
<td>Width [w/12” Exit Tray]</td>
<td>68.0” 1727 mm</td>
</tr>
<tr>
<td>Depth</td>
<td>40.74” 1035 mm</td>
</tr>
<tr>
<td>Weight [Per Deck]</td>
<td>325 lbs 147.42 kg</td>
</tr>
</tbody>
</table>

GAS SPECS

- Rated Heat Input: 50,000 BTU

PS520 & PS528 conveyor ovens are ideally suited for kiosk & express-style locations where smaller ovens are required.
PS536

Electric & Direct Fired Gas Conveyor Ovens
- Impingement PLUS! Low oven profile and dual air return
- EMS Energy Management System (gas ovens only)
- 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
- Stainless steel front, sides, top and interior
- Front-loading window with cool handle
- Reversible conveyor direction
- Stackable up to three units high

Additional Options:
- Split belt - two 9” [229 mm] belts with individually adjustable speed settings
- 76” [1930 mm] long conveyor

HEATING
Maximum Operating Temperature 600°F / 316°C
Bake Time Range 3-30 min or 1-10 min
Heating Zone/Chamber [Per Deck] 36” / 914 mm
Baking Area [Per Deck] 4.5 sq ft / 0.465 m²
Belt Width 16” / 457 mm
Belt Length 60” [1524 mm] or 76” [1900 mm]

EXTERNAL DIMENSIONS
Height [PS536-1] [w/o legs] 44.62” / 1134 mm
Height [PS536-2] [w/o legs] 62.93” / 1599 mm
Height [PS536-3] [w/o legs] 69.25” / 1759 mm
Width [w/12” Exit Tray] 60” [1524 mm] or 76” [1900 mm]
Depth 44.0” / 1117 mm
Weight [Per Deck] 734 lbs / 333 kg

GAS SPECS
Rated Heat Input 75,000 BTU

PS540

Electric & Direct Fired Gas Conveyor Ovens
- Impingement PLUS! Low oven profile and dual air return
- EMS Energy Management System (gas ovens only)
- 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
- Stainless steel front, sides, top and interior
- Front-loading window with cool handle
- Reversible conveyor direction
- Stackable up to three units high

Additional Options:
- Split belt - two 9” [229 mm] belts with individually adjustable speed settings
- Adjustable legs (replace casters)

HEATING
Maximum Operating Temperature 600°F / 316°C
Bake Time Range 1-30 min
Heating Zone/Chamber [Per Deck] 40.5” / 1028 mm
Baking Area [Per Deck] 9 sq ft / 0.837 sq m
Belt Width 18” / 457.2 mm
Belt Length 80.0” / 2032 mm

EXTERNAL DIMENSIONS
Height [PS540-1] [w/o legs] 47.16” / 1197 mm
Height [PS540-2] [w/o legs] 60.75” / 1542 mm
Height [PS540-3] [w/o legs] 52.09” / 1322 mm
Width [w/12” Exit Tray] 76.0” / 1930 mm
Depth 60.5” / 1537 mm
Weight [Per Deck] 1100 lbs / 499 kg

GAS SPECS
Rated Heat Input 110,000 BTU

PS536 & PS540 The PS540 conveyor ovens are ideally suited for medium-duty restaurant needs.
PS555

Electric & Direct Fired Gas Conveyor Ovens

- Impingement PLUS! Low oven profile and dual air return
- EMS Energy Management System (gas ovens only)
- 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
- Stainless steel front, sides, top and interior
- Front-loading window with cool handle
- Reversible conveyor direction
- Stackable up to four units high

Additional Options:
- Split belt - two 15" (381mm) belts with individually adjustable speed settings

HEATING

<table>
<thead>
<tr>
<th>Specification</th>
<th>PS555-1</th>
<th>PS555-2</th>
<th>PS555-3</th>
<th>PS555-4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maximum Operating Temperature</td>
<td>550°F</td>
<td>288°C</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bake Time Range</td>
<td>2:40-29:50 min</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Heating Zone/Chamber (Per Deck)</td>
<td>55&quot;</td>
<td>1397 mm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baking Area (Per Deck)</td>
<td>12.2 sq.ft.</td>
<td>1.13 m²</td>
<td></td>
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</tr>
<tr>
<td>Belt Width</td>
<td>1x32&quot; (813 mm)</td>
<td></td>
<td>2x15 (381 mm)</td>
<td></td>
</tr>
<tr>
<td>Belt Length</td>
<td>91&quot;</td>
<td>2311 mm</td>
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EXTERNAL DIMENSIONS

<table>
<thead>
<tr>
<th>Specification</th>
<th>PS555-1 [w/casters]</th>
<th>PS555-2 [w/casters]</th>
<th>PS555-3 [w/casters]</th>
<th>PS555-4 [w/casters]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height</td>
<td>43.5&quot;</td>
<td>61.3&quot;</td>
<td>63.75&quot;</td>
<td>80.33&quot;</td>
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<tr>
<td>Weight</td>
<td>1250 lbs</td>
<td>1588 lbs</td>
<td>1619 lbs</td>
<td>2041 lbs</td>
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</tbody>
</table>

GAS SPECS

Rated Heat Input: 150,000 BTU

PS555 & PS570 conveyor ovens are ideally suited for high volume operations.

