



PS2620

Gas Conveyor Oven



STANDARD FEATURES

- 20" cooking chamber, 26" wide belt
- Gas supply entrance pipe is ½" NPT
- Patent pending compact gas heat system
- Variable-speed High h recirculating impingement airflow system
- Stackable design up to 3 high (requires stacking kits)
- Variable-speed blower motors
- Easy to clean mono-finger design
- Built-in self diagnostics for monitoring oven components
- Left or right feed conveyor belt direction via software
- Includes plug and cord (6 ft. nominal)
- One year parts and labor warranty
- 208-240V supply voltage
- Cool to touch covers and panels
- IoT capability available

Project _____

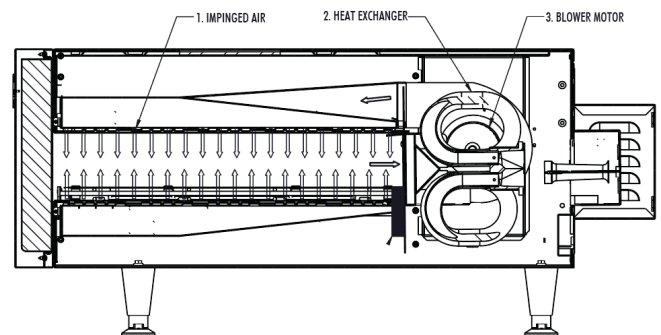
Item No. _____

Quantity _____

PRINCIPLE

The PS2620 Conveyor offers all of the power and technology you would expect from Middleby Marshall, but in a space-saving countertop high-volume design. It produces faster cooking, a smaller footprint, and does not require the energy consumption and higher HVAC needs of larger ovens.

AIR FLOW PATH



1. Impinged Air
2. Heat Exchanger
3. Blower Motor

CERTIFICATIONS



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GENERAL SPECIFICATIONS

Wall Clearance

Sides	2"	50.8 mm
Back	0"	0 mm
Bake Operating Temperature	600°F	316°C
Time Range	30 seconds - 14 minutes	

DIMENSIONS

Single Units

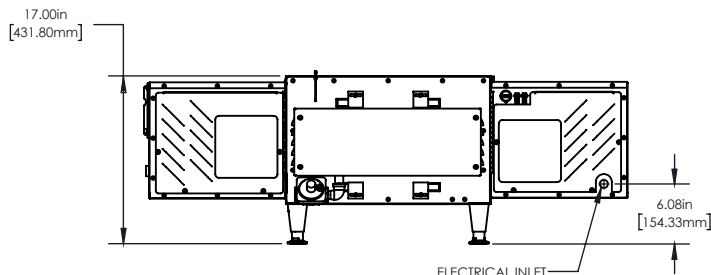
Heating Zone	26"	660 mm
Baking Area	3.6 ft ²	0.33 m ²
Belt Length	48.47"	1231 mm
Belt Width	26"	660 mm
Height	17"	432 mm
Depth	44.09"	1120 mm
Weight	260 lb.	118 kg

Double Stacked Units

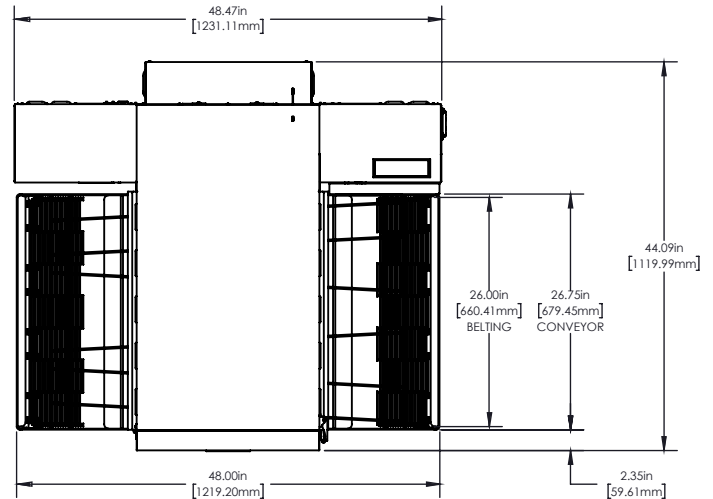
Heating Zone	52"	1321 mm
Baking Area	7.2 ft ²	0.67 m ²
Belt Length	48.47"	1231 mm
Belt Width	26"	660 mm
Height	31 "	787 mm
Depth	44.09"	1120 mm
Weight	520 lb.	236 kg

