

 LongWave

 Middleby
Marshall®

LW26 Infrared Conveyor Oven



Conveyor Width
16"



Cooking Chamber
26"



STANDARD FEATURES

- 18-gauge stainless steel exterior
- Fully insulated on all sides
- Four infrared controls provide precise cooking flexibility
- "Cool Skin" safety feature keeps the external surface cool to the touch
- Quiet operation
- Independently-controlled microprocessor with time/date clock and self-cleaning cycle
- Preset up to 15 different time and temperature combinations
- Stackable up to three high
- For installation under a ventilation hood
- Two-year parts and labor warranty – includes start-up and demonstrations (U.S. only)
- Each oven includes 5" extension trays

OPTIONAL FEATURES

- Split belt with individually-adjustable speed settings

PRINCIPLE

The LongWave delivers perfection at every pass. This platform is designed to take the place of your chargrill, salamander, oven, broiler and flat top griddle. The automated cooking platform is designed to cook, bake, broil, sear, or roast in high-volume kitchens. The LongWave produces faster cook times and requires less hands-on operation than traditional cooking methods, making operations more efficient and reducing labor.

CERTIFICATIONS

Middleby Marshall reserves the right to make substitutions of components or change specifications without prior notice.

DOC-1057/Revision B/March 2025



LongWave LW26 **INFRARED CONVEYOR OVEN**

GENERAL SPECIFICATIONS

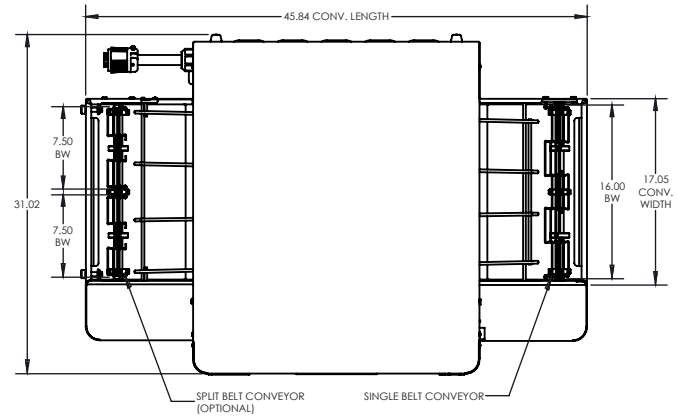
Wall Clearance to Combustible Construction

Rear of Conveyor to Wall	6"	152 mm
Right Side	24"	610 mm
Left Side	24"	610 mm
Bake Operating Temperature	300°F-1200°F	149°C-649°C
Time Range	1-17 minutes	

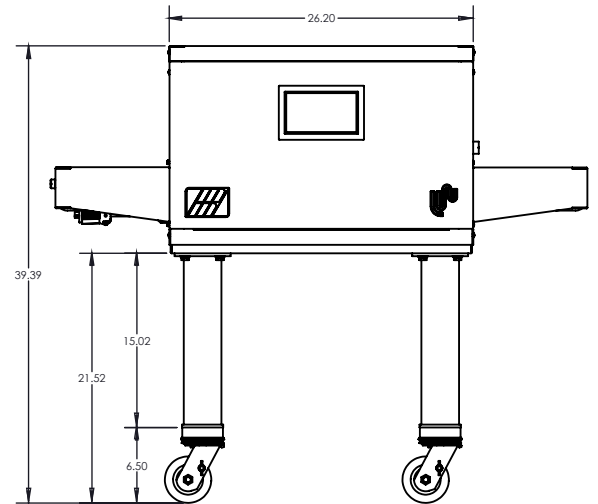
DIMENSIONS

Single Units

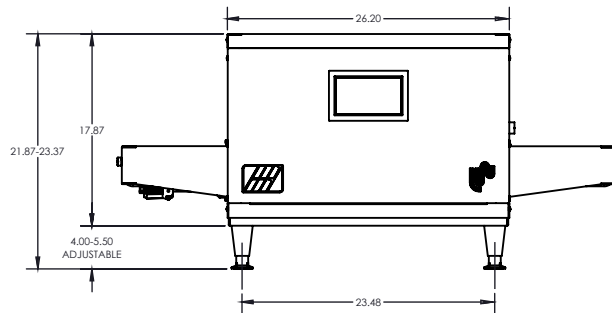
Heating Zone	26"	660 mm
Baking Area	2.9 ft ²	0.27 m ²
Overall Length	45.84"	1164 mm
Belt Width (Single)	16"	406 mm
Belt Width (50/50)	7.5" / 7.5"	191 mm / 191 mm
Height with 4" (102 mm) legs	21.87"	556 mm
Height with 15" (381 mm) legs	39.39"	1001 mm
Depth	31.02"	788 mm
Crated Weight	453 lbs	205 kg



