

Project _____

Item No. _____

Quantity _____

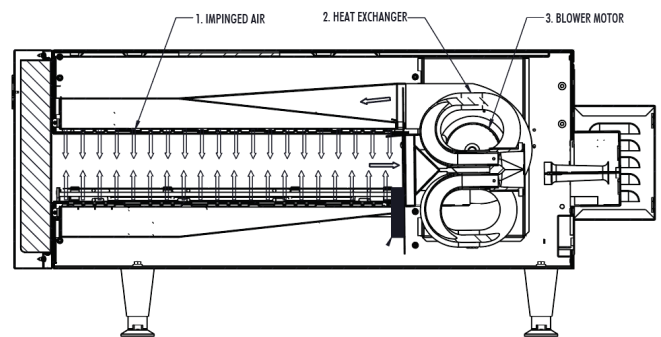


STANDARD FEATURES

- 20" cooking chamber, 20" wide belt
- Variable-speed High h recirculating impingement airflow system
- Patent pending compact gas heat system
- Stackable design up to 3 high (requires stacking kits)
- Variable-speed blower motors
- Easy to clean mono-finger design
- Built-in self diagnostics for monitoring oven components
- Left or right feed conveyor belt direction via software
- Includes plug and cord (6 ft. nominal)
- 208V-240V supply voltage
- One year parts and labor warranty
- Cool to touch covers and panels
- IoT capability available

PRINCIPLE

The PS2020 Conveyor offers all of the power and technology you would expect from Middleby Marshall, but in a space-saving countertop high-volume design. It produces faster cooking, in a smaller footprint.



1. Impinged Air
2. Heat Exchanger
3. Blower Motor

CERTIFICATIONS



PS2020

Gas Conveyor Oven

GENERAL SPECIFICATIONS

Wall Clearance

Sides	2"	50.8 mm
Back	0"	0 mm
Bake Operating Temperature	600°F	316°C
Time Range	30 seconds - 14 minutes	

DIMENSIONS

Single Units

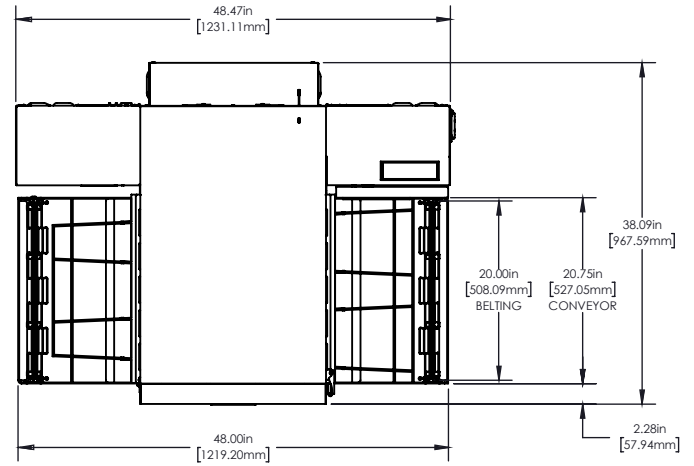
Heating Zone	20"	508 mm
Baking Area	2.8 ft ²	0.26 m ²
Belt Length	48"	1219 mm
Belt Width	20"	508 mm
Height	17"	432 mm
Depth	38.09"	968 mm
Length	48.47"	1231 mm
Weight	195 lb.	88.5 kg

Double Stacked Units

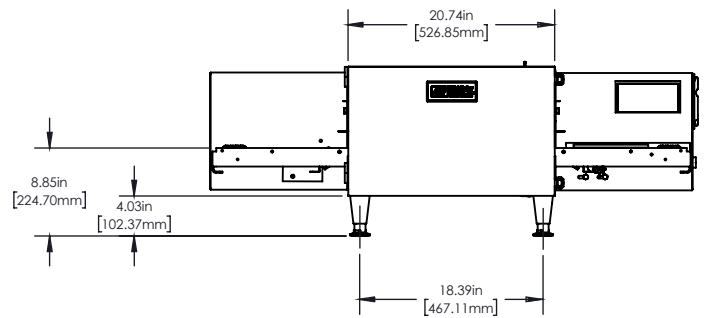
Heating Zone	40"	1016 mm
Baking Area	5.6 ft ²	0.52 m ²
Belt Length	48"	1219 mm
Belt Width	20"	508 mm
Height (4.03"legs)*	31"	787 mm
Depth	38.09"	968 mm
Length	48.47"	1231 mm
Weight	390 lb.	177 kg

