



X26 Gas Conveyor Oven



Conveyor Width
26"



Cooking Chamber
20"

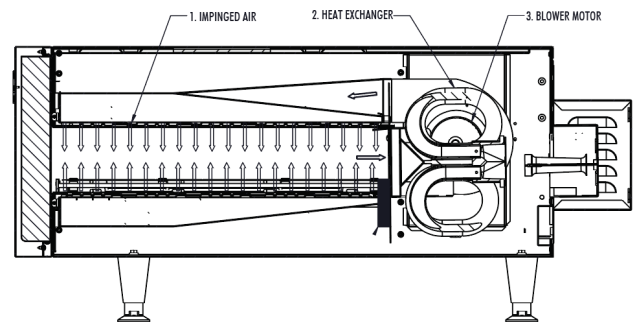


STANDARD FEATURES

- 20" cooking chamber, 26" 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#: 79590

PRINCIPLE

The X26 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



X26

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

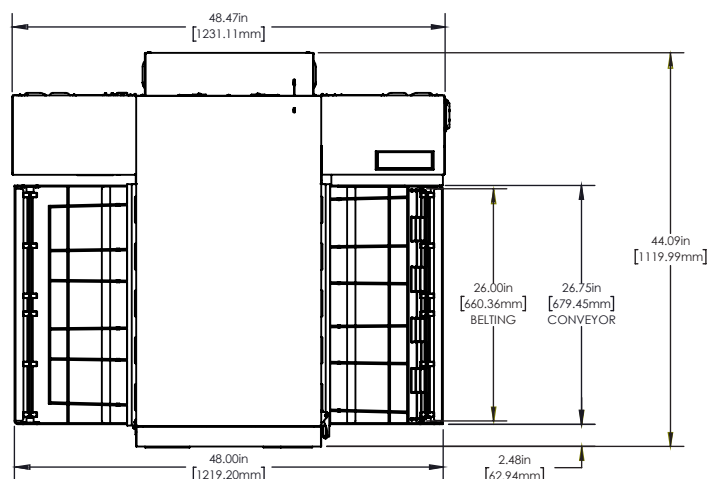
Cooking Chamber	20"	508 mm
Heating Zone	26"	660 mm
Baking Area	3.6 ft ²	0.33 m ²
Belt Length	48"	1219 mm
Belt Width	26"	660 mm
Conveyor Width	26.75"	679 mm
Height	17"	432 mm
Depth	44.13"	1121 mm
Overall Length	48.47"	1231 mm
Weight	260 lb.	88.5 kg

Double Stacked Units

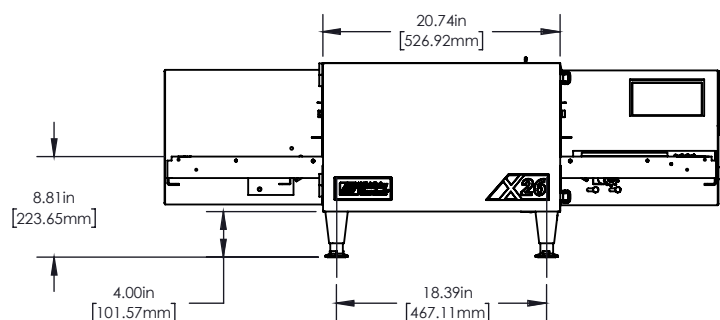
Heating Zone	52"	1321 mm
Baking Area	7.2 ft ²	0.67 m ²
Belt Length	48"	1219 mm
Belt Width	26"	660 mm
Conveyor Width	26.75"	679 mm
Height (4.03"legs)*	31"	787 mm
Depth	44.13"	1121 mm
Overall Length	48.47"	1231 mm
Weight	520 lb.	177 kg

