



PS670 Gas Conveyor Oven



WOW!
OVEN

STANDARD FEATURES

- Impingement PLUS! low oven profile and dual air return
- 70" (1778 mm) long cooking chamber
- 32" (813 mm) wide, 106" (2692 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
- PS670 Ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, and a folding conveyor belt assembly
- Cool front
- For installation under a ventilation hood only
- One year parts and labor warranty

Project _____

Item No. _____

Quantity _____

PRINCIPLE

Middleby Marshall PS Series conveyor ovens bake both faster and at a lower temperature than other ovens. Patented vertical columns of hot air move heat aerodynamically instead of using high temperatures. The streams of hot air remove the boundary layers of cool heavy air which tend to insulate the product. This gives very rapid baking without burning the product. All PS670 WOW!™ ovens are designed to cook pizza 30% faster than other conveyor ovens.

OPTIONAL FEATURES

- Hearth Bake Belt, for the perfect deck oven crust in a conveyor oven.

ENERGY MANAGEMENT SYSTEM

- The PS670 WOW!™ oven features an Energy Management System (EMS) that automatically reduces gas consumption and increases cooking efficiency. Touch Screen Control can be programmed in one energy saving mode.
- Automatic "energy eye" saves gas when no pizzas are in the oven

CERTIFICATIONS



DIMENSIONS
Single Units

Heating Zone	70"	1778 mm
Baking Area	15.5 sq ft	1.44 sq m ²
Belt Length	106"	2692 mm
Belt Width	32"	813 mm
Height (22.13"/562 mm legs)*	43.31"	1100 mm
Depth	64.25"	1632 mm
Ship Weight	1750 lb.	795 kg
Ship Cube	160 ft ³	4.5 m ³

Double Stacked Units

Heating Zone	140"	3556 mm
Baking Area	31 sq ft ²	2.88 m ²
Belt Length	106"	2692 mm
Belt Width	32"	813 mm
Height (11.25"/286 mm legs)*	61.36"	1559 mm
Depth	64.25"	1632 mm
Ship Weight	3500 lb.	1589 kg
Ship Cube	320 ft ³	9.0 m ³

Triple Stacked Units Standard with Casters

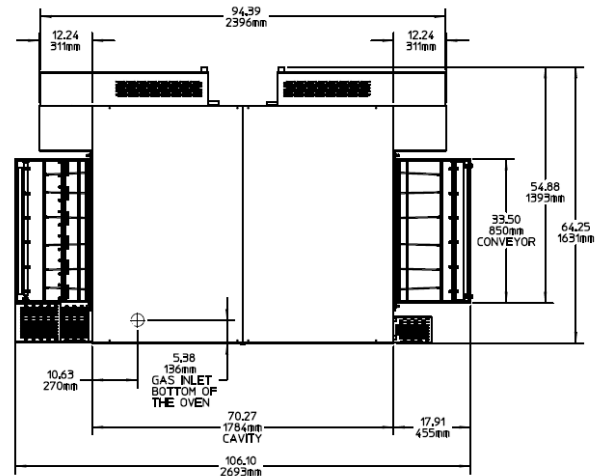
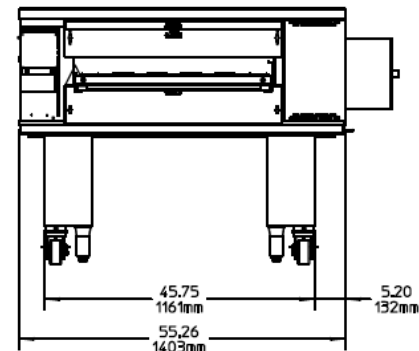
Heating Zone	210"	5334 mm
Baking Area	46.5 ft ²	4.32 sq m ²
Belt Length	106"	2692 mm
Height (5"/127 mm legs)*	63.77"	1620 mm
Depth	64.25"	1632 mm
Ship Weight	5250 lb.	2384 kg
Ship Cube	480 ft ³	13.5 m ³

