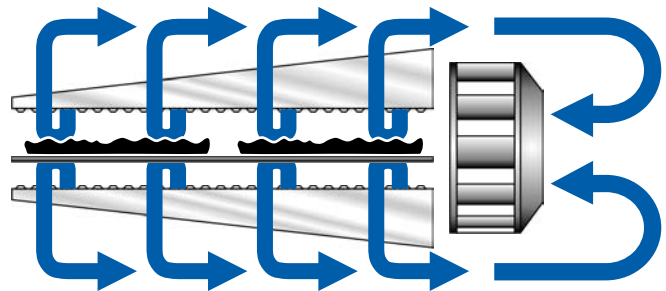




PATENTS PENDING

### 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 PS640 WOW!™ ovens are designed to cook pizza 30% faster than other conveyor ovens.



### Standard Features

- **Impingement PLUS!** low oven profile and dual air return
- **Patented EMS energy Management System** reduces gas consumption and increases cooking efficiency
- 40-1/2" (1029mm) long cooking chamber
- 33-1/2" (851mm) wide, 76-1/2" (1943mm) long conveyor belt
- Stainless steel lower shelf standard on single oven
- High speed conveyor (Range of 2:00 - 30:00)

### Speed

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

### Energy Management System

The PS640 WOW!™ oven features an Energy Management System (EMS) that automatically reduces gas consumption. Touch Screen Control can be programmed in one energy saving mode. Automatic "energy eye" saves gas when no pizzas are in the oven

### Optional Features

- Split belt - two 15" (381mm) belts with individually adjustable speed settings
- Stainless steel lower shelf for double oven

### Cleanability

PS640 Ovens are designed for easy cleaning. 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 PS640 models have a one year parts and labor warranty. Oven start-up and demonstration are included at no additional charge (USA Only)

### Ventilation

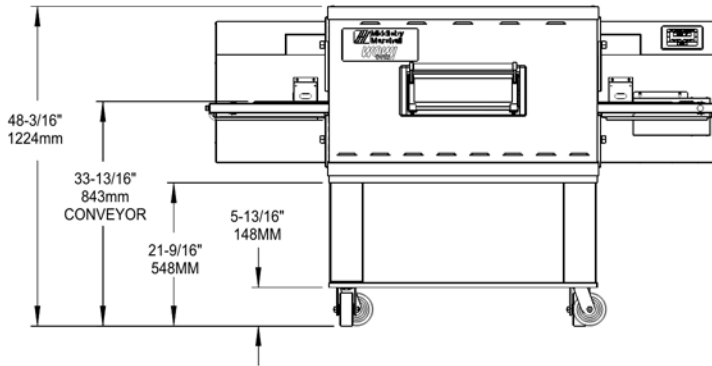
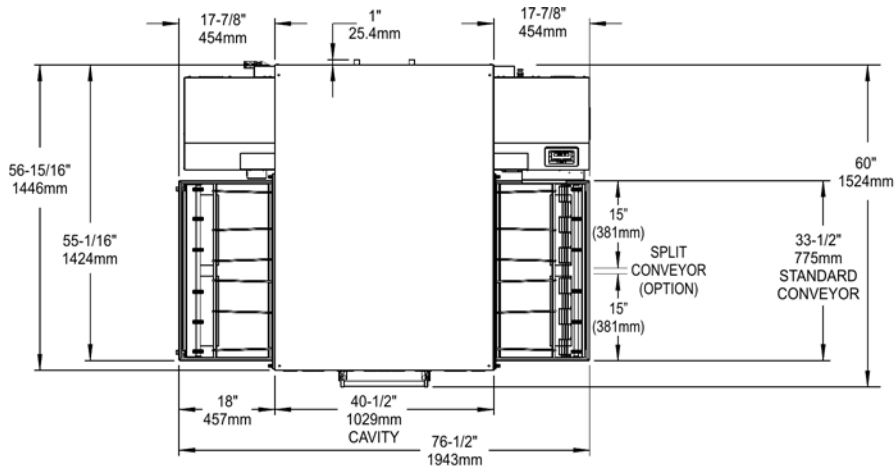
For installation under a ventilation hood only.

