



PS2020

Electric Conveyor Oven



STANDARD FEATURES

- 20" cooking chamber, 20" wide belt
- 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
- 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

Project _____

Item No. _____

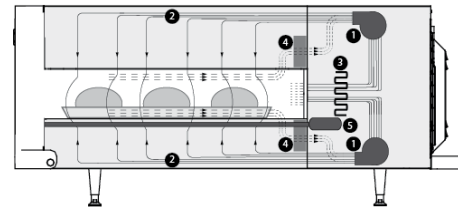
Quantity _____

PRINCIPLE

The PS2020 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



DOC-1027/Revision E/September 2023

PS2020

Electric Conveyor Oven

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	

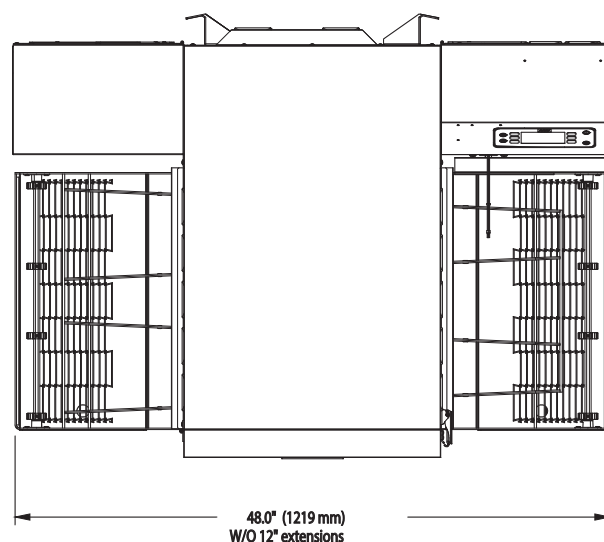
DIMENSIONS

Single Units

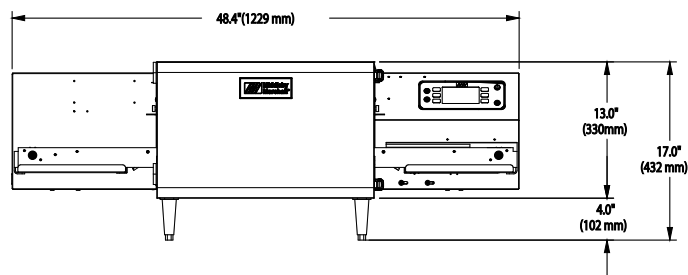
Heating Zone	20"	508 mm
Baking Area	2.8 ft ²	0.26 m ²
Belt Length	48.4"	1229 mm
Belt Width	20"	508 mm
Height	17"	432 mm
Depth	35.8"	909 mm
Weight	195 lb.	88.5 kg

Double Stacked Units

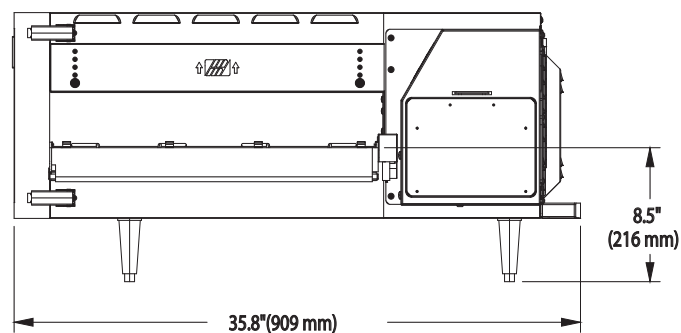
Heating Zone	40"	1016 mm
Baking Area	5.6 ft ²	0.26 m ²
Belt Length	48.4"	1229 mm
Belt Width	20"	508 mm
Height (11.25"/286 mm legs)*	30"	762 mm
Depth	35.8"	909 mm
Weight	390 lb.	177 kg



PS2020 Top View

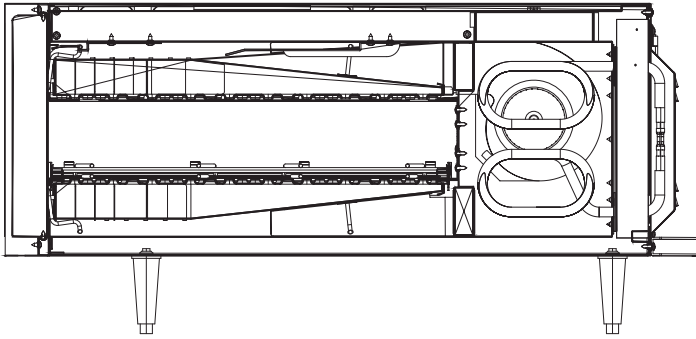


PS2020 Front View

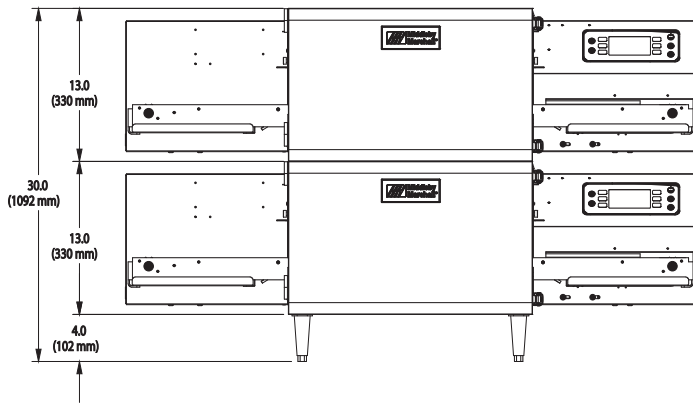


PS2020 Side View

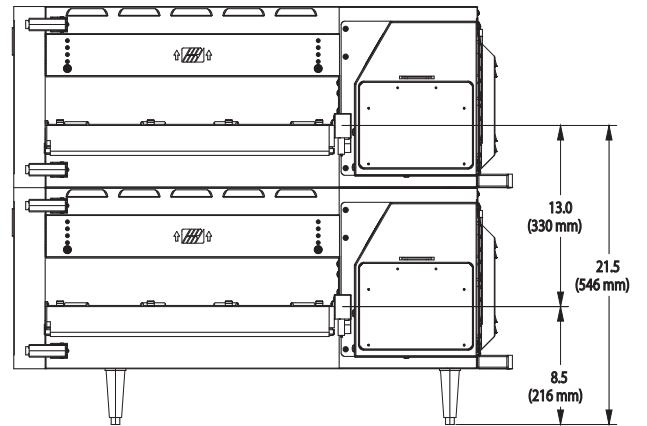
* Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions. All units are shown with casters. CE-approved ovens use 6" (152 mm) adjustable feet instead of casters.



PS2020 Rear View



PS2020 Front View Double Stacked Units

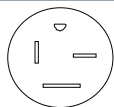
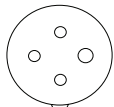
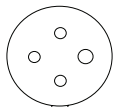
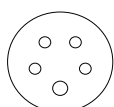
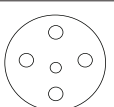


PS2020 Side View Double Stacked Units

PS2020

Electric Conveyor Oven

PS2020 Electric Conveyor Oven

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