

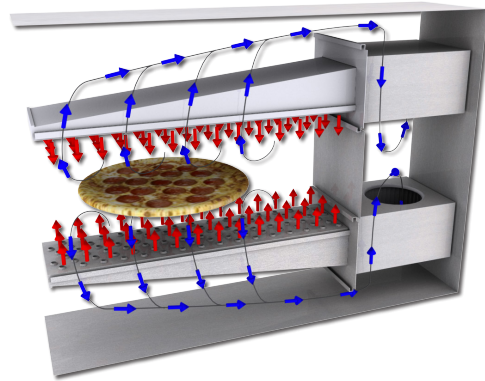
Electrically Heated Conveyor Oven

WOW!
OVEN™



Principle

The Middleby Marshall WOW! conveyor series oven utilizes technology that allows the user full control of the air flow in the baking chamber, resulting in optimal results in cooking product. Air flow is modified through the main control, allowing instant results and full control of air movement, time, and temperature settings. The exterior of the oven is cool to the touch, safely giving users cooler working conditions in the immediate area. The WOW! oven is designed to cook an endless amount of food products including pizza, chicken, seafood, sandwiches and more.



Standard Features

- **Impingement PLUS!** low oven profile and dual air return
- **Patented EMS energy Management System** reduces energy consumption and increases cooking efficiency
 - 38" (914mm) long baking chamber
 - 26" (660mm) wide, 65 1/4"(1656mm)long conveyor belt
- **Speed**
 - Advanced technology air delivery system bakes up to 30% faster than standard conveyor ovens

Energy Management System

The PS638 WOW! Oven™ features an Energy Management System (EMS) that automatically reduces energy consumption. The electronic control is programmed in one energy saving mode. Automatic "energy eye" saves energy when food product is not present in the oven.

Optional Features

- Split belt - two 12" (305mm) belts with individually adjustable speed settings

Cleanability

PS638 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 PS638 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. Per state, local and NFPA requirements.

*Patent Pending



PS638E Rev 4(8/18)



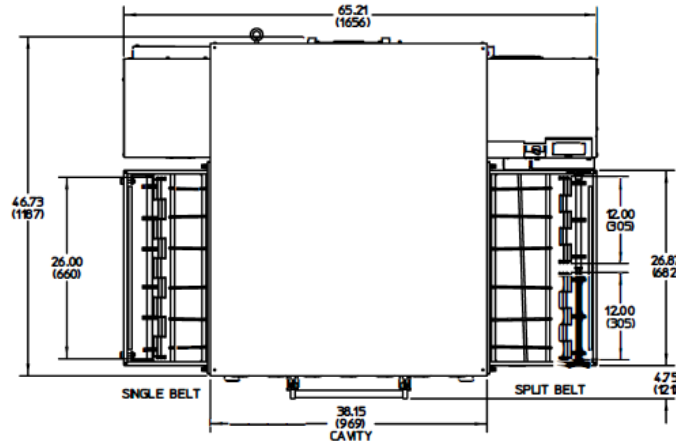
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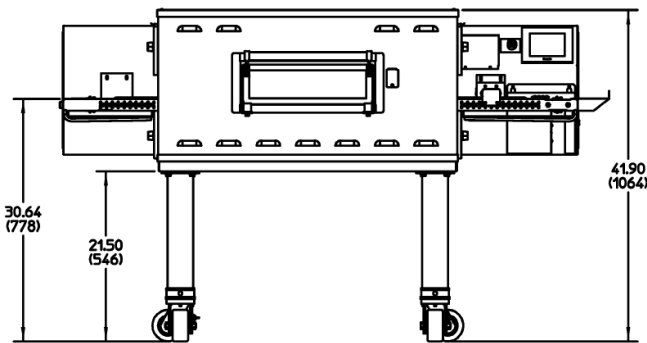
NOTE: Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions.

NOTE: All units are shown with casters. CE-approved ovens use 6"/152mm adjustable feet instead of casters.

