



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.

General Information

The PS528 conveyor oven is ideally suited for Kiosk and express-style locations where smaller ovens are required.

Standard Features

- Patented EMS Energy Management System* reduces energy consumption and increases cooking efficiency
- 28" (711mm) long cooking chamber with 18" (457.2mm) belt
- 50" (1270mm) long, 40-3/4" (1035mm) deep, and 21-3/4" (552.4mm) high overall dimensions
- Furnished with 4" (101.6mm) legs
- Stackable up to three high.
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Reversible conveyor direction
- 12" (304.8mm) Extension Tray
- 15" (381mm) wide front window

Optional Features

- Large legs with casters
- Extended warranty available
- 6" (152.4mm) Extension Tray

Conserves Energy

Unit incorporates a patented Energy Management System - EMS. Middleby ovens provide very efficient heat transfer to product. Energy is conserved as air is recycled from heater to product, with minimum loss. Oven is cool to the touch.

Cleanability

PS528 Ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, exit tray, and a removable conveyor belt assembly.

Easily Services

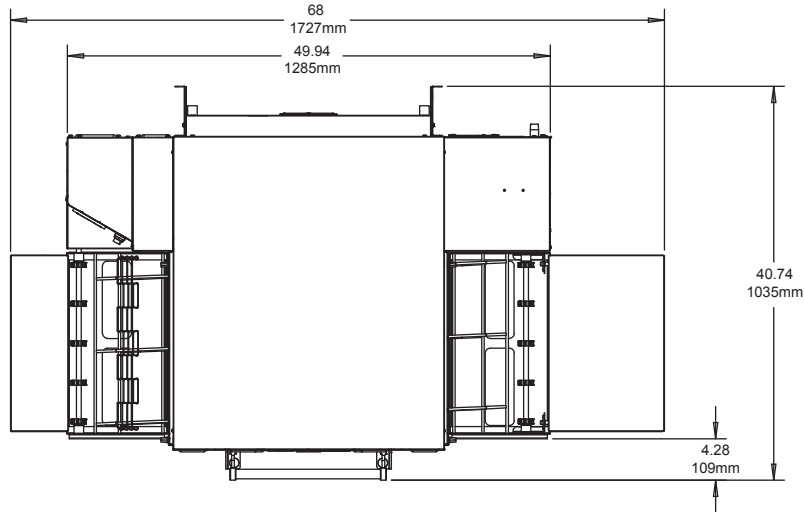
Control compartment is designed for quick and easy access.

Warranty

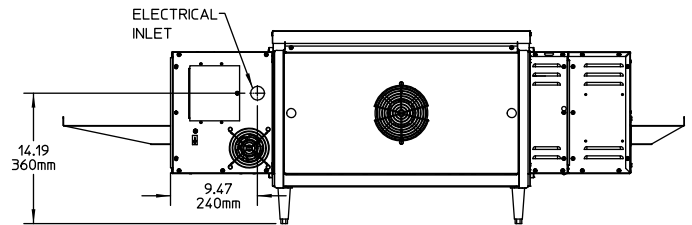
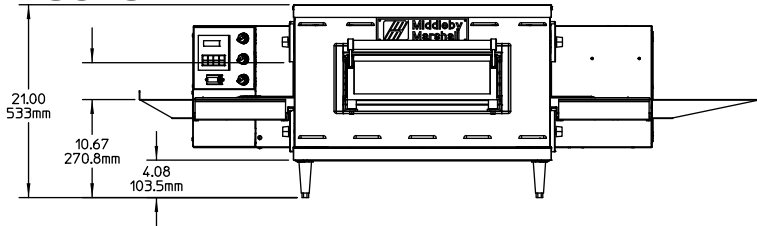
All PS528 models have a one year parts and labor warranty.