Triple Stacked Units

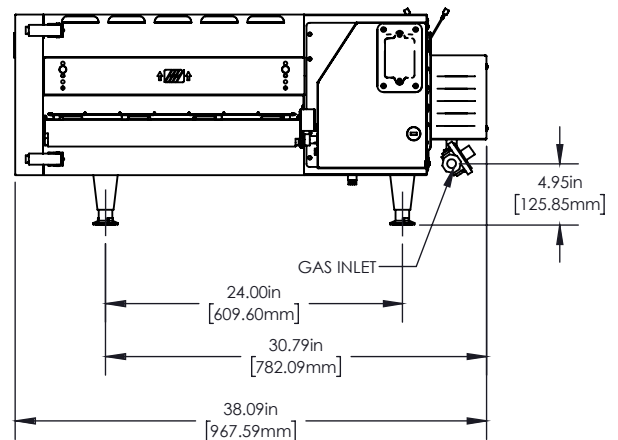
Heating Zone	60"	1524 mm
Baking Area	11.2 ft ²	1.04 m ²
Belt Length	48"	1219 mm
Belt Width	20"	508 mm
Height (4.03"legs)*	45"	1143 mm
Depth	38.09"	968 mm
Length	48.47"	1231 mm
Weight	585 lb.	265 kg



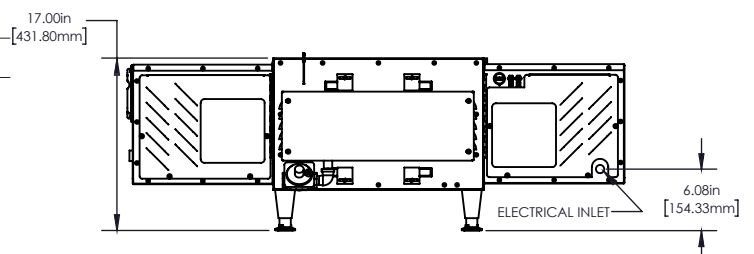
PS2020 Top View



PS2020 Front View

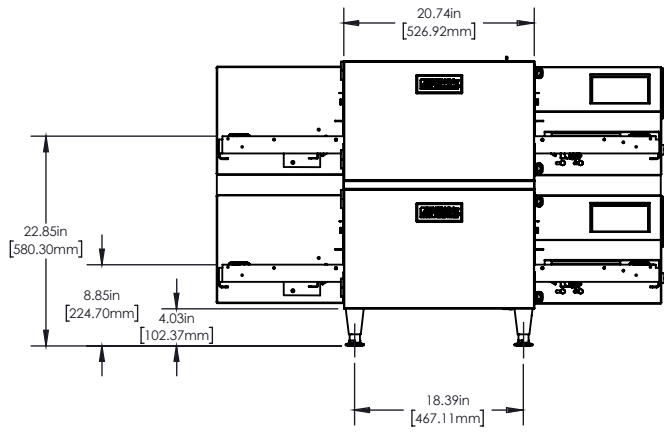


PS2020 Side View

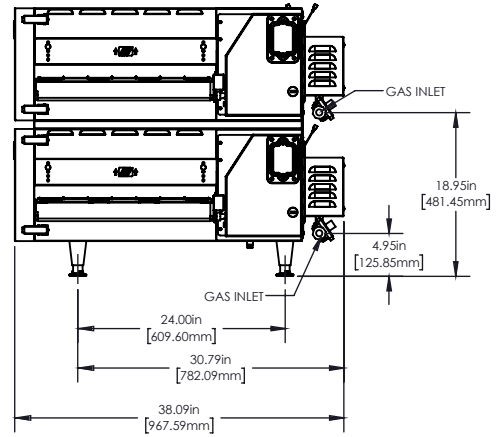


PS2020 Rear View

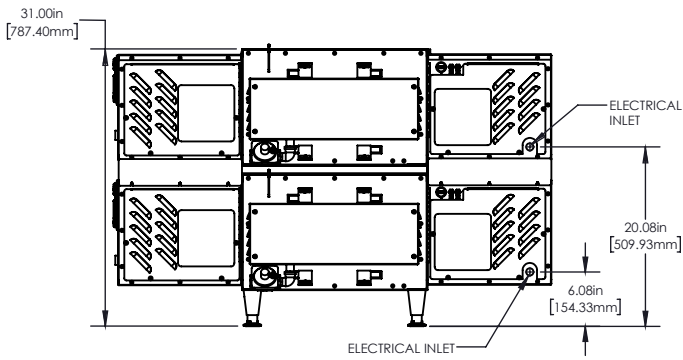
* Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions. All units are shown with casters. CE-approved ovens use 6" (152 mm) adjustable feet instead of casters.



