

Space Saver WOW! Fast Bake Conveyor Oven









Principle

The Middleby Marshall WOW! conveyor series oven utilizes VAF technology that allows the user full control of the air flow in the baking chamber, resulting in optimal results in cooking product. Once air flow is modified, users receive 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.

General Information

The PS629 conveyor oven is ideally suited for Kiosk and express-style locations where smaller ovens are required. Stackable to four high.

Standard Features

- Patented EMS Energy Management System* reduces energy consumption and increases cooking efficiency
- 29" (737mm) long cooking chamber with 18"(457.2mm) belt
- 50"(1270mm) long, 40-3/4"(1035mm) deep, and 21-3/4"(552.4mm) high overall dimensions
- Furnished with 4"(101.6mm) legs
- Digital controls
- · Stainless steel front, sides, top and interior
- · Reversible conveyor direction
- 15"(381mm) wide front window

Optional Features

- · Large legs with casters
- · Extended warranty available
- 6"(152.4mm) Exit Tray
- 12"(304.8mm) Exit Tray
- Hearth Bake Belt for a deck oven crust

Conserves Energy

Unit incorporates a patented Energy Management System - EMS. Middleby ovens provide very efficient heat transfer to product. Energy is conserved as air is recycled from heater to product, with minimum loss. Oven is cool to the touch.

Cleanability

PS629 Ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, exit tray, and a removable conveyor belt assembly.

Easily Services

Control compartment is designed for quick and easy access.

Warranty

All PS629 models have a one year parts and labor warranty.

Ventilation

Use of a ventilation hood is strongly recommended.

