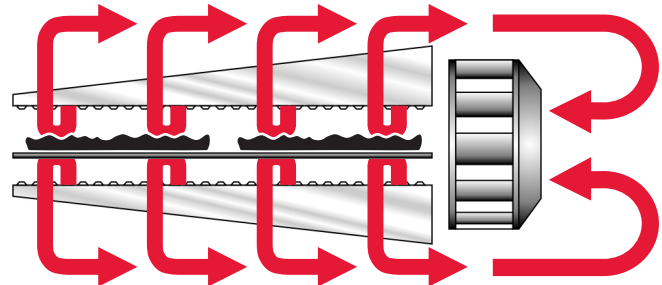




**Principle**

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 PS540 conveyor oven is ideally suited for medium-duty restaurant needs. The oven can cook a wide variety of food products, including pizza, seafood and bagels.

**Standard Features**

- **Impingement PLUS!** low oven profile and dual air return
- **Patented EMS Energy Management System\*** reduces energy consumption and increases cooking efficiency
- 40-1/2" (1029mm) long cooking chamber
- 32" (813mm) wide, 76-1/2" (1943mm) 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, top and interior
- Front-loading window with cool handle
- Reversible conveyor direction

**Optional Features**

- Split belt - two 15" (381mm) belts with individually adjustable speed settings
- High speed conveyor (Range of 1:00 - 10:00)
- Adjustable legs (replace casters)

**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**

PS540 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 PS540 models have a one year parts and labor warranty.

**Ventilation**

Use of a ventilation hood is strongly recommended.

*\*Photos show ovens equipped with casters. Some installation codes require the use of adjustable feet instead of casters.*



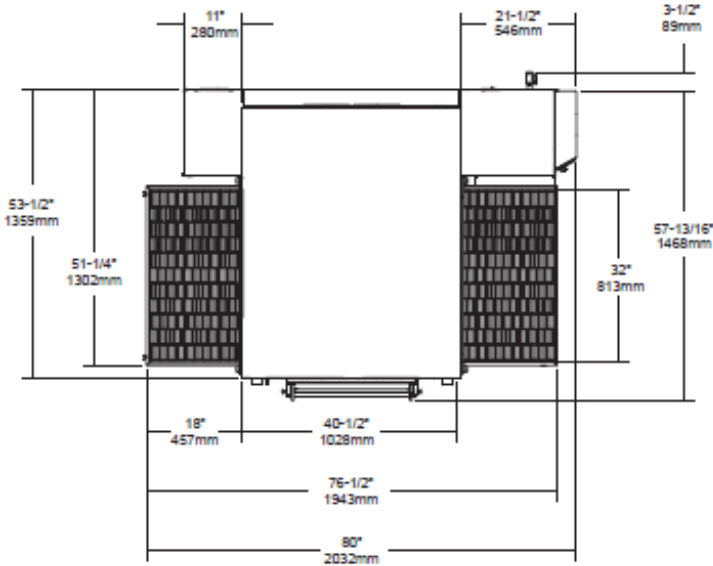
Rev 2 (07/15)



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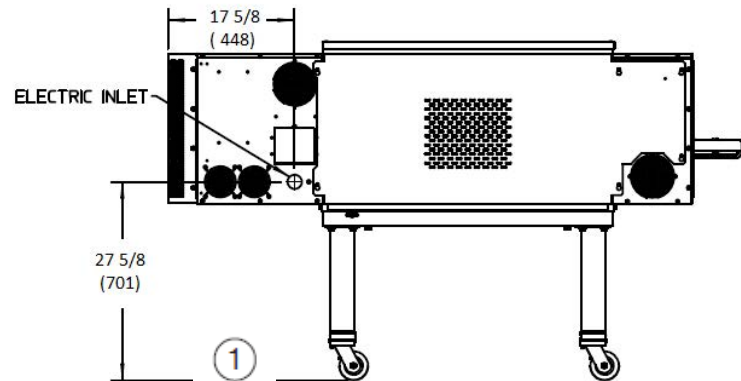
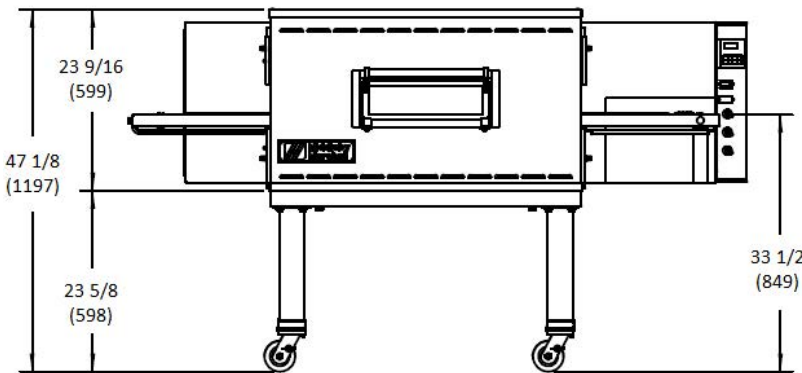
**NOTE:** Drawings show ovens equipped with casters.  
CE-approved units use adjustable feet instead of casters.

