



**Middleby
Marshall®**

X20 Gas Conveyor Oven



Conveyor Width
20"



Cooking Chamber
20"

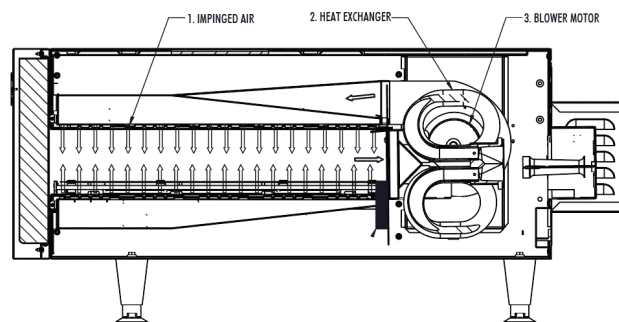


STANDARD FEATURES

- 20" cooking chamber, 20" wide belt
- Gas supply entrance pipe is 1" NPT
- 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)
- Two year parts and labor warranty
- IoT capability available
- Two (2) 6" conveyor extensions included
- OneTouch Control
- Independently controlled upper and lower air impingement
- Optional Cart Part#: 79591

PRINCIPLE

The X20 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



X20

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

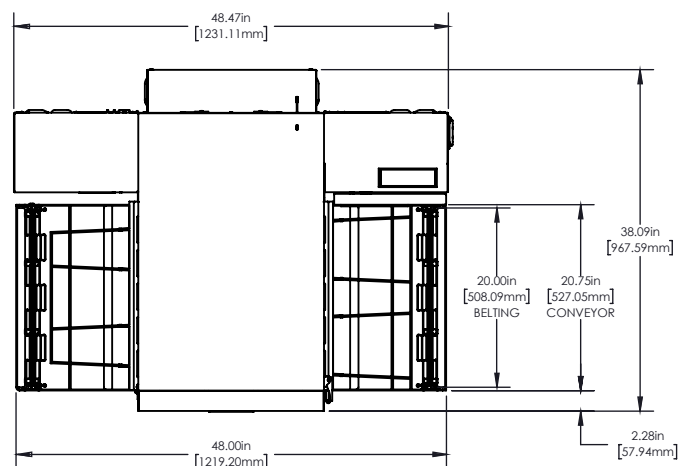
Cooking Chamber	20"	508 mm
Heating Zone	20"	508 mm
Baking Area	2.8 ft ²	0.26 m ²
Belt Length	48"	1219 mm
Belt Width	20"	508 mm
Conveyor Width	20.75"	527 mm
Height	17"	432 mm
Depth	38.09"	968 mm
Overall Length	48.5"	1231 mm
Weight	195 lb.	88.5 kg

Double Stacked Units

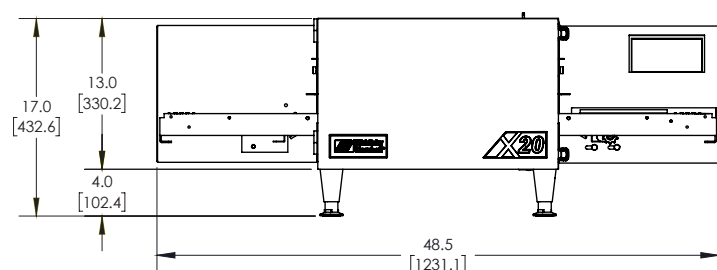
Heating Zone	40"	1016 mm
Baking Area	5.6 ft ²	0.52 m ²
Belt Length	48"	1219 mm
Belt Width	20"	508 mm
Conveyor Width	20.75"	527 mm
Height (4.03"legs)*	31"	787 mm
Depth	38.09"	968 mm
Overall Length	48.5"	1231 mm
Weight	390 lb.	177 kg

