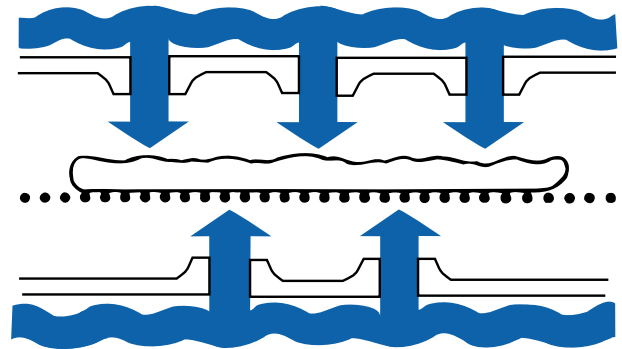


Direct Gas Fired Conveyor Oven



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.



General Information

PS360WB conveyor ovens feature a 54.5" cooking chamber, a 40" wide conveyor belt, and a patented "Jet Sweep" impingement process that delivers constant heat to the chamber. All ovens feature microprocessor controlled bake time/conveyor speed. Eight adjustable jet fingers per chamber and front-loading window are standard. Ovens have stainless steel front, sides and top. All ovens include extra fan belt, installation kit, and 4' AGA flex hose. Heating is controlled in 8" adjustable zones. Top and bottom are independently adjustable. The conveyor drive is reversible. Conveyor belt provides automatic delivery when product is finished. Front loading window with cool handle design allows product with different bake times to be cooked consistently regardless of loading.

Special Features

PS360WB units are stackable two high. Split belt option also available upon request.

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

PS360WB ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers and a folding conveyor belt assembly for easy removal.

Easily Serviced

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

Warranty

All PS360WB models have a one year parts and labor warranty. Oven start-up and demonstration are included at no additional charge (USA only).

Ventilation

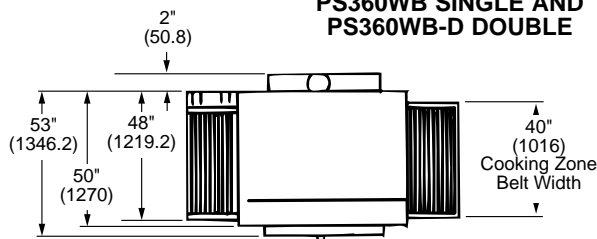
For installation under a ventilation hood only.

Middleby Marshall Model PS360WB Direct Gas Fired Conveyor Oven

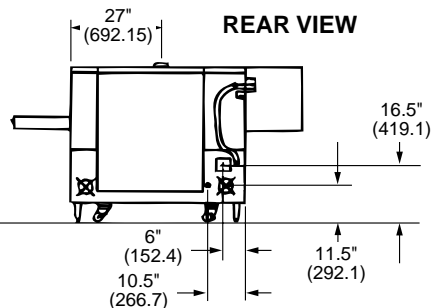
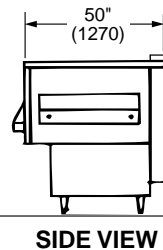
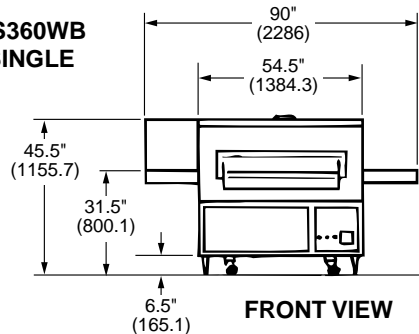
Baking chamber opening: 3.875" (98.42 mm).
Scale .25" (6.35 mm) = 1" (304.8 mm) approx.