Ventilation

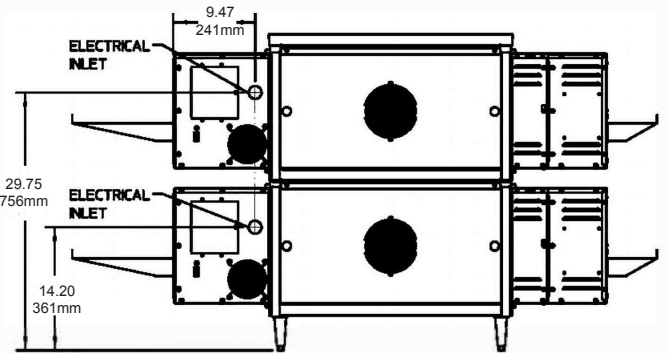
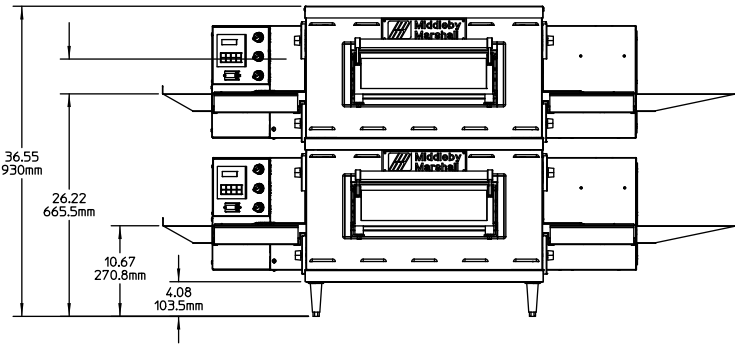
Use of a ventilation hood is strongly recommended.



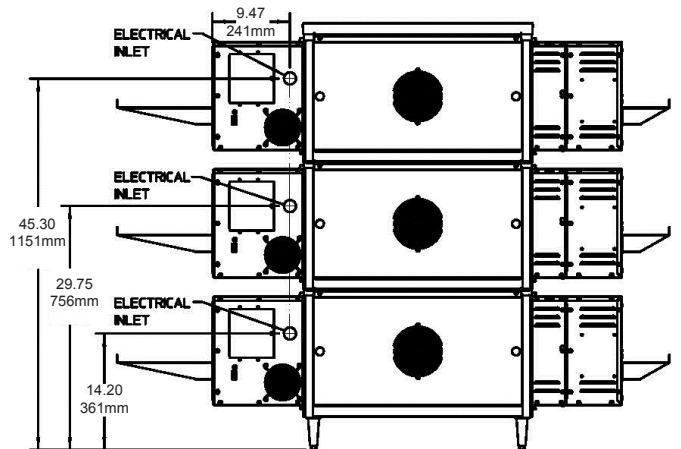
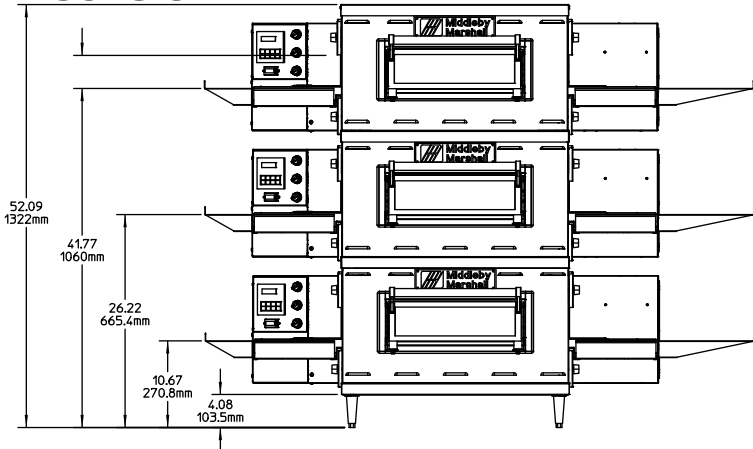
PS528-1



