



X55GWB Gas Conveyor Oven



Conveyor Width
40"



Cooking Chamber
55"

PRINCIPLE

Middleby Marshall X-Series Wide Belt conveyors utilize impingement oven technology that uses jets of hot air directed at the product from both above and below to achieve rapid and uniform cooking. Patented vertical columns of hot air move heat aerodynamically instead of using high temperatures. This high-speed airflow ensures consistent internal and external heating, reducing cook times while enhancing product quality, texture, and moisture retention. Our impingement oven is engineered for precise temperature and airflow control, making it ideal for high-throughput applications.

ENERGY MANAGEMENT SYSTEM

- Patented EMS provides efficient heat transfer to and from the product
- Efficient heat transfer combined with streams of hot air means these ovens can cook a multitude of products in a fraction of the time
- The front of the oven is insulated so it is cool to the touch with removable front panel in place

CERTIFICATIONS



Intertek



Intertek



AGA 9110 G



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

DOC-1041/Revision E/June 2025



STANDARD FEATURES

- 55" (1397 mm) long cooking chamber
- Patented "Jet Sweep" impingement process delivers constant heat to the chamber
- IoT compatible with Open Kitchen (ConnectWare required)
- Reversible conveyor belt provides automatic delivery when product is finished
- Front-loading window with cool handle design allows products with different bake times to be cooked consistently regardless of loading
- Removable parts for easy cleaning (crumb pans, end panels, air fingers, and a folding conveyor belt assembly)
- Stackable up to three high
- Two-year parts and labor warranty – includes oven start-up and demonstration (U.S. only)

OPTIONAL FEATURES

- Compatible with Halton hood
- Split belt available upon request
- Hearth belt available

X55GWB

GAS CONVEYOR OVEN

GENERAL SPECIFICATIONS

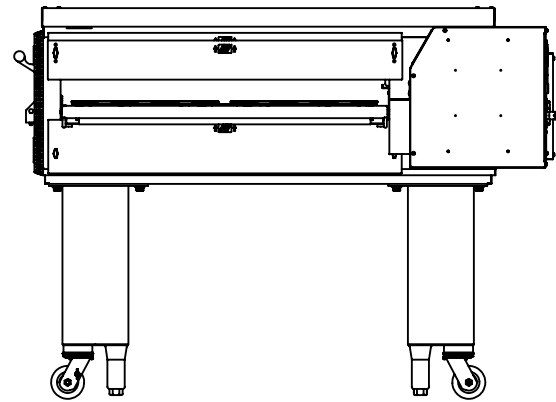
Wall Clearance

Rear of Conveyor to Wall	4"	102 mm
Control End to Wall	6"	152 mm
Non-control End to Wall	6"	152 mm
Bake Operating Temperature	300°F-600°F	149°C-315°C
Time Range	1-19 minutes	