**TOP VIEW**



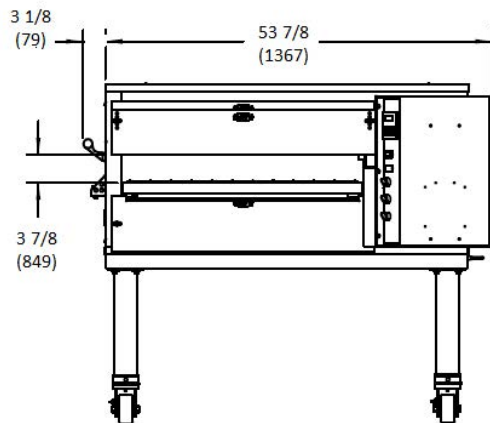
**NOTE:** All drawings show ovens equipped with casters. Adjustable feet that replace the casters are available as an option. CE-approved ovens require the use of adjustable feet.

① Electrical Junction Box



**FRONT VIEW**

**BACK VIEW**

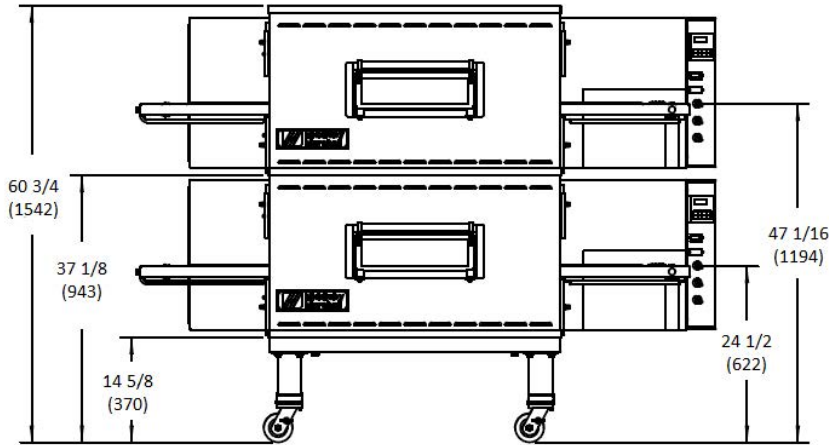


**SIDE VIEW**

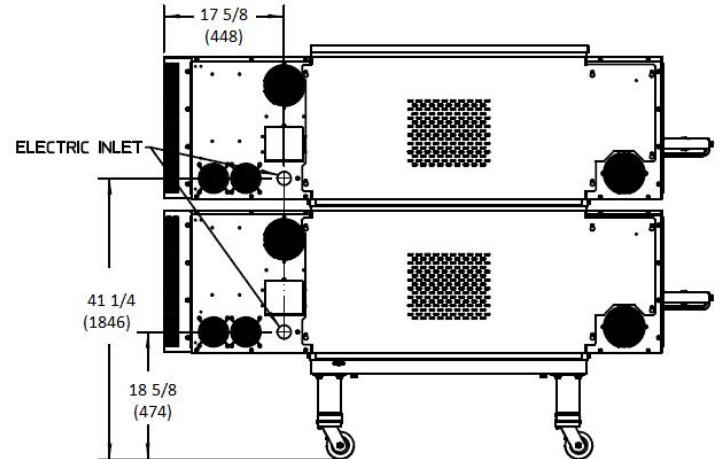
**PS540 Series  
Electrically Heated Conveyor Oven**