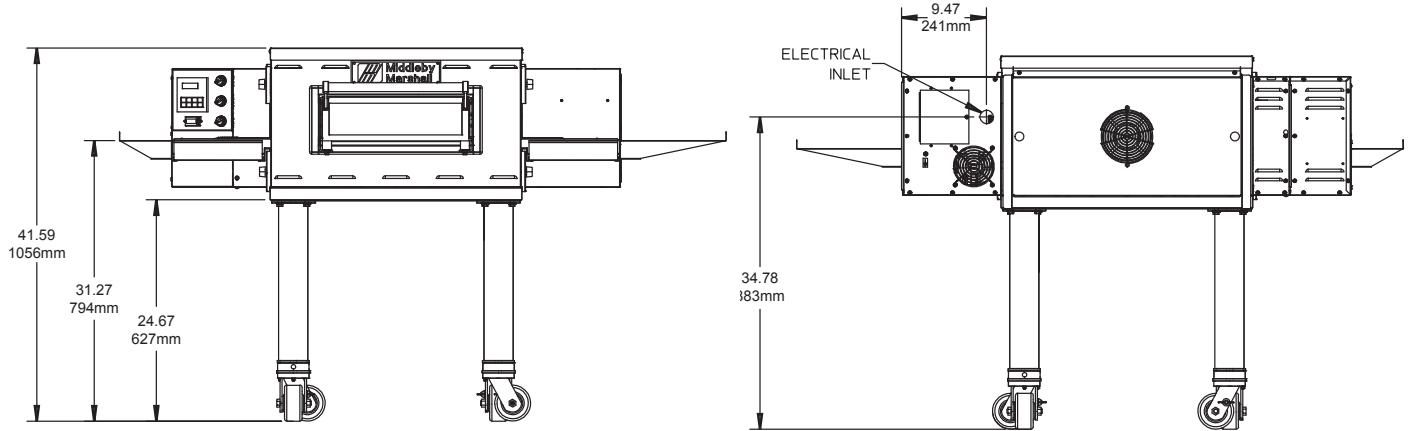
PS528-2



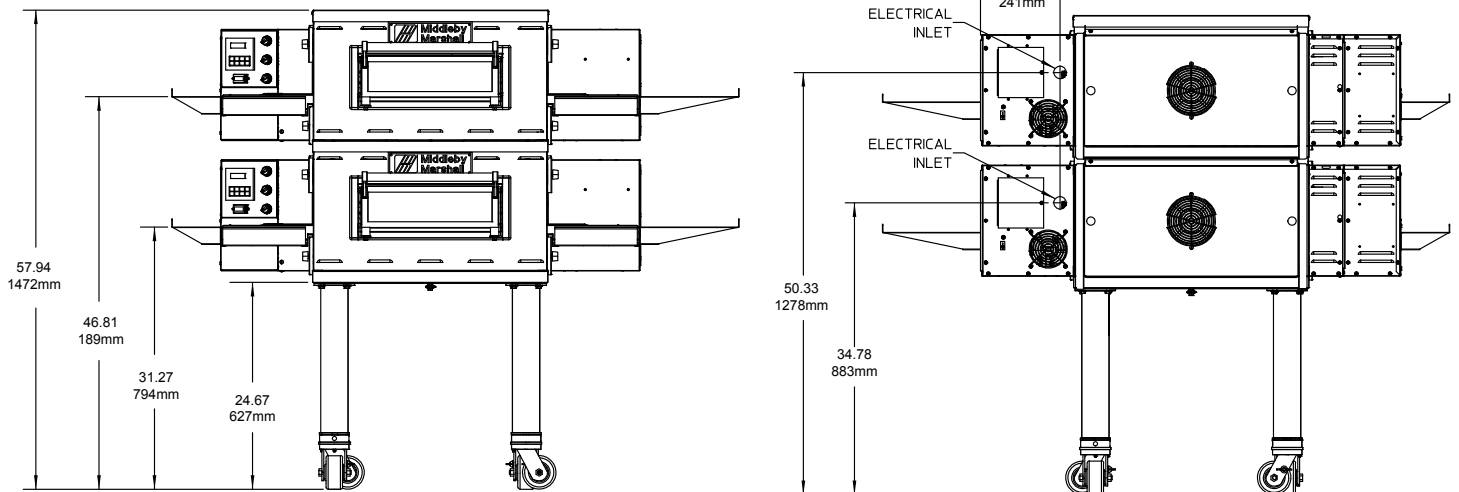
PS528-3



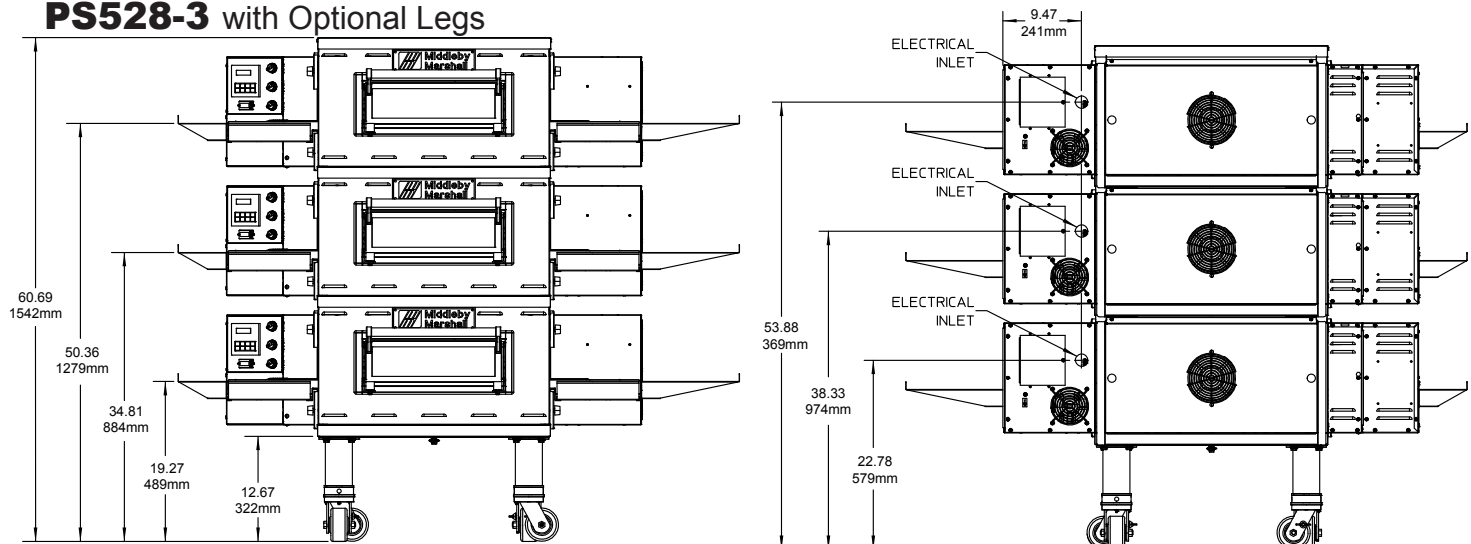
PS528-1 with Optional Legs



PS528-2 with Optional Legs



PS528-3 with Optional Legs



RECOMMENDED MINIMUM CLEARANCES

Rear of Oven to Wall	Control end of conveyor to wall	Non-control end of conveyor to wall
0"	0"	0"

GENERAL SPECIFICATIONS

	Heating Zone	Baking Area	Belt Length	Belt Width	Overall Length exit trays installed	Height 4" legs installed	Depth	Maximum Operating Temp	Bake Time Range	Ship Wt	Ship Cube
PS528-1	28" 711mm	3.5 sq ft 0.33 sq m	50" 1270 mm	18" 457mm	68" 1727mm	21.00" 533mm	40.74" 1035mm	600°F 316°C	1-30 min	325 lbs 147.42kg	22.1 ft³ 0.62m³
PS528-2	56" 1422mm	7.0 sq ft 0.66 sq m	50" 1270 mm	18" 457mm	68" 1727mm	36.55" 930mm	40.74" 1035mm	600°F 316°C	1-30 min	650 lbs 294.48 kg	44.2 ft³ 1.24m³
PS528-3	84" 2133mm	12.25 sq ft 0.99 sq m	50" 1270 mm	18" 457mm	68" 1727mm	52.09" 1322mm	40.74" 1035mm	600°F 316°C	1-30 min	975 lbs 442.25 kg	66.3 ft³ 1.86m³

