Middleby Marshall®

PS640 Electric or Gas Conveyor Oven

Project _____

Item No. _____

Quantity _____

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

Intertek Intertek

DOC-1008/Revision B/February 2021

Middleby Marshall®

PS640

Electric or Gas Conveyor Oven

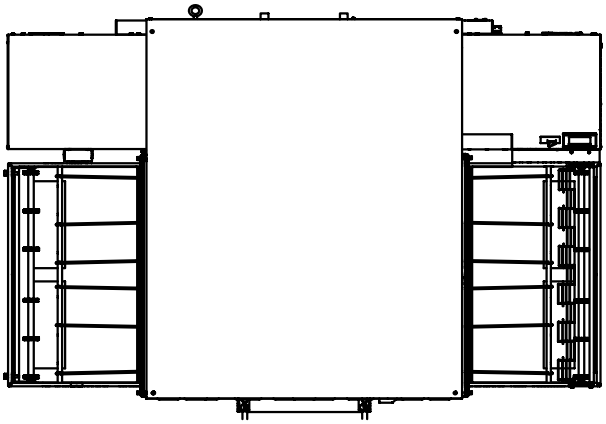
GENERAL SPECIFICATIONS

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	

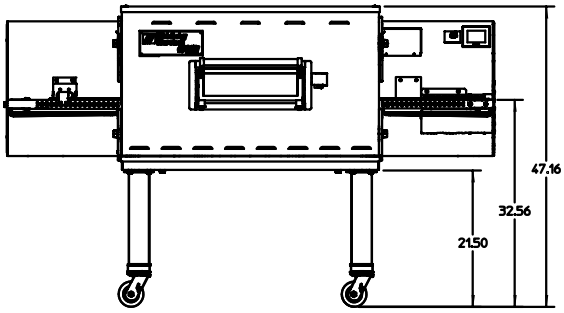
DIMENSIONS

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

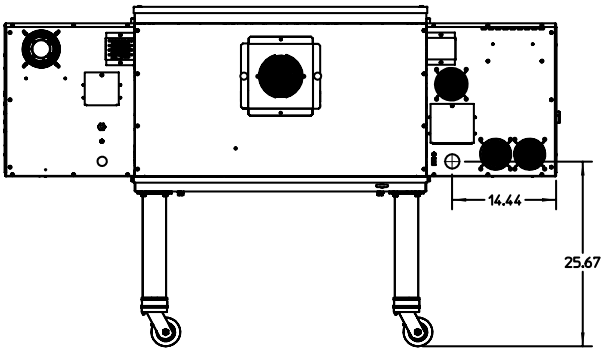
* Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions. All units are shown with casters. CE-approved ovens use 6” (152 mm) adjustable feet instead of casters.



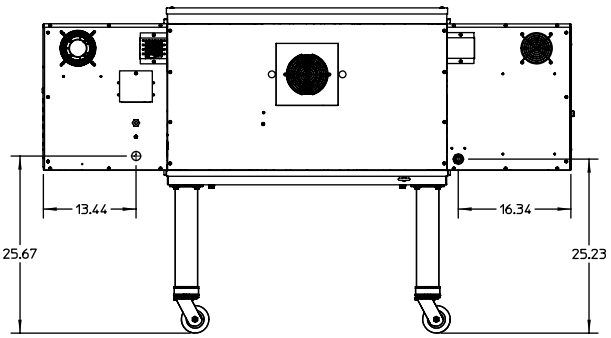
PS640 Top View – Electric & Gas Single Unit



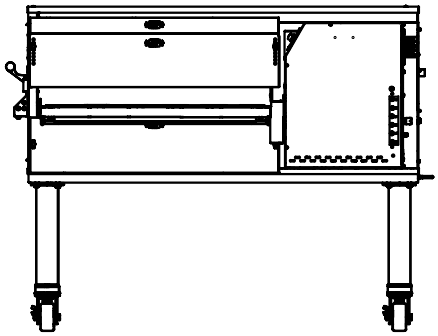
PS640 Front View – Electric & Gas Single Unit



