

Sale Name: ROCK YOUR BID! 3 EPIC Tortilla Lines + Late Model Restaurant Equipment + NEW Flooring

LOT 221 - 2019 Middleby PS638G Nat Gas DOUBLE Conveyor Oven



Description

2019 Middleby PS638G Nat Gas DOUBLE Conveyor Oven

New Cost is \$40,869.00

Each of the Middleby Marshall PS638G WOW! conveyor oven's two decks feature a 38-inch-long cooking chamber and bake time range of 1 to 12 minutes.

It features electronic controls as well as an energy management system to conserve energy and improve efficiency. For resiliency, this unit's top, front, sides, and interior are constructed of stainless steel. So operators can maneuver it between locations, the

Middleby Marshall PS638G double-deck conveyor oven includes casters. Its crumb tray effectively traps debris and is fully removable to simplify the cleaning process. Protecting users from burns, the unit features a cool-to-the-touch exterior.

Part of the WOW! series Double deck 38-in.-long baking chambers

Bake time range: 1-12 min.

Maximum operating temperature: 600 degrees F

Interior, sides, top, and front are corrosion-resistant stainless steel Electronic controls

Removable crumb tray eases cleaning

Energy management system reduces gas consumption

Exterior remains cool when oven is heated

267,000 BTU

Dimensions & Utilities

Belt: 65 1/4 in. L x 26 in. W

10 A

208-240 V/50-60 Hz/1 ph

Uses natural gas 3/4-in. NPT gas connection

Quantity: 1



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