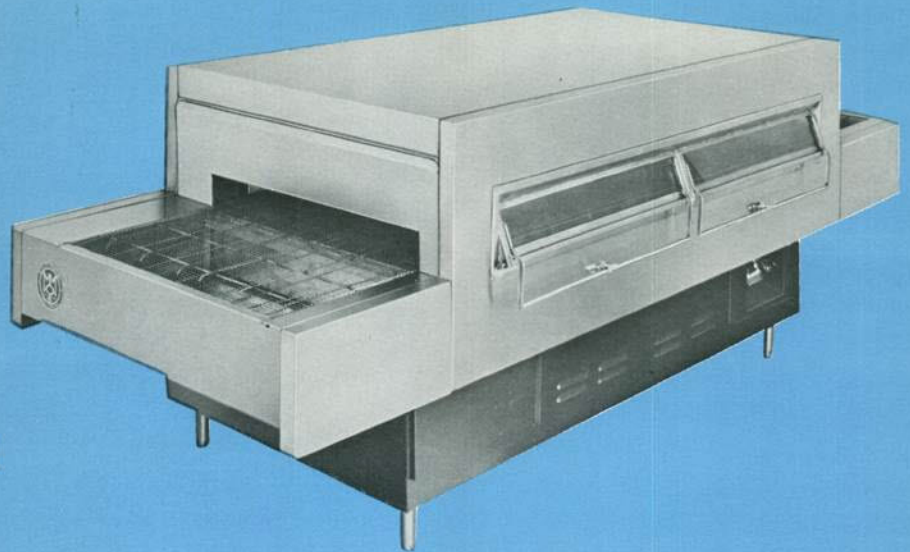


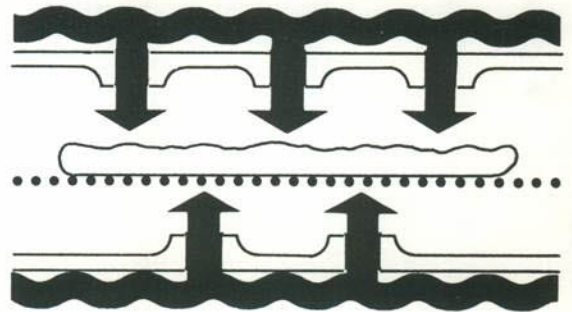


Model PS 250 Direct-Fired Gas or Electrically Heated Pacesetter Oven



PRINCIPLE

Middleby Marshall Pacesetter ovens bake both faster and at a lower temperature than other hot air ovens. Columnated vertical streams 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.



FEATURES

Self timing and self unloading

- Variable speed conveyor
- Reversible conveyor drive
- Automatic delivery when baked
- Consistent baking regardless of loading
- Side loading windows

Fastest hot air transfer

- Faster heating and faster baking at lower temperatures

Heating rate control in zones

- Adjustable zones every foot of length
- Top and bottom independently adjustable

Conserves energy

- Very efficient heat transfer to product
- Minimum flue or vent loss
- Heavy insulation
- Air recycled from heater to product

Completely self-contained

- Gas or electricity
- 6" NSF legs
- Will pass through 30" clearance

Sanitary and easily cleaned

- Removable crumb pans
- Removable end panels & Jet Fingers

OVEN SPECIFICATIONS

Belt Width
Heating Zone Length
Square Foot Baking Area
Overall Dimensions:
BTU Capacity Input Max(gas)/KW(electric)
Operating Range BTU(gas)/KW(electric)
Maximum Operating Temperature
Exhaust Vent Diameter
Supply Line Size
Power-Motor and Controls/electric heaters



PS-250 GAS

32"
72"

16 Sq. Ft.

120"Lx49"Dx52½" to 54½"H

225,000 BTU

50 -150,000 BTU

550°

2½"

¾" NPT Gas/½" NPT Power

208V-230V 1Ph (w/Neutral)-21A



PS-250 ELECTRIC

32"
72"

