



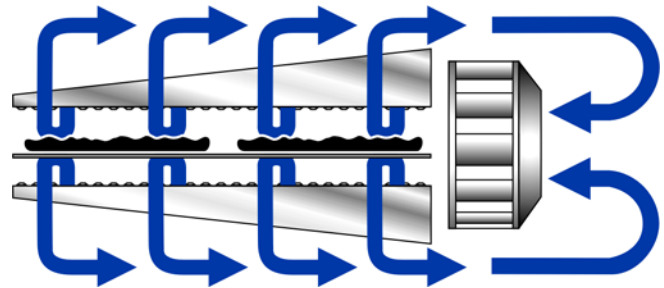
**Papa John's
Exclusive**



PATENTS PENDING

Principle

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. All PS770 WOW ovens are designed to cook Papa Johns pizza at 4.5 minute Belt speed.



Standard Features

- **Impingement PLUS!** low oven profile and dual air return
- **Patented EMS Energy Management System** reduces gas consumption and increases cooking efficiency
- 70"/1778mm-long cooking chamber
- 32"/813mm-wide, 106"/2692mm-long conveyor belt

Optional Features

- Unique design allows the PS770 to bake all Papa John's menu items at 4 1/2 minute Belt speed.

Energy Management System

The PS770 features an Energy Management System (EMS) that automatically reduces gas consumption. Touch Screen Control can be programmed in three energy saving modes. Each mode gives the operator the ability to automatically reduce air velocity and temperature.

Cleanability

PS770 ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, and a folding conveyor belt assembly.

Easily Serviced

Control compartment is designed for quick and easy access. All electrical controls are door-mounted.

Warranty

All PS770 models have a three year parts and labor warranty. Oven start-up and demonstration are included at no additional charge (USA only).

Ventilation

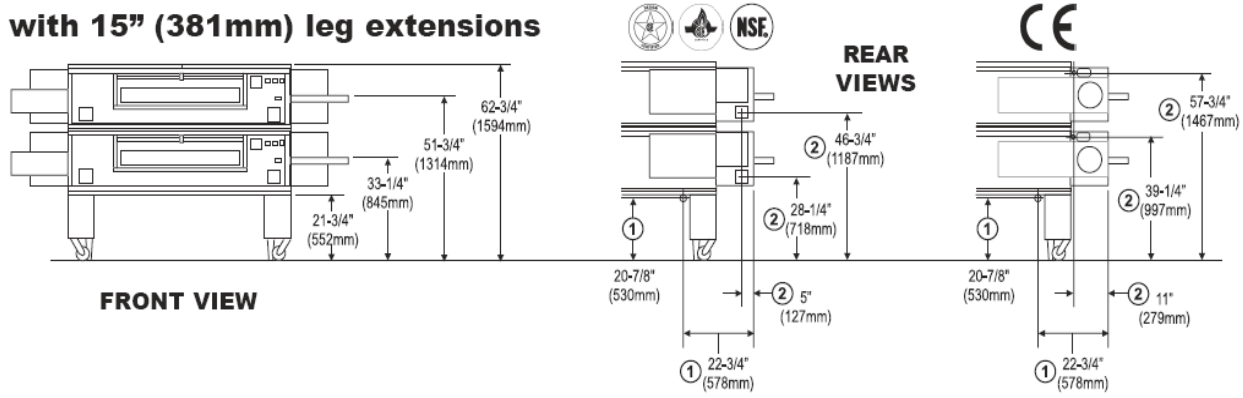
For installation under a ventilation hood only.



