

# Fresh

for a new generation



MIDDLEBY MARSHALL OVENS OF EXCELLENCE  
FOR SCHOOL FOODSERVICE



**Middleby  
Marshall®**

[www.middleby-marshall.com](http://www.middleby-marshall.com)





# FOOD FOR THOUGHT

Using Middleby Marshall conveyor ovens allows schools to expand their menus without increasing labor and operation costs. Middleby Marshall conveyor ovens cook food perfectly – from a hot lunch to a warm dessert, and everything in between.

- Beef patties
- Bratwurst
- Hot dogs
- Burritos
- Tacos
- Macaroni and cheese
- Toasted sandwiches
- Chicken breast
- BBQ chicken, pork, or beef
- Corn dogs
- Fish filets
- Meatballs
- Lasagna
- Casseroles
- Pizza
- Potato wedges
- French fries
- Sausage
- Breakfast muffins
- Pastries
- Cinnamon rolls
- Biscuits
- Breadsticks
- Cookies
- Brownies



Pizza  
4 minutes



Cheeseburger  
6 min 30 sec



Chocolate Chip Cookies  
5 min 30 sec



Fries  
5 min 30 sec



Grilled Cheese  
2 minutes





# OUTSTANDING QUALITY

## Advanced Cooking Innovation

The Middleby Marshall oven cooks food faster and more consistently than convection ovens.

- Conveyor technology surrounds food with jets of air for more efficient cooking
- Products cook three times faster than in traditional ovens
- Food moves through the conveyor at preset cooking times
- Every food item cooks evenly and thoroughly
- Cooks at lower temperatures than traditional ovens for energy savings

## Cooking Made Easy

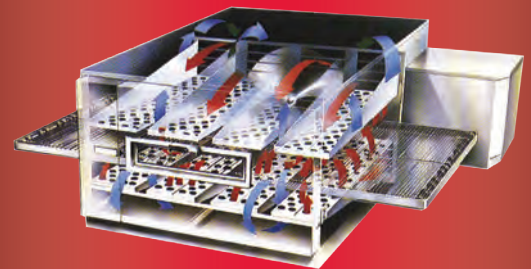
Middleby Marshall ovens are easy to operate, easy to clean:

- No doors to open and close
- No timers to answer or dials to set
- Ovens can be multi stacked to accommodate increased cooking needs
- Eliminate fryers, griddles, and pans
- Eliminate convection ovens
- Cool to touch, safe for employees
- Components easy to access for cleaning

## Perfect Product Every Time

The uniform cooking ability of Middleby Marshall Ovens works for a wide variety of foods:

- Cooks food accurately and consistently with preset cooking times and temperatures
- Seals in moisture and flavor
- Allows food to be prepared and served at the correct intervals of doneness prior to service
- All food items are cooked identically, from the first to the last as the oven maintains temperature throughout the cooking process
- Food cooked with greater quality and consistency offers greater student participation





# EFFICIENT WORKFLOW

## Maximize Kitchen Workflow

The compact size and flow-through design of Middleby Marshall conveyor ovens create more options for kitchen school layouts. Install ovens in locations that maximize efficiency. Using a conveyor oven replaces fryers and griddles in school foodservice kitchens.

The conveyor that moves food through the oven also can move food from one place to another. With efficient placement of the oven, food can automatically be moved from the cooking area to the pick-up station. The natural motion between workspaces saves steps, increases food production during peak times, and can even help keep raw and cooked foods separate.

"It did not take long for Middleby Marshall to change the way I think about the menu for the schools and the improved quality of the food in our district. There is no guesswork for the cooking staff. Conveyor cooking is thorough and perfect every time. It does a great job whether we are cooking one item or have the oven at full capacity."

Sue Baier, Food Service Director  
Green Bay Public School District



PS520



PS528



PS536  
(double oven)



PS540

Conveyor	Heating Zone	Baking Area	Belt Length	Belt Width	Overall Lengths	Height	Depth	Max Operating Temp	Bake Time Range
PS520	20" 508 mm	2.5 ft <sup>2</sup> 0.23 m <sup>2</sup>	42" 1066 mm	18" 457 mm	60" 1524 mm	21.10" 536 mm	38.81" 966 mm	550°F 288°C	1–10 min
PS528	28" 711 mm	3.5 ft <sup>2</sup> 0.33 m <sup>2</sup>	50" 1270 mm	18" 457 mm	68" 1727 mm	21.10" 536 mm	40.75" 1035 mm	600°F 316°C	1–30 min
PS536	36" 914 mm	5 ft <sup>2</sup> 0.47 m <sup>2</sup>	60" 1524 mm -or- 76" 1930 mm	1-18" 457 mm -or- 2-9" (229 mm)	60" 1524 mm -or- 76" 1930 mm	43.5" 1105 mm	43.38" 1102 mm	550°F 288°C	3–30 min -or- 1–10 min
PS540	40.5" 1028 mm	9 ft <sup>2</sup> 0.84 m <sup>2</sup>	76.5" 1943 mm	1-32" 813 mm -or- 2-15" (381 mm)	80" 2032 mm	47.31" 1202 mm	60.5" 1537 mm	550°F 288°C	3–30 min -or- 1–10 min

Note: Above conveyor ovens are available in gas or electric. Refer to the specification sheet for electrical requirements.

# MAXIMUM CAPACITY

Menu Item	State	Bake Temp Min.	Bake Temp F.	PS520	PS528	PS536	PS540
6" Pizza	Parbaked	4	465	109	212	403	503
16" Pizza	Parbaked	4	465	19	27	51	75
Grilled Cheese	Fresh	2	500	268	780	1482	1608
Hamburger, 6 oz. Patties	Frozen, Precooked	6 ½	425	38	53	101	150
Fries, 3 oz. Portion	Frozen	5 ½	500	76	116	220	336
Vegetable Medley, 10 oz. Portions	Fresh	8	425	38	53	101	150
Chocolate Chip Cookies, 1 oz.	Refrigerated	5 ½	350	144	276	524	576
Brownies	Fresh	12	350	11	22	41	53
French Toast	Frozen	6	430	90	260	356	494

## Middleby. The iPad® App.

Download Middleby's free iPad® app – your source for endless kitchen inspiration.

- Select kitchen equipment
- Find food facts
- Calculate energy costs
- Locate Middleby representatives and service agents
- Watch product videos



 **THE MIDDLEBY CORPORATION**  
Cooking with Integrity



# SCHOOL FOODSERVICE PROFESSIONALS

"I like the fact that the Middleby Marshall Oven consistently produces a great product that's appreciated by our most important customers: the students."

Amy Gibbons  
Food Service Director  
Burbank California Unified School District

"It's amazing what the Middleby Marshall Oven can do... The versatility is unbelievable. We cook pizzas, calzones, chicken fingers, hamburger patties, sandwiches, fries, and much more."

John Rubbo  
Food Service Director  
Rye City New York School District

"We have served large quantities of food quickly through the Middleby Marshall Oven. For a special day at one of our schools, we had to cook hundreds of hamburger patties quickly, and the oven did not disappoint. We had a lot of happy students and staff that day. We can count on our conveyor oven. It has changed our kitchen."

Joanne Futato  
Food Service Director  
Hopewell Pennsylvania Area School District



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