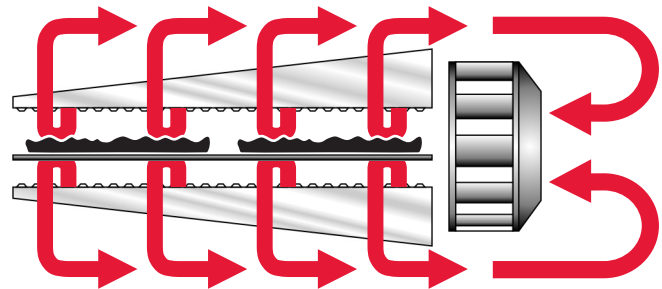




**Principle**

Middleby Marshall PS Series conveyor ovens bake both faster and at a lower temperature than other ovens. Pantened 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.



**Standard Features**

- **Impingement PLUS!** low oven profile and dual air return
- 55" (1397mm) long cooking chamber
- 32" (813mm) wide, 90" (2286mm) long conveyor belt
- Patented "Jet Sweep" impingement process that delivers constant heat to the chamber
- Stackable up to four units high
- Microprocessor-controlled bake time/conveyor speed
- Customer-specific adjustable jet fingers that allow control of heating delivery
- Stainless steel front, sides and top
- Front-loading window with cool handle
- Reversible conveyor direction

**Optional Features**

- Split belt - two 15" (381mm) belts with individually adjustable speed settings

**Conserves Energy**

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

**Cleanability**

PS555 Ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, and a folding conveyor belt assembly.

**Easily Services**

Control compartment is designed for quick and easy access. Primary electrical components are door-mounted.

**Warranty**

All PS555 models have a one year parts and labor warranty. Oven start-up and demonstration are included at no additional charge (USA Only)

**Ventilation**

Use of a ventilation hood is strongly recommended.

