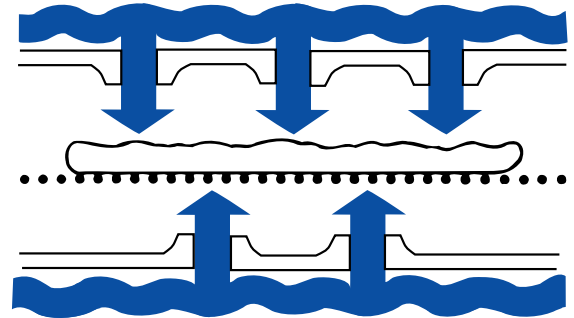


## Electrically Heated Conveyor Oven



### 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 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, Mexican, etc.



### General Information

PS224 conveyor ovens feature a 40.5" cooking chamber, a 24" wide conveyor belt, and a patented "Jet Sweep" convection 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 extra fan belt, installation kit, restraining cable, 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

PS224 units are stackable two high, with tandem options available. 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

PS224 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 PS224 models have a one year parts and labor warranty. Oven start-up and demonstration are included at no additional charge (USA only).

### Ventilation

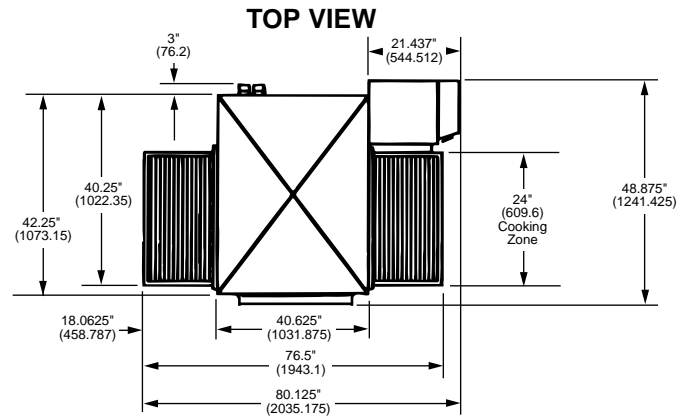
For installation under a ventilation hood only.



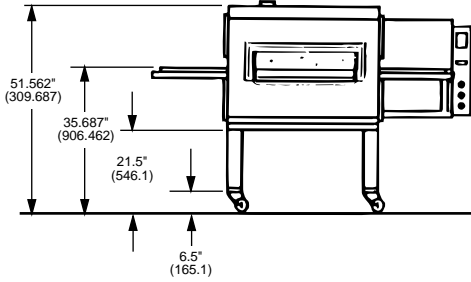
# Middleby Marshall Model PS224 Electrically Heated Conveyor Oven

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

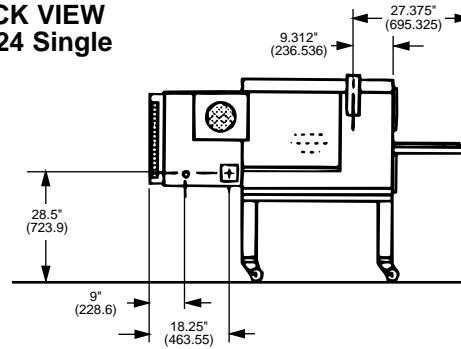
NOTE: All Figures In Parentheses Are In Millimeters



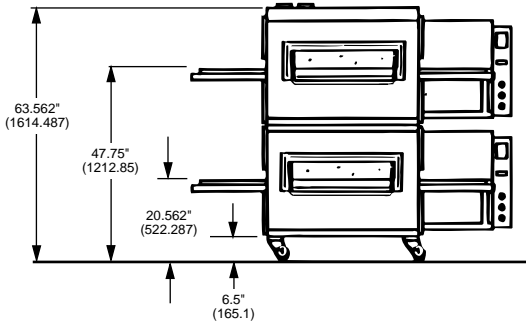
**FRONT VIEW  
PS224 Single**



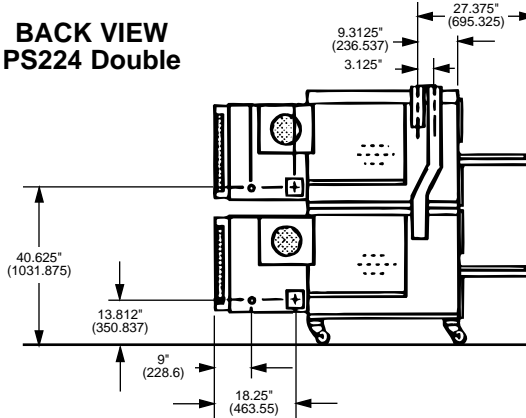
**BACK VIEW  
PS224 Single**



**FRONT VIEW  
PS224 Double**



**BACK VIEW  
PS224 Double**



**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"	18" (457.2)

**GENERAL INFORMATION**

	Heating Zone	Bake Chamber	Belt Width	Height	Length	Depth	Max. Operating Temp.	Bake Time Range	Ship Wt. (lbs.)	Ship Cube
PS224 Single	40.5" (1028.7)	6.4 sq. ft. (.5945 sq. m)	24" (609.6)	51.5" (1308.1)	80" (2032)	48.875" (1241.425)	550° (287°C)	2 min., 40 sec. to 29 min., 50 sec.	1000	132 ft. <sup>3</sup>
PS224 Double	81" (2057.4)	12.8 sq. ft. (1.189 sq. m)	24" (609.6)	63.5" (1612.9)	80" (2032)	48.875" (1241.425)	550° (287°C)	2 min., 40 sec. to 29 min., 50 sec.	2000	264 ft. <sup>3</sup>

**ELECTRICAL RATINGS**

	Voltage	kW per oven	Phase	HZ	Connected load. Per Oven	Grounding	Breakers
Electric Single	208/240/480	28	3	60	78/75/37	3 pole, 4 wire	100 amp, 1.25" NPT
Electric Double	208/240/480	28	3	60	78/75/37	3 pole, 4 wire	200 amp, 1.25" NPT

\* Above specifications subject to change without notice.



A MIDDLEBY COMPANY

Form 4204

(7/95)

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