Triple Stacked Units

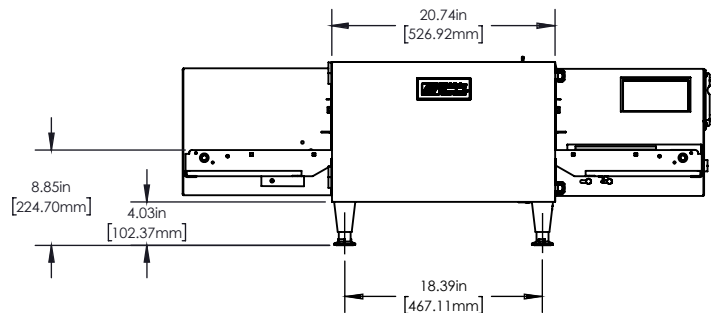
Heating Zone	78"	1981 mm
Baking Area	10.8 ft ²	1.0 m ²
Belt Length	48.47"	1231 mm
Belt Width	26"	660 mm
Height	45"	1143 mm
Depth	44.09"	1120 mm
Weight	780 lb.	354 kg



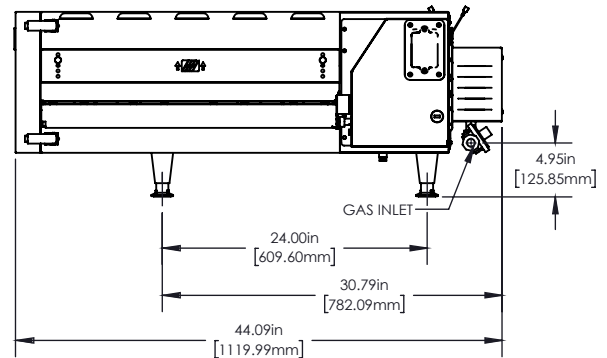
PS2620 Back View – Gas Single Unit



PS2620 Top View – Gas Single Unit

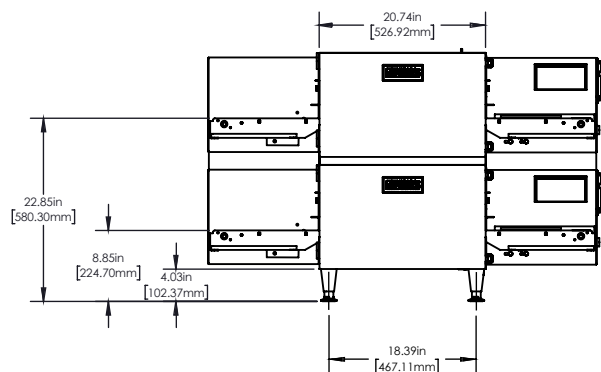


PS2620 Front View – Gas Single Unit

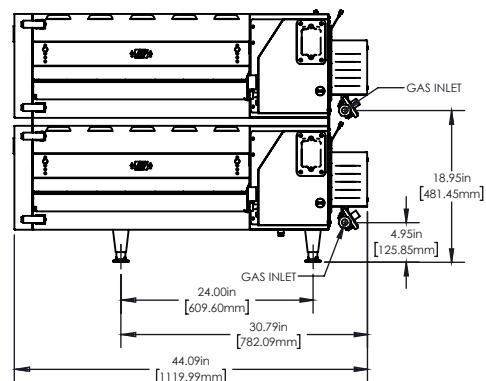


PS2620 Right Side View – Gas Single Unit

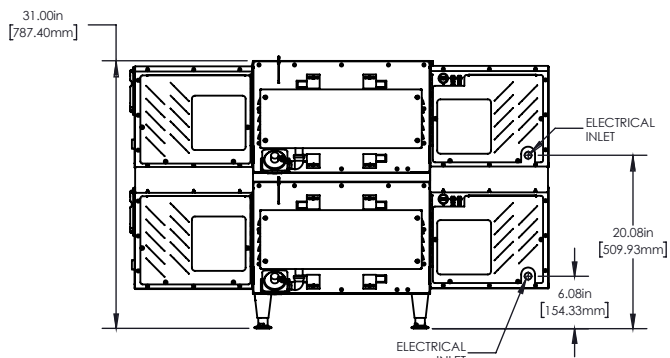
* Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions. All units are shown with casters. CE-approved ovens use 6" (152 mm) adjustable feet instead of casters.