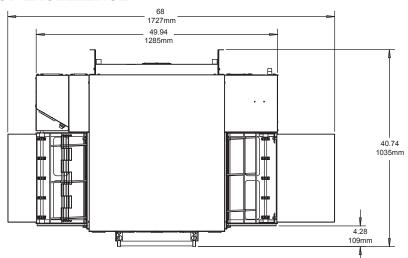


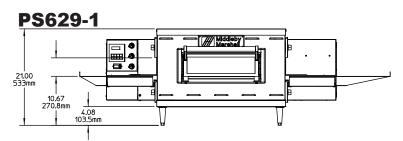


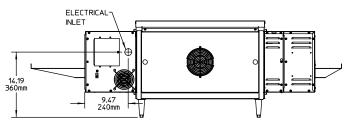


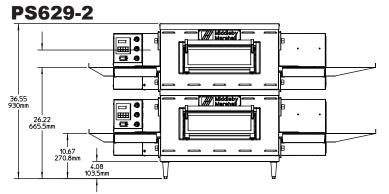


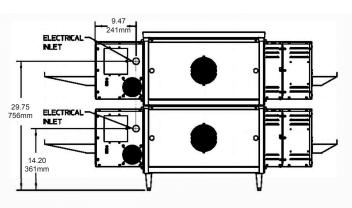


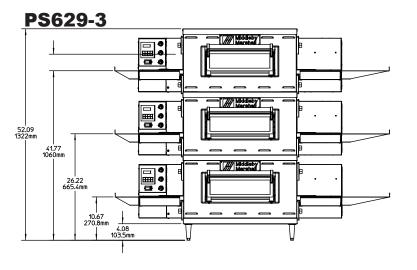


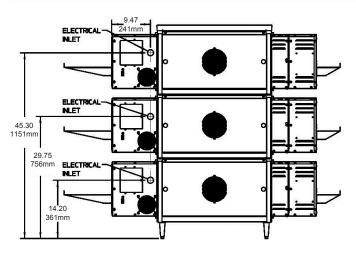






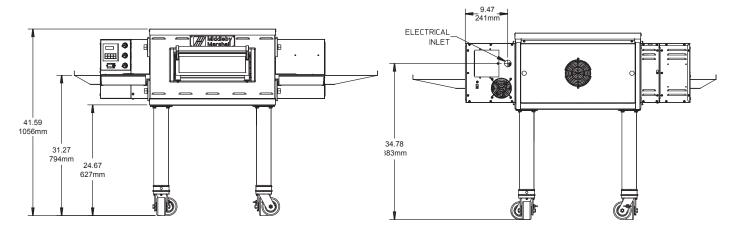




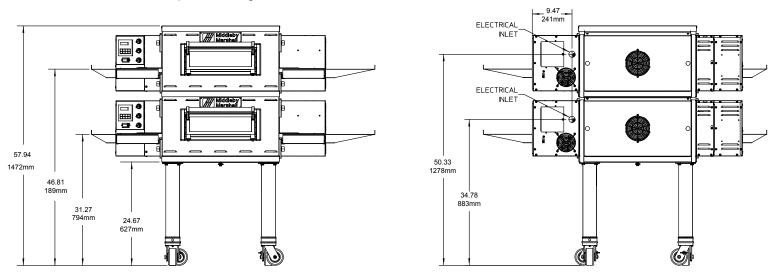




PS629-1 with Optional Legs

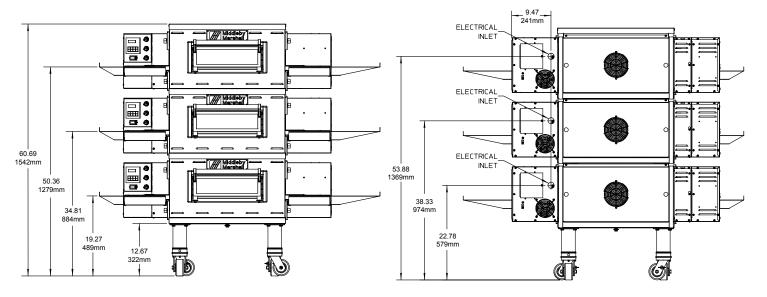


PS629-2 with Optional Legs

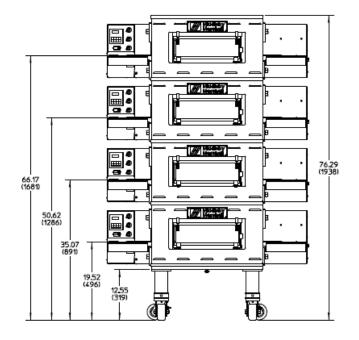


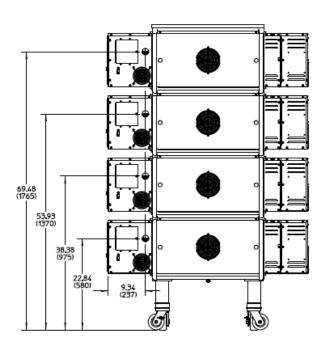


PS629-3 with Optional Legs



PS629-4 with Optional Legs







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 Overall Length Height Maximum **Bake** 4" legs Heating **Baking** Belt Belt exit trays Time Ship Ship Operating installed Temp Zone Area Length Width installed Depth Range Wt Cube 21 00" 1-30 min PS629-1 29" 3.5 sq ft 50" 18" 68" 40 74" 600°F 325 lbs 22 1 ft3 0.33 sq m 1270 mm 533mm 1035mm 316°C 147.42kg 0.62m3 737mm 457mm 1727mm 58" 18" 68" 36.55" 40.74" 600°F 44.2 ft³ PS629-2 7.0 sq ft 50" 1-30 min 650 lbs 1473mm 0.66 sq m 1270 mm 457mm 1727mm 930mm 1035mm 316°C 294.48 kg 1.24m³ 11.5 sq ft PS629-3 87" 50" 18" 68" 52.09" 40.74" 600°F 1-30 min 975 lbs 66.3 ft³ 2210mm 0.99 sq m 1270 mm 457mm 1727mm 1322mm 1035mm 316°C 442.25 kg 1.86m³ 116" 15.0 sq ft PS629-4 18" 600°F 1,300 lbs 50" 68" 76.29" 40.74" 1-30 min 88.4 ft³ 2946mm 1.32 sq m 1270 mm 1727mm 1938mm 1035mm 316°C 2.48m3 457mm 589.67 kg

ELECTRICAL SPECIFICATIONS

Main Blower & Elements Voltage	Control Circuit Voltage	Phase	Frequency		kW	L1	Ampera L2	age L3	Supply N	Breakers
208-240V	208-240	3 Ph	50/60 Hz	208	12	35.3	35.3	33.3	- 3 pole 4 wire (3 hot, 1 grd)	as per local codes
		3 Ph	50/60 Hz	240	12	30.8	30.8	28.8	- 3 pole 4 wire	as per local
									(3 hot, 1 grd)	codes
380V Export	208-240V	3 Ph	50/60 Hz	380	12	20.2	18.2	18.2	2.0 4 pole 5 wire (3 hot, 1neu, 1 gro	as per local codes
208-240V	208-240	1 Ph	50/60 Hz	208	10	48.1	48.1		2 pole 3 wire (2 hot, 1 grd)	as per local codes
	EXPORT CE	1 Ph	50/60 Hz	230	9.2	40.0	40.0		2 pole 3 wire	as per local
						(2 hot, 1 grd)	codes			
		1 Ph	50/60 Hz	240	10	41.7	41.7		2 pole 3 Wire	as per local codes
									(2 hot, 1 grd)	

Optional 6 ft cord with NEMA# 15-50P plug for 208-240V 3ph ovens. Customer to provide NEMA# 15-50R receptacle.



ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.

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^{*} The current draw rating shown above are maximum values for normal operation, amperage draw will be less than the listed value.