

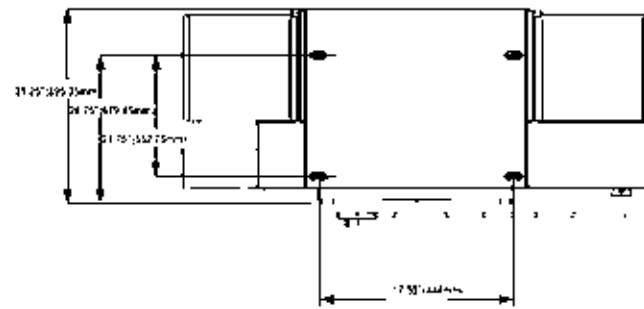
Traditional Line Ovens

Now Available in all PS500 Series Ovens!

PS520 and PS528



Bottom View



- 18" wide conveyor
- 20" long baking chamber (PS520)
- 28" baking chamber (PS528)
- Stackable up to 3 high
- Available in gas and electric

	Baking Zone	Baking Area	Net Length	Net Width	Overall Length (incl leg extensions)	Height	Depth (without cabinet)	Max. Operating Temp.	Bake Time Range	Tip Wt.	Tip Cube
PS520-1 with 4" leg extensions	20" / 510mm	2.5 sq. ft. / .23m ²	42" / 1067mm	18" / 457mm	42" / 1067mm	21-3/4" / 23-1/4"	35-1/4" / 1010mm	550°F / 288°C	2-40-28-50 min.	325lbs. / 147.4kg	22.1 ft ³ / .62m ³
PS528-1 with 4" leg extensions	28" / 711mm	3.5 sq ft / .23m ²	50" / 1270mm	18" / 457mm	50" / 1270mm	21.1" / 530mm	40-3/4"	550°F / 288°C	2-40-28-50 min.	420lbs	22.1ft ³ / .62m ³

Capacity Comparisons

	6"	10"	12"	14"	16"
PS520	100	28	24	14	12
PS528	140	50	35	24	20
PS536	185	72	40	27	23
PS540	333	120	67	57	50
PS555	454	165	117	78	68
PS570	577	210	150	100	87

6 minute bake • Capacity per oven per hour • Pizza or other round products

See our WOW! Ovens at www.wowoven.com



1400 Toastmaster Drive • Elgin, IL 60120
 Phone: 877-34-OVENS / 877-346-8367
www.middleby-marshall.com



Traditional Line

- Higher quality bake
- Improved air flow
- Stackable 3-4 high
- Quieter
- More reliable design
- Less radiant heat to environment
- Greater capacity/footprint

PS 500 Series Ovens

Save money and energy while increasing capacity and accelerating cook times.



PS570



PS555



PS540



PS536



PS520 and PS528

PS500 Traditional Line Series of Conveyor Ovens

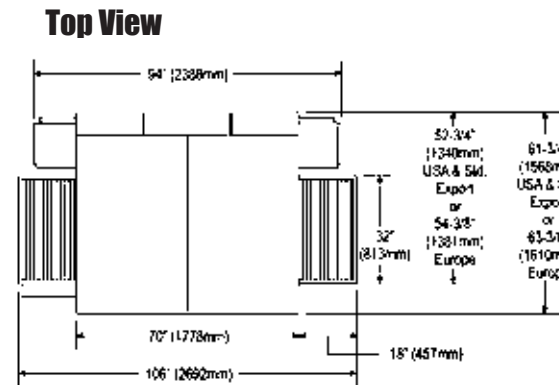
Featuring Impingement Plus and the Energy Management System

SAVE
up to **30%**
on your energy costs!

PS570



- 32" wide conveyor
- 70" long baking chamber
- Stackable up to 4 high
- Gas only