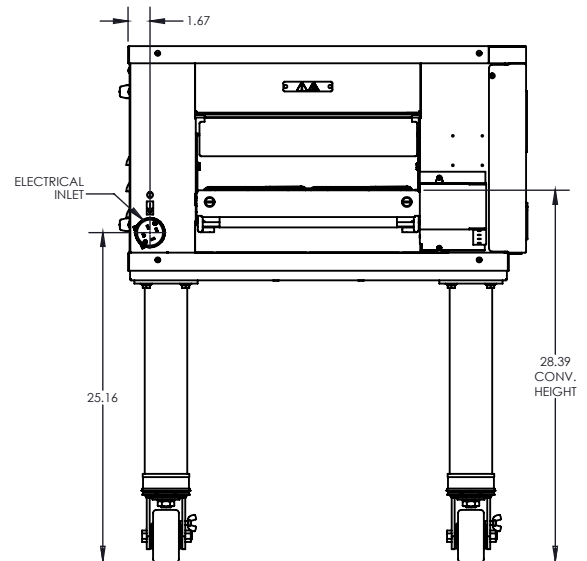
Top View



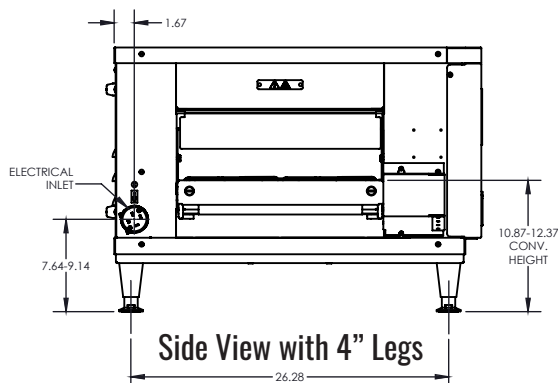
Front View with 15" Legs



Front View with 4" Legs



Side View with 15" Legs



Side View with 4" Legs

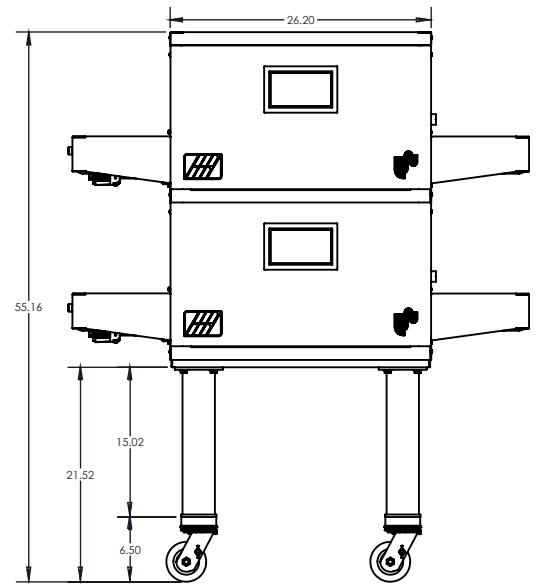
DIMENSIONS

Double Stacked Units

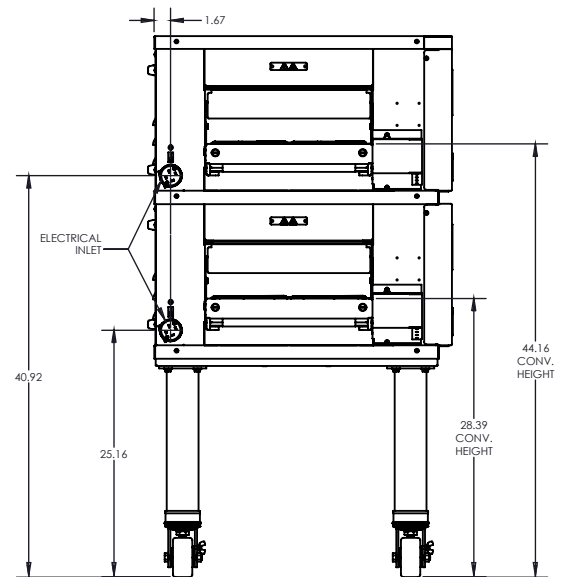
Heating Zone	26"	660 mm
Baking Area	5.8 ft ²	0.54 m ²
Overall Length	45.84"	1164 mm
Belt Width (Single)	16"	406 mm
