

# PS2620

## Electric Conveyor Oven



**WOW!**  
OVEN

### STANDARD FEATURES

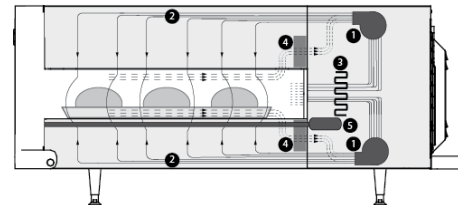
- 26" cooking chamber
- Variable-speed High h recirculating impingement airflow system
- Stackable design up to 2 high (requires stacking kits)
- Variable-speed blower motors
- Easy to clean mono-finger design
- Idle mode for energy conservation
- Built-in self diagnostics for monitoring oven components
- 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

### 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



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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 |        |

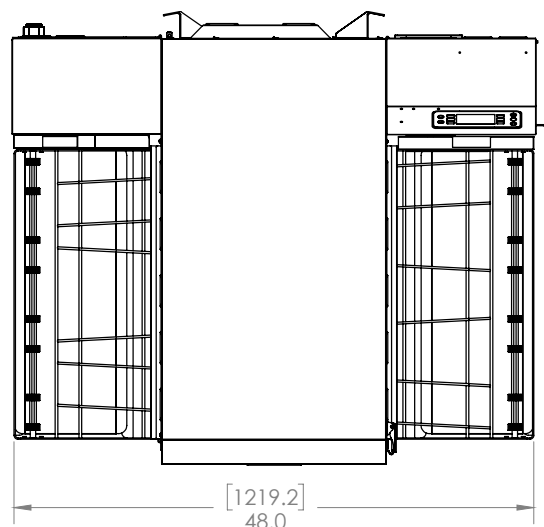
## DIMENSIONS

### Single Units

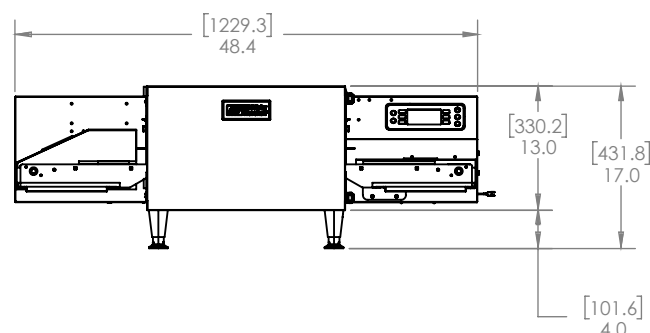
|              |                     |                     |
|--------------|---------------------|---------------------|
| Heating Zone | 26"                 | 660 mm              |
| Baking Area  | 3.6 ft <sup>2</sup> | 0.33 m <sup>2</sup> |
| Belt Length  | 48.4"               | 1229 mm          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

### Double Stacked Units

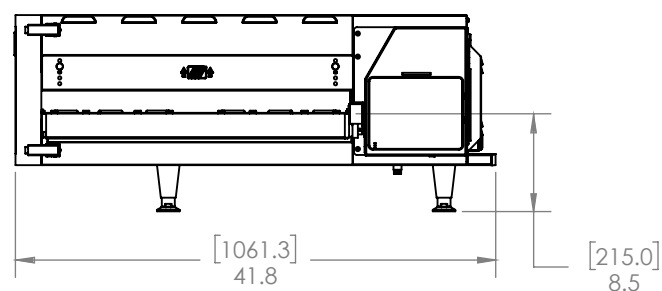
|                              |                     |                     |
|------------------------------|---------------------|---------------------|
| Heating Zone                 | 52"                 | 1016 mm             |
| Baking Area                  | 7.2 ft <sup>2</sup> | 0.67 m <sup>2</sup> |
| 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

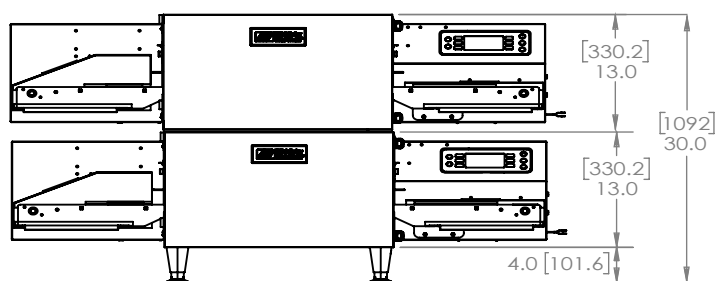


PS2620 Front View – Electric Single Unit

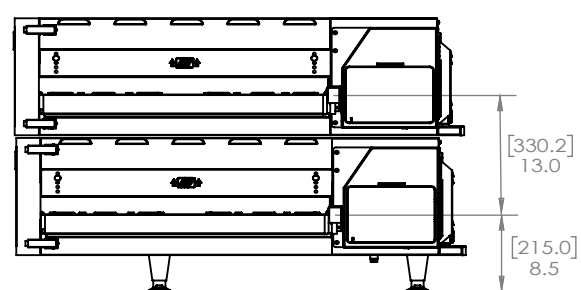


PS2620 Right Side View – Electric Single Unit

\* 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.



PS2620 Front View Double Stacked Units

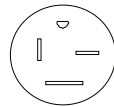
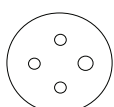
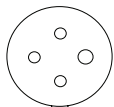
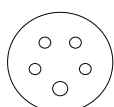
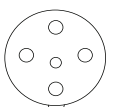


PS2620 Side View Double Stacked Units

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

**WA DEALER**  
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