

# THE **Kitchen of the Future**

*Changing Your Restaurant Forever*

1888  2013  
**We have changed the  
Pizza Business... AGAIN**



**Automating one  
Restaurant  
every 4 hours**

***The World Leader in Conveyor Ovens  
In Use by Top Restaurant Chains Around the World***

**Guaranteed:**  
***Improved Quality Food  
Faster Speed to Table  
Maximum Labour Savings  
Minimum Gas Consumption***



**crusty**

## Conveyers of Excellence

All Middleby ovens are designed to cook a multitude of products including pizza, seafood, bagels, ethnic foods and more. Middleby Ovens provide very efficient heat transfer to the product. Energy is conserved as air is recycled from heater to product with minimum vent loss.



PS-536

### Value for Money

Middleby Marshall PS Series conveyor ovens bake both faster and at a lower temperature than other ovens. Due to its compact size the PS536 energy efficient conveyor oven is ideally suited for Kiosk and express-style locations.

- Impingement PLUS! low oven profile and dual air return
- EMS Energy Management System\* reduces gas consumption and increases cooking efficiency
- Patented 'Jet Sweep' impingement process that delivers constant heat to the chamber
- Microprocessor-controlled bake time/conveyor speed
- Customer-specific adjustable jet fingers that allow control of heating in 8"/203mm zones
- 36./914mm long cooking chamber
- 20./508mm-wide, 60./1524mm long conveyor belt
- Stainless steel front, sides, top and interior
- Reversible conveyor direction

## WOW Oven

Middleby Marshall PS Series conveyor ovens bake both faster and at a lower temperature than other ovens. Patented vertical columns of hot air move heat aerodynamically instead of using high temperatures. The streams of hot air remove the boundary layers of

cool heavy air which tend to insulate the product. This gives very rapid baking without burning the product.

- Impingement PLUS! low oven profile and dual air return
- Patented EMS energy Management System reduces gas consumption and increases cooking efficiency
- Advanced technology air delivery system bakes up to 30% faster than standard conveyor ovens
- The PS640 WOW! oven features an Energy Management System (EMS) that automatically reduces gas consumption. Touch Screen Control can be programmed in energy saving mode.
- Automatic "energy eye" saves gas when no pizzas are in the oven
- High speed conveyor (Range of 2:00 - 30:00)
- 40-1/2" (1029mm) long cooking chamber
- 33-1/2" (851mm) wide, 76-1/2" (1943mm) long conveyor belt



PS-640

### SOME SAMPLE COOK TIMES

Menu Item	Conventional Cook Time	Automated Cook Time	Percent Faster
Nachos	4:00	2:30	37.5%
Quesadilla	6:30	2:30	60%
Pizza	6:00	2:30	58%
Strip Steak	10:00	6:40	32%
Salmon	10:00	6:40	32%
Chicken Breast	12:00	6:40	43%



PS-540

## Direct Gas Fired Conveyor Oven

The PS540 conveyor oven is ideally suited for medium duty restaurant needs. The oven can cook a wide variety of food products, including pizzas, seafood and bagels.

- Impingement PLUS! dual air return
- EMS Energy Management System\* reduces gas consumption and increases cooking efficiency
- Patented "Jet Sweep" impingement process delivers constant heat to the cooking chamber
- Microprocessor-controlled bake time/conveyor speed
- Customer-specific adjustable jet fingers allow control of heat delivery
- Stackable up to three oven cavities high 40"/1016mm long cooking chamber
- 32"/813mm-wide, 766"/1943mm long conveyor belt
- Stainless steel front, sides and top
- Reversible conveyor direction

## Space Saver Countertop Impinger

Middleby Marshall PS Series conveyor ovens bake both faster and at a lower temperature than other ovens. The platform of long-range infrared cooking, paired with hot air impingement, supports a variety of menu items and delivers energy, and labour efficient results

- Patented EMS Energy Management System\* reduces gas consumption and increases cooking efficiency
- 20" (508mm) long cooking chamber with 18" (457.2mm) belt
- 42" (1066.8mm) long, 37-1/2" (953mm) deep, and 21-3/4" (552.4mm) high overall dimensions
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Reversible conveyor direction



PS-520



TCO-2114

## Mighty Chef

Designed to easily & quickly bake, broil and cook, with consistent quality results. Ideal for pizza, garlic toast, cookies, sandwiches, pretzels and more.

- New conveyor oven with precision electronics.
- High production with consistent quality
- Precise cook times and temperatures with the help of patented MenuSelect® control
- Five (5) programmable menus, each with independent time and temperature selections.
- Electronically calibrated for accurately maintaining precise temperatures
- Individually controllable top and bottom temperatures are
- Equipped with a 14" wide, stainless steel chain-link belt. Which can be the belt direction easily reversible.

## Technical Specifications

Model	Dimension (W x D x H) mm	BTU/Input Power (KW)	Electricals
TCO 2114	1384 x 559 x 449	5.3 KW	240V / 50Hz / 1Ph
PS 520 G	1524 x 951 x 536	40,000 BTU	240V / 50Hz / 1Ph
PS 520 E	1524 x 951 x 536	8.3 KW	415V / 50Hz / 3Ph
PS 536 G	1930 x 1010 x 1105	75,000 BTU	240V / 50Hz / 1Ph
PS 536 E	1930 x 1010 x 1588	17 KW	415V / 50Hz / 3Ph
PS 640 G	1943 x 1537 x 1224	99,000 BTU	240V / 50Hz / 1Ph
PS 649 E	1943 x 1537 x 1594	27 KW	415V / 50Hz / 3Ph
PS 540 G	2032 x 1537 x 1200	1,10,000 BTU	240V / 50Hz / 1Ph
PS 540 E	2032 x 1537 x 1543	27 KW	415V / 50Hz / 3Ph

Specifications, features and colours are subject to change without any notice, due to continuous product development.

## Some of our key customers



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<b>Delhi/NCR</b>	: 93122 11144	<b>Gujarat</b>	: 93759 33335	<b>HR/PUN/J&amp;K/HP</b>	: 90171 95010
<b>Kerala</b>	: 90723 60306	<b>Karnataka</b>	: 93412 30302	<b>Kolkata</b>	: 93397 61988
<b>Madhya Pradesh</b>	: 80800 41471	<b>Mumbai</b>	: 95900 47656, 93239 59863	<b>Orissa</b>	: 95341 11166
<b>Rajasthan</b>	: 93513 17208	<b>Rest of Maharashtra</b>	: 93202 46577	<b>Tamilnadu</b>	: 93455 09016
<b>U.P./Uttarakhand</b>	: 98396 60071	<b>Vidarbha</b>	: 80800 41471	<b>West Bengal</b>	: 93397 61988

**Toll Free Customer Service No.: 1800-180-1980**

**ONE PARTNER. ONE TEAM. MANY SOLUTIONS.**



**For sales related queries - mail us at : [sales@middlebycelfrost.com](mailto:sales@middlebycelfrost.com)**