

# Quality. Simplicity. Efficiency.

# Italian Cooking



*Middleby Marshall Conveyors of Excellence  
Used by Outstanding Italian Restaurants*



**Middleby  
Marshall®**

[www.middleby-marshall.com](http://www.middleby-marshall.com)  
[www.wowoven.com](http://www.wowoven.com)







# OUTSTANDING QUALITY

## Consistent Product Every Time

Middleby Marshall conveyor ovens provide a continuous cooking platform. When the food comes out of the conveyor, it is perfect every time and ready to serve – whether lasagna, chicken parmesan or Italian sausage. No over or under-cooking, just the same consistent product every time. With impingement technology, the end product looks and tastes outstanding. Employees are not changing speeds and temperatures on the oven for different foods; it is all preset and easy to use.

With the versatility of a Middleby Marshall conveyor, it may be the only piece of equipment needed in the kitchen. Convection ovens, fryers, microwaves, grills and salamanders are no longer needed. Using traditional cooking methods requires a lot of labor, time and attention to the food being cooked. Conveyor cooking eliminates labor needed to continuously watch food to keep it from burning or to rotate food during the cooking process.



Lasagna  
425°F for 6 minutes



Meatballs  
425°F for 6 minutes

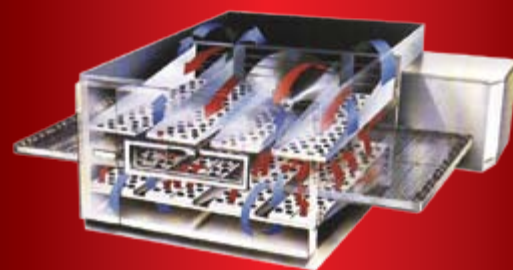


Chicken Parmesan  
425°F for 6 minutes

## A Better Way to Cook

The uniform cooking ability of Middleby Marshall Ovens works for a wide variety of Italian foods:

- Cooks food accurately and consistently with preset cooking times and temperatures
- Seals in moisture and flavor
- Allows food to be prepared and served at the correct intervals of doneness prior to service
- All food items are cooked identically, from the first to the last as the oven maintains temperature throughout the cooking process
- Food cooked with the best quality allows for more satisfied customers and repeat business
- Patented airflow cooks food consistently and thoroughly



*Middleby Marshall patented airflow diagram*



# SIMPLE COOKING

## Same Process, Temperature and Speed

Middleby Marshall ovens cook at speeds and temperatures that are half of traditional convection ovens. This is achieved through impingement technology and efficient airflow. The oven uses hot air under pressure to heat foods more quickly and thoroughly, using less heat and energy. As a result, every item is heated on the top and bottom to cook uniformly with superb texture and moisture retention. Proteins are done to perfection and cheese melts beautifully.

The conveyor allows for all types of Italian dishes to go through easily and quickly. As soon as dishes are prepared, they can immediately go in the oven and not wait for a batch or for other items to finish the cooking cycle. Continuous cooking allows for faster service and shorter table wait times for customers on a busy night.



# ONE OVEN, MULTIPLE USES

## For cooking, finishing, toasting or rethermalizing

Middleby Marshall has many different conveyor ovens for use in the Italian kitchen. Each conveyor perfectly cooks pizza, seafood, sausage, toss-and-bake pasta, and many other delicious Italian foods.

Food comes out of the oven hot and ready to serve. For finishing, the oven cooks cheese to perfection, and plated foods can go through the conveyor for a “done just right” look.

Middleby Marshall conveyor ovens cook continuously to fill large capacities with a consistently-toasted product, such as bruschetta, bread, and other items. The speed of the conveyor ensures that the user does not have to wait for a toasting cycle or the small capacity of a batch or tabletop toaster.

For pre-cooked foods, the Middleby Marshall conveyor can be used as a rethermalizer to give customers outstanding quality and consistent heating. When used as a rethermalizer, less labor is needed because the product is simply placed on the conveyor belt. There is no need for moving and removing the product from boiling water, or any other traditional process. Also, there is a potential cost savings due to decreased water usage.



# CARTER-HOFFMAN WARMING SOLUTIONS

## THE ONLY CHOICE FOR TOP-QUALITY ITALIAN FOOD



Pans of lasagna, shells, seafood, toss-and-bake pasta, and other Italian foods cook perfectly through Middleby Marshall conveyor ovens, and Carter-Hoffmann warming solutions ensure longer holding times and less food waste.



The Carter-Hoffmann modular holding cabinets hold lasagna and other Italian dishes so they are fresh, hot and ready to serve. The MZ212S-2 features top and bottom heat, with a built-in removable pan cover to hold a variety of food – pastas, vegetables, proteins, breaded cutlets and more. For moisture-sensitive foods like pasta and vegetables, turn on the bottom heat and leave the cover in. For breaded foods, leave the lid out and operate the cabinet with the top and bottom heat on to maintain the crispy coating.

Carter-Hoffmann warming cabinets are perfect for extra holding capacity during busy times and extended holding during slower periods. The MZ212S-2 is perfect for Italian restaurant as it holds two full size 12" x 20" x 2.5" steam table pans, or fractional pans of the same depth.

To see warming equipment made especially for the Italian kitchen visit [www.carter-hoffmann.com](http://www.carter-hoffmann.com).



PS520



PS528



PS536  
(double oven)



PS540

Conveyor	Heating Zone	Baking Area	Belt Length	Belt Width	Overall Length	Height	Depth	Max Operating Temp	Bake Time Range
PS520	20" / 508 mm	2.5 ft <sup>2</sup> / 0.23 m <sup>2</sup>	42" / 1066 mm	18" / 457 mm	60" / 1524 mm	21.10" / 536 mm	38.81" / 966 mm	550°F / 288°C	1–10 min
PS528	28" / 711 mm	3.5 ft <sup>2</sup> / 0.33 m <sup>2</sup>	50" / 1270 mm	18" / 457 mm	68" / 1727 mm	21.10" / 536 mm	40.75" / 1035 mm	600°F / 316°C	1–30 min
PS536	36" / 914 mm	5 ft <sup>2</sup> / 0.47 m <sup>2</sup>	60" / 1524 mm -or- 76" / 1930 mm	1-18" / 457 mm -or- 2-9" / (229 mm)	60" / 1524 mm -or- 76" / 1930 mm	43.5" / 1105 mm	43.38" / 1102 mm	550°F / 288°C	3–30 min -or- 1–10 min
PS540	40.5" / 1028 mm	9 ft <sup>2</sup> / 0.84 m <sup>2</sup>	76.5" / 1943 mm	1-32" / 813 mm -or- 2-15" / (381 mm)	80" / 2032 mm	47.31" / 1202 mm	60.5" / 1537 mm	550°F / 288°C	3–30 min -or- 1–10 min

Note: The above conveyor ovens are available in gas or electric. Refer to the specification sheet for electrical requirements.



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