Triple Stacked Units

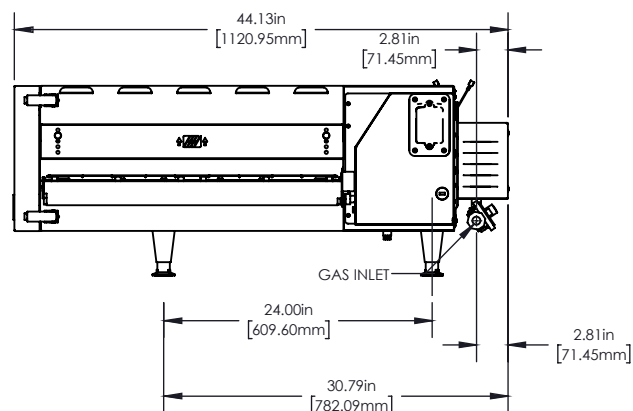
Heating Zone	78"	1981 mm
Baking Area	10.8 ft ²	1.0 m ²
Belt Length	48"	1219 mm
Belt Width	26"	660 mm
Conveyor Width	26.75"	679 mm
Height (4.03"legs)*	45"	1143 mm
Depth	44.13"	1121 mm
Overall Length	48.47"	1231 mm
Weight	780 lb.	265 kg