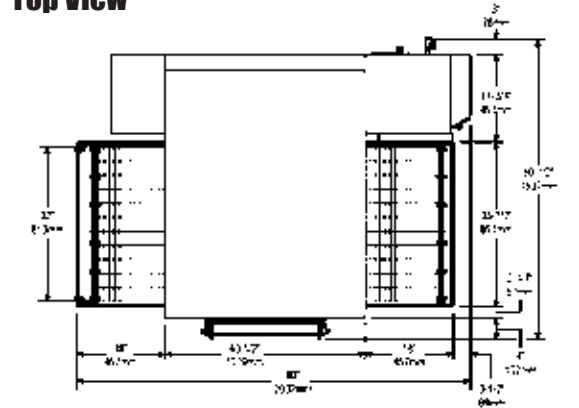
	Baking Zone	Baking Area	Belt Length	Belt Width	Depth	Depth @	Height	Max. Operating Temp.	Bake Time Range	Qty. Wt.	Qty. Cube
PS570-1 with 19" (483mm) leg extensions	70" 1778mm	15.5sq. ft. 1.44m ²	106" 2692mm	32" 813mm	61-3/4" 1568mm	63-3/8" 1610mm	48-1/4" 1226mm	550°F 288°C	4-29:50 min.	1750lbs. 795kg	160 ft ³ 4.5m ³

PS540



- 32" wide conveyor
- 40" long baking chamber
- Stackable up to 3 high
- Available in gas and electric

Top View

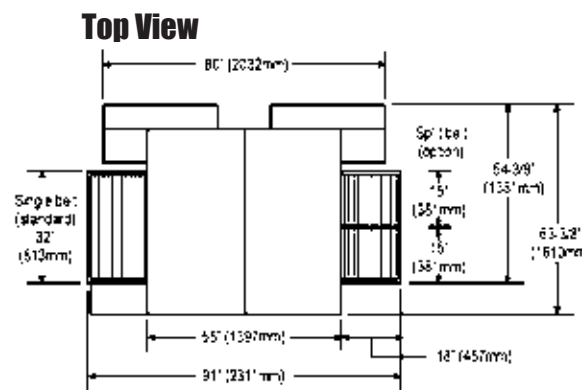


	Baking Zone	Baking Area	Belt Length	Belt Width	Overall Length (with leg extension)	Depth	Depth @	Max. Operating Temp.	Bake Time Range	Qty. Wt.	Qty. Cube
PS540-1 with 15" leg extensions	40" 1016mm	8.9sq. ft. .83m ²	76-1/2" 1943mm	32" 813mm	80" 2032mm	47-1/4" 1200mm	60-1/2" 1537mm	550°F 288°C	3-29 min.	1,100lbs. 499kg	132 ft ³ 3.7m ³

PS555



- 32" wide conveyor
- 55" long baking chamber
- Stackable up to 4 high
- Available in gas and electric



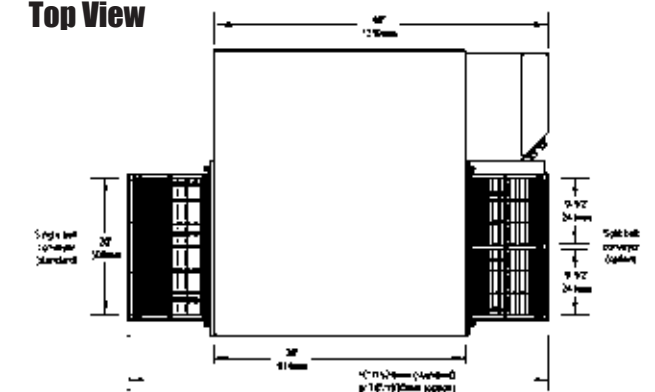
	Baking Zone	Baking Area	Belt Length	Belt Width	Depth	Depth @	Height	Max. Operating Temp.	Bake Time Range	Qty. Wt.	Qty. Cube
PS555-1 with 19" (483mm) leg extensions	55" 1397mm	12.2sq. ft. 1.13m ²	91" 2311mm	32" 813mm	61-3/4" 1568mm	63-3/8" 1610mm	48-1/4" 1226mm	550°F 288°C	4-29:50 min.	1250lbs. 568kg	160 ft ³ 4.5m ³

PS536



- 20" wide conveyor
- 36" long baking chamber
- Stackable up to 3 high
- Available in gas and electric

Top View



	Baking Zone	Baking Area	Belt Length	Belt Width	Overall Length (with leg extension)	Depth	Depth @	Max. Operating Temp.	Bake Time Range	Qty. Wt.	Qty. Cube
PS536-1 with 17.5" (446mm) leg extensions	36" 914mm	5sq. ft. 0.465m ²	60" 1524mm or 76"	20" 508mm	60" 1524mm or 76"	43.5" 1105mm	39-3/4" 1010mm	550°F 288°C	2-40-29:50 min.	658lbs. 299kg	35.2 ft ³ 0.99m ³