16 Sq. Ft.

120"Lx49"Dx52½" to 54½"H

38KW

14-26KW

550°

-

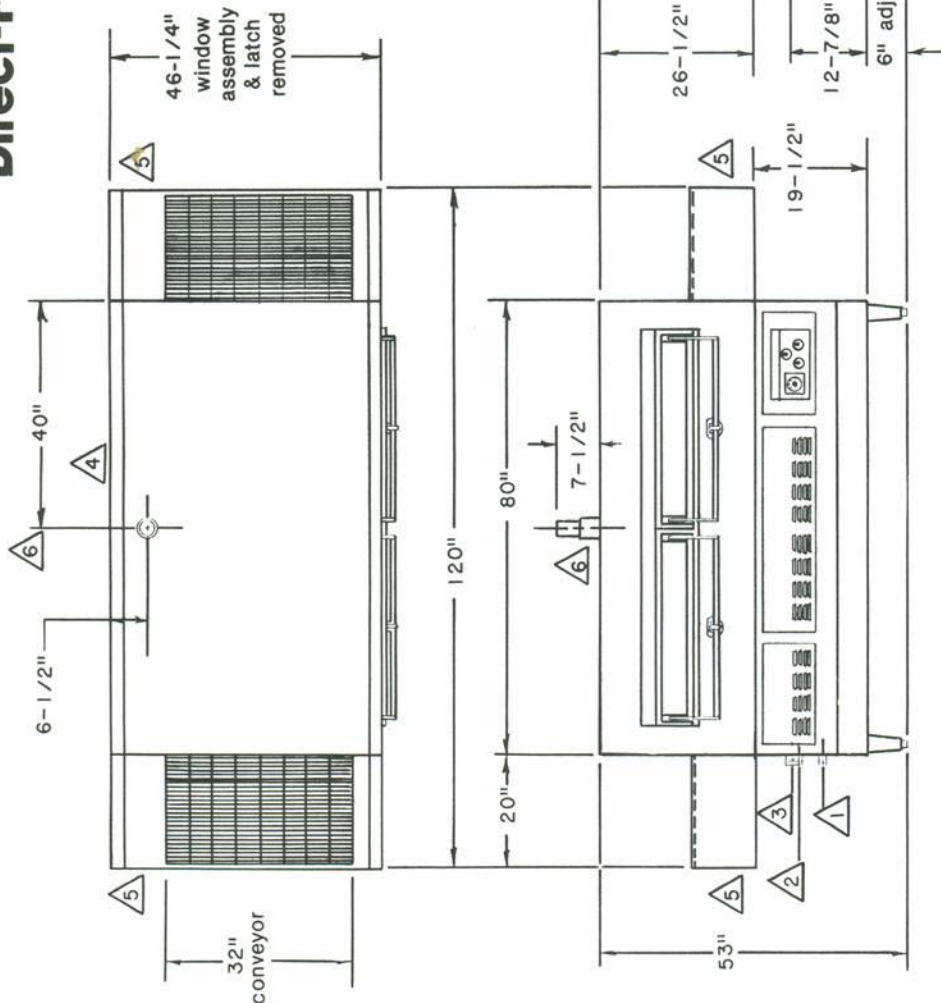
2" NPT

208V-230V 3Ph 4W38KW-112A



LISTED
656Z

Direct-Fired Gas or Electrically Heated Pacesetter Oven



RECOMMENDED MINIMUM CLEARANCE

- 4 Rear of oven to wall - 1"
- 5 Conveyor extension to wall - 3"
- 6 Gas Oven Only - 2 1/2" pipe. Customer to provide 6" exhaust venting, with downdraft diverter, to atmosphere.

Oven is shipped as one unit but is prepared for disassembly to fit through a 30" minimum width opening. Maximum size of oven sections after disassembly:

- 110" long x 29" wide x 55" high (top section)
- 80" long x 23" wide x 48" high (base section)

- DIRECT FIRED GAS** 1 Natural Gas Supply - 3/4" NPT 225,000 BTU/hr. Operating Gas Pressure Req'd.: 6" Minimum to Maximum 14" W.C.
- 2 Electrical Supply - 1 Ph. 208V - 230V (w/neutral) 1/2" NPT Total Connected Load 21 Amps
- ELECTRICALLY HEATED** 3 Supply - 208V - 230V 3 Ph. 4 Wire 2" NPT Total Connected Load - 38KW, 112 Amps

NOTES: To assure adequate gas pressure, use at least 1" supply line pipe size for connection distances up to 60' from oven. Gas, electrical and venting services are customer's responsibility and must comply with local codes.



A STEWART COMPANY

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