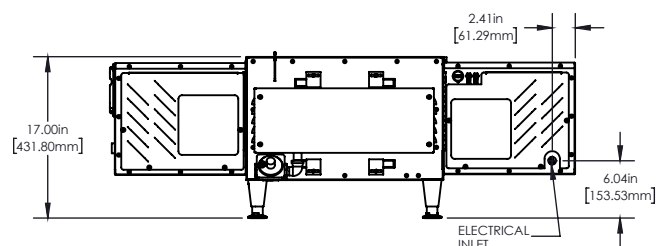
X26 Top View



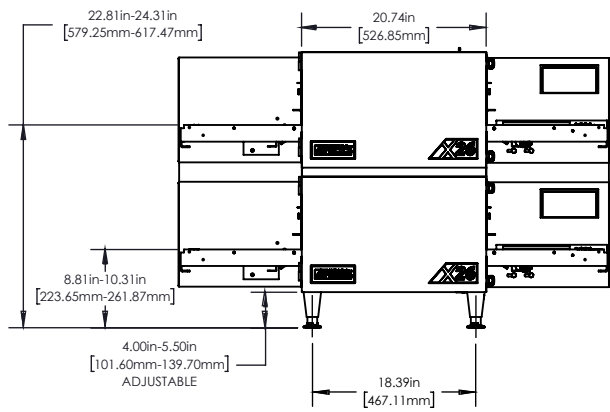
X26 Front View



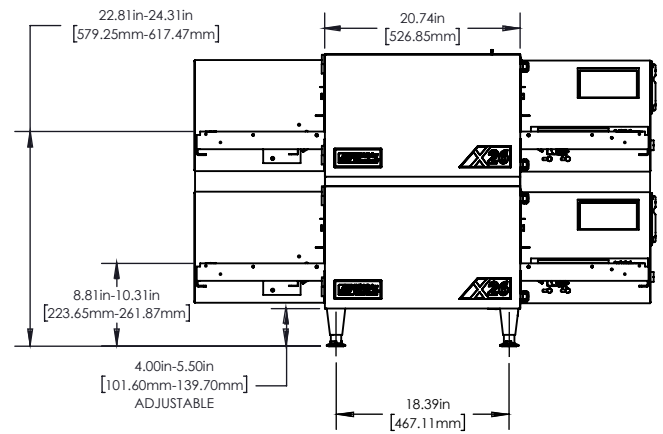
X26 Side View



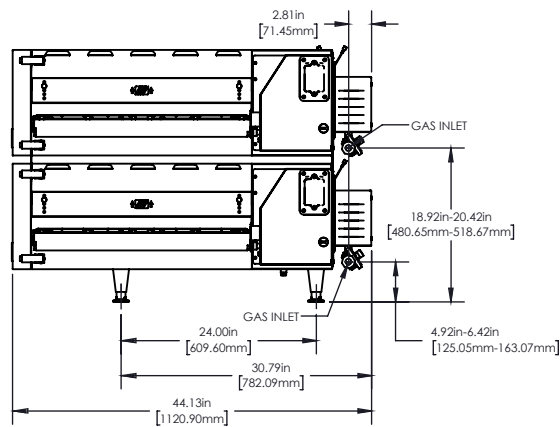
X26 Rear View



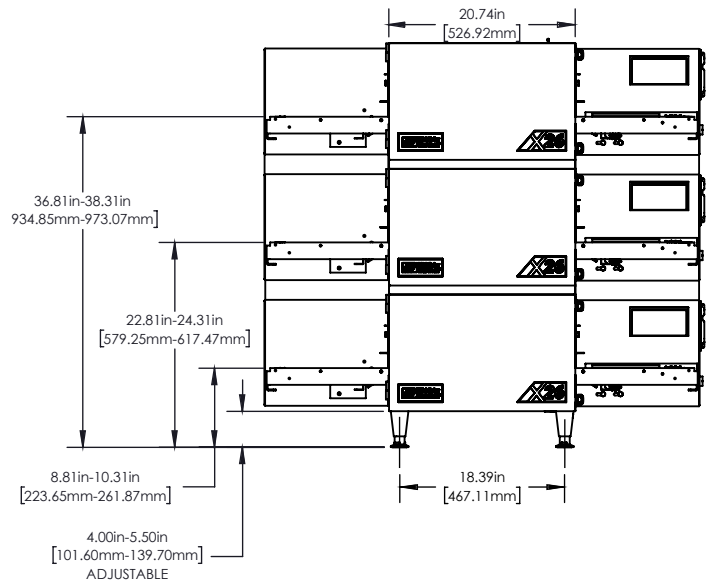
X26 Front View Double Stacked Units



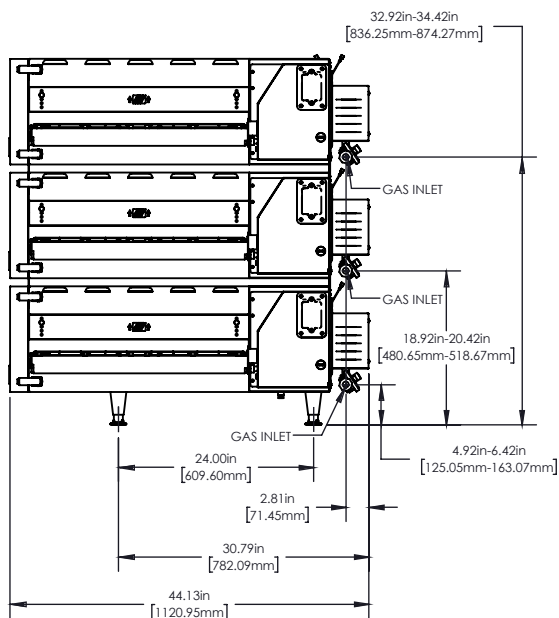
X26 Side View Double Stacked Units



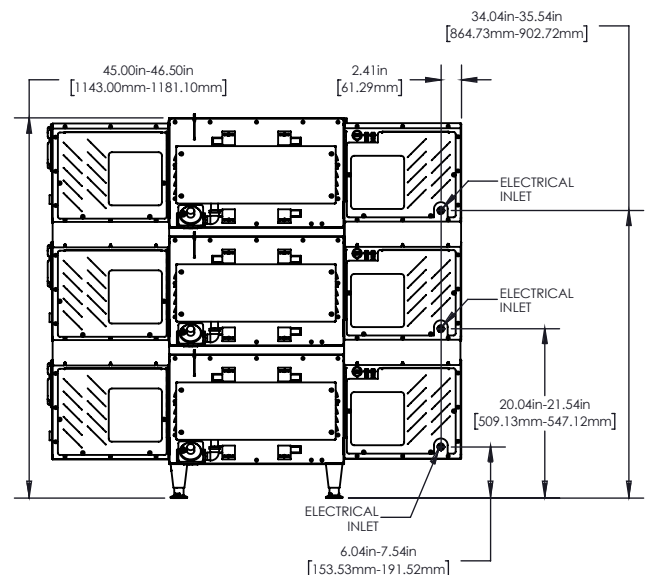
X26 Rear View Double Stacked Units



X26 Front View Triple Stacked Units



X26 Side View Triple Stacked Units



X26 Rear View Triple Stacked Units

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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.