

PS640

Electric or Gas Conveyor 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)

Project	 	 	
Item No			
_			
Quantity _			
quantity _			

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, highquality 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







DOC-1008/Revision B/February 2021



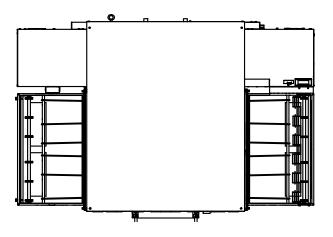
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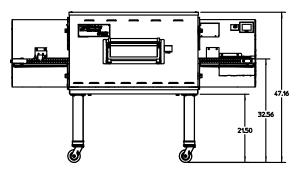
GENERAL SPECIFICATIONS					
Wall Clearance					
Rear of Conveyor to Wall	0"	0 mm			
Control End to Wall	0"	0 mm			
Non-control End to Wall	0"	0 mm			
Bake Operating Temperature	300°-600°F	149°-315°C			
Time Range	1 1/4 -33	minutes			

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 ft³	3.70 m³				
Double Stacked Units						
Heating Zone	81"	2057 mm				
Baking Area	18 sq ft²	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 ft³	7.39 m³				
Triple Stacked Units	Triple Stacked Units					
Heating Zone	121.5"	3086 mm				
Baking Area	27 ft²	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 ft³	11.09 m ³				

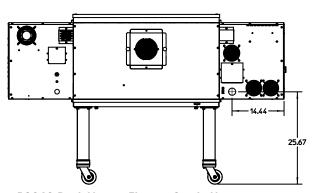
^{*} Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions. All units are shown with casters. CE-approved ovens use 6" (152 mm) adjustable feet instead of casters.



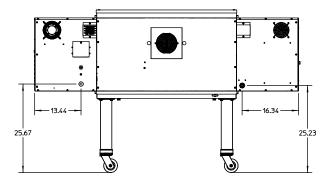
PS640 Top View - Electric & Gas Single Unit



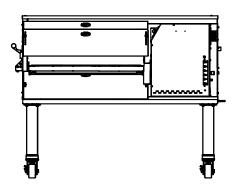
PS640 Front View - Electric & Gas Single Unit



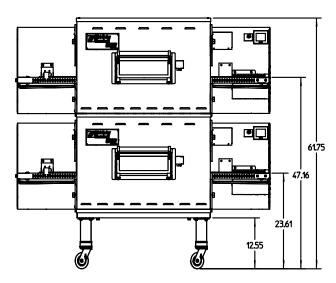
PS640 Back View - Electric Single Unit



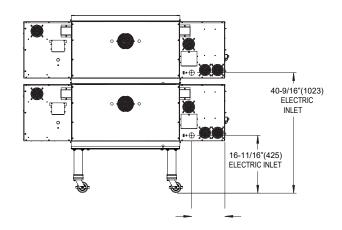
PS640 Back View - Gas Single Unit



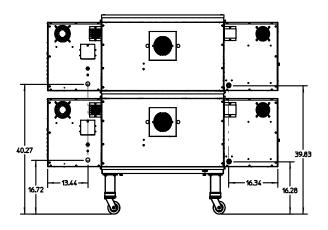
PS640 Side View - Gas Single Unit



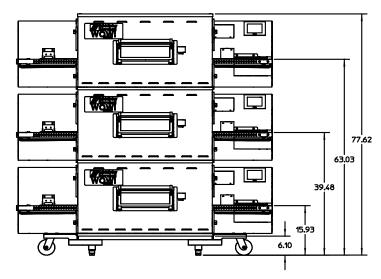
PS640 Front View - Electric & Gas Double Stacked w/Legs



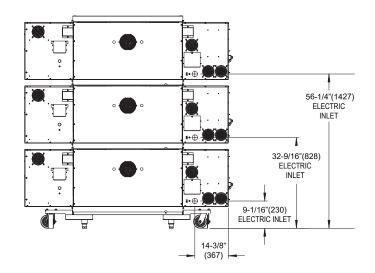
PS640 Back View - Electric Double Stacked w/Legs



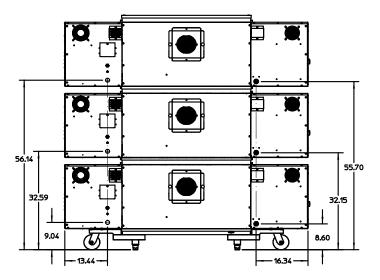
PS640 Back View - Gas Double Stacked w/Legs



PS640 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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			RATED HEAT	AT AMPERAGE*					
VOLTAGE	PHASE	FREQUENCY	INPUT	L1	L2	L3	N	SUPPLY	BREAKERS
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.

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ELECTRICAL SPECIFICATIONS					
	USA & STD Export	Europe (CE)			
Voltage	208/240 V	220-230 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) *			
" W.C.(8.7mbar)			
)BTU (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

Natural Gas - 2 (3 Fifth) milen supply line. One 3/4 (1911h) NPT brainer per oven cavity with individual full-flow shutoff valve NOTE: Each oven includes (1) 3/4"(191m)NPT x 48"(1219mm) flexible, vinyl coated gas hose