Belt Width (50/50)	7.5" / 7.5"	191 mm / 191 mm
Height with 4" (102 mm) legs	37.64"	956 mm
Height with 15" (381 mm) legs	55.16"	1401 mm
Depth	31.02"	788 mm

Triple Stacked Units

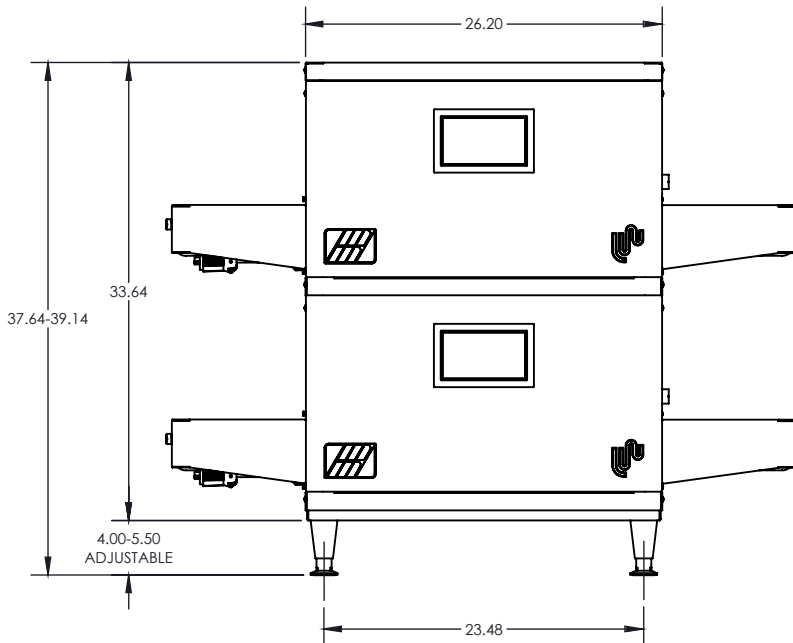
Heating Zone	26"	660 mm
Baking Area	8.7 ft ²	0.81 m ²
Overall Length	45.84"	1164 mm
Belt Width (Single)	16"	406 mm
Belt Width (50/50)	7.5" / 7.5"	191 mm / 191 mm
Height with Casters	55.9"	1420 mm
Depth	31.02"	788 mm



