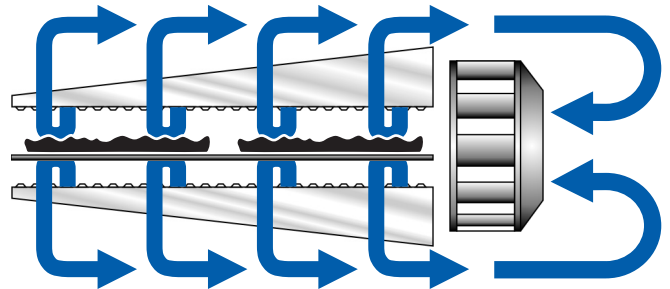




PATENTS PENDING

Principle

Middleby Marshall PS Series conveyor ovens bake both faster and at a lower temperature than other ovens. All PS640 WOW! ovens are designed to cook 30% faster than other conveyor ovens. The Hearth Bake Belt produces a “deck oven” bake. The pizza is placed directly on the tightly meshed belt and cooks with impingement and conduction heat. This surpasses the use of screens and gives the user a superior advantage over other conveyor ovens. Operationally, the conversion from a deck oven to this system is seamless.



Standard Features

- **Impingement PLUS!** low oven profile and dual air return
- **Patented EMS energy Management System** reduces gas consumption and increases cooking efficiency
- 40-1/2” (1029mm) long cooking chamber
- 33-1/2” (851mm) wide, 76-1/2” (1943mm) long conveyor belt

Speed

- Advanced technology air delivery system bakes up to 30% faster than standard conveyor ovens

Energy Management System

The PS640 WOW!™ oven features an Energy Management System (EMS) that automatically reduces gas consumption. Touch Screen Control can be programmed in one energy saving mode. Automatic “energy eye” saves gas when no pizzas are in the oven

Optional Features

- Hearth Bake Belt* for a deck oven crust
- Split belt - two 15” (381mm) belts with individually adjustable speed settings

Cleanability

PS640 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.

Warranty

All PS640 models have a one year parts and labor warranty. Oven start-up is included at no additional charge (USA Only). Factory demo available at additional charge

Ventilation

For installation under a ventilation hood only.

*Patent Pending

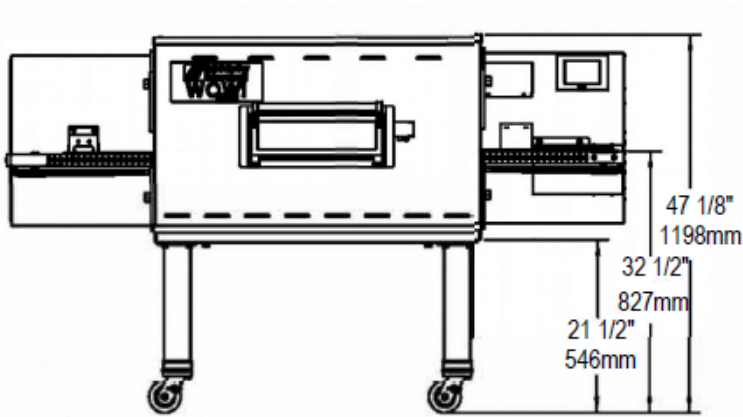
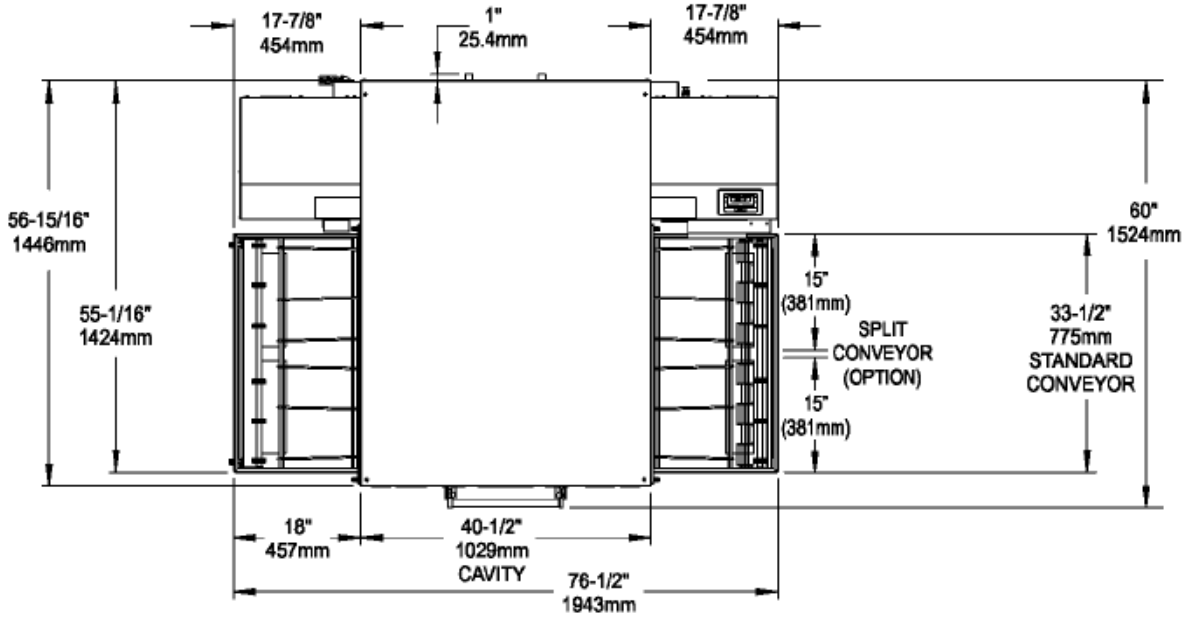