\*Patent Pending

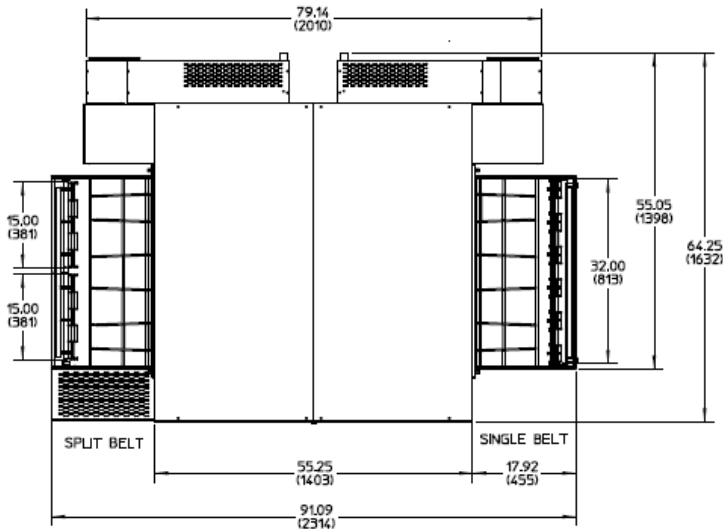


PS555E Rev 5 12/19

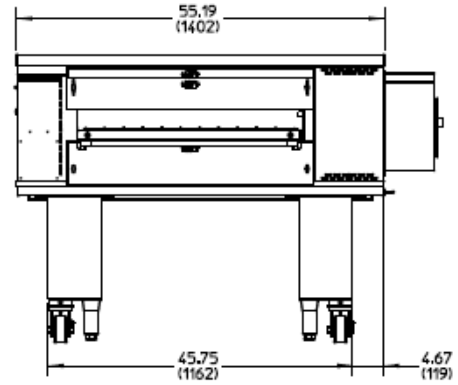


1401 Toastmaster Drive  
Elgin, IL 60120 USA  
(847) 741-3300 Fax: (847) 741-0015  
www.middleby.com

**TOP VIEW**

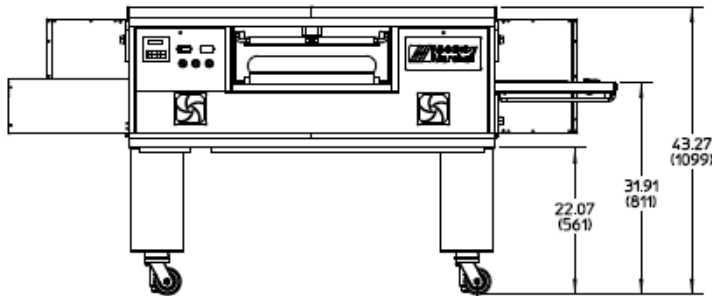


**SIDE VIEW**

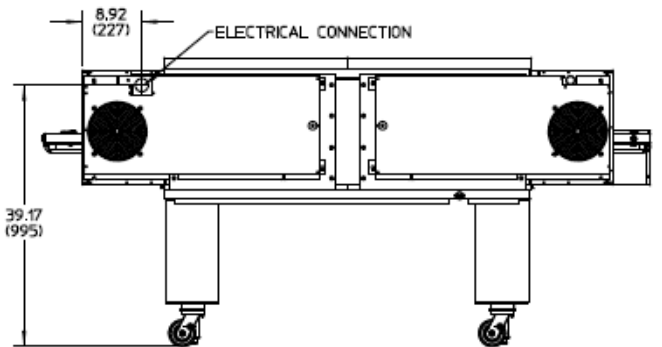


**PS555-1 Single Oven**

**FRONT VIEW**

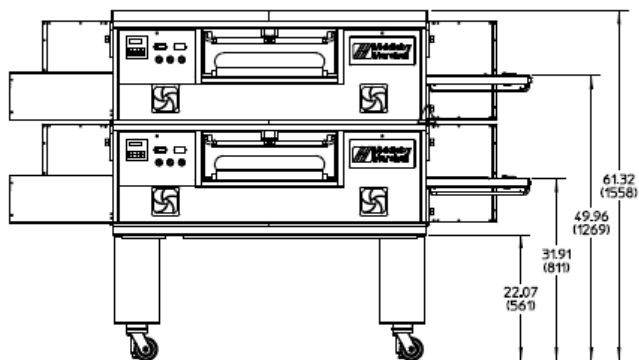


**BACK VIEW**

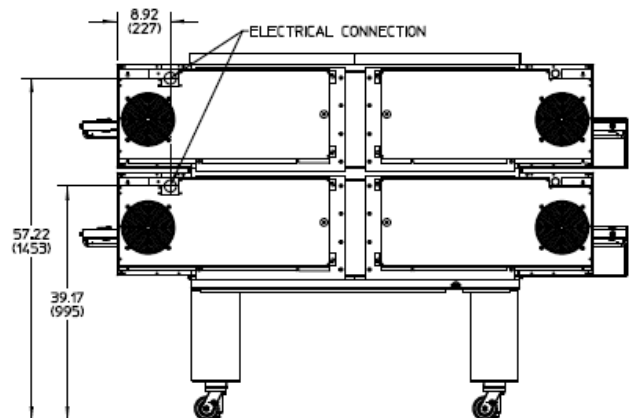


**PS555-2 Double Oven**

**FRONT VIEW**

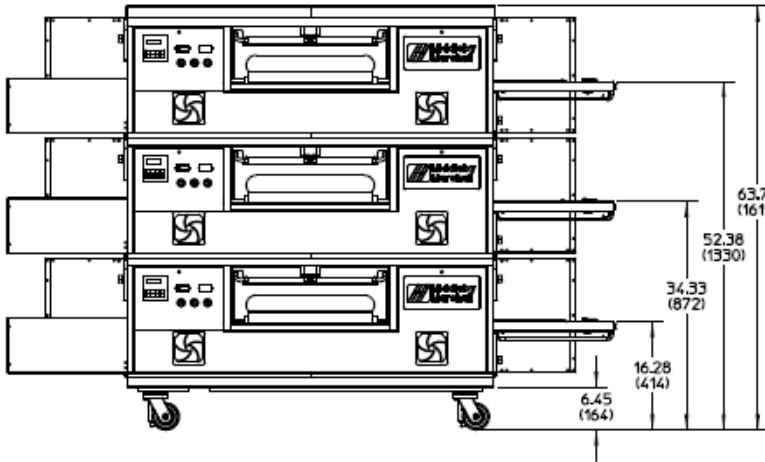


**BACK VIEW**

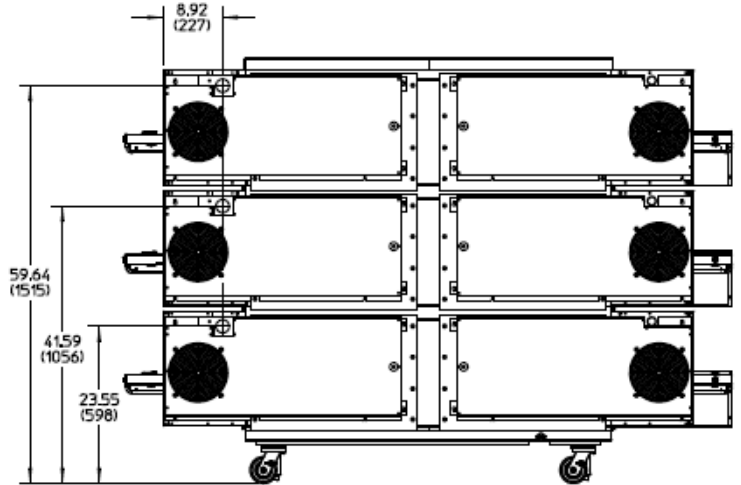


**PS555-3 Triple Oven**

**FRONT VIEW**

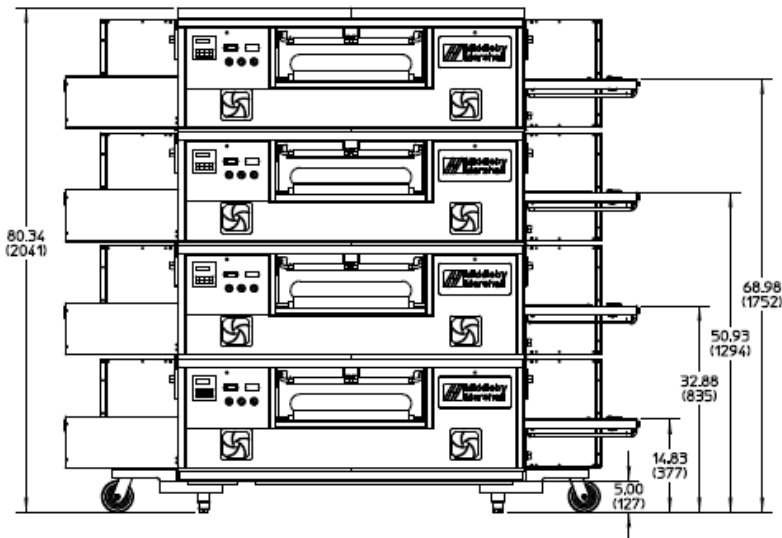


**BACK VIEW**

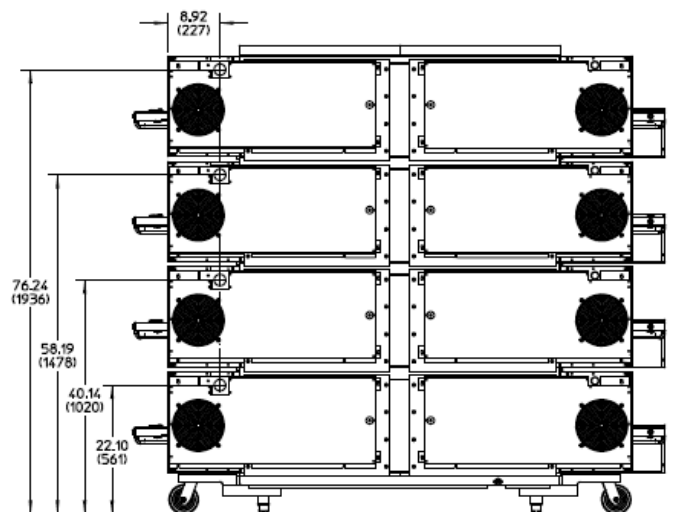


**PS555-4 Quad Oven with outriggers**

**FRONT VIEW**



**BACK VIEW**






**RECOMMENDED MINIMUM CLEARANCES**

Rear of Oven to Wall	Control end of conveyor to wall	Non-control end of conveyor to wall
6" (152mm)	0" (0mm)	0" (0mm)

**GENERAL SPECIFICATIONS**

	Heating Zone	Baking Area	Belt Length	Belt Width	Depth	Height	Max. Temp	Bake Time Range	Ship Wt	Ship Cube
PS555-1	55" 1397mm	12.2sq.ft. 1.13m <sup>2</sup>	91" 2311mm	1 x 32" (813mm) or 2 x 15" (381mm)	64-1/4" 1632mm	43-1/2" 1099mm	600°F 315°C	1:00- 29:50	1250lbs. 568kg	160ft <sup>3</sup> 4.5m <sup>3</sup>
