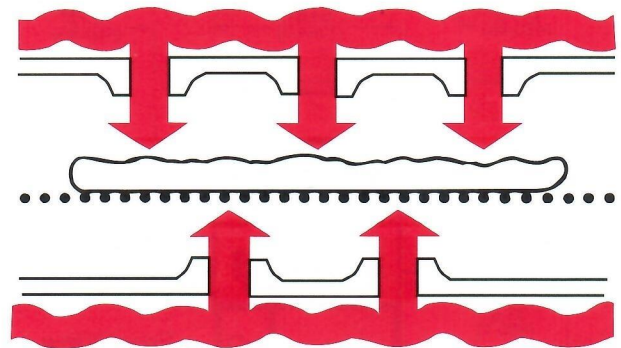


**Electrically Heated Conveyor Oven**



**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 that tend to insulate the product. This process allows rapid baking without burning. All Middleby ovens are designed to cook a wide range of products, including pizza, seafood, bagels, ethnic foods and more.



**General Information**

PS360 conveyor ovens feature a 54.5" cooking chamber, a 32" wide conveyor belt and the 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 installation kit. Heating is controlled in 8" adjustable zones. Top and bottom heating is independently adjustable. The conveyor drive is reversible and provides automatic delivery when product is finished. Front loading window with cool handle design allows products with different bake times to be cooked consistently regardless of loading.

**Special Features**

PS360 units are stackable two high, with tandem options available for non-CE versions. Split belt option is available upon request.

**Conserves Energy**

Middleby ovens provide efficient heat transfer to product. Energy is conserved as air is recycled from heater to product with minimum flue or vent loss.

**Cleanability**

PS360 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.

**Warranty**

All PS360 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.



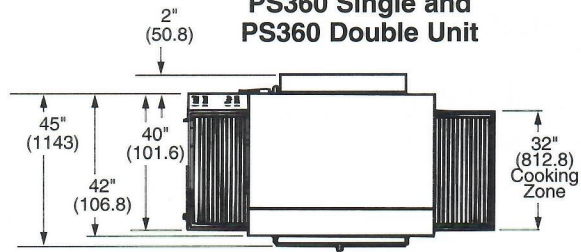


# Middleby Marshall Model PS360 Electrically Heated Conveyor Oven

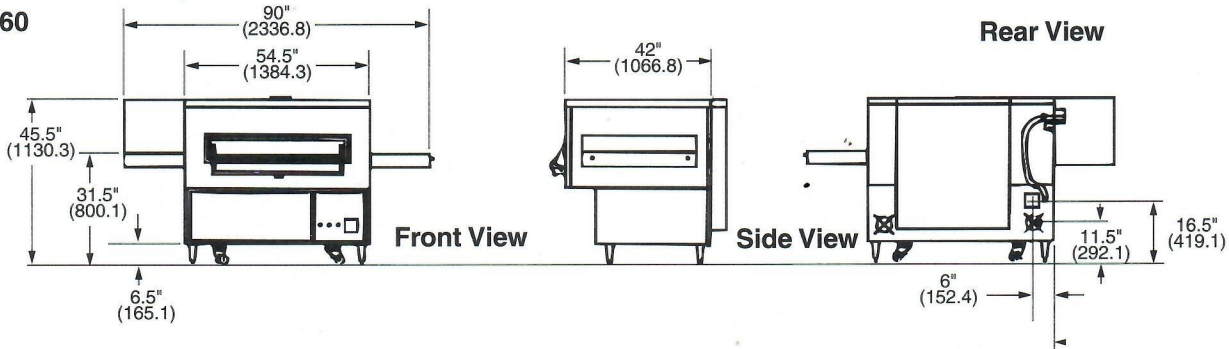
Baking chamber opening: 3.875" (98.425 mm).  
Scale .25" (6.35 mm) = 1" (304.8 mm) approx.