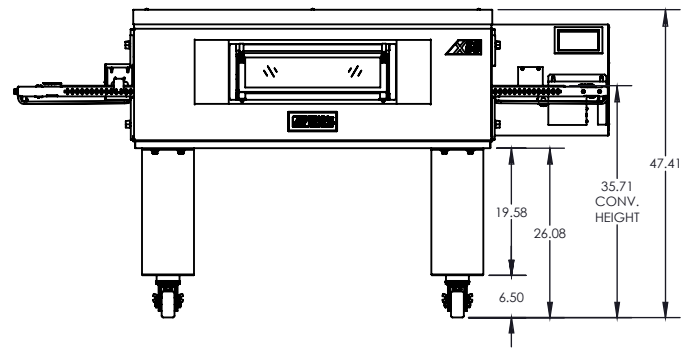
DIMENSIONS

Single Units

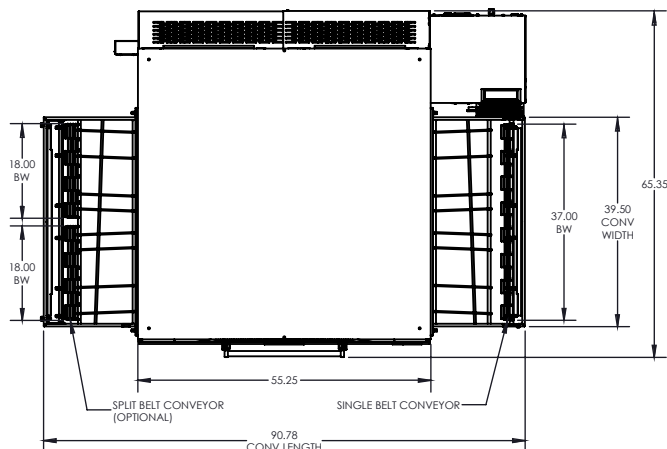
Heating Zone	55"	1397 mm
Baking Area	14.3 ft ²	1.3 m ²
Belt Length	87.25"	2216 mm
Belt Width	37"	940 mm
Conveyor Width	39.50"	1003 mm
Overall Length	90.78"	2306 mm
Height with 19" (483 mm) legs	47.41"	1204 mm
Depth	65.35"	1660 mm
Weight (w/base & crated)	1622 lb	736 kg
Weight (no base & crated)	1292 lb	586 kg



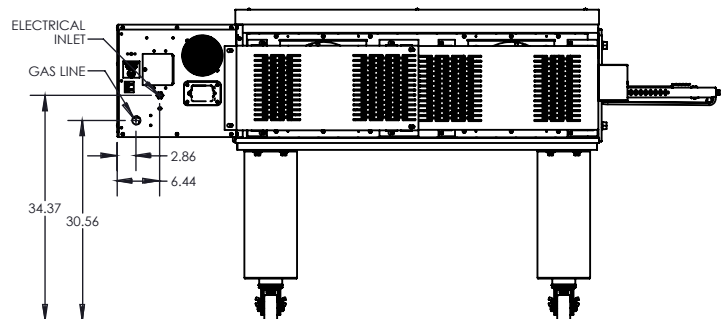
X55GWB Side View – Gas Single Unit



X55GWB Front View – Gas, 19" Legs Single Unit



X55GWB Top View – Gas Single Unit



X55GWB Back View – Gas, 19" Legs 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.

