



STANDARD FEATURES

- Impingement PLUS! low oven profile and dual air return
- 40.5" (1029 mm) long cooking chamber
- 32" (813 mm) wide, 76.5" (1943 mm) long conveyor belt
- Patented "Jet Sweep" impingement process that delivers constant heat to the chamber
- Stackable up to three units high
- Microprocessor-controlled bake time/conveyor speed
- Customer-specific adjustable jet fingers that allow control of heating delivery
- Stainless steel front, sides, top and interior
- Front-loading window with cool handle
- Reversible conveyor direction
- One year parts and labor warranty
- Control compartment is designed for quick and easy access
- Removable parts for easy cleanability (crumb pans, end panels, air fingers, exit tray, and a removable conveyor belt assembly)
- For installation under a ventilation hood

Project _____

Item No. _____

Quantity _____

PRINCIPLE

Middleby Marshall PS Series conveyor ovens bake both faster and at a lower temperature than other ovens. 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. All Middleby ovens are designed to cook a multitude of products including pizza, seafood, sandwiches, bagels, ethnic foods and more.

OPTIONAL FEATURES

- Split belt - two 15" (381 mm) belts with individually adjustable speed settings
- Adjustable legs (replace casters)
- Heart belts - single or split conveyors

ENERGY MANAGEMENT SYSTEM (EMS)

- Patented EMS provides efficient heat transfer to and from the product
- Efficient heat transfer combined with streams of hot air means these ovens can cook a multitude of products in a fraction of the time
- The top and front of the oven are insulated so they are cool to the touch

CERTIFICATIONS



Middleby Marshall reserves the right to make substitutions of components or change specifications without prior notice.

DOC-1013/Revision C/September 2024



PS540

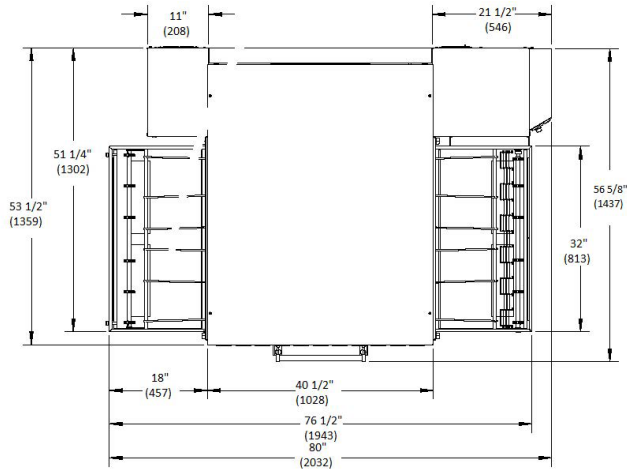
Electric or Gas Conveyor Oven

GENERAL SPECIFICATIONS

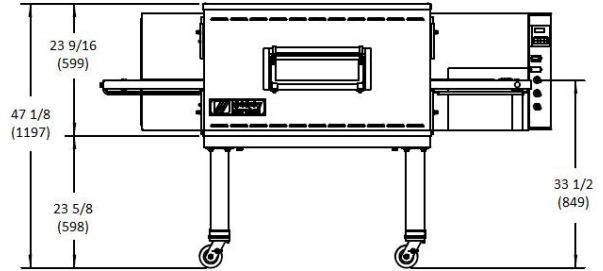
Wall Clearance		
Rear of Conveyor to Wall	6"	152 mm
Control End to Wall	0"	0 mm
Non-control End to Wall	0"	0mm
Bake Operating Temperature	300-600°F	149°C-316°C
Time Range	30 seconds - 14 1/2 minutes	

DIMENSIONS

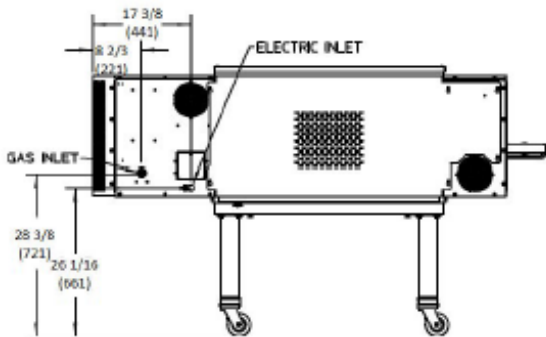
Single Units		
Heating Zone	40.5"	1028 mm
Baking Area	9 ft ²	0.837 m ²
Belt Length	76.5"	1943 mm
Overall Length	80"	2032 mm
Height	47.125"	1197 mm
Depth	56.625"	1438 mm
Ship Weight	1100 lb.	499 kg
Ship Cube	132 ft ³	3.73 m ³
Double Stacked Units		
Heating Zone	81"	2057 mm
Baking Area	18 ft ²	1.674 m ²
Belt Length	76.5"	1943 mm
Overall Length	80"	2032 mm
Height	60.75"	1543 mm
Depth	56.625"	1438 mm
Ship Weight	2200 lb.	998 kg
Ship Cube	264 ft ³	7.48 m ³
Triple Stacked Units		
Heating Zone	121"	3073 mm
Baking Area	27 ft ²	2.508 m ²
Belt Length	76.5"	1943 mm
Overall Length	80"	2032 mm
Height	83.25"	2115 mm
Depth	56.625"	1438 mm
Ship Weight	3300 lb.	1497 kg
Ship Cube	396 ft ³	11.22 m ³