NOTE: All Figures In Parentheses Are In Millimeters
Unless Otherwise Specified

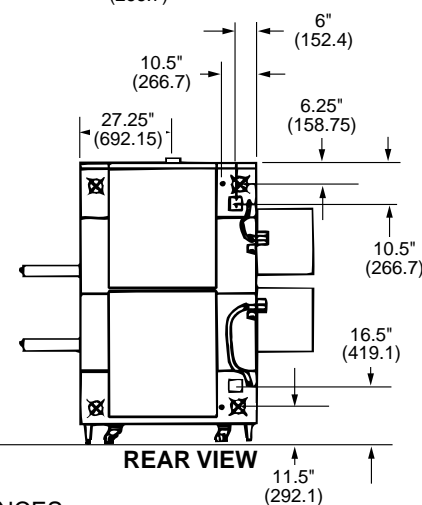
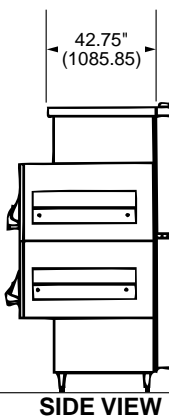
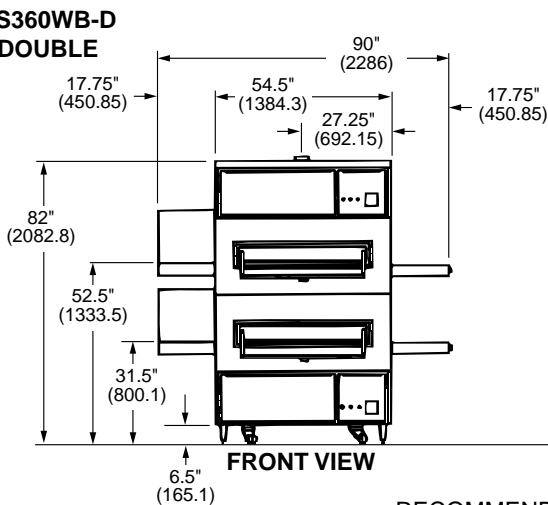
TOP VIEW OF BOTH THE PS360WB SINGLE AND PS360WB-D DOUBLE



PS360WB SINGLE



PS360WB-D DOUBLE



RECOMMENDED MINIMUM CLEARANCES

Rear of Oven to Wall	Left Conveyor Extension to Wall	Right Conveyor Extension to Wall (control panel side)
1" (25.4)	0"	0"

GENERAL INFORMATION

	Heating Zone	Bake Chamber	Belt Width	Height	Width	Depth	Max. Operating Temp.	Bake Time Range	Ship Wt. (lbs.)	Ship Cube per cavity
PS360WB Single	54.5" (1384.3)	15.14 sq. ft. (1.406 sq. m)	40" (101.6)	45.5" (1155.7)	90" (2286)	55" (1397)	550° (287°C)	2 min., 40 sec. to 29 min., 50 sec.	1500	126.3 ft ³
PS360WB Double	109" (2768.6)	30.28 sq. ft. (2.813 sq. m)	40" (101.6)	82" (2082.8)	90" (2286)	55" (1397)	550° (287°C)	2 min., 40 sec. to 29 min., 50 sec.	3000	126.3 ft ³

GAS SUPPLY PROVIDED BY CUSTOMER

	Min. Gas Pipe Size	Gas Valves (full flow gas shut-off valve)	Req'd Supply Gas Pressure*	Power
Natural Gas 1 or 2 ovens	2" (508) NPT	.75" (19.05) ID each oven	6" (15mbar) to 14" (35mbar) water column	170,000 BTU/HR (50kW) per cavity
Propane Gas 1 or 2 ovens	1.5" (38.1) NPT	.75" (19.05) ID each oven	6" (15mbar) to 14" (35mbar) water column (CE Max 50mbar)	170,000 BTU/HR (50kW) per cavity

ELECTRICAL RATINGS per cavity

Gas Fired Ovens	Voltage	Phase	HZ	Amps	Supply	Breakers
PS360WB	208 - 240	1	60	12	3 pole, 4 wire (2 hot, 1 neutral, 1 ground)	per local codes
PS360WB (CE Listed)	220 - 230	1	50	2400 Watts	2 pole, 3 wire (1 hot, 1 neutral, 1 ground)	per local codes



Above specifications subject to change without notice.
* For CE gas supply applications, please consult factory for specifics.



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