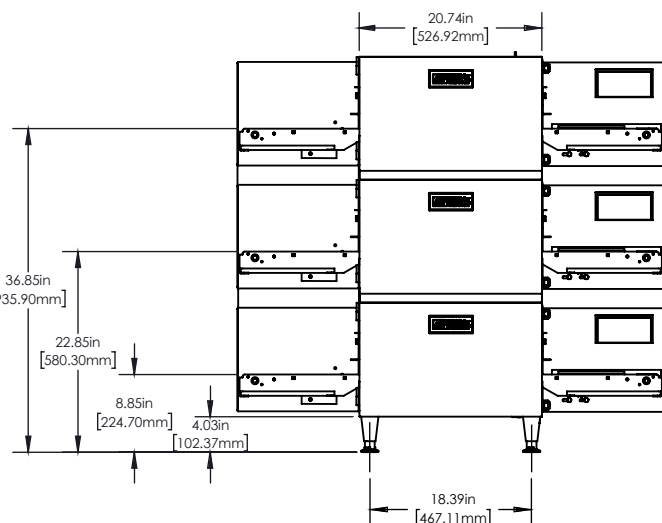
PS2620 Front View Double Stacked Units



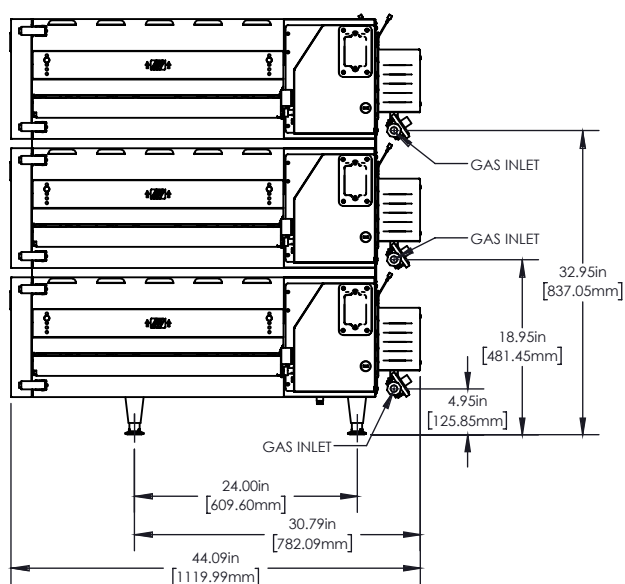
PS2620 Side View Double Stacked Units



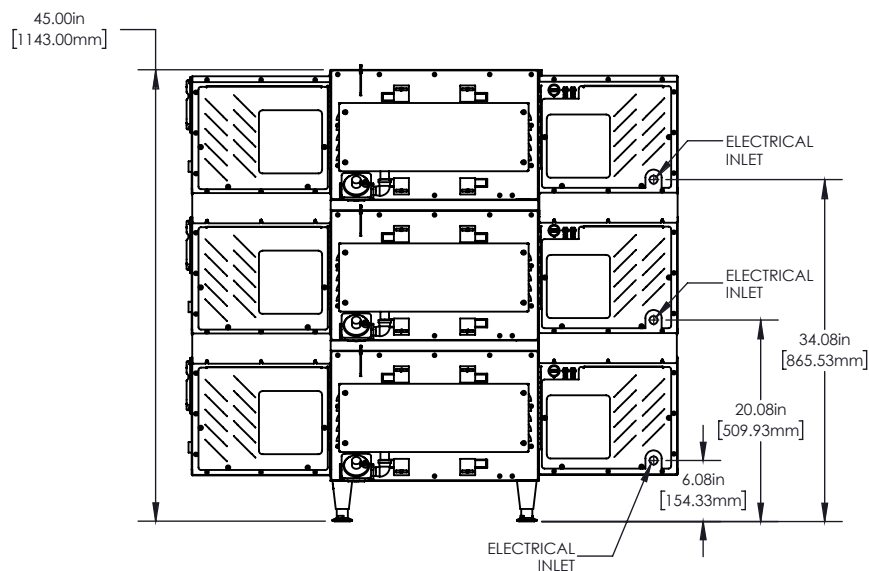
PS2620 Back View Double Stacked Units



PS2620 Front View Triple Stacked Units



PS2620 Side View Triple Stacked Units



PS2620 Back View Triple Stacked Units



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LOCATION	VOLTAGE	PHASE	FREQUENCY	SUPPLY	BREAKERS	PLUG
USA OPTION AND EXPORT	208-240 V	1	50/60 Hz	3 wire (2 hot, 1 ground)	20A* min or per local code	6 ft cord with NEMA# L6- 20P plug for 250V, 1 phase. Custom- er to provide NEMA# L6-20R receptacle.

* NOTE: Each oven is to be installed on a 20A circuit protected, individual branch circuit.

NATURAL GAS SPECIFICATIONS

Supply (Inlet) Pressure	6-8" W.C. (14.9-19.9 mbar)**
Manifold Pressure	3.5" W.C. (8.7mbar)
Rated Heat Input	40,000 BTU/Hr (11.7 kW/Hr)

PROPANE GAS SPECIFICATIONS

Supply (Inlet) Pressure	12-14" W.C. (30.0-34.9 mbar)**
Manifold Pressure	10" W.C. (24.9 mbar)
Rated Heat Input	40,000 BTU/Hr (11.7 kW/Hr)

** The required gas supply pressures of other locations are dependent on the local gas type and on all applicable local codes.