PS555-2	110" 2794mm	24.4sq.ft. 2.27m <sup>2</sup>	91" 2311mm	1 x 32" (813mm) or 2 x 15" (381mm)	64-1/4" 1632mm	61-1/3" 1558mm	600°F 315°C	1:00- 29:50	2500lbs. 1135kg	320ft <sup>3</sup> 9.0m <sup>3</sup>
PS555-3	165" 4191mm	36.6sq.ft. 3.40m <sup>2</sup>	91" 2311mm	1 x 32" (813mm) or 2 x 15" (381mm)	64-1/4" 1632mm	63-3/4" 1619mm	600°F 315°C	1:00- 29:50	3750lbs. 1703kg	480ft <sup>3</sup> 13.5m <sup>3</sup>
PS555-4 with outriggers	220" 5588mm	48.8sq.ft. 4.54m <sup>2</sup>	91" 2311mm	1 x 32" (813mm) or 2 x 15" (381mm)	64-1/4" 1632mm	80-1/3" 2041mm	600°F 315°C	1:00- 29:50	5000lbs. 2270kg	640ft <sup>3</sup> 18.0m <sup>3</sup>

**ELECTRICAL SPECIFICATIONS PER OVEN**

Version	Voltage	Phase	Freq	Current Draw (per line)			N	Rated Heat Input	Supply	Breakers
				L1	L2	L3				
	208v	3	50/60 Hz	97.4A	88.8A	97.4A	-	34.0 kW	3 pole, 4 wire (3 hot, 1 ground)	As per local codes
	220-240v	3	50/60 Hz	83.0- 93.0A	75.0- 83.8A	83.0- 93.0A	-	29.3 - 37.04 kW	3 pole, 4 wire (3hot, 1 ground)	As per local codes
	380v	3	50/60 Hz	48.6	48.6	57.8	9.2A	34.2kW	4 pole, 5 wire (3 hot, 1 neutral 1 ground)	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.

ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.