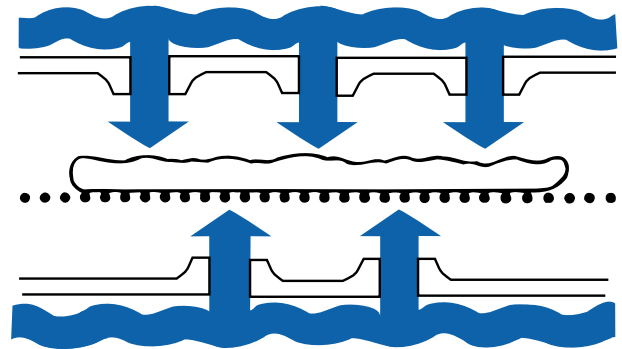


*Direct Gas Fired Conveyor Oven*



**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 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**

PS220FS conveyor ovens feature a 40.5" cooking chamber, a 20" 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. Six adjustable jet fingers and front-loading window are standard. Ovens have stainless steel front, sides and top. All ovens include installation kit, restraining cable, 4' AGA flex hose and brushed steel legs. 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**

PS220FS units are stackable two high, and 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**

PS220FS 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**

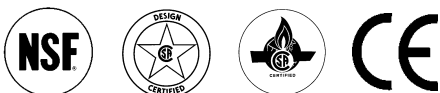
All PS220FS models have a one year parts and labor warranty. Oven start-up and demonstration are included at no additional charge (USA only).

**Ventilation**

For installation under a ventilation hood only.



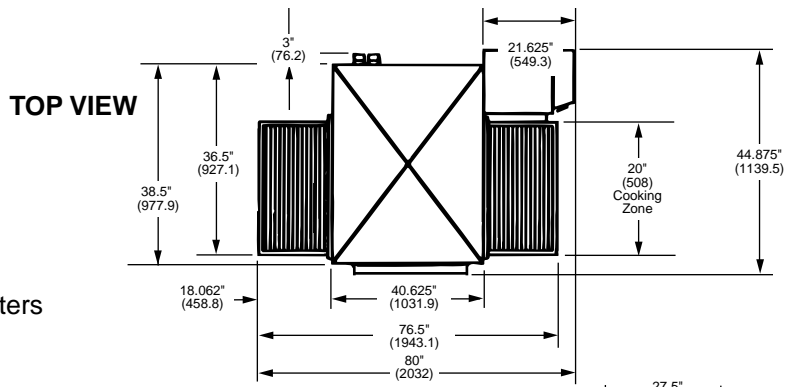
**A MIDDLEBY COMPANY**  
1400 Toastmaster Drive  
Elgin, Illinois 60120 USA  
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www.middleby.com



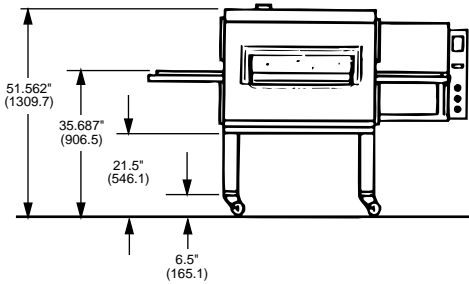
# Middleby Marshall Model PS220FS Direct Gas Fired Conveyor Oven

Baking chamber opening: 3.5" (88.9 mm).  
Scale .25" (6.35 mm) = (304.8 mm) approx.

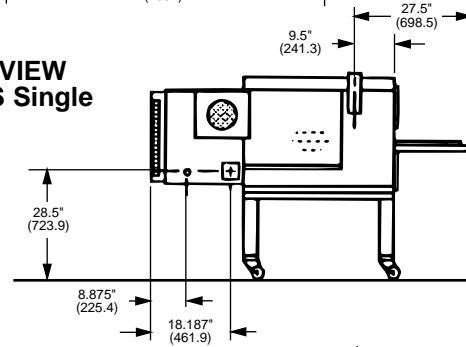
NOTE: All Figures In Parentheses Are In Millimeters  
Unless Otherwise Specified



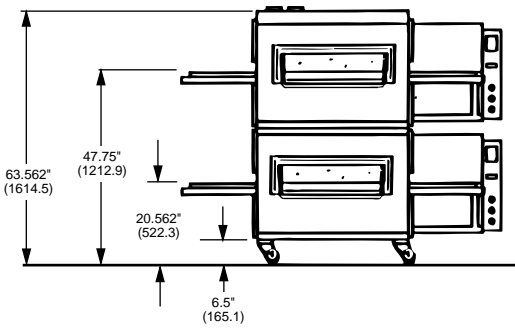
**FRONT VIEW  
PS220FS Single**



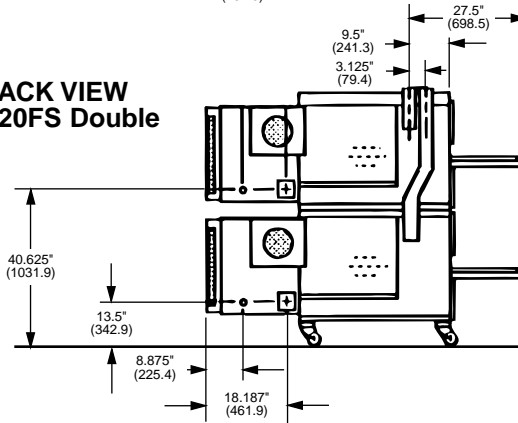
**BACK VIEW  
PS220FS Single**



**FRONT VIEW  
PS220FS Double**



**BACK VIEW  
PS220FS 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"	18" (457.2)

### GENERAL INFORMATION

	Heating Zone	Bake Chamber	Belt Width	Height	Width	Depth	Max. Operating Temp.	Bake Time Range	Ship Wt. (lbs.)	Ship Cube
PS220FS Single	40.5" (1028.7)	5.5 sq. ft. (.51 sq. m)	20" (508)	51.5" (1308.1)	80" (2032)	44.9" (1139.8)	550° (287°C)	2 min., 40 sec. to 29 min., 50 sec.	925	132 ft. <sup>3</sup>
PS220FS Double	81" (2057.4)	11 sq. ft. (1.02 sq. m)	20" (508)	63.5" (1612.9)	80" (2032)	44.9" (1139.8)	550° (287°C)	2 min., 40 sec. to 29 min., 50 sec.	1850	264 ft. <sup>3</sup>

### 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	100,000 BTU/HR (30kW) per cavity
Natural Gas 3 or 4 ovens	2.5" (63.5) NPT	.75" (19.05) ID each oven	6" (15mbar) to 14" (35mbar) water column	100,000 BTU/HR (30kW) per cavity
Propane Gas 1 or 2 ovens	1.5" (38.1) NPT	.75" (19.05) ID each oven	11.5" (28mbar) to 14" (35mbar) water column	100,000 BTU/HR (30kW) per cavity
Propane Gas 3 or 4 ovens	2" (50.8) NPT	.75" (19.05) ID each oven	11.5" (28mbar) to 14" (35mbar) water column (CE Max 50mbar)	100,000 BTU/HR (30kW) per cavity

### ELECTRICAL RATINGS (per cavity)

Gas Fired Ovens	Voltage	Phase	HZ	Amps	Supply	Breakers
PS220FS	208 - 240	1	50/60	4.1	2 pole, 4 wire (2 hot, 1 neutral, 1 ground)	per local codes
PS220FS (CE Listed)	220 - 230	1	50	800 Watts	2 pole, 3 wire (2 hot, 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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