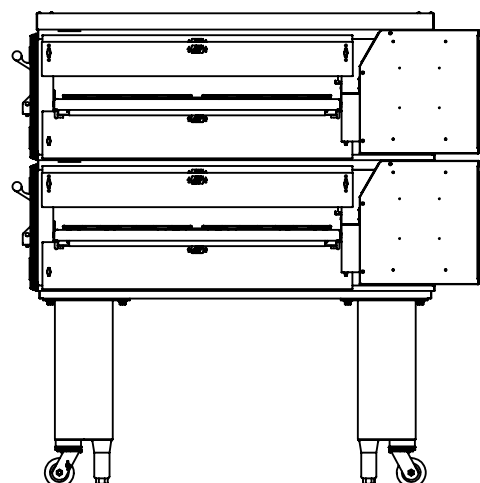
X55GWB

GAS CONVEYOR OVEN

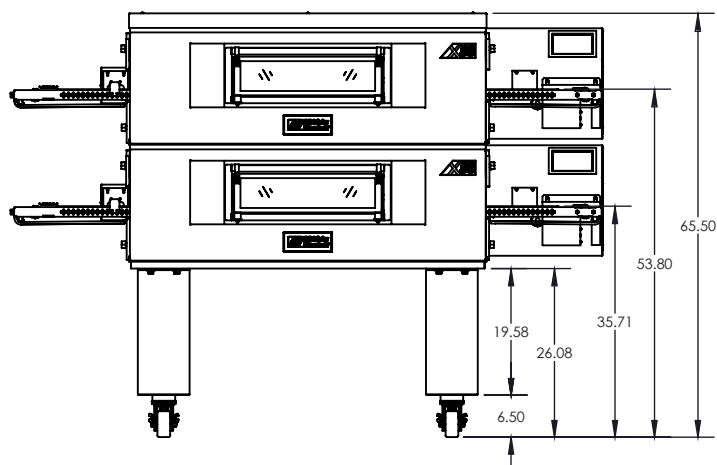
DIMENSIONS

Double Stack Units

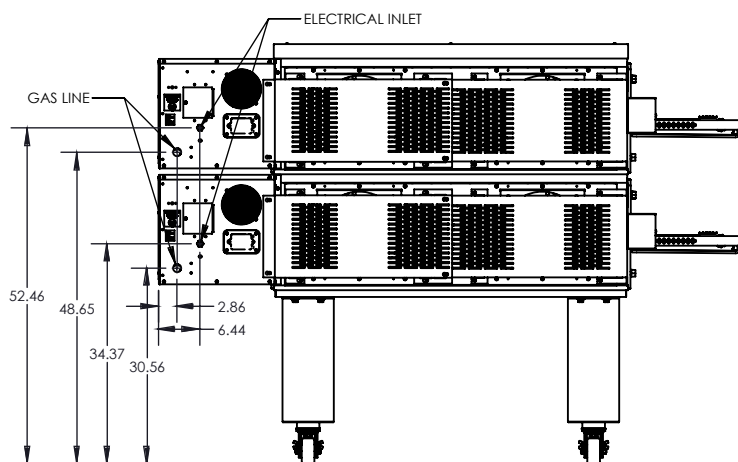
Heating Zone	55"	1397 mm
Baking Area	28.6 ft ²	2.7 m ²
Belt Length	87.25"	2216 mm
Belt Width	37"	940 mm
Conveyor Width	39.50"	1003 mm
Overall Length	90.78"	2306 mm
Height with 19" (483 mm) legs	65.50"	1664 mm
Depth	65.35"	1660 mm



X55GWB Side View – Gas Double Unit



X55GWB Front View – Gas, 19” Legs Double Unit



X55GWB Back View – Gas, 19” Legs Double 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.

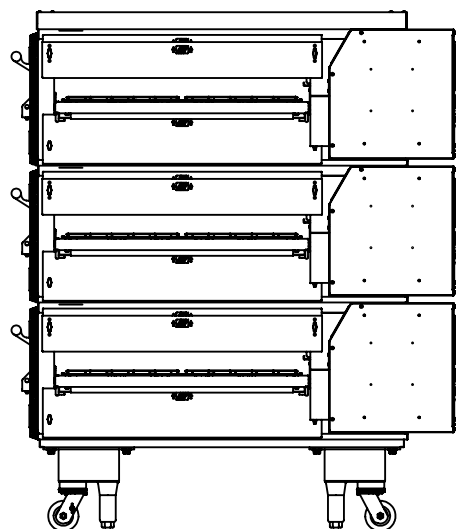
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GAS CONVEYOR OVEN

