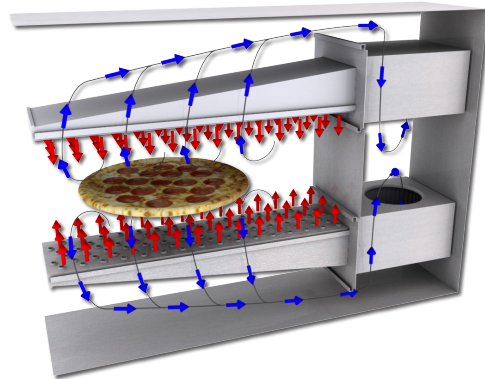


# WOW!<sup>2</sup> OVEN!



### WOW<sup>2</sup> Principle with exclusive VAF (Variable Air Flow)

The Middleby Marshall WOW!<sup>2</sup> conveyor series oven utilizes advanced VAF impingement technology that allows the user full control of the air flow on the top and bottom of the baking chamber, resulting in optimal results in cooking product. Top and bottom zone 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!<sup>2</sup> 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**
- 55" (1397mm) long cooking chamber
- 37" (940mm) wide,  
90-3/4" (2305mm) long conveyor belt
- Conveyor speed (Range of 1:00 - 30:00)

### Speed

- Advanced technology air delivery system bakes up to 30% faster than standard conveyor ovens

### Energy Management System

The PS360GWB WOW!<sup>2</sup> Oven™ features an Energy Management System (EMS) that automatically reduces gas consumption. Electronic control can be programmed in one energy saving mode.

Automatic "energy eye" saves gas when food product is not present in the oven.

### Stackable

Can easily be stacked below a Middleby Marshall PS350, PS360S or PS360WB oven.

### Optional Features

- **Hearth Bake Belt\***, for the perfect deck oven crust in a conveyor oven.
- **Split belt** - two 18" (457mm) belts with individually adjustable speed setting
- 16"(406.4mm) Exit Tray

### Cleanability

Interior oven drip trays. Other 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 PS360GWB WOW!<sup>2</sup> Oven™ models have a one year parts and labor warranty. Oven start-up and demonstration are included at no additional charge (USA Only)

### Ventilation

For installation under a ventilation hood only.



1400 Toastmaster Drive  
Elgin, IL 60120 USA  
(847) 741-3300 Fax: (847) 741-0015  
www.middleby-marshall.com

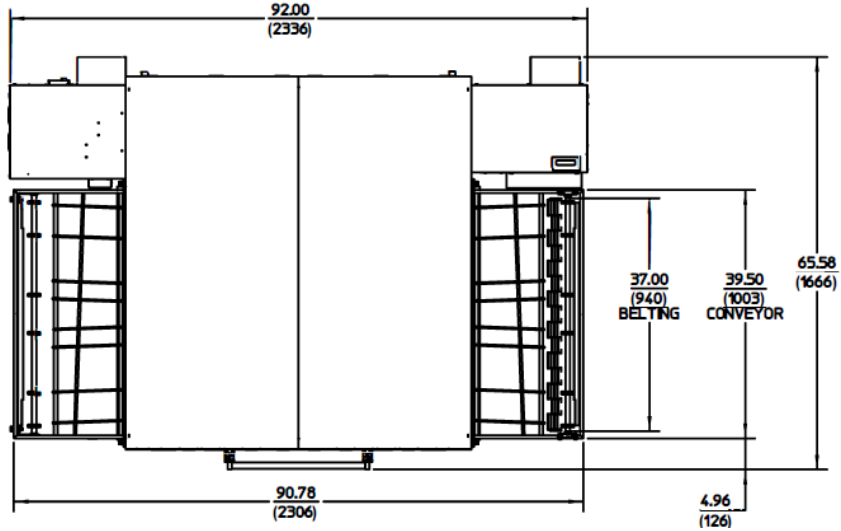


# Direct Gas Fired Conveyor Oven

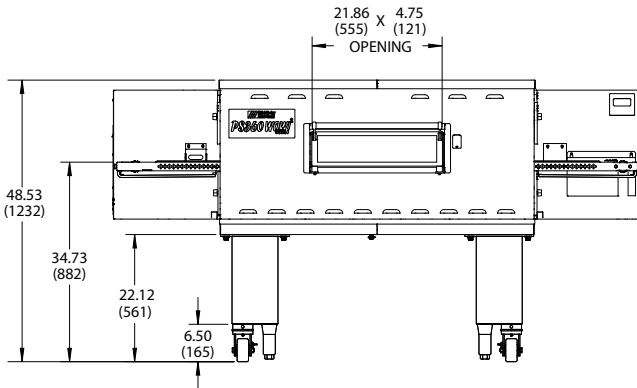
NOTE: Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions.