ELECTRICAL SPECIFICATIONS

Main Blower & Elements Voltage	Control Circuit Voltage	Phase	Frequency	kW	Amperage			N	Supply	Breakers	
					L1	L2	L3				
208-240V	208-240	3 Ph	50/60 Hz	208	12	35.3	35.3	33.3	-	3 pole 4 wire (3 hot, 1 grd)	as per local codes
		3 Ph	50/60 Hz	240	12	30.8	30.8	28.8	-	3 pole 4 wire (3 hot, 1 grd)	as per local codes
380V Export	208-240V	3 Ph	50/60 Hz	380	12	20.2	18.2	18.2	2.0	4 pole 5 wire (3 hot, 1neu, 1 grd)	as per local codes
208-240V	208-240	1 Ph	50/60 Hz	208	10	48.1	48.1			2 pole 3 wire (2 hot, 1 grd)	as per local codes
	EXPORT CE	1 Ph	50/60 Hz	230	9.2	40.0	40.0			2 pole 3 wire (2 hot, 1 grd)	as per local codes
		1 Ph	50/60 Hz	240	10	41.7	41.7			2 pole 3 Wire (2 hot, 1 grd)	as per local codes

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

Optional 6 ft cord with NEMA# 15-50P plug for 208-240V 3ph ovens. Customer to provide NEMA# 15-50R receptacle.