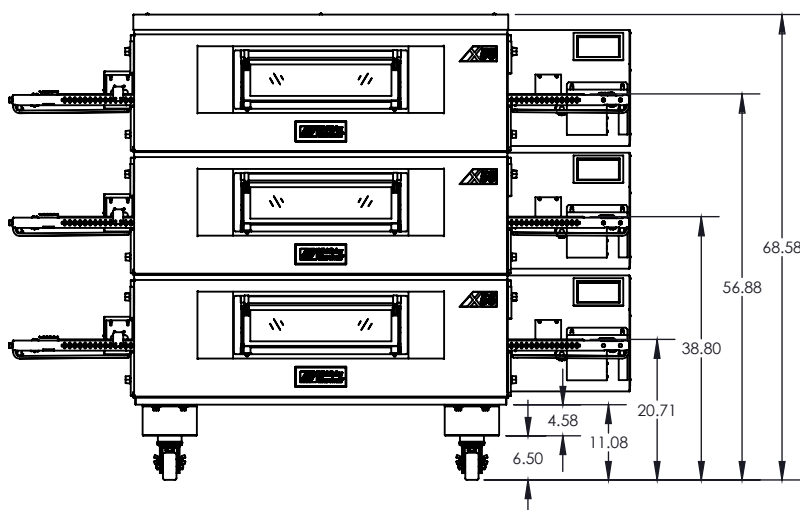
DIMENSIONS

Triple Stack Units on 4" legs

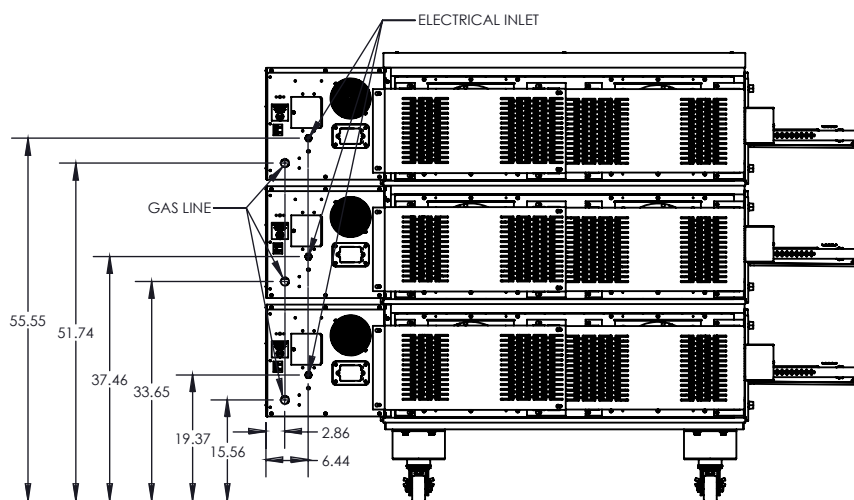
Heating Zone	55"	1397 mm
Baking Area	42.9 ft ²	4.0 m ²
Belt Length	87.25"	2216 mm
Belt Width	37"	940 mm
Conveyor Width	39.50"	1003 mm
Overall Length	90.77"	2306 mm
Height	68.58"	1742 mm
Depth	65.35"	1660 mm



X55GWB Side View – Gas Triple Unit



X55GWB Front View – Gas, Triple Unit



X55GWB Back View – Gas, Triple Unit

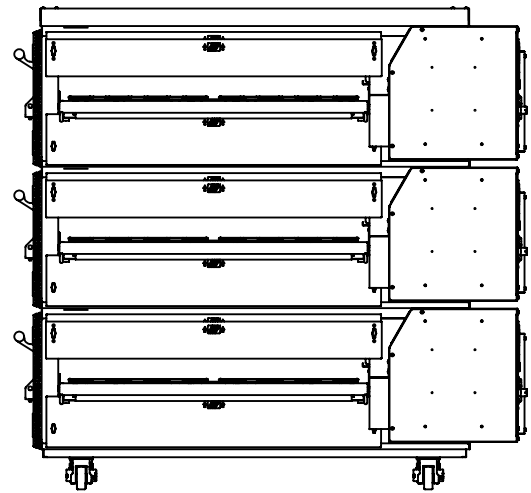
* Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions. All units are shown with casters. CE-approved ovens use 6" (152 mm) adjustable feet instead of casters.

