

PS640 Electric or Gas Conveyor Oven



WOW!
OVEN!

STANDARD FEATURES

- Impingement PLUS! low oven profile and dual air return
- 40.5" (1029 mm) long cooking chamber
- 33.5" (851 mm) wide, 76.5" (1943 mm) long conveyor belt
- Advanced technology air delivery system bakes up to 30% faster than standard conveyor ovens
- Control compartment is designed for quick and easy access
- One year parts and labor warranty
- Removable parts for easy cleaning (crumb pans, end panels, air fingers, and a folding conveyor belt assembly)
- For installation under a ventilation hood only
- "Cool skin" safety feature keeps the external surface of the oven under 120°F (49°C)

PRINCIPLE

The PS640 WOW! conveyor is ideal for kiosks and express-style locations where smaller ovens are required. The Middleby Marshall WOW! conveyor series utilizes Variable Air Flow (VAF) technology. This technology allows users to fully control the airflow in the baking chamber to instantly create optimal cooking results. The Middleby Marshall WOW! ovens feature patented technology that allows them to bake up to 30% faster than traditional conveyor ovens. This is achieved by using improved airflow and advanced heat-system design. You will get consistent, high-quality results in a fraction of the time. The WOW! oven is designed to cook an endless amount of food products including pizza, chicken, seafood, sandwiches, and more.

OPTIONAL FEATURES

- Split belt - two 15" (381 mm) belts with individually adjustable speed settings
- Single or split belt hearth belts

ENERGY MANAGEMENT SYSTEM (EMS)

- Patented Energy Management System (EMS) that automatically reduces energy consumption. Touch Screen Control can be programmed in one energy saving mode.
- Automatic "energy eye" saves energy when no pizzas are in the oven

CERTIFICATIONS



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GENERAL SPECIFICATIONS

Wall Clearance

| | | |
|----------------------------|-------------------|------------|
| Rear of Conveyor to Wall | 0" | 0 mm |
| Control End to Wall | 0" | 0 mm |
| Non-control End to Wall | 0" | 0 mm |
| Bake Operating Temperature | 300°-600°F | 149°-315°C |
| Time Range | 1 1/4 -33 minutes | |

DIMENSIONS

Single Units

| | | |
|------------------------------|---------------------|-------------------------|
| Heating Zone | 40.5" | 1029 mm |
| Baking Area | 9 sq ft | 0.837 sq m ² |
| Belt Length | 76.5" | 1943 mm |
| Overall Length | 76.5" | 1943 mm |
| Height (22.13"/562 mm legs)* | 47.125" | 1197 mm |
| Depth | 60" | 1524 mm |
| Ship Weight | 1100 lb. | 499 kg |
| Ship Cube | 132 ft ³ | 3.70 m ³ |

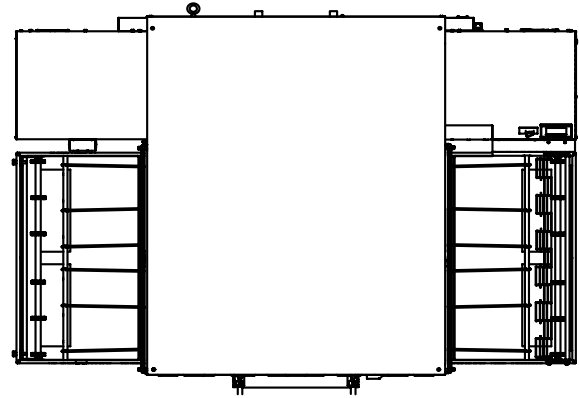
Double Stacked Units

| | | |
|------------------------------|-----------------------|----------------------|
| Heating Zone | 81" | 2057 mm |
| Baking Area | 18 sq ft ² | 1.674 m ² |
| Belt Length | 76.5" | 1943 mm |
| Overall Length | 76.5" | 1943 mm |
| Height (11.25"/286 mm legs)* | 61.75" | 1568 mm |
| Depth | 60" | 1524 mm |
| Ship Weight | 2200 lb. | 999 kg |
| Ship Cube | 364 ft ³ | 7.39 m ³ |