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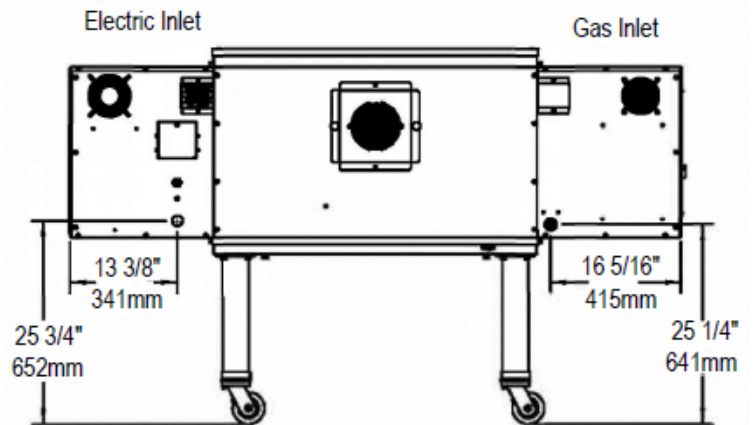
NOTE: Drawings show ovens equipped with casters.

PS640-1

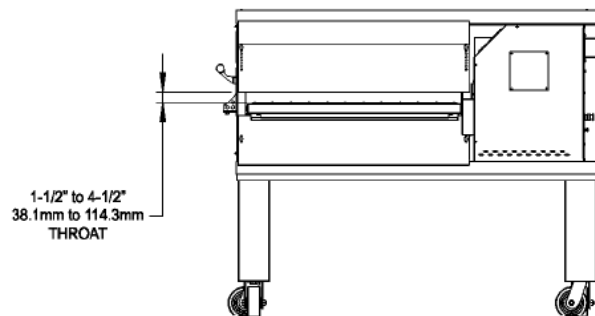
TOP VIEW



FRONT VIEW



BACK VIEW

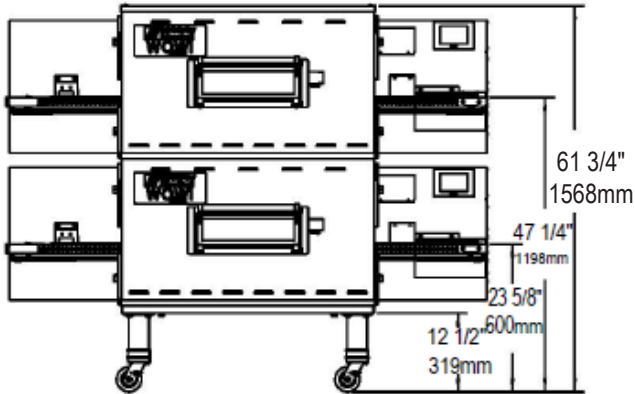


SIDE VIEW

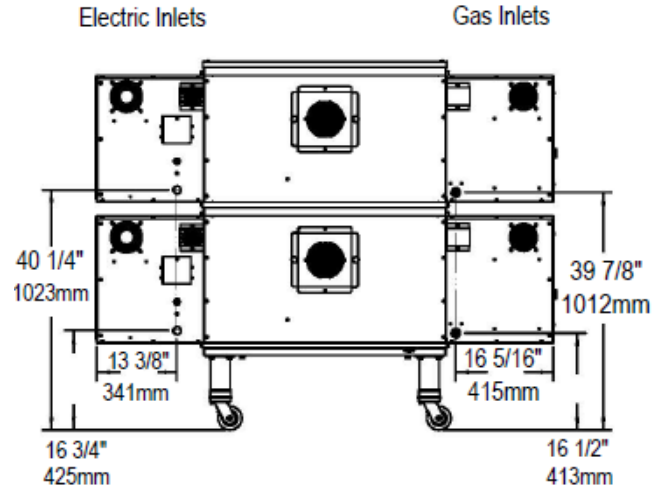
PS640 Series Direct Gas Fired Conveyor Oven

NOTE: Drawings show ovens equipped with casters.