**NOTE:** Drawings show ovens equipped with casters.  
CE-approved units use adjustable feet instead of casters.

**PS540-2**

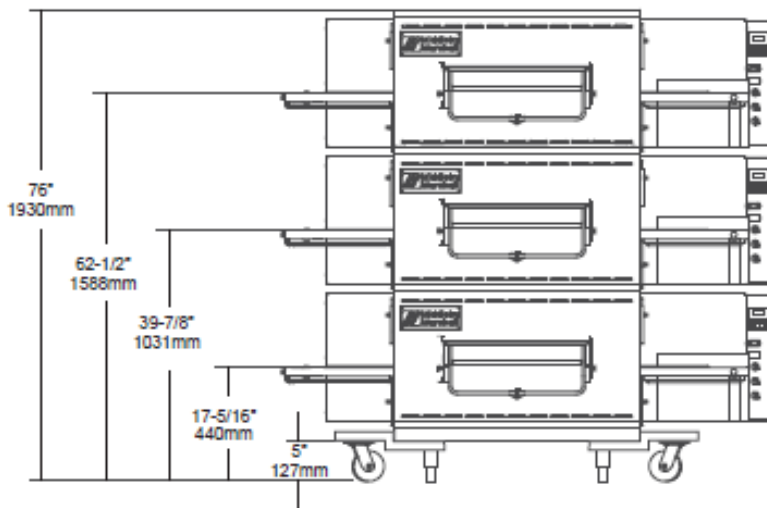


**FRONT VIEW**

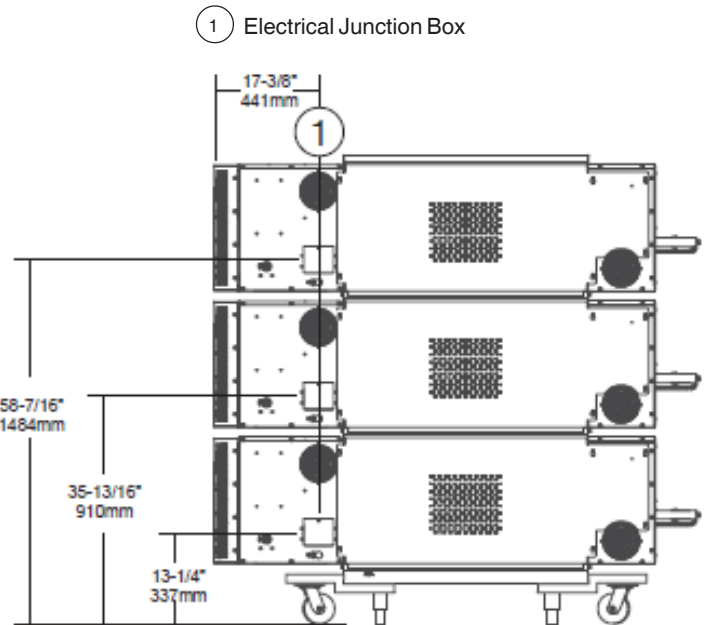


**BACK VIEW**

**PS540-3**



**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
0"	0"	0"

**GENERAL SPECIFICATIONS**

	Heating Zone	Baking Area	Belt Length	Belt Width	Length	Height	Depth	Maximum Operating Temp	Bake Time Range	Ship Wt	Ship Cube
PS540-1	40-1/2" 1028mm	9sq.ft. 0.837m <sup>2</sup>	76-1/2" 1943mm	1x32" (813mm) or 2x15"(381mm)	80" 2032mm	47-1/8" 1197mm	60-1/2" 1537mm	550°F 288°C	3:00-30:00 or 1:00-10:00	1100lbs. 499kg	132ft <sup>3</sup> 3.70m <sup>3</sup>
PS540-2	81" 2056mm	18sq.ft. 1.674m <sup>2</sup>	76-1/2" 1943mm	1x32" (813mm) or 2x15"(381mm)	80" 2032mm	60-3/4" 1542mm	60-1/2" 1537mm	550°F 288°C	3:00-30:00 or 1:00-10:00	2200lbs. 999kg	264ft <sup>3</sup> 7.39m <sup>3</sup>
PS540-3	121-1/2" 3084mm	27sq.ft. 2.511m <sup>2</sup>	76-1/2" 1943mm	1x32" (813mm) or 2x15"(381mm)	80" 2032mm	76" 1930mm	60-1/2" 1537mm	550°F 288°C	3:00-30:00 or 1:00-10:00	3300lbs. 1498kg	396ft <sup>3</sup> 11.09m <sup>3</sup>

**ELECTRICAL SPECIFICATIONS**

Voltage	Phase	Freq	Max Amperage*	Rated Heat Input	Supply	Breakers
208v	3	50/60 Hz	79Amp	27.0 kW	3 pole, 4 wire (3 hot, 1 ground)	As per local codes
240v	3	50/60 Hz	69Amp	27.0 kW	3 pole, 4 wire (3 hot, 1 ground)	As per local codes
380v	3	50/60 Hz	45Amp	27.0 kW	4 pole, 5 wire (3 hot, 1 neut, 1 grnd)	As per local codes
480v	3	50/60 Hz	36Amp	27.0 kW		
380VCE	1	50/60 Hz	45Amp	27.0 kW	4 pole, 5 wire (3 hot, 1 neut, 1 grnd)	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.