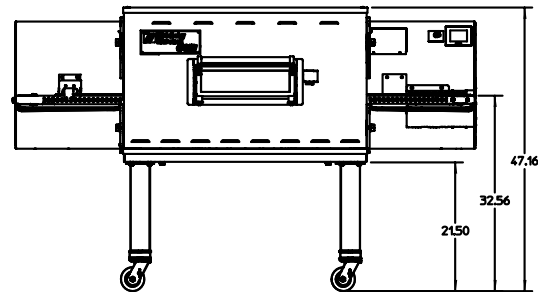
Triple Stacked Units

| | | |
|--------------------------|---------------------|-------------------------|
| Heating Zone | 121.5" | 3086 mm |
| Baking Area | 27 ft ² | 2.511 sq m ² |
| Belt Length | 76.5" | 1943 mm |
| Overall Length | 76.5" | 1943 mm |
| Height (5"/127 mm legs)* | 77.625" | 1972 mm |
| Depth | 60" | 1524 mm |
| Ship Weight | 3300 lb. | 1498 kg |
| Ship Cube | 396 ft ³ | 11.09 m ³ |

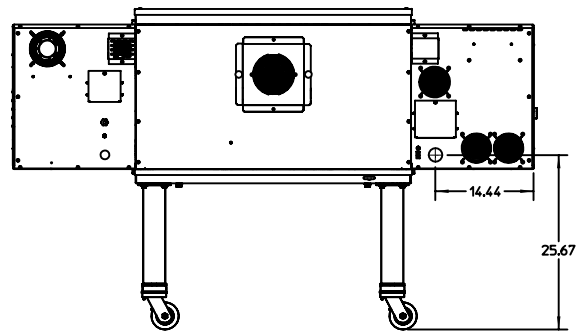
* Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions. All units are shown with casters. CE-approved ovens use 6" (152 mm) adjustable feet instead of casters.



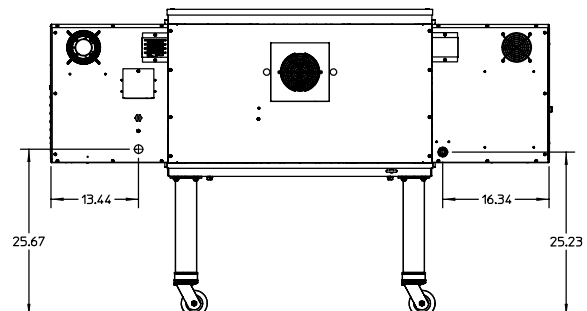
PS640 Top View – Electric & Gas Single Unit



