Middleby® Marshall
CONVEYORS OF EXCELLENCE
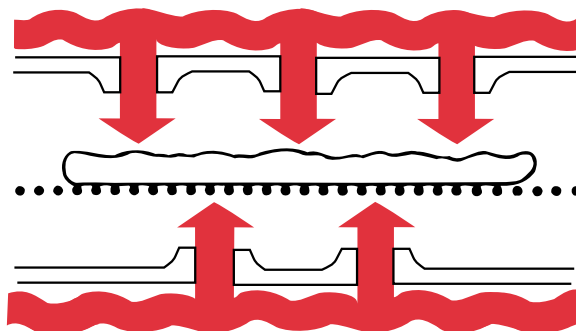
PS200

Electrically Heated Conveyor Oven

PS200 Single Unit

PS200-D Double Unit

Principle

Middleby Marshall PS Series conveyor ovens bake both faster and at a lower temperature than other ovens. Patented 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 that tend to insulate the product. This process allows rapid baking without burning. All Middleby ovens are designed to cook a wide range of products, including pizza, seafood, bagels, ethnic foods and more.

General Information

PS200 conveyor ovens feature a 40.5" cooking chamber, a 32" wide conveyor belt and the patented "Jet Sweep" impingement process that delivers constant heat to the chamber. All ovens feature microprocessor controlled bake time/conveyor speed. Six adjustable jet fingers and front-loading window are standard. Ovens have stainless steel front, sides and top. All ovens include installation kit, restraining cable, and brushed steel legs. Heating is controlled in 8" adjustable zones. Top and bottom heating is independently adjustable. The conveyor drive is reversible and provides automatic delivery when product is finished. Front loading window with cool handle design allows products with different bake times to be cooked consistently regardless of loading.

Special Features

PS200 units are stackable two high, and split belt option is available upon request.

Conserves Energy

Middleby ovens provide efficient heat transfer to product. Energy is conserved as air is recycled from heater to product with minimum flue or vent loss.

Cleanability

PS200 ovens are designed for easy cleaning. Removable parts include crumb pans, end panels, air fingers and a folding conveyor belt assembly for easy removal.

Easily Serviced

Control compartment is designed for quick and easy access. All electrical controls are door-mounted.

Warranty

All PS200 models have a one year parts and labor warranty. Oven start-up and demonstration are included at no additional charge (USA only).
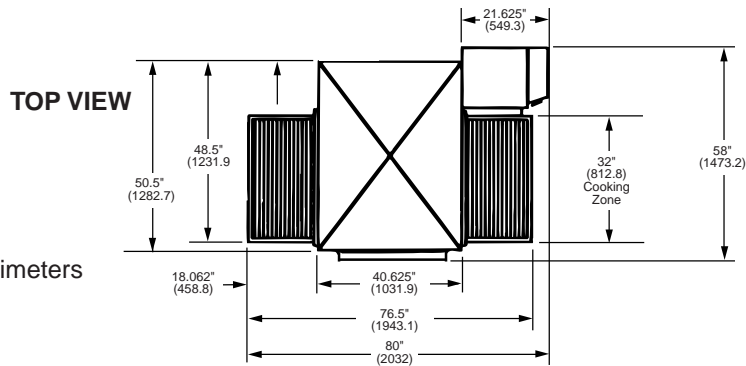
Ventilation

For installation under a ventilation hood only.

Middleby® Marshall
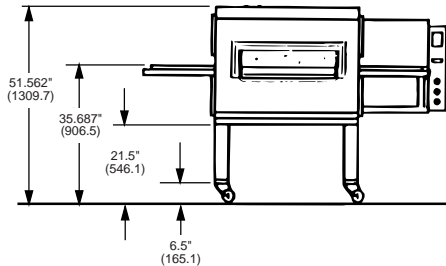
NSF   UL   c UL   CE

Form 4201

Middleby Marshall Model PS200 Electrically Heated Conveyor Oven

Baking chamber opening: 3.5" (88.9 mm).
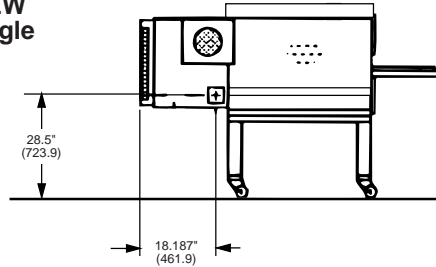Scale .25" (6.35 mm) = (304.8 mm) approx.