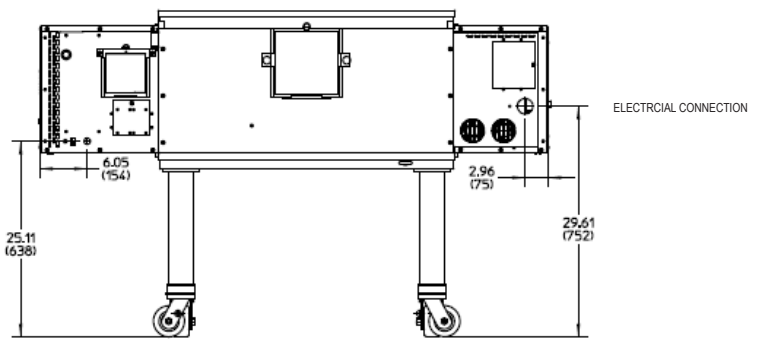
PS638E-1



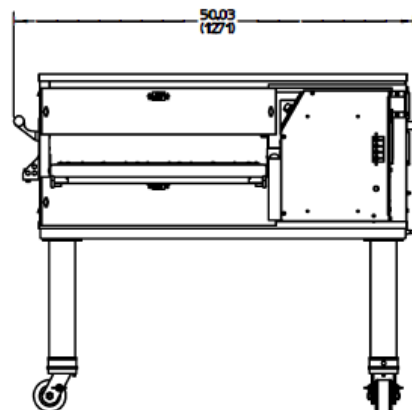
TOP VIEW



FRONT VIEW



BACK VIEW



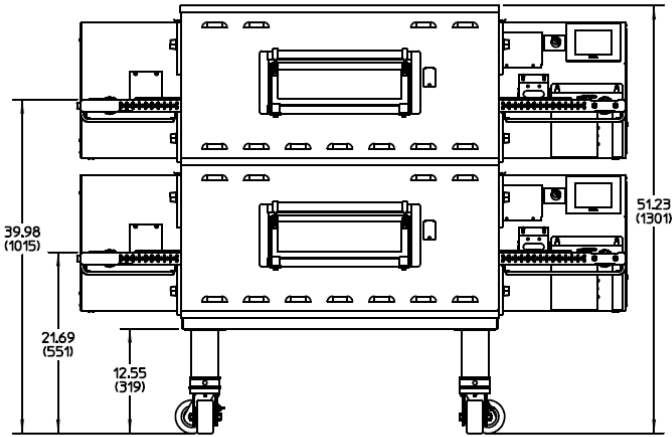
SIDE VIEW

Electrically Heated Conveyor Oven

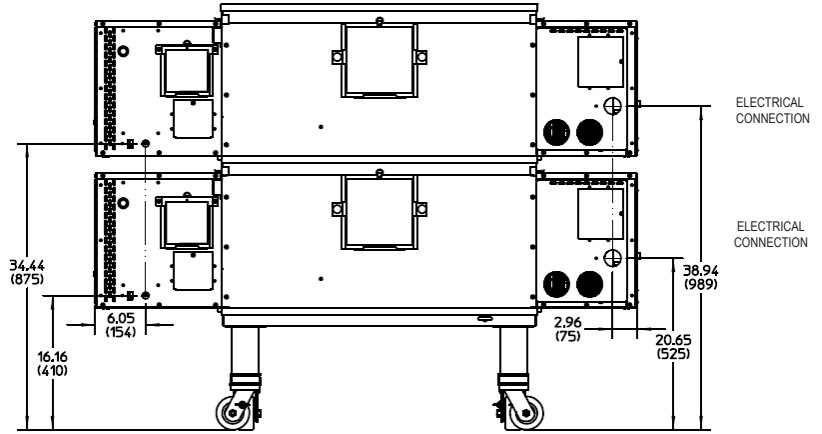
NOTE: Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions.

NOTE: All units are shown with casters. CE-approved ovens use 6"/152mm adjustable feet instead of casters.