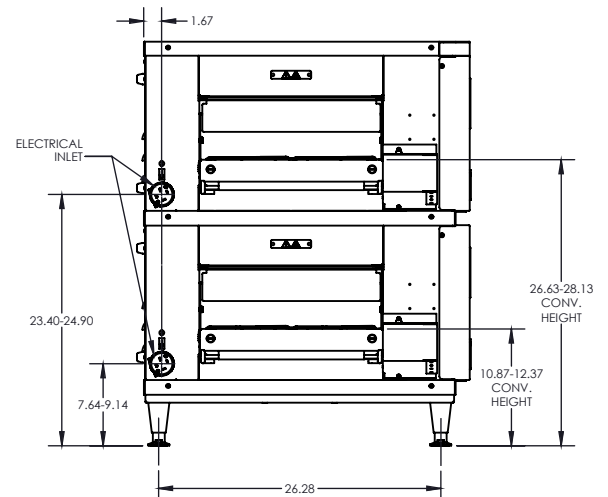
Double Stack Front View with 15" Legs



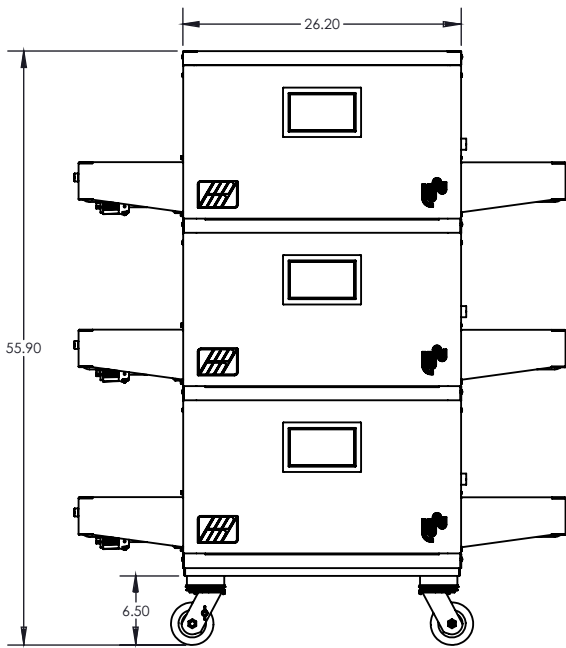
Double Stack Side View with 15" Legs



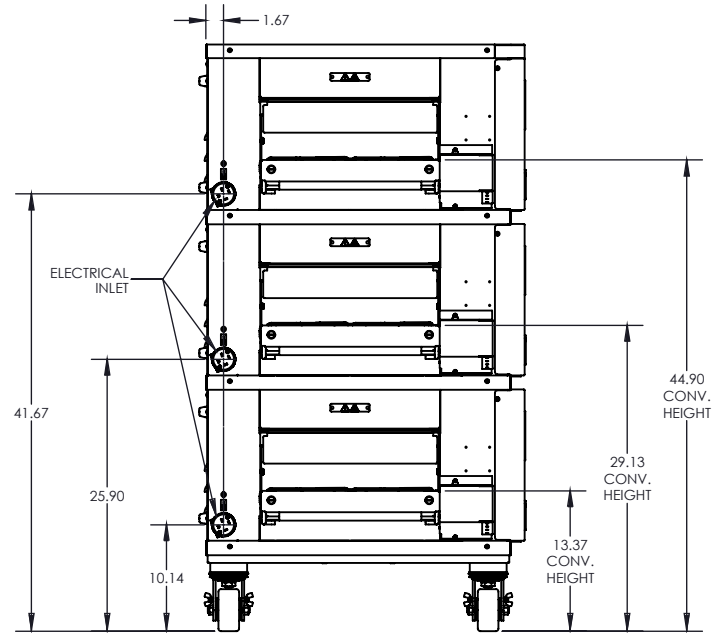
Double Stack Front View with 4" Legs



Double Stack Side View with 4" Legs



Triple Stack Front View with Casters



Triple Stack Side View with Casters

VOLTAGE	PHASE	FREQUENCY	RATED HEAT INPUT	AVG OPERATING	AMPERAGE*				SUPPLY	BREAKERS
					L1	L2	L3	N		
208 V*	1**	50/60 Hz	10.8 kW	4.3 kW	51.9A	51.9A	-	-	3-wire (2L+G)	70 A*
208 V*	3	50/60 Hz	10.8 kW	4.3 kW	22.5A	34.3A	34.3A	-	4-wire (3L+G)	50 A*
240 V*	1**	50/60 Hz	10.8 kW	4.3 kW	45A	45A	-	-	3-wire (2L+G)	60 A*
240 V*	3	50/60 Hz	10.8 kW	4.3 kW	29.8A	29.8A	19.5A	-	4-wire (3L+G)	40 A*
380V	3	50/60 Hz	9.0 kW	4.3 kW	20.7A	10.3A	10.3A	10.3A	5-wire (3L+N+G)	30 A
230 V CE	1**	50/60 Hz	9.9 kW	4.3 kW	44.2A	44.2A	-	-	3-wire (2L+G)	60 A
380 V CE	3	50/60 Hz	9.0 kW	4.3 kW	20.7A	10.3A	10.3A	10.3A	5-wire (3L+N+G)	30 A

* U.S. Domestic Ovens: a 6' cord and plug are supplied with the 3 phase ovens. The plug type is a NEMA L15-50. A NEMA L15-50R receptacle is also available as an optional component. Canada and others may require a breaker 5 Amps greater than the breaker size shown.

** Units are built and shipped 208V & 240V 3 Phase. The cord and plug for the single phase application is user supplied.