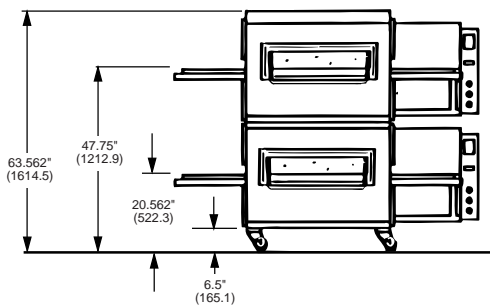NOTE: All Figures In Parentheses Are In Millimeters

TOP VIEW

21.625" (549.3)
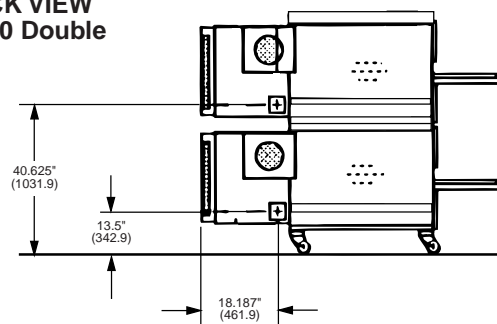48.5" (1231.9)
50.5" (1282.7)
32" (812.8) Cooking Zone
58" (1473.2)
18.062" (458.8)
40.625" (1031.9)
76.5" (1943.1)
80" (2032)

FRONT VIEW PS200 Single

51.562" (1309.7)
35.687" (906.5)
21.5" (546.1)
6.5" (165.1)

BACK VIEW PS200 Single

28.5" (723.9)
18.187" (461.9)

FRONT VIEW PS200 Double

63.562" (1614.5)
47.75" (1212.9)
20.562" (522.3)
6.5" (165.1)

BACK VIEW PS200 Double

40.625" (1031.9)
13.5" (342.9)
18.187" (461.9)

RECOMMENDED MINIMUM CLEARANCES

Rear of Oven to Wall	Left Conveyor Extension to Wall	Right Conveyor Extension to Wall (control panel side)
1" (25.4)	0"	18" (457.2)

GENERAL INFORMATION

	Heating Zone	Bake Chamber	Belt Width	Height	Width	Depth	Max. Operating Temp.	Bake Time Range	Ship Wt. (lbs.)	Ship Cube
PS200 Single	40.5" (1028.7)	9 sq. ft. (.84 sq. m)	32" (812.8)	51.5" (1308.1)	80" (2032)	58" (1473.2)	550° (287°C)	2 min., 40 sec. to 29 min., 50 sec.	925	132 ft.³
PS200 Double	81" (2057.4)	18 sq. ft. (1.67 sq. m)	32" (812.8)	63.5" (1612.9)	80" (2032)	58" (1473.2)	550° (287°C)	2 min., 40 sec. to 29 min., 50 sec.	1850	264 ft.³

ELECTRICAL RATINGS

Electric Models	Voltage	kW per oven	Phase	HZ	Connected Load per Phase	Supply	Breakers
PS200	208	28	3	60	70/70/70	4 pole, 5 wire (3 hot, 1 neutral, 1 ground)	per local codes
	240	28	3	60	70/70/70		
PS200	480	28	3	60	35/35/35	3 pole, 4 wire (3 hot, 1 ground)	per local codes
PS200 CE Listed)	380-400	30	3+neutral	50	41/41/41	4 pole, 5 wire (3 hot, 1 neutral, 1 ground)	per local codes

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* Above specifications subject to change without notice.

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