X55GWB GAS CONVEYOR OVEN

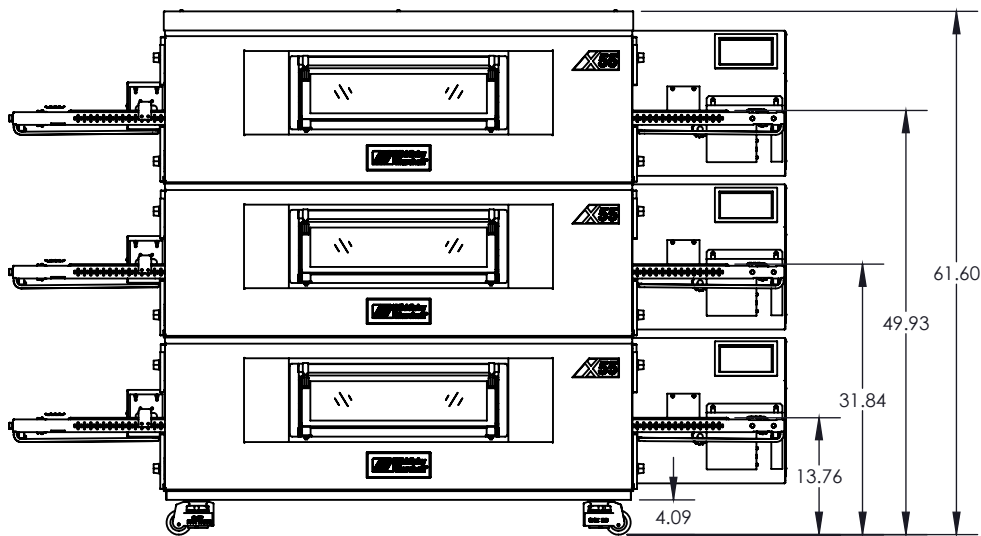
DIMENSIONS

Triple Stack Units on casters

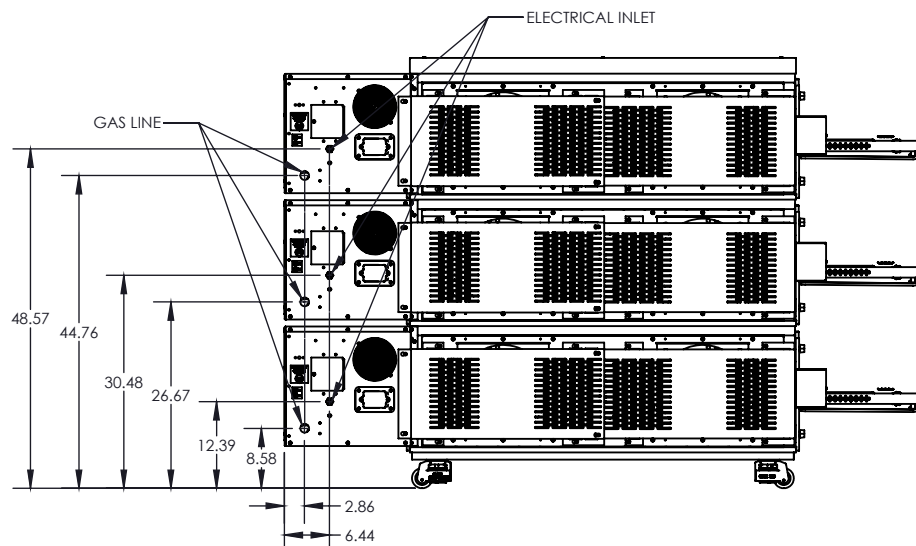
Heating Zone	55"	1397 mm
Baking Area	42.9 ft ²	4.0 m ²
Belt Length	87.25"	2216 mm
Belt Width	37"	940 mm
Conveyor Width	39.50"	1003 mm
Overall Length	90.78"	2306 mm
Height	61.60"	1565 mm
Depth	65.35"	1660 mm



X55GWB Side View – Gas Triple Unit



X55GWB Front View – Gas, Triple Unit



X55GWB Back View – Gas, Triple Unit



X55GWB GAS CONVEYOR OVEN

ELECTRICAL SPECIFICATIONS

Voltage	208/240 V
Phase	1
Frequency	50/60 Hz
Current Draw**	15A/13A
Supply	3-wire (2L)
Breakers	As per local code
Cord/Plug (Domestic Only)	6 ft cord with NEMA# L6-20P plug. Customer to provide NEMA# L6-20R receptacle.

NATURAL GAS SPECIFICATIONS

Supply (Inlet) Pressure	6-12" W.C. (14.9-29.9 mbar)
Manifold Pressure (Domestic)	3.5" W.C. (8.7 mbar)
Manifold Pressure (Australia)	3.0" W.C. (7.5 mbar)
Rated Heat Input	160,000 BTU/HR (46.89 kWh) (168.8 MJ/h)

PROPANE GAS SPECIFICATIONS

Supply (Inlet) Pressure	11-14" W.C. (27.4-34.8 mbar)
Manifold Pressure	6" W.C. (14.9 mbar)
Rated Heat Input	160,000 BTU/HR (46.89 kWh) (168.8 MJ/h)

** The current draw rating shown above are maximum values for normal operation, amperage draw will be less than the listed value.
The required gas supply pressures of other locations are dependent on the local gas type and on all applicable local codes.

Minimum Gas Pipe Sizes:

Natural Gas - 2" (50.8 mm) main supply line. One 3/4" (19mm) NPT branch per oven cavity with individual full-flow shutoff valve.

Propane Gas - 2" (50.8 mm) main supply line. One 3/4" (19mm) NPT branch per oven cavity with individual full-flow shutoff valve

NOTE: Each oven includes (1) 3/4"(19mm)NPT x 48"(1219mm) flexible, vinyl coated gas hose (EXCEPT for CE Countries), (1) Full-flow manual shut off valve, (1) Tap and adapter assembly, with pressure gauge.