Triple Stacked Units Standard with Outrigger Base

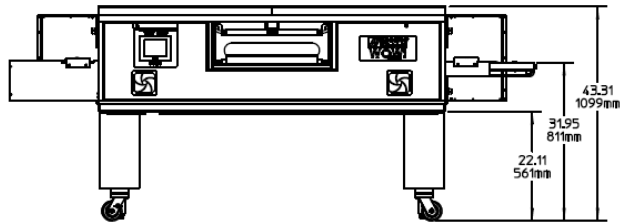
Heating Zone	210"	5334 mm
Baking Area	46.5 ft ²	4.32 sq m ²
Belt Length	106"	2692 mm
Height (5"/127 mm legs)*	62.28"	1582 mm
Depth	63"	1600 mm
Ship Weight	5350 lbs.	2426 kg
Ship Cube	480 ft ³	13.5 m ³

GENERAL SPECIFICATIONS
Wall Clearance

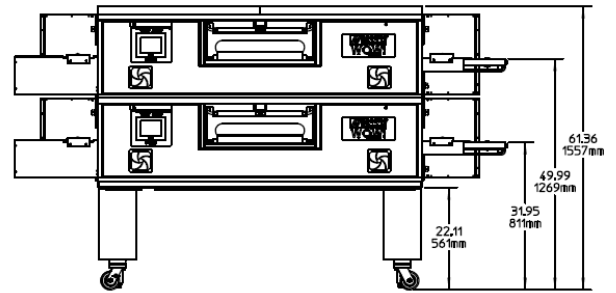
Rear of Conveyor to Wall	0"	0 mm
Control End to Wall	0"	0 mm
Non-control End to Wall	0"	0 mm
Bake Operating Temperature	300°-600°F	149°-315°C
Time Range	1 1/4 - 34 minutes	


PS670 Top View – Gas Single Unit

PS670 Side View – Gas Single Unit

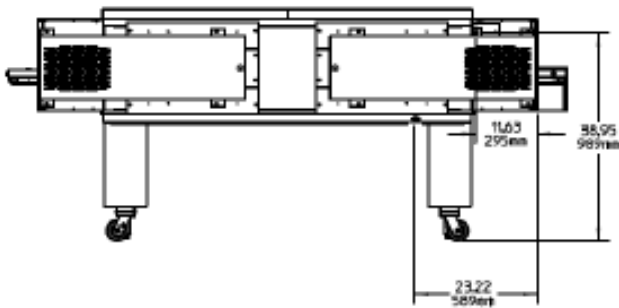
* Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions. All units are shown with casters. CE-approved ovens use 6" (152 mm) adjustable feet instead of casters.



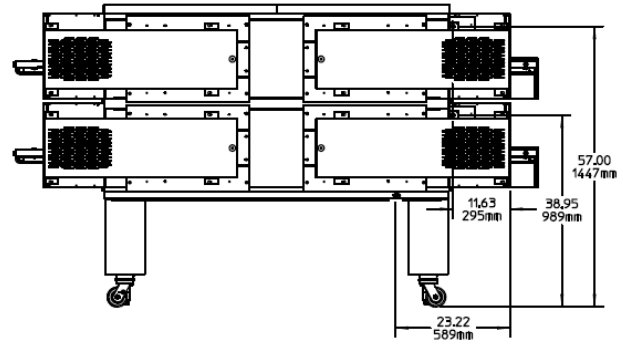
PS670 Front View – Gas Single Unit



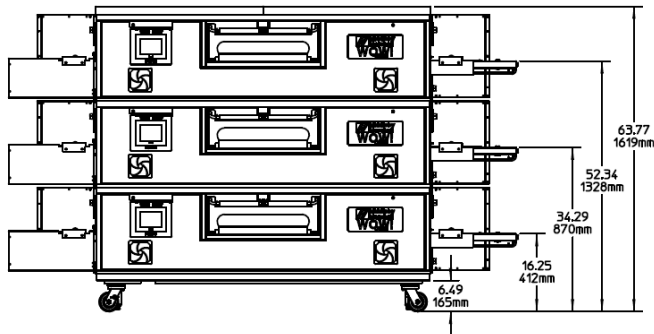
PS670 Front View – Gas Double Stack w/ 15” (381 mm) Legs



