

# PS2620

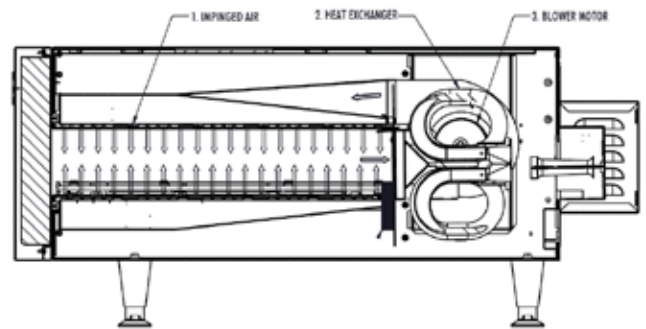
## Gas Conveyor Oven



### 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

### 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

### CERTIFICATIONS



### 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

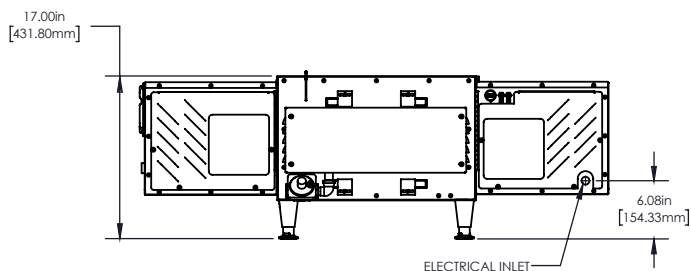
Heating Zone	26"	660 mm
Baking Area	3.6 ft <sup>2</sup>	0.33 m <sup>2</sup>
Belt Length	48.47"	1231 mm
Belt Width	26"	660 mm
Height	17"	432 mm
Depth	44.09"	1120 mm
Weight	260 lb.	118 kg

#### Double Stacked Units

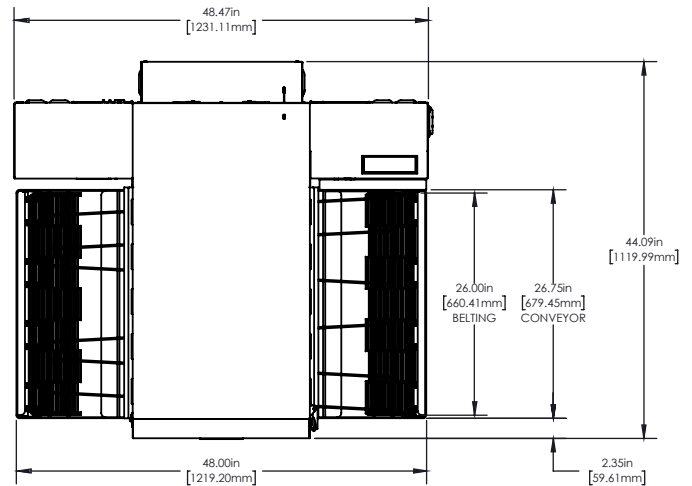
Heating Zone	52"	1321 mm
Baking Area	7.2 ft <sup>2</sup>	0.67 m <sup>2</sup>
Belt Length	48.47"	1231 mm
Belt Width	26"	660 mm
Height	31"	787 mm
Depth	44.09"	1120 mm
Weight	520 lb.	236 kg

#### Triple Stacked Units

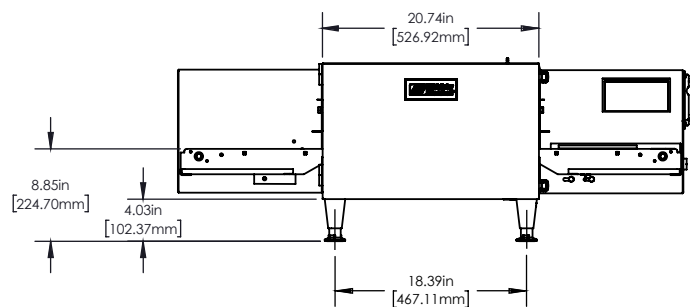
Heating Zone	78"	1981 mm
Baking Area	10.8 ft <sup>2</sup>	1.0 m <sup>2</sup>
Belt Length	48.47"	1231 mm
Belt Width	26"	660 mm
Height	45"	1143 mm
Depth	44.09"	1120 mm
Weight	780 lb.	354 kg



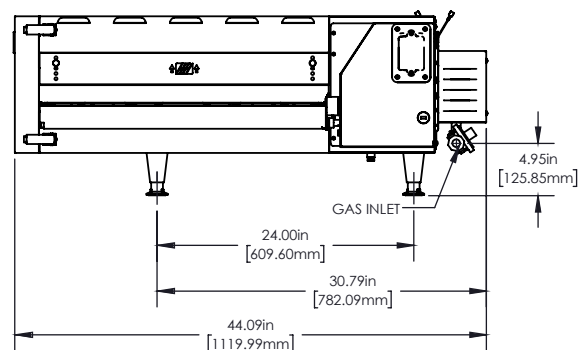
**PS2620 Back View – Gas Single Unit**



**PS2620 Top View – Gas Single Unit**



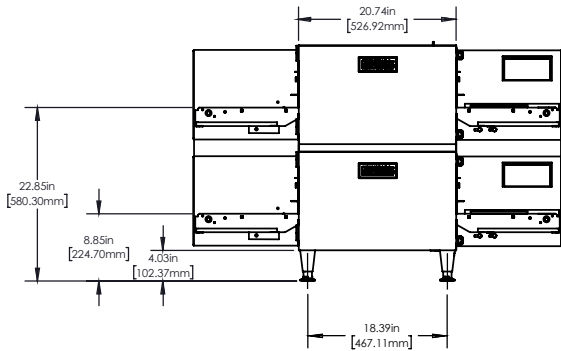
**PS2620 Front View – Gas Single Unit**



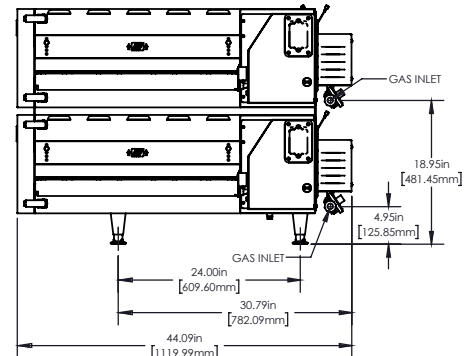
**PS2620 Right Side View – Gas Single Unit**

\* 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.