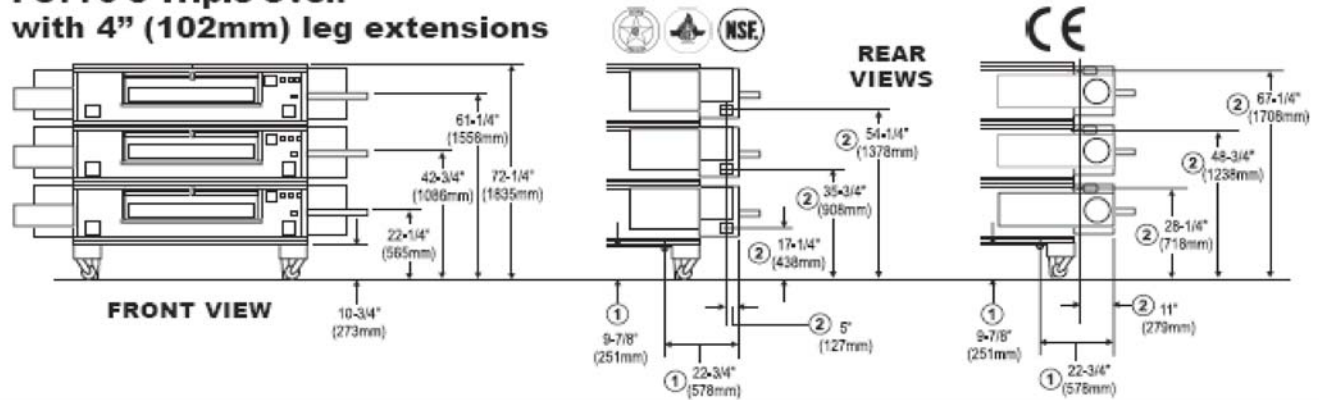
A MIDDLEBY COMPANY

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**PS770-2 Double Oven
with 15" (381mm) leg extensions**





**PS770-3 Triple Oven
with 4" (102mm) leg extensions**



RECOMMENDED MINIMUM CLEARANCES

Rear of oven to wall	Control end of oven to wall	Non-control end of oven to wall
0" (0mm)	0" (0mm)	0" (0mm)

GENERAL INFORMATION

Model	Heating Zone	Baking Area	Belt Length	Belt Width	Depth 	Depth 	Height	Max. Operating Temp.	Bake Time Range	Ship Wt.	Ship Cube
PS770-1 with 19" (483mm) leg extensions	70" 1778mm	15.5 sq. ft. 1.44m ²	106" 2692mm	32" 813mm	61-3/4" 1568mm	63-3/8" 1610mm	48-1/4" 1226mm	550°F 288°C	4- 29:50	1750 lbs. 795kg	160 ft. ³ 4.5m ³
PS770-2 with 15" (381mm) leg extensions	140" 3556mm	31 sq. ft. 2.88m ²	106" 2692mm	32" 813mm	61-3/4" 1568mm	63-3/8" 1610mm	62-3/4" 1594mm	550°F 288°C	4- 29:50	3500 lbs. 1589kg	320 ft. ³ 9.0m ³
PS770-3 with 4" (102mm) leg extensions	210" 5334mm	46.5 sq. ft. 4.32m ²	106" 2692mm	32" 813mm	61-3/4" 1568mm	63-3/8" 1610mm	72-1/4" 1835mm	550°F 288°C	4- 29:50	5250 lbs. 2384kg	480 ft. ³ 13.5m ³

ELECTRICAL SPECIFICATIONS

Max Current Draw at Startup

Breakers

Model	Version	Voltage	Phase/Freq.	Supply	Amps	Breakers
PS770		208-240V	1/60 Hz	3 pole, 4 wire (2 hot, 1 neut, 1 gnd)	12A*	As per local codes

The average current draw during operation is significantly lower.

GAS SUPPLY SPECIFICATIONS

	Min. Gas Pipe Size	Supply Gas Pressure	Rated Heat Input
Natural Gas	2" (50.8mm) main One 1-1/4" (12.7mm) NPT branch to lower oven cavity with individual full-flow shutoff valve	6-12" W.C. (14.9-29.9 mbar)	170,000 BTU (42,840 kcal, 50 kW/hr.) per oven cavity
Propane Gas	2" (50.8mm) main One 1-1/4" (12.7mm) NPT branch to lower oven cavity with individual full-flow shutoff valve	11-14" W.C. (27.4-34.9 mbar)	170,000 BTU (42,840 kcal, 50 kW/hr.) per oven cavity

* *The gas supply pressures shown are for ovens installed in North America. The required gas supply pressures of other locations are dependent on the local gas type and on all applicable local codes.*

ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.