

PS2620

Electric Conveyor Oven

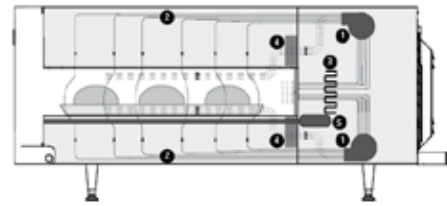


PRINCIPLE

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.

VENTILATION - OPTIONAL

- UL (KNLZ) listed for ventless operation.
- EPA 202 test (8 hr.):
 - Product: Pepperoni Pizza (Qty. 388)
 - Results: 2.46 mg/m³



1. Blower motor
2. Impinged air
3. Impingement heater
4. Catalytic converter (optional)
5. Conveyor motor

OPTIONAL FEATURES

- Catalytic converter for ventless operation
- 6" conveyor extensions

CERTIFICATIONS



WOW!
OVEN

STANDARD FEATURES

- 26" cooking chamber
- Variable-speed High h recirculating impingement airflow system
- Stackable design up to 2 high (requires stacking kits)
- Variable-speed blower motors
- Easy to clean mono-finger design
- Idle mode for energy conservation
- 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
- Smart voltage sensor technology (U.S. only)
- Cool to touch covers and panels

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GENERAL SPECIFICATIONS

Wall Clearance

Top	10"	254 mm
Sides	0"	0 mm
Back	0"	0 mm
Bake Operating Temperature	550°F	288°C
Time Range	30 seconds - 15 minutes	

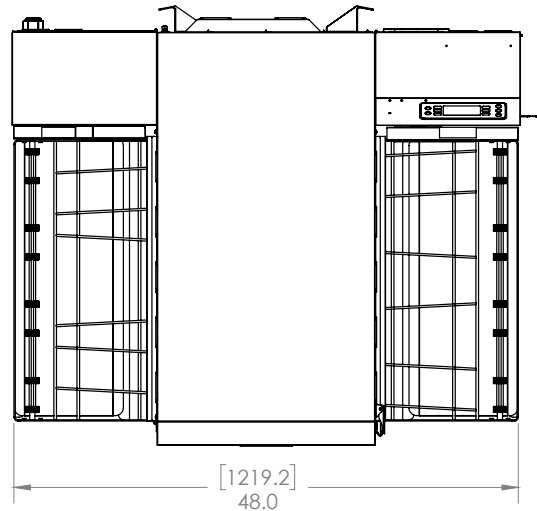
DIMENSIONS

Single Units

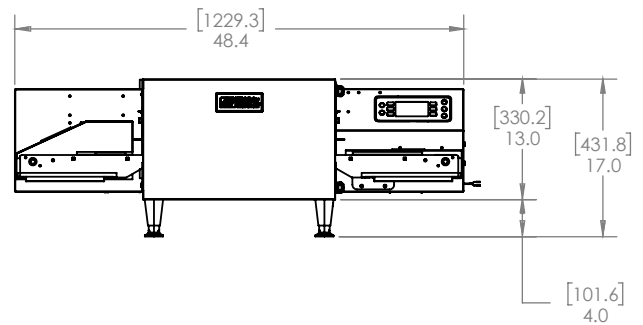
Heating Zone	26"	660 mm
Baking Area	3.6 ft ²	0.33 m ²
Belt Length	48.4"	1229 mm
Height	17"	432 mm
Depth	41.8"	1062 mm
Weight	260 lb.	118 kg

Double Stacked Units

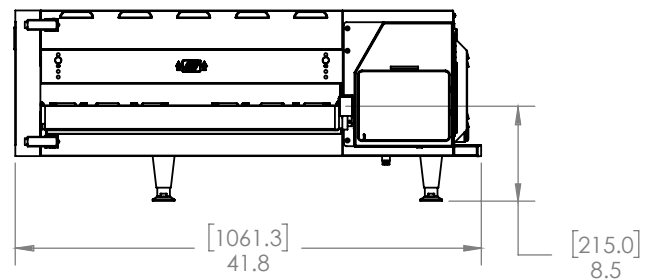
Heating Zone	52"	1016 mm
Baking Area	7.2 ft ²	0.67 m ²
Belt Length	48.4"	1229 mm
Height (11.25"/286 mm legs)*	30"	762 mm
Depth	41.8"	1062 mm
Weight	520 lb.	236 kg



PS2620 Top View – Electric Single Unit



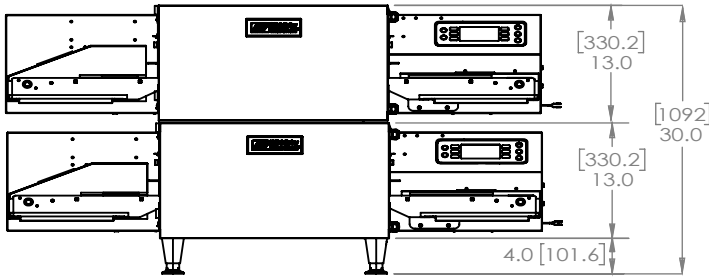
PS2620 Front View – Electric Single Unit



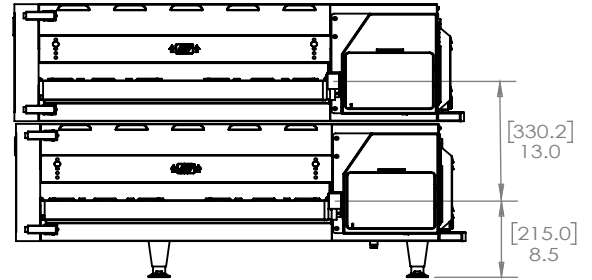
PS2620 Right Side View – Electric Single Unit

* 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.

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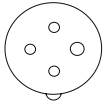
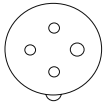
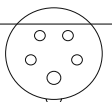
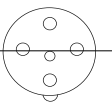


PS2620 Front View Double Stacked Units



PS2620 Side View Double Stacked Units

PS2620 Electric Conveyor Oven

LOCATION	VOLTAGE	PHASE	FREQUENCY	CURRENT DRAW	SUPPLY	BREAKERS	PLUG
USA [MMW-9500-1] [MMW-9500-1-V] (VENTLESS)	208/240 V	3	50/60 Hz	40A	4 wire (3L+G)	50A	 NEMA 15-50P
CANADA [MMW-9500-10C] [MMW-9500-10C-V] (VENTLESS)	208/240 V	3	50/60 Hz	40/46A	4 wire (3L+G)	50/60A	 UL 4 Pin, 60 Amp
EUROPE/ASIA (DELTA) [MMW-9500-2D] [MMW-9500-2D-V] (VENTLESS)	220/240 V	3	50/60 Hz	40A	4 wire (3L+G)	50A	 IEC 4 Pin, 63 Amp
EUROPE/ASIA (WYE) [MMW-9500-3W] [MMW-9500-3W-V] (VENTLESS)	380/415 V	3	50/60 Hz	20A	5-wire (3L + N + G)	32A	 IEC 5 Pin, 32 Amp
AUSTRALIA [MMW-9500-20W] [MMW-9500-20W-V] (VENTLESS)	380/415 V	3	50/60 Hz	20A	5-wire (3L + N + G)	32A	 IEC 5 Pin, 32 Amp

*The current draw rating shown above are maximum values for normal operation, amperage draw will be less than the listed value.