Triple Stacked Units

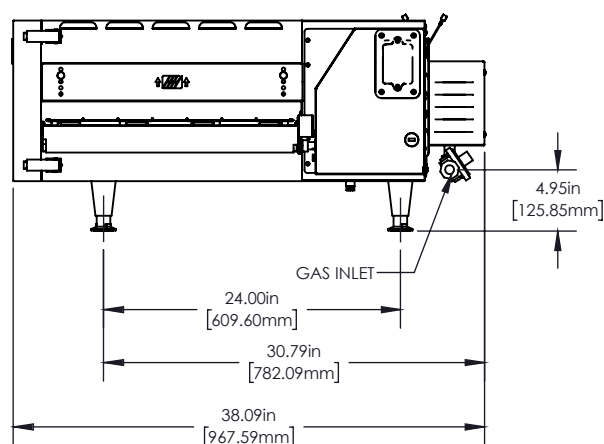
Heating Zone	60"	1524 mm
Baking Area	8.4 ft ²	0.78 m ²
Belt Length	48"	1219 mm
Belt Width	20"	508 mm
Conveyor Width	20.75"	527 mm
Height (4.03"legs)*	45"	1143 mm
Depth	38.09"	968 mm
Overall Length	48.5"	1231 mm
Weight	585 lb.	265 kg