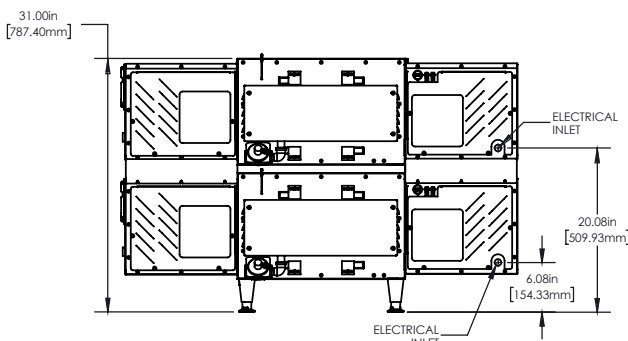
# PS2620 Gas Conveyor Oven



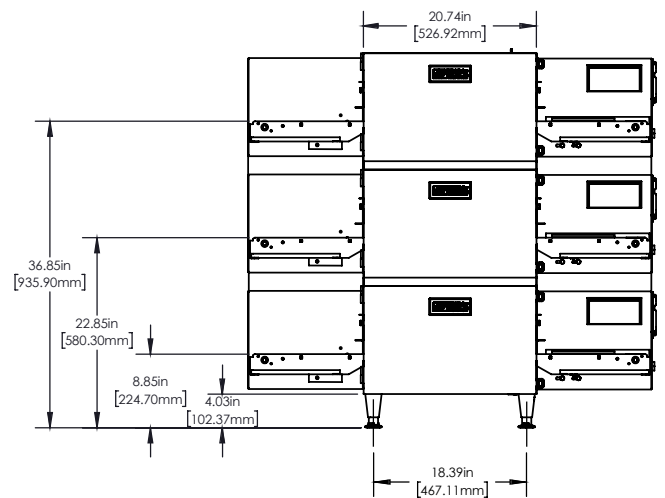
**PS2620 Front View Double Stacked Units**



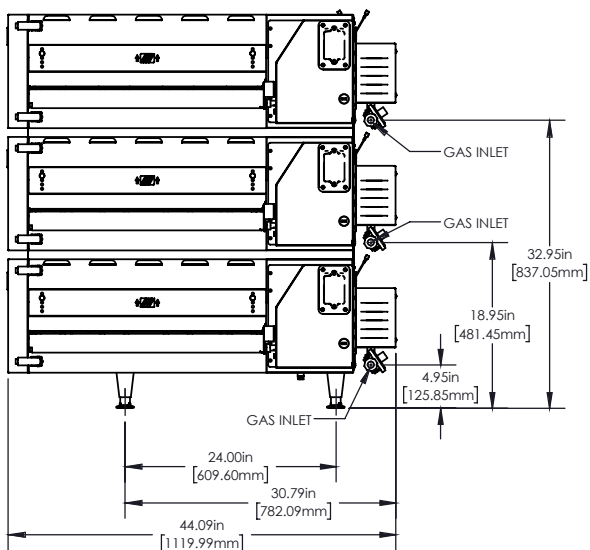
**PS2620 Side View Double Stacked Units**



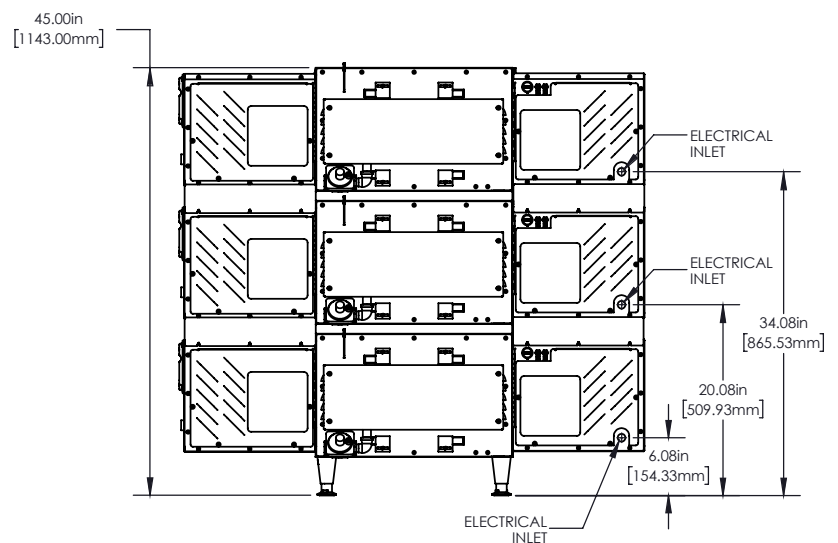
**PS2620 Back View Double Stacked Units**



**PS2620 Front View Triple Stacked Units**



**PS2620 Side View Triple Stacked Units**



**PS2620 Back View Triple Stacked Units**



# PS2620

## Gas Conveyor Oven

### PS2620 Gas Conveyor Oven

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.



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