PS640 Front View – Electric & Gas Single Unit

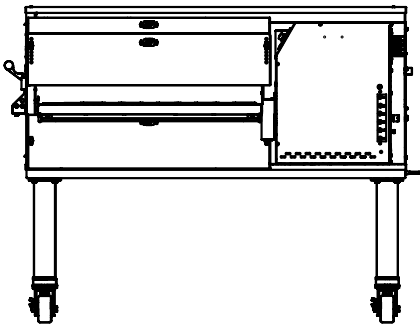


PS640 Back View – Electric Single Unit

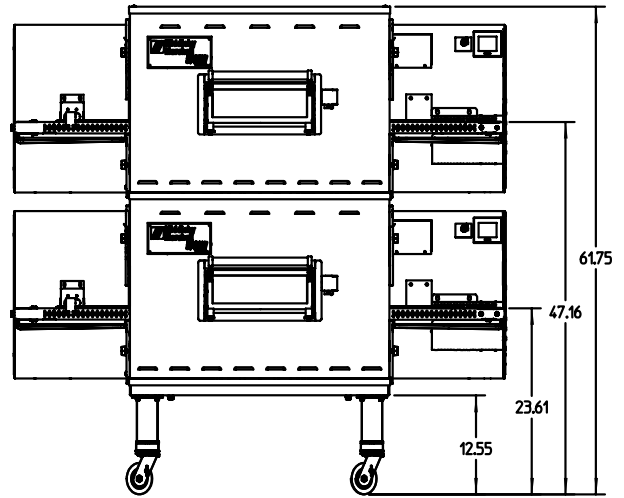


PS640 Back View – Gas Single Unit

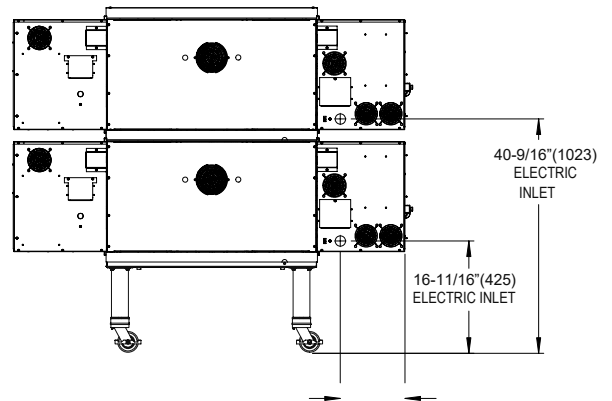
PS640 Electric or Gas Conveyor Oven



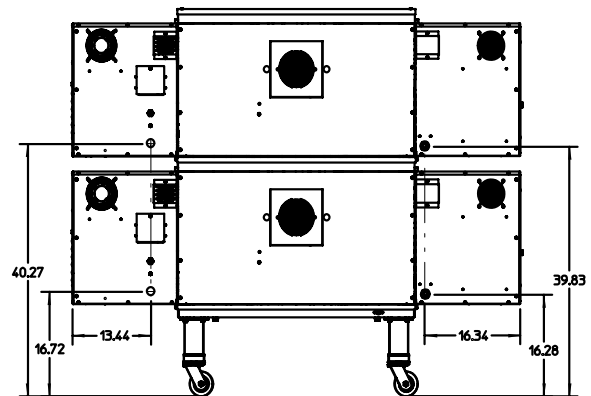
PS640 Side View – Gas Single Unit



PS640 Front View – Electric & Gas Double Stacked w/Legs

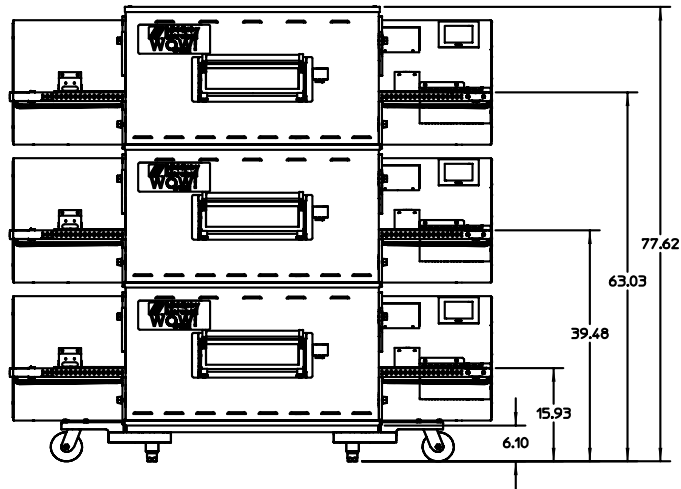


PS640 Back View – Electric Double Stacked w/Legs

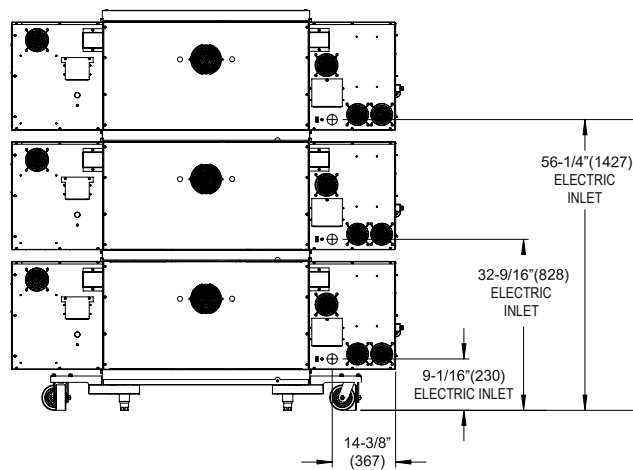


PS640 Back View – Gas Double Stacked w/Legs

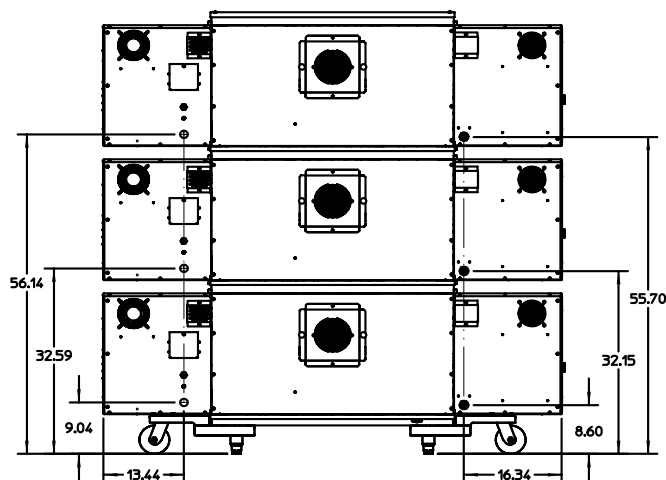
PS640 Electric or Gas Conveyor Oven



PS640 Front View – Electric & Gas Triple Stacked w/Outriggers



PS640 Back View – Electric Triple Stacked w/Outriggers



PS640 Back View – Gas Triple Stacked w/Outriggers

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PS640 Electric Conveyor Oven

| VOLTAGE | PHASE | FREQUENCY | RATED HEAT INPUT | AMPERAGE* | | | | SUPPLY | BREAKERS |
|----------|-------|-----------|------------------|-----------|----|----|----|---------------------|-------------------|
| | | | | L1 | L2 | L3 | N | | |
| 208 V | 3 | 50/60 Hz | 27.0 kW | 85 | 85 | 75 | - | 4-wire (3L + G) | As per local code |
| 240 V | 3 | 50/60 Hz | 27.0 kW | 75 | 75 | 65 | - | 4-wire (3L + G) | As per local code |
| 380 V | 3 | 50/60 Hz | 27.0 kW | 51 | 41 | 41 | 10 | 5-wire (3L + N + G) | As per local code |
| 380 V CE | 3 | 50/60 Hz | 27.0 kW | 51 | 41 | 41 | 10 | 5-wire (3L + N + G) | As per local code |