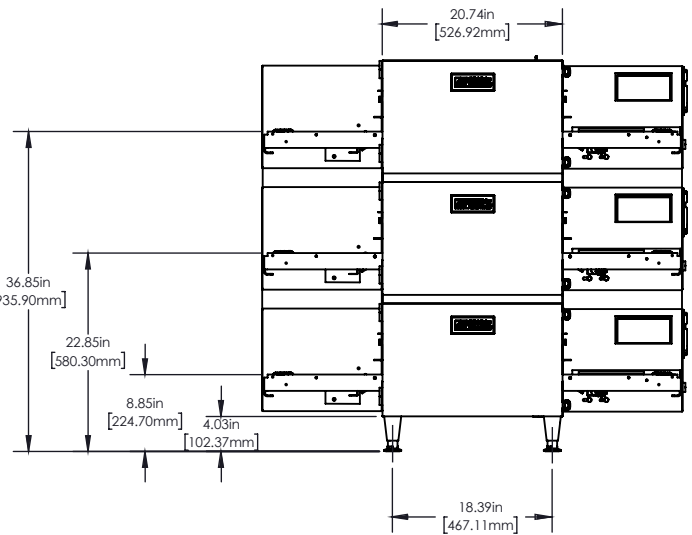
PS2020 Front View Double Stacked Units



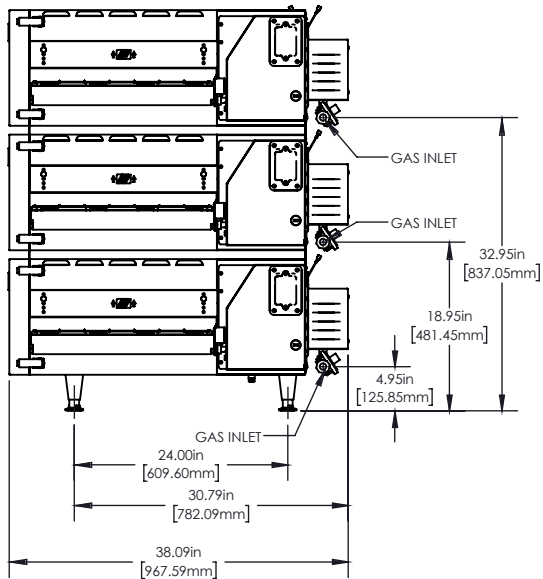
PS2020 Side View Double Stacked Units



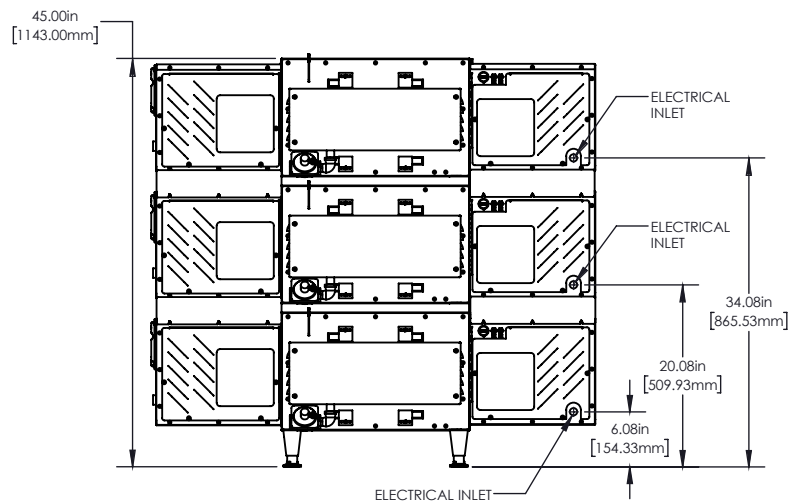
PS2020 Rear View Double Stacked Units



PS2020 Front View Triple Stacked Units



PS2020 Side View Triple Stacked Units



PS2020 Rear View Triple Stacked Units



PS2020 Gas Conveyor Oven

PS2020 Gas Conveyor Oven

LOCATION	VOLTAGE	PHASE	FREQUENCY	SUPPLY	BREAKERS	PLUG
USA OPTION AND EXPORT	208/240 V	1	50/60 Hz	3 wire (2 hot, 1 ground)	20A* min or per local code	6 ft cord with NEMA# L6-20P plug for 250V, 1 phase. Customer to provide NEMA# L6-20R receptacle.

* NOTE: Each oven is to be installed on a 20A circuit protected, individual branch circuit.

NATURAL GAS SPECIFICATIONS

Supply (Inlet) Pressure	6-8" W.C. (14.9-19.9 mbar)**
Manifold Pressure	3.5" W.C. (8.7mbar)
Rated Heat Input	40,000 BTU (11.7 kW)

PROPANE GAS SPECIFICATIONS

Supply (Inlet) Pressure	12-14" W.C. (30.0-34.9 mbar)**
Manifold Pressure	10" W.C. (24.9 mbar)
Rated Heat Input	40,000 BTU (11.7 kW)

** The required gas supply pressures of other locations are dependent on the local gas type and on all applicable local codes.