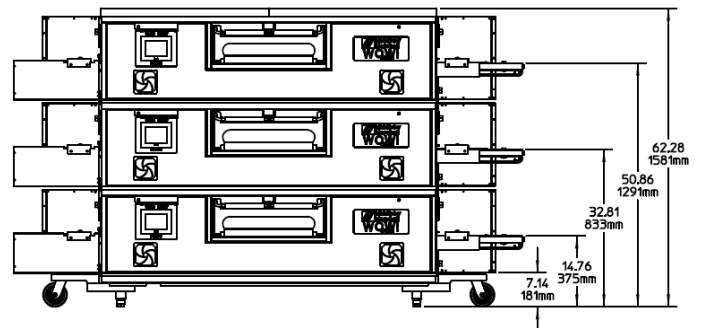
PS670 Back View – Gas Single Unit



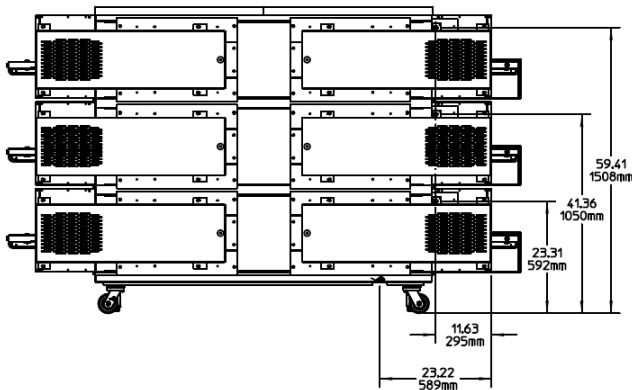
PS670 Back View – Gas Double Stacked w/ Legs



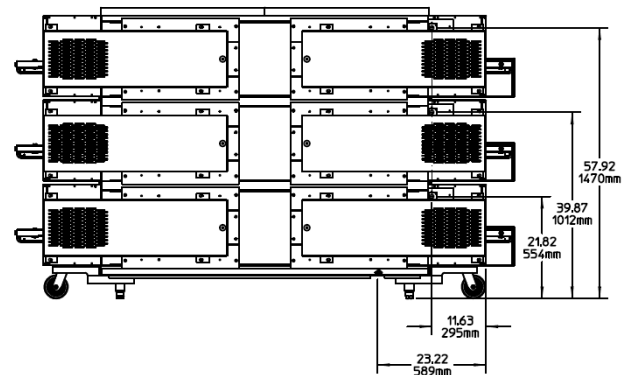
PS670 Front View – Gas Triple Standard Casters



PS670 Front View – Gas Triple Optional Outrigger Base



PS670 Back View – Gas Triple Standard Casters



PS670 Back View – Gas Triple Optional Outrigger Base



PS670

Gas Conveyor Oven

ELECTRICAL SPECIFICATIONS

Voltage	208/240 V
Phase	1
Frequency	50/60 Hz
Amps	20A
Supply	3 wire, 2 pole (2 hot, 1 ground)
Breakers	As per local code
Cord/Plug	Optional 6 ft cord with NEMA# 15-50P plug for 208-240V 3ph ovens. Customer to provide NEMA# 15-50R receptacle.

* The gas supply pressures shown are for ovens installed in North America. The required gas supply pressures of other locations are dependant on the local gas type and on all applicable codes.

Each oven comes with (1) 1-1/4" NPT x 48" flexible vinyl coated gas hose.

NATURAL GAS SPECIFICATIONS

Min. Gas Pipe Size	2" (50.8mm) main One 1-1/4" (12.7mm NPT branch to lower oven cavity with individual full-flow shutoff valve
Supply Gas Pressure	6-12" W.C. (14.9-29.8 mbar)
Manifold Gas Pressure	3.5" W.C. (8.7 mbar)
Rated Heat Input	175,000 BTU (44.1 Kcal. 51.3 kW/hr) per cavity

PROPANE GAS SPECIFICATIONS

Min. Gas Pipe Size	2" (50.8mm) main One 1-1/4" (12.7mm NPT branch to lower oven cavity with individual full-flow shut-off valve
Supply Gas Pressure	6-12" W.C. (14.9-29.8 mbar)
Manifold Gas Pressure	3.5" W.C. (8.7 mbar)
Rated Heat Input	175,000 BTU (44.1 Kcal. 51.3 kW/hr) per cavity