NOTE: All Figures In Parentheses Are In Millimeters

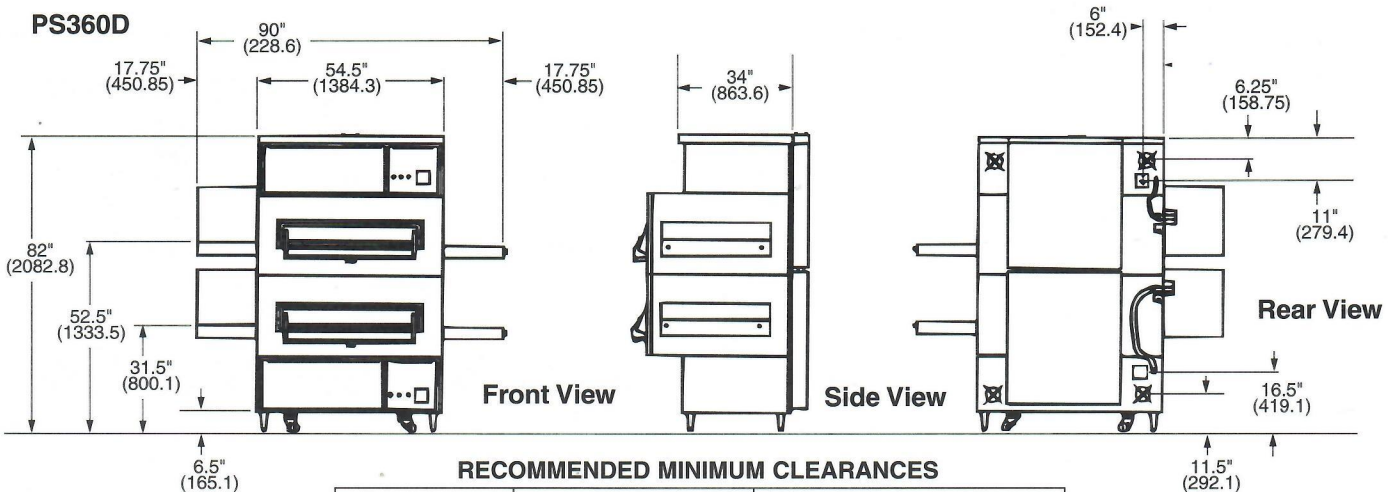
Top View of Both The  
PS360 Single and  
PS360 Double Unit



PS360



PS360D



### RECOMMENDED MINIMUM CLEARANCES

Rear of Oven to Wall	Left Conveyor Extension to Wall	Right Conveyor Extension to Wall (control panel side)
6" (152.4)	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
PS360 Single	54.5" (1384.3)	12.1 sq. ft. (1.124 sq. m)	32" (812.8)	45.5" (1155.7)	90" (2286)	47" (1193.8)	600° (287°C)	2 min., 40 sec. to 29 min., 50 sec.	1350	104.5 ft <sup>3</sup>
PS360 Double	109" (2768.6)	24.2 sq. ft. (2.248 sq. m)	32" (812.8)	82" (2082.8)	90" (2286)	47" (1193.8)	60° (287°C)	2 min., 40 sec. to 29 min., 50 sec.	2700	104.5 ft <sup>3</sup>

### ELECTRICAL RATINGS

Electric Models	Voltage	kW per oven	Phase	HZ	Connected Load per Phase	Supply	Breakers
PS360	208	26	3	50/60	70/70/70	4 pole, 5 wire (3 hot, 1 neutral, 1 ground)	per local codes
	240	26	3	50/60	66/66/66		
PS360	480	26	3	50/60	33/33/33	3 pole, 4 wire (3 hot, 1 ground)	per local codes
PS360 CE Listed)	380-400	28	3	50	39/39/39	4 pole, 5 wire (3 hot, 1 neutral, 1 ground)	per local codes

\* Above specifications subject to change without notice.



1400 Toastmaster Drive, Elgin, IL 60120-9272 USA • (847) 741-3300 • Fax: (847) 741-0015

www.middleby.com