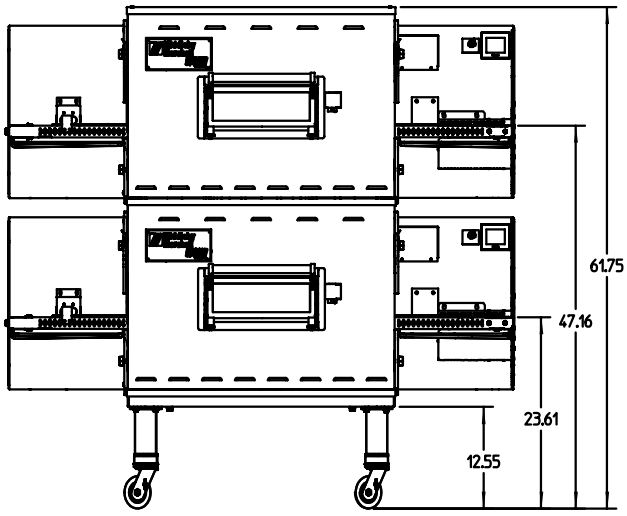
PS640 Back View – Electric Single Unit



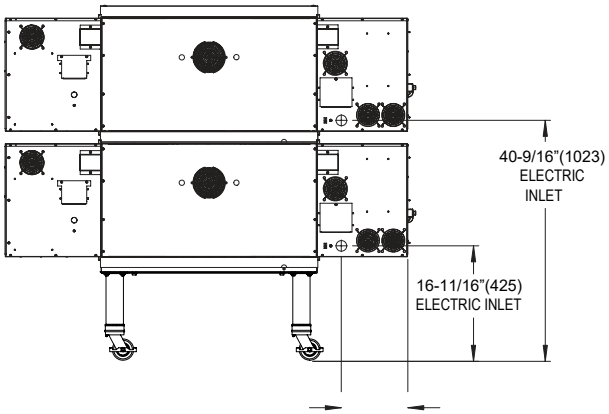
PS640 Back View – Gas Single Unit



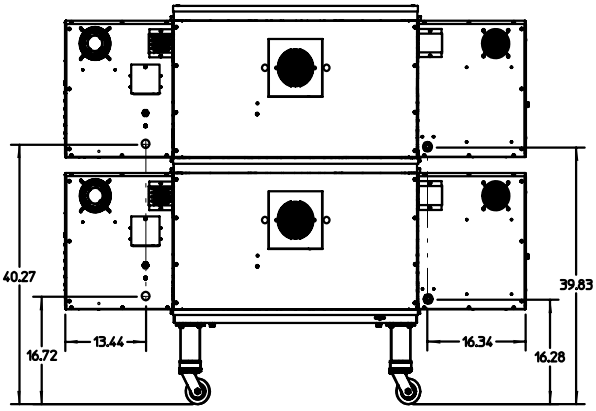
PS640 Side View – Gas Single Unit



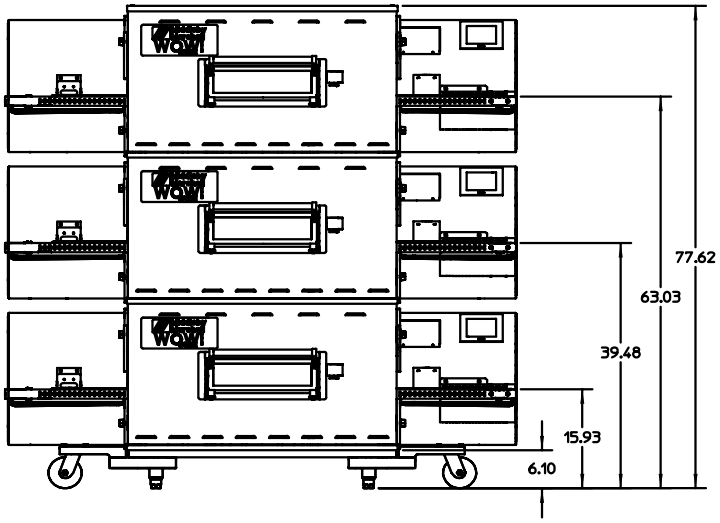
PS640 Front View – Electric & Gas Double Stacked w/Legs



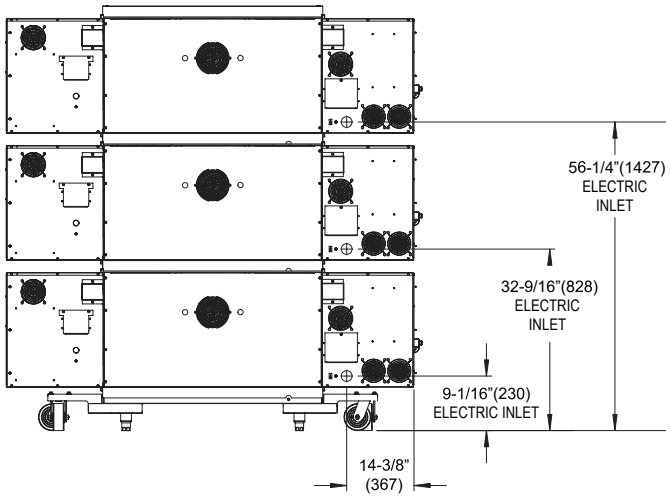
PS640 Back View – Electric Double Stacked w/Legs



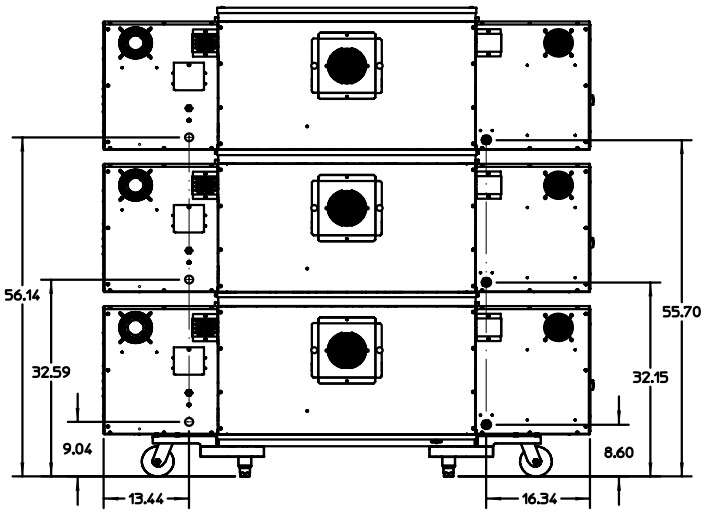
PS640 Back View – Gas Double Stacked w/Legs



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

Middleby Marshall®

PS640 Electric or Gas Conveyor Oven

PS640 Electric Conveyor Oven

VOLTAGE	PHASE	FREQUENCY	RATED HEAT INPUT	AMPERAGE* 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.

PS640 Gas Conveyor Oven

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) *
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