

Cooked to Perfection Mexican Style



MIDDLEBY MARSHALL OVENS OF EXCELLENCE
USED BY THE BEST MEXICAN RESTAURANTS



**Middleby
Marshall®**

www.middleby-marshall.com
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 tacos, burritos, enchiladas or tostadas. 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.



Mexican Combo Plate
425°F for 2 minutes



Burritos
425°F for 2 minutes



Mexican Pizza
425°F for 2 minutes

A Better Way to Cook

The uniform cooking ability of Middleby Marshall Ovens works for a wide variety of Mexican 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. Tortilla chips stay crisp and cheese melts beautifully.

The conveyor allows for all types of Mexican 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.

"With conveyor cooking, our quality and consistency have improved, and in turn, so has our restaurant traffic. We have seen a direct correlation between serving better food and increased customer visits."

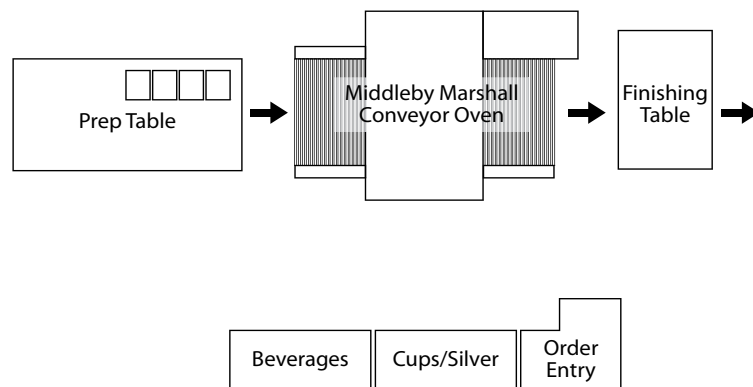
Joel Muñoz
Cantina Restaurant
Atlanta, GA

EFFICIENT WORKFLOW

Kitchen Labor, Servers and Customers All Benefit

Using a Middleby Marshall conveyor oven maximizes kitchen workflow because the oven can be used to cook everything on the menu. The conveyor oven changes the layout of the traditional Mexican restaurant kitchen to make it more efficient with less labor. The first-in, first-out sequence of continuous cooking allows for an even flow throughout the kitchen with food served immediately eliminating waiting time for additional order items.

With efficient oven placement, the conveyor moves food from prep to cooked to garnish. This natural motion between work spaces saves time in the kitchen and better serves waitstaff and customers. In short, everything is faster and more efficient during peak times.



Middleby Marshall oven flow for consistent, thorough cooking.

MIDDLEBY MARSHALL

THE IDEAL CHOICE

Middleby Marshall conveyor ovens are ideal for finishing plated Mexican foods by providing intense heat impingement that does not adversely affect cheese toppings. Middleby Marshall ovens heat food so thoroughly that the hot plate is able to help the food retain heat longer than traditional cooking methods.

Also, moisture is retained within the tortilla and burrito shells to yield a higher quality product than traditional methods of cooking Mexican foods.

Changing to a conveyor oven is easy:

1. Replace the existing ovens with a Middleby Marshall conveyor.
2. Use prep ingredients from a steam table or a hot food server to plate up the desired dish.
3. Use the conveyor oven as a "finishing" oven to heat thoroughly and evenly and to melt cheese.



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 ² / 0.23 m ²	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 ² / 0.33 m ²	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 ² / 0.47 m ²	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 ² / 0.84 m ²	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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