PS638E-2

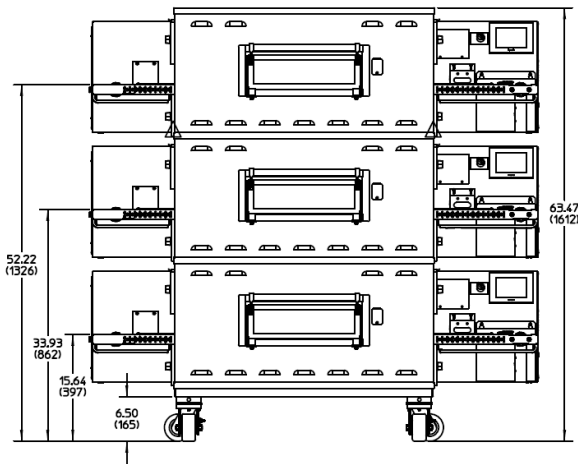


FRONT VIEW

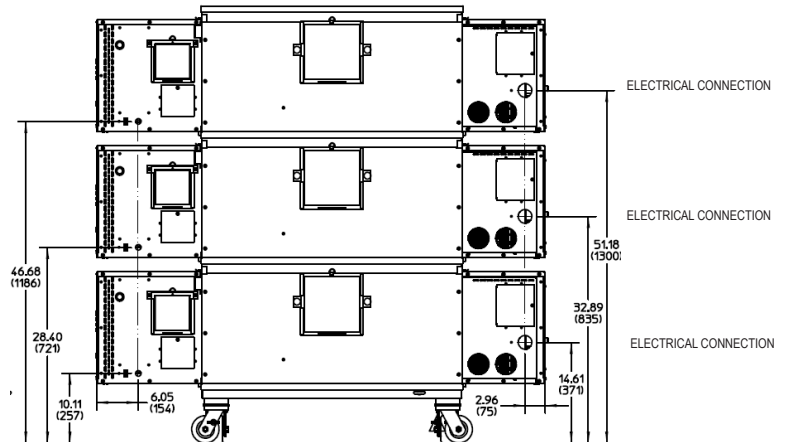


BACK VIEW

PS638E-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
PS638-1 with 17.5" (446mm) leg extensions	38" 969mm	7.1ft ² 0.66 m ²	65-1/4" 1656mm	26" 660mm or 2x12" 305mm	65-1/4" 1656mm	42" * 1064mm	46-1/4" 1187mm	600°F 315°C	1:00-12:00	820 lbs 372 kg	115ft ³ 3.24m ³
PS638-2 with 8" (203.2mm) leg extensions	76" 1938mm	14.2 ft ² 1.32m ²	65-1/4" 1656mm	26" 660mm or 2x12" 305mm	65-1/4" 1656mm	51 1/4" * 1301mm	46-1/4" 1187mm	600°F 315°C	1:00-12:00	1,640 lbs 744 kg	230 ft ³ 6.5m ³
PS638-3 with 6" (152.4mm) casters	114" 2907mm	21.3 ft ² 1.98 m ²	65-1/4" 1656mm	26" 660mm or 2x12" 305mm	65-1/4" 1656mm	63 1/2" * 1612mm	46-1/4" 1187mm	600°F 315°C	1:00-12:00	2,460 lbs 1,116 kg	345 ft ³ 9.8m ³

* Overall height is shown for standard leg extensions. Customer-specific leg extensions will affect the overall height of the oven.

ELECTRICAL SPECIFICATIONS

Voltage	Phase	Freq	Max Amperage*	Rated Heat Input	Supply	Breakers
208v	3	50/60 Hz	63A	22 kW	3 pole, 4 wire (3 hot, 1 ground)	As per local codes
240v	3	50/60 Hz	54A	22 kW	3 pole, 4 wire (3 hot, 1 ground)	As per local codes
380v	3	50/60 Hz	36A	20.25 kW	4 pole, 5 wire (3 hot, 1 neutral 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.

ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.