*The current draw rating shown above are maximum values for normal operation, amperage draw will be less than the listed value.

PS640 Gas Conveyor Oven

| ELECTRICAL SPECIFICATIONS | USA & STD Export | Europe (CE) |
|---------------------------|---|-----------------------------|
| | Voltage | 208/240 V |
| Phase | 1 | 1 |
| Frequency | 50/60 Hz | 50/60 Hz |
| Current Draw** | 4.5 Amp-Run 10Amp-Start | 4.5 Amp-Run 10Amp-Start |
| Supply | 3 wire (2 hot, 1 ground) | 3 wire (2 hot, 1 ground) |
| Breakers | As per local code | As per local code |
| Cord/Plug | Optional 6 ft cord with NEMA# 15-50P plug for 208-240V 3ph ovens. | |

| NATURAL GAS SPECIFICATIONS | |
|----------------------------|-----------------------------|
| Supply (Inlet) Pressure | 6-8" W.C. (14.9-20.0mbar) * |
| Regulated Pressure | 3.5" W.C.(8.7mbar) |
| Rated Heat Input | 99,000BTU (29.14 kW-hr) |

| PROPANE GAS SPECIFICATIONS | |
|----------------------------|-------------------------------|
| Supply (Inlet) Pressure | 12-14 "W.C. (29.9-34.9 mbar)* |
| Regulated Pressure | 10" W.C. (24.9 mbar) |
| Rated Heat Input | 99,000BTU (29.14 kW-hr) |

The required gas supply pressures of other locations are dependent on the local gas type and on all applicable local codes

Minimum Gas Pipe Sizes:

* Natural Gas - 2" (51 mm) main supply line. One 3/4" (19mm) NPT branch per oven cavity with individual full-flow shutoff valve

* Propane Gas - 1 1/2" (31.8 mm) main supply line. One 3/4" (19mm) NPT branch per oven cavity with individual full-flow shutoff valve

NOTE: Each oven includes (1) 3/4"(19mm)NPT x 48"(1219mm) flexible, vinyl coated gas hose