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

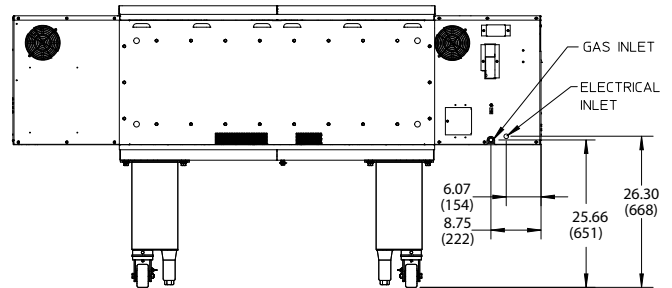
## PS360GWB-1



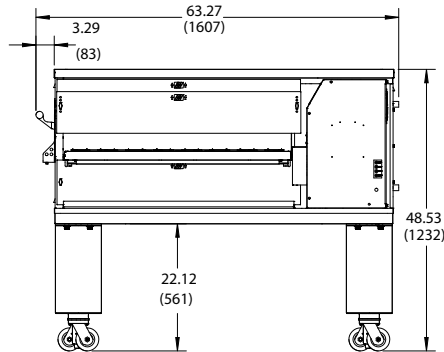
**TOP VIEW**



**FRONT VIEW**



**BACK VIEW**



**SIDE VIEW**



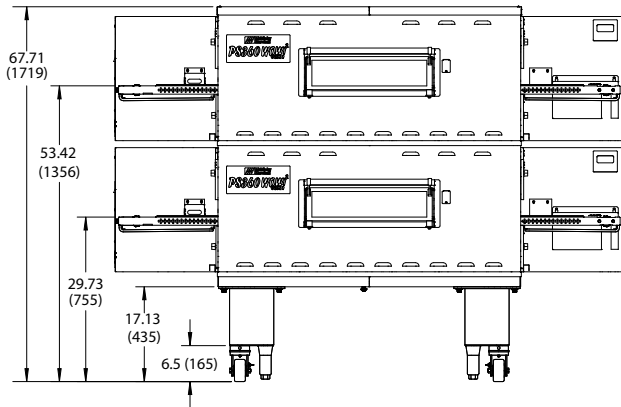


## Direct Gas Fired Conveyor Oven

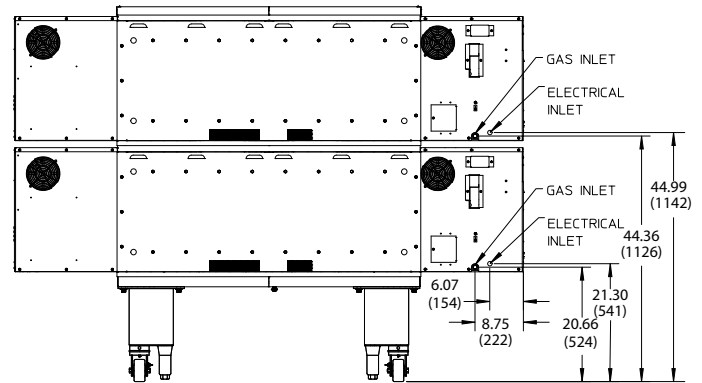
NOTE: Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions.