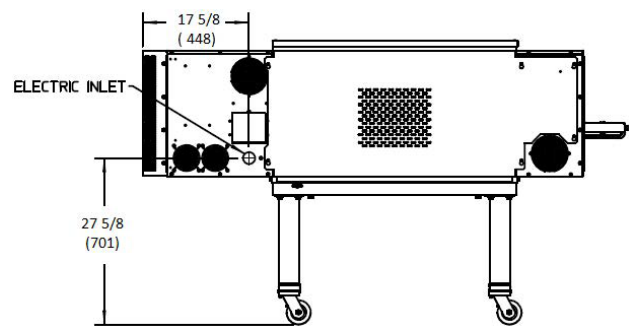
PS540 Top View Gas & Electric



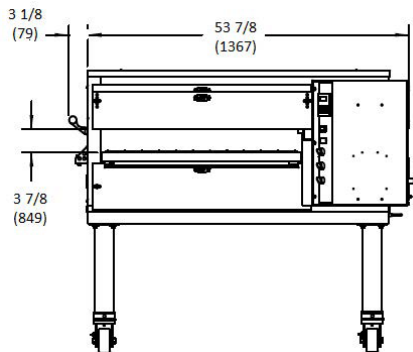
PS540 Front View Gas & Electric



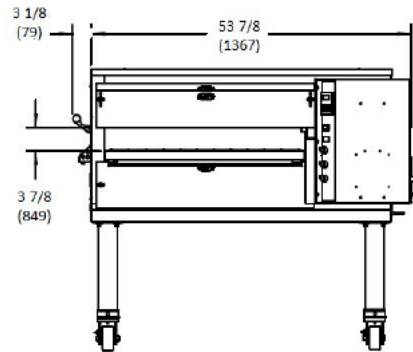
PS540 Back View Gas



PS540 Back View Electric



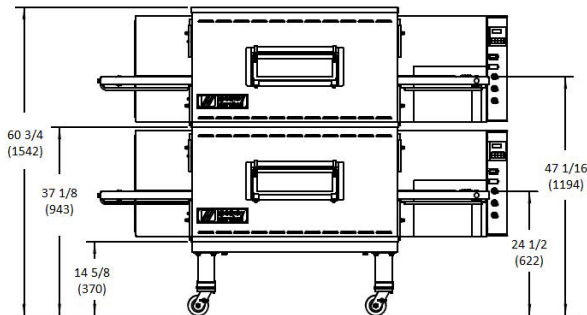
PS540 Side View Gas



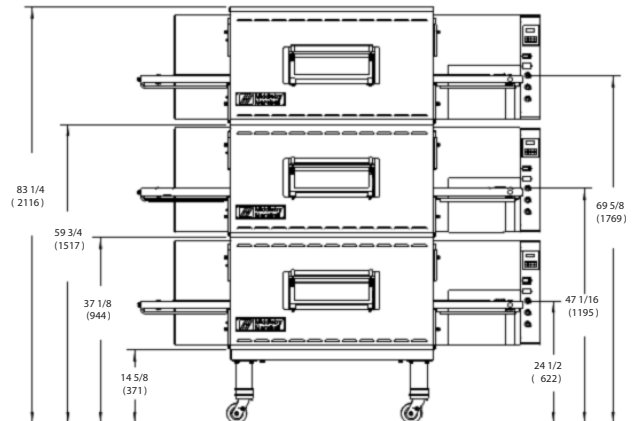
PS540 Side View Electric

NOTE: 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.

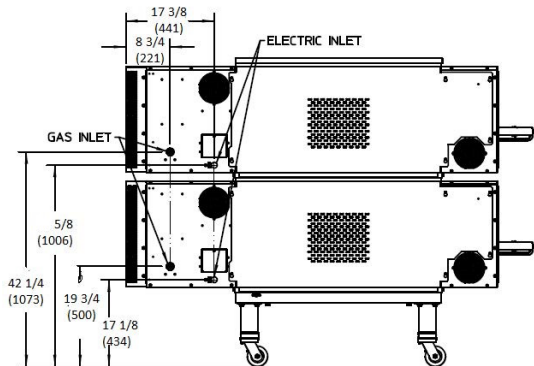
PS540 Electric or Gas Conveyor Oven



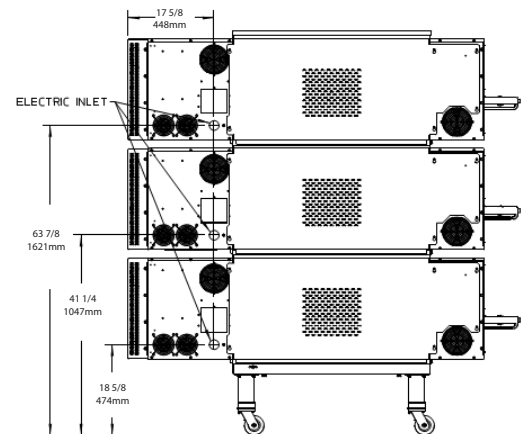
PS540 Front View – Double Stacked Gas & Electric