PS640-2

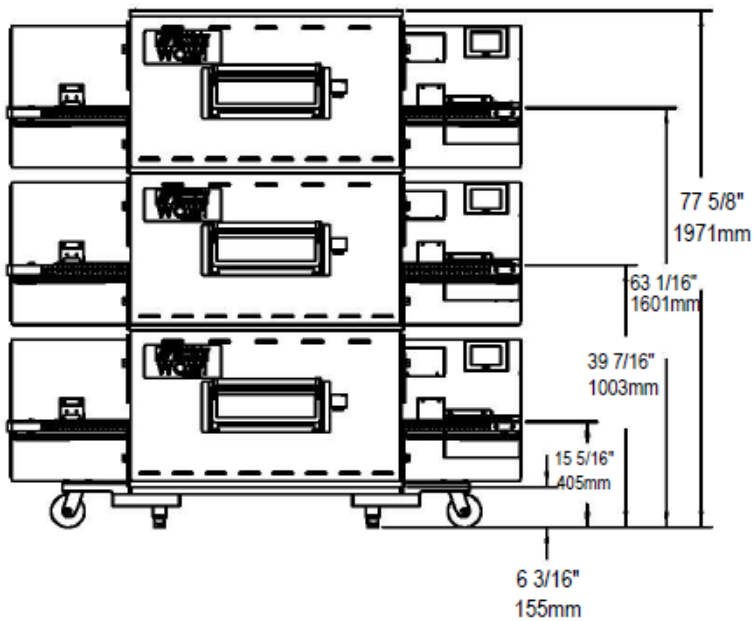


FRONT VIEW

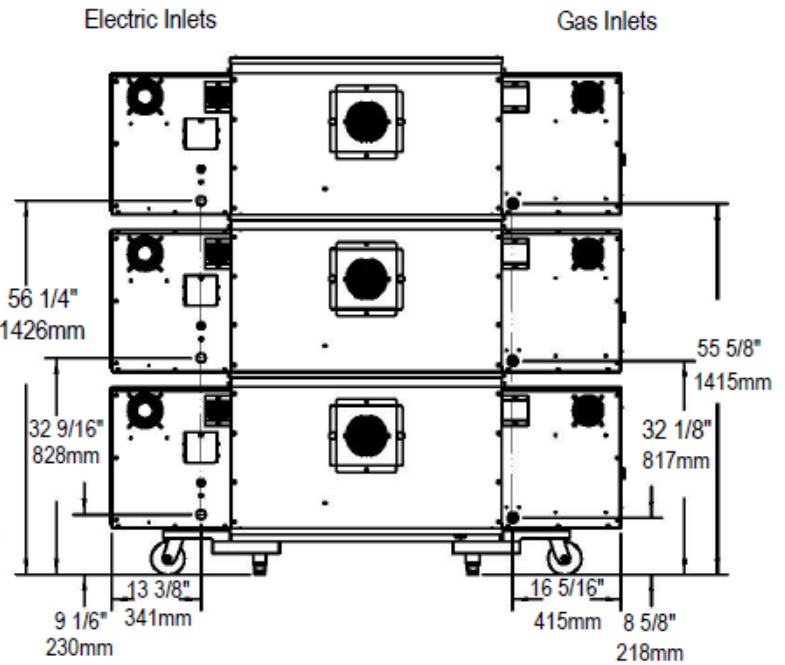


BACK VIEW

PS640-3



FRONT VIEW



BACK VIEW

RECOMMENDED MINIMUM CLEARANCES

| Rear of Oven to Wall | Control end of conveyor to wall | Non-control end of conveyor to wall |
|----------------------|---------------------------------|-------------------------------------|
| 0" | 0" | 0" |