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

### PS360GWB-2

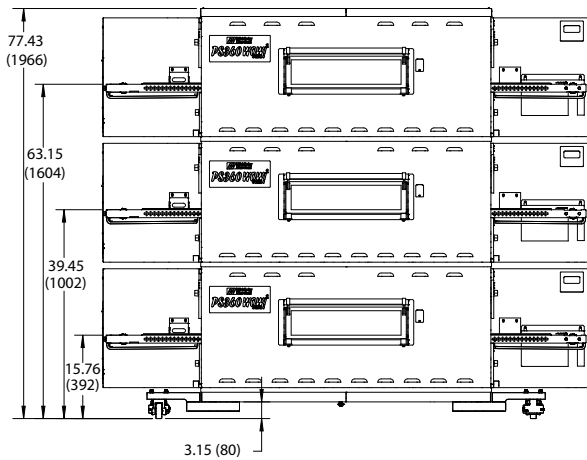


**FRONT VIEW**

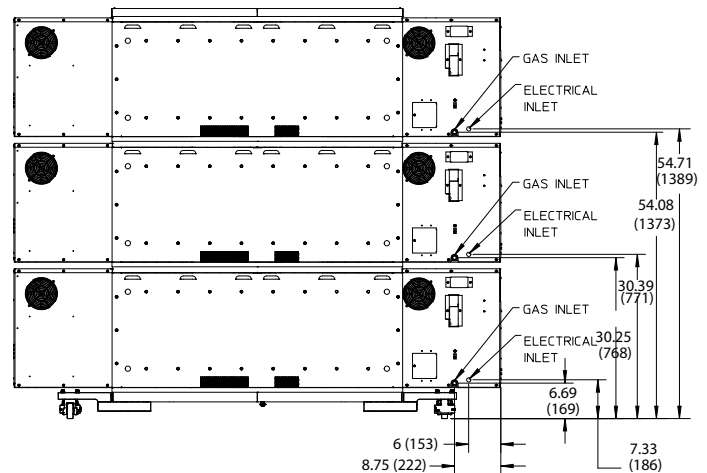


**BACK VIEW**

### PS360GWB-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" (0mm)	1" (25.4mm)	1" (25.4mm)

**GENERAL SPECIFICATIONS**

Heating Zone	Baking Area	Belt Length	Belt Width	Overall Length	Height	Depth	Operating Temp	Bake Time Range	Ship Wt	Ship Cube
PS360GWB-1 with 22-1/8" (562mm) leg extensions	55" 14.1 ft <sup>2</sup> 1397mm 1.3 m <sup>2</sup>	90-3/4" 1670mm	37" 940mm or 2x18" 457mm	92" 2337mm	48.53" * 1245mm	65.58" 1666mm	350°F-600°F 177°C-316°C	1-20 min	1631lbs 740kg	121.5ft <sup>3</sup> 3.44m <sup>3</sup>
PS360GWB-2 with 17-1/8" (435mm) leg extensions	110" 28.3 ft <sup>2</sup> 2794mm 2.6 m <sup>2</sup>	90-3/4" 1670mm	37" 940mm or 2x18" 457mm	92" 2337mm	67.71" * 1719mm	65.58" 1666mm	350°F-600°F 177°C-316°C	1-20 min	2931lbs 1329kg	243ft <sup>3</sup> 6.88m <sup>3</sup>
PS360GWB-3 with outriggers	165" 42.4 ft <sup>2</sup> 4191mm 3.9 m <sup>2</sup>	90-3/4" 1670 mm	37" 940mm or 2x18" 457mm	92" 2337mm	77.43" * 1966mm	65.58" 1666mm	350°F-600°F 177°C-316°C	1-20 min	4231lbs 1919kg	364.5ft <sup>3</sup> 10.32m <sup>3</sup>

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

**ELECTRICAL SPECIFICATIONS**

Version	Voltage	Phase	Freq	Current Draw	Supply	Breakers
Domestic and std. export	208/240v	1	50/60 hz	10 Amp	2 pole, 3 wire (2 hot, 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.

**NOTE:** Each oven includes a 6 ft cord with NEMA# L6-20P plug. Customer to provide NEMA# L6-20R receptacle.

**GAS SUPPLY SPECIFICATIONS**

Version	Gas Type	Supply (inlet) Pressure	Regulated Pressure	Rated Heat Input
Domestic & std export	Natural Gas	6-12" W.C. (14.9 - 29.9mbar) *	3.5" W.C. (8.7mbar)	170,000 BTU (49.8 kW-hr)
Domestic & std export	Propane Gas	12-14" W.C. (29.9 - 34.9mbar) *	6" W.C. (14.9mbar)	170,000 BTU (49.8 kW-hr)

\* 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.

**ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.**