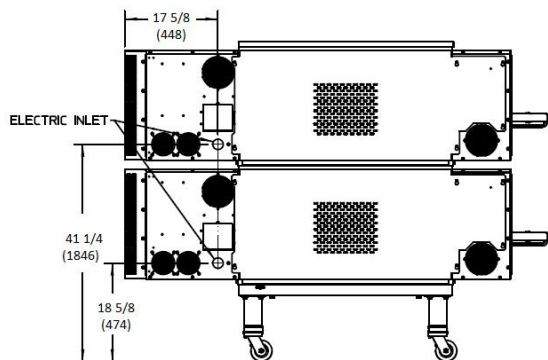
PS540 Front View – Triple Stacked Gas & Electric



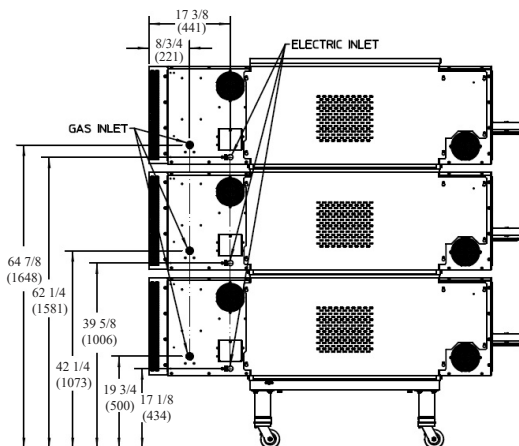
PS540 Back View – Double Stacked Gas



PS540 Back View – Triple Stacked Gas



PS540 Back View – Double Stacked Electric



PS540 Back View – Triple Stacked Electric



PS540 Electric or Gas Conveyor Oven

PS540E Electric Conveyor Oven

VOLTAGE	PHASE	FREQUENCY	AMPERAGE*				K.W.	SUPPLY	BREAKERS
			L1	L2	L3	N			
208V	3	50/60 Hz	78.9	74.9	78.9	-	27.0	4 wire (3L+G)	As per local code
240V	3	50/60 Hz	68.4	64.9	68.4	-	27.0	4 wire (3L+G)	As per local code
380V	3	50/60 Hz	44.5	41.0	41.0	3.5	27.0	5-wire (3L + N + G)	As per local code
380V CE	3	50/60 Hz	44.5	41.0	41.0	3.5	27.0	5-wire (3L + N + G)	As per local code

*The current draw rating shown above are maximum values for normal operation. Amperage draw will be less than the listed value.

PS540G Gas Conveyor Oven

ELECTRICAL SPECIFICATIONS		
Voltage	120V	208/240 V
Phase	1	1
Frequency	60Hz	50/60 Hz
Supply	3-wire (2L+G)	3-wire (2L+G)
Breakers	As per local code	As per local code
Cord/Plug	6 ft cord with NEMA# 5-15P plug for 120V 1ph ovens.	6 ft cord with NEMA# L6-20P plug. Customer to provide NEMA# L6-20R receptical.

NATURAL GAS SPECIFICATIONS	
Supply (Inlet) Pressure	6-12" (14.9-29.9 mbar)*
Regulated Pressure	3.5" W.C. (8.7 mbar)
Rated Heat Input	110,000 BTU

PROPANE GAS SPECIFICATIONS	
Supply (Inlet) Pressure	11-14" (27.4-34.9 mbar)**
Regulated Pressure	10" W.C. (24.9 mbar)
Rated Heat Input	110,000 BTU

** The current draw rating shown above are maximum values for normal operation, amperage draw will be less than the listed value. The required gas supply pressures of other locations are dependent on the local gas type and on all applicable local codes.

Minimum Gas Pipe Sizes:

Natural Gas - 2" (50.8 mm) main supply line. One 3/4" (19mm) NPT branch per oven cavity with individual full-flow shutoff valve.

Propane Gas - 2" (50.8 mm) main supply line. One 3/4" (19mm) NPT branch per oven cavity with individual full-flow shutoff valve

NOTE: Each oven includes (1) 3/4"(19mm)NPT x 48"(1219mm) flexible, vinyl coated gas hose, EXCEPT for CE Countries.