PS570

Direct Fired Gas Conveyor Oven

- Impingement PLUS! Low oven profile and dual air return
- EMS Energy Management System
- 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
- Stainless steel front, sides, top and interior
- Front-loading window with cool handle
- Reversible conveyor direction
- Stackable up to four units high

Additional Options:
- Split belt - two 15" (381mm) belts with individually adjustable speed settings

HEATING

<table>
<thead>
<tr>
<th>Specification</th>
<th>PS570-1</th>
<th>PS570-2</th>
<th>PS570-3</th>
<th>PS570-4</th>
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</thead>
<tbody>
<tr>
<td>Maximum Operating Temperature</td>
<td>550°F</td>
<td>288°C</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bake Time Range</td>
<td>2:40-29:50 min</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Heating Zone/Chamber (Per Deck)</td>
<td>70&quot;</td>
<td>1778 mm</td>
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<tr>
<td>Baking Area (Per Deck)</td>
<td>15.5 sq.ft.</td>
<td>1.44 m²</td>
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<tr>
<td>Belt Width</td>
<td>32&quot;</td>
<td>813 mm</td>
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<td></td>
</tr>
<tr>
<td>Belt Length</td>
<td>106&quot;</td>
<td>2692 mm</td>
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EXTERNAL DIMENSIONS

<table>
<thead>
<tr>
<th>Specification</th>
<th>PS570-1 [w/19&quot; leg extensions]</th>
<th>PS570-2 [w/15&quot; leg extensions]</th>
<th>PS570-3 [w/4&quot; leg extensions]</th>
<th>PS570-4 [w/o leg extensions]</th>
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</thead>
<tbody>
<tr>
<td>Height</td>
<td>47.31&quot;</td>
<td>61.36&quot;</td>
<td>68.40&quot;</td>
<td>63.78&quot;</td>
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<tr>
<td>Width (w/12&quot; Exit Tray)</td>
<td>79.36&quot;</td>
<td>94.24&quot;</td>
<td>106.1&quot;</td>
<td>106.1&quot;</td>
</tr>
<tr>
<td>Weight (Per Deck)</td>
<td>1750 lbs</td>
<td>1589 lbs</td>
<td>1727 lbs</td>
<td>1620 lbs</td>
</tr>
</tbody>
</table>

GAS SPECS

Rated Heat Input: 170,000 BTU

PS555 & PS570 conveyor ovens are ideally suited for high volume operations.
Middleby Advantage

Genuine OEM Parts for your Middleby Marshall Equipment

Middleby Advantage is the brand for all of your Middleby after-market needs. Our business is making your business with us as easy and seamless as possible. In addition to providing factory direct service parts we have a nationwide service network that can act as a one stop shop for all of your service needs. We offer creative solutions for all of your purchasing, installing, and other challenges. Need an easier way to purchase and service your equipment? Give us a call to see what we can do.

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The Middleby Marshall Difference

The kitchen of today is increasingly becoming one of innovation where equipment automates much of the cooking process. Middleby Marshall has spent 130 years perfecting a cooking process to enable restaurants to provide excellent, consistent food and superior service to customers. The combination of two different conveyor technologies allows restaurants to become automated saving on time and labor while delivering a consistent product.

Automate your kitchen today by calling 877-34-OVENS or emailing sales@middleby.com

Tag and send us your culinary creations using our equipment!
#wearemarshall

Pizza Capacity

<table>
<thead>
<tr>
<th>Bake Minutes</th>
<th>12&quot; Round Product</th>
<th>14&quot; Round Product</th>
<th>16&quot; Round Product</th>
<th>18&quot; Round Product</th>
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<tbody>
<tr>
<td>Bake Minutes</td>
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<td>3 4 5 6</td>
<td>3 4 5 6</td>
<td>3 4 5 6</td>
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<tr>
<td>PS629</td>
<td>73 54 44 36</td>
<td>53 40 32 27</td>
<td>41 31 24 20</td>
<td>32 24 19 16</td>
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<tr>
<td>PS638</td>
<td>132 90 79 66</td>
<td>97 73 58 48</td>
<td>74 56 45 37</td>
<td>59 44 35 29</td>
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<tr>
<td>PS640</td>
<td>178 133 107 89</td>
<td>131 98 78 65</td>
<td>100 75 60 50</td>
<td>79 59 47 40</td>
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<tr>
<td>PS380G</td>
<td>244 183 147 122</td>
<td>180 135 106 90</td>
<td>138 103 83 69</td>
<td>109 81 65 54</td>
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<tr>
<td>PS740GWB</td>
<td>275 206 165 138</td>
<td>202 152 121 101</td>
<td>155 116 93 77</td>
<td>122 92 73 61</td>
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<tr>
<td>PS670</td>
<td>311 235 187 156</td>
<td>222 171 137 114</td>
<td>175 131 105 88</td>
<td>138 104 83 69</td>
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<tr>
<td>PS600 Series</td>
<td>5 6 7 8</td>
<td>5 6 7 8</td>
<td>5 6 7 8</td>
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<tr>
<td>Bake Minutes</td>
<td>30 25 21 19</td>
<td>22 18 16 14</td>
<td>17 14 12 11</td>
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<tr>
<td>PS520</td>
<td>44 36 30 26</td>
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<td>PS528G</td>
<td>54 43 39 34</td>
<td>40 33 28 25</td>
<td>30 25 22 19</td>
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<td>PS536</td>
<td>167 89 76 67</td>
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<td>PS540</td>
<td>147 122 105 92</td>
<td>108 90 77 67</td>
<td>83 69 59 52</td>
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<td>PS555</td>
<td>137 156 133 117</td>
<td>137 114 96 86</td>
<td>105 88 75 66</td>
<td>83 69 59 52</td>
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</table>

[Image of pizza and people]