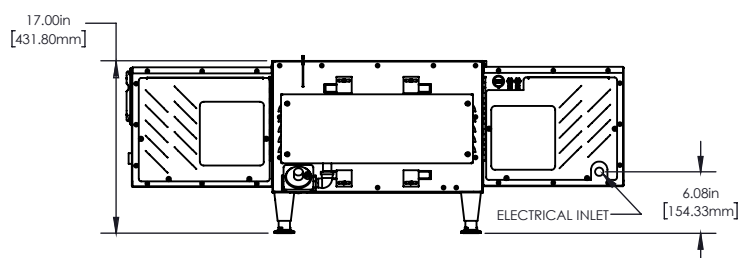
X20 Top View



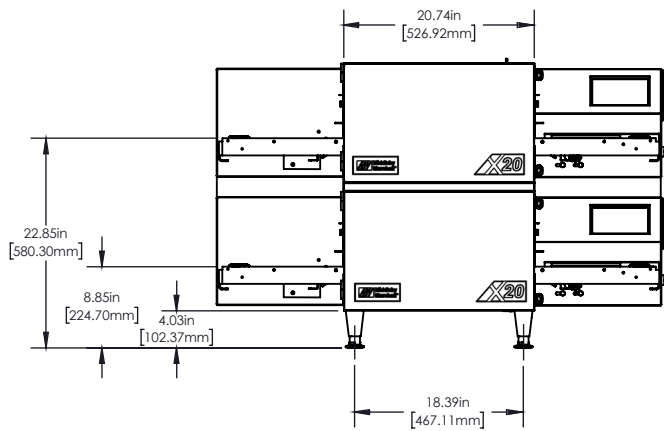
X20 Front View



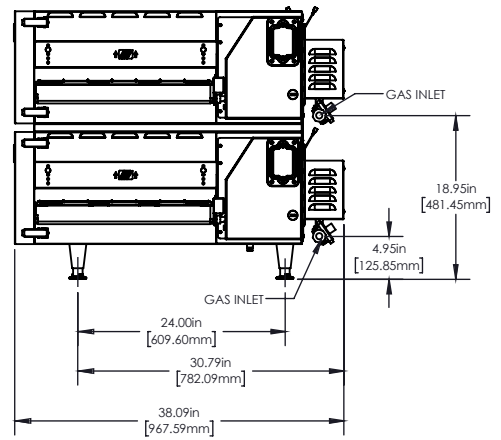
X20 Side View



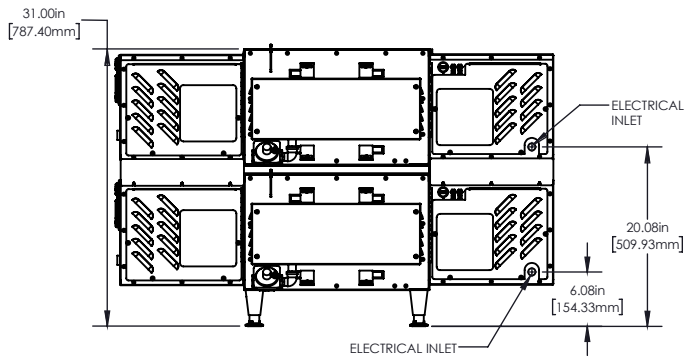
X20 Rear View



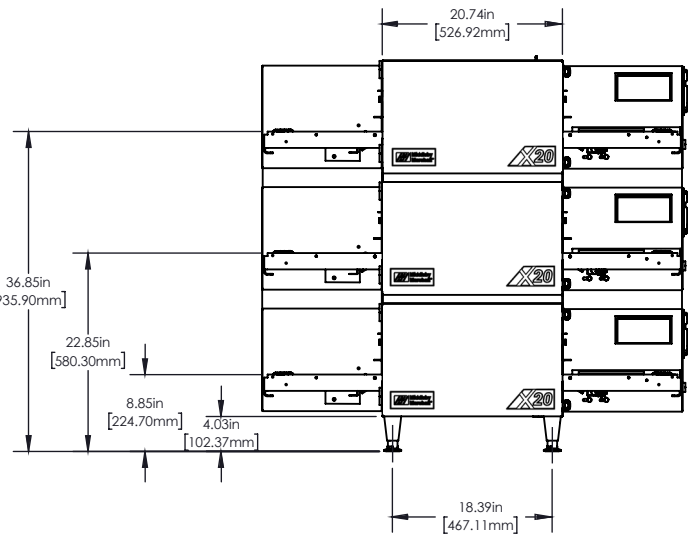
X20 Front View Double Stacked Units



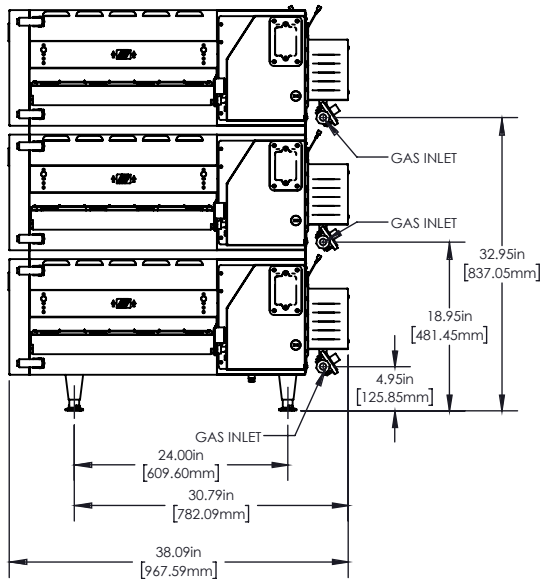
X20 Side View Double Stacked Units



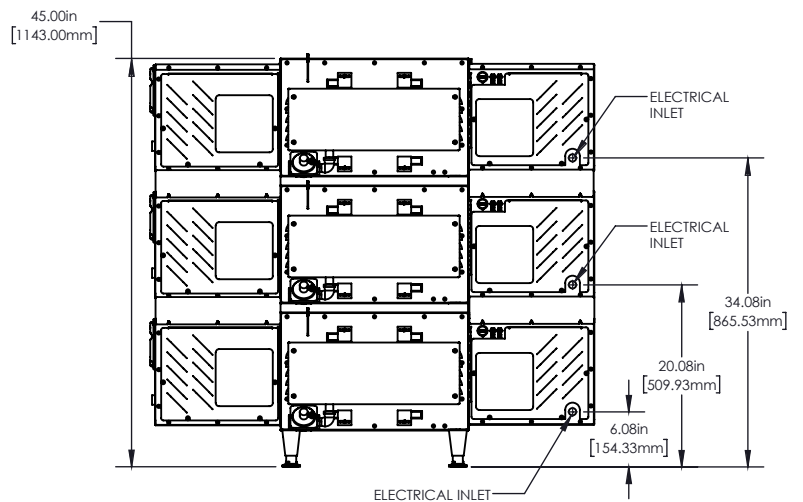
X20 Rear View Double Stacked Units



X20 Front View Triple Stacked Units



X20 Side View Triple Stacked Units



X20 Rear View Triple Stacked Units



X20

Gas Conveyor Oven

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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.

Gas Meter

- One or two cavities: 250 CFH meter
- Three oven cavities: 850 CFH meter

Gas Line

- DEDICATED GAS LINE from the gas meter to the oven
- 1" (25.4 mm) pipe for Natural Gas
- 1" (25.4 mm) pipe for Propane Gas
- Maximum length: 200' (61 m). Each 90° elbow equals seven additional feet (2.13 m) of pipe.

NOTE: Each domestic oven includes (1) 3/4"(19 mm)NPT x 48"(1219 mm) flexible, vinyl coated gas hose (EXCEPT for CE Countries), (1) Full-flow manual shut off valve, (1) Tap and adapter assembly, with pressure gauge.