

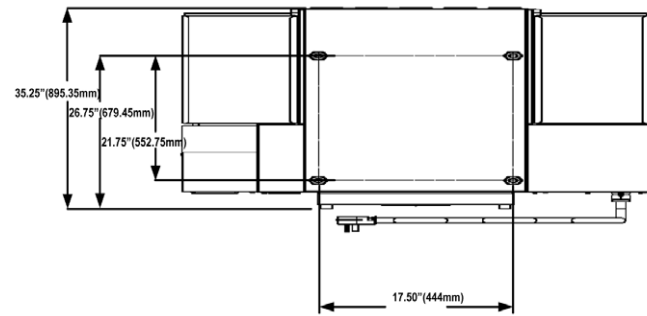
# Value Line Ovens

Now Available in all PS500 Series Ovens!

## PS520 and PS528



Bottom View



- 18" wide conveyor
- 20" long baking chamber (PS520)
- 28" baking chamber (PS528)
- Stackable up to 3 high
- Available in gas and electric

	Heating Zone	Baking Area	Belt Length	Belt Width	Overall Length (exit tray not included)	Height	Depth (without window)	Max. Operating Temp.	Bake Time Range	Ship Wt.	Ship Cube
PS520-1 with 4" leg extensions	20" 510mm	2.5sq. ft. .23m <sup>2</sup>	42" 1067mm	18" 457mm	42" 1067mm	21-3/4" to 23-1/4"	35-1/4" 1010mm	550°F 288°C	2:40-28:50 min.	325lbs. 147.4kg	22.1 ft. <sup>3</sup> .62m <sup>3</sup>
PS528-1 with 4" leg extensions	28" 711 mm	3.5 sq ft .23m <sup>2</sup>	50" 1270 mm	18" 457mm	50" 1270mm	21.1" 530mm	40 -3/4"	550F 288C	2:40-28:50 min.	420lbs	22.1ft <sup>3</sup> .62m

### Capacity Comparisons

	6"	10"	12"	14"	16"
<b>PS520</b>	100	28	24	14	12
<b>PS528</b>	140	50	35	24	20
<b>PS536</b>	185	72	40	27	23
<b>PS540</b>	333	120	67	57	50
<b>PS555</b>	454	165	117	78	68
<b>PS570</b>	577	210	150	100	87

6 minute bake • Capacity per oven per hour • Pizza or other round products

See our WOW! Ovens at [www.wowoven.com](http://www.wowoven.com)



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# Value Line

- Higher quality bake
- Improved Air Flow
- Stackable 3-4 high
- Quieter
- More reliable design
- Less radiant heat to environment
- Greater capacity/footprint

## PS 500 Series Ovens

Save money and energy while increasing capacity and accelerating cook times.



PS570



PS555



PS540



PS536



PS520 and PS528