GENERAL SPECIFICATIONS

| | Heating Zone | Baking Area | Belt Length | Belt Width | Length | Height | Depth | Maximum Operating Temp | Bake Time Range | Ship Wt | Ship Cube |
|---------|-------------------|----------------------------------|-------------------|--------------------------------------|-------------------|-------------------|---------------|------------------------|-----------------|--------------------|---|
| PS640-1 | 40-1/2" 1028mm | 9sq.ft. 0.837m ² | 76-1/2" 1943mm | 1x32" (813mm) or 2x15" (381mm) | 76-1/2" 1943mm | 47-1/8" 1198mm | 60" 1537mm | 600°F 315°C | 2:00 - 30:00 | 1100lbs. 499kg | 132ft ³ 3.70m ³ |
| PS640-2 | 81" 2056mm | 18sq.ft. .1.674m ² | 76-1/2" 1943mm | 1x32" (813mm) or 2x15" (381mm) | 76-1/2" 1943mm | 61-3/4" 1568mm | 60" 1537mm | 600°F 315°C | 2:00 - 30:00 | 2200lbs. 999kg | 264ft ³ 7.39m ³ |
| PS640-3 | 121.5" 3084mm | 27sq.ft. 2.511m ² | 76-1/2" 1943mm | 1x32" (813mm) or 2x15" (381mm) | 76-1/2" 1943mm | 77-5/8" 1971mm | 60" 1537mm | 600°F 315°C | 2:00 - 30:00 | 3300lbs. 1498kg | 396ft ³ 11.09m ³ |

ELECTRICAL SPECIFICATIONS

| Version | Voltage | Phase | Freq | Current Draw | Supply | Breakers |
|------------------|----------|-------|---------|-----------------------------|-----------------------------|--------------------|
| USA & std export | 208-240v | 1 | 50/60Hz | 4.5 Amp-Run 10 Amp-Start | 3 wire (2 hot, 1 ground) | As per local codes |
| Europe (CE) | 220-230v | 1 | 50/60Hz | 4.5 Amp-Run 10 Amp-Start | 3 wire (2 hot, 1 ground) | As per local codes |

* The current draw rating shown above are maximum values for normal operation, amperage draw will be less than the listed value.
NOTE: Each oven includes a 6' cord with NEMA# L6-20P plug. Customer to provide NEMA# L6-20R receptacle

INCOMING GAS SUPPLY SPECIFICATIONS

| Version | Gas Type | North America | IE,IT,PT,ES,GB II _{2H3+} | DE II _{2ELL3B/P} | NL II _{2L3B/P} | BE, FR II _{2E+3+} | AT,CH,DK,FI,SE II _{2H3B/P} | Rated Heat Input |
|-------------------|-------------|--------------------------------|--------------------------------------|------------------------------|----------------------------|-------------------------------|--|---------------------------|
| USA & std. export | Natural Gas | 6-8" W.C. (14.9-20.0mbar) | - | - | - | - | - | 99,000BTU (29.14kW-hr) |
| USA & std. export | Propane Gas | 11-14" W.C. (27.4-34.9mbar) | - | - | - | - | - | 99,000BTU (29.14kW-hr) |
| Europe (CE) | G20 | - | 20mbar | 20mbar | - | 20-25mbar | 20mbar | 29.14kW-hr |
| Europe (CE) | G25 | - | - | 20mbar | 25mbar | - | - | 29.14kW-hr |
| Europe (CE) | G20, G25 | - | 20mbar | 20mbar | 25mbar | 20-25mbar | 20mbar | 29.14kW-hr |
| Europe (CE) | G30 | - | 29-37mbar | - | 28-30mbar | 29-37mbar | 50mbar | 29.14kW-hr |
| Europe (CE) | G30, G31 | - | - | 50mbar | 30mbar | - | 50mbar | 29.14kW-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.

ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.