**NOTE:** Drawings show ovens equipped with casters.

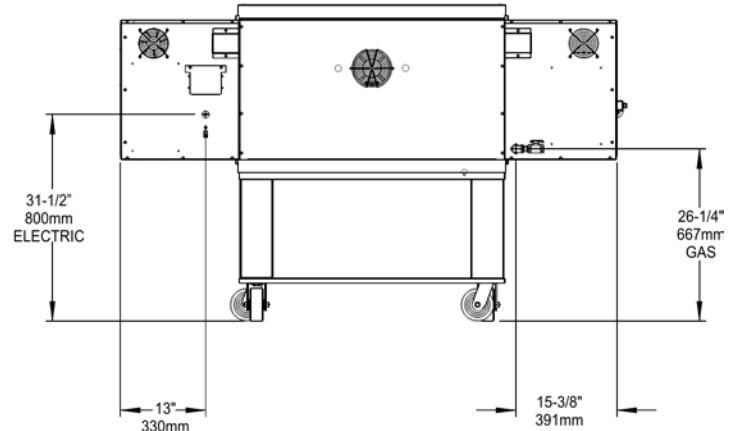
CE-approved units use adjustable feet instead of casters.

PS640-1

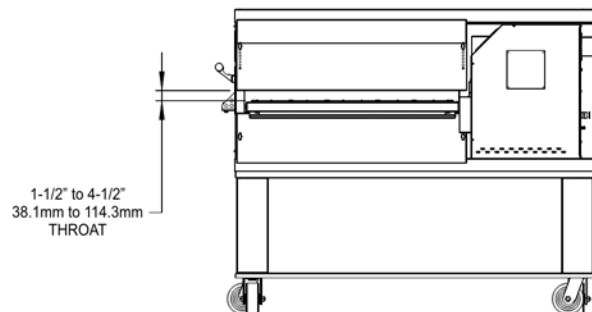
TOP VIEW



FRONT VIEW



BACK VIEW

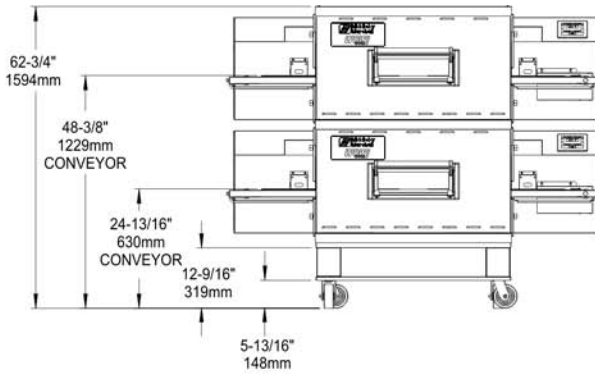


SIDE VIEW

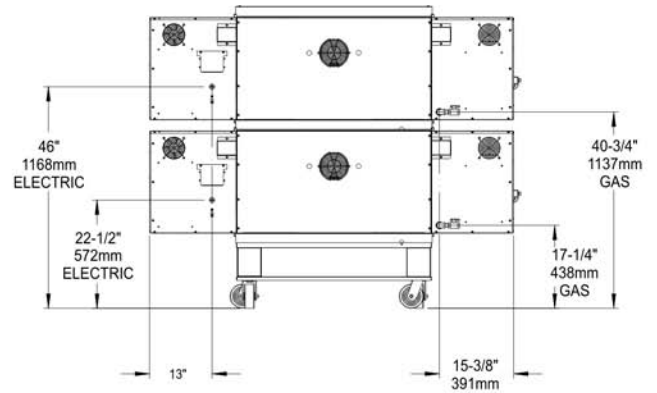
## PS640 Series Direct Gas Fired Conveyor Oven

**NOTE:** Drawings show ovens equipped with casters.  
CE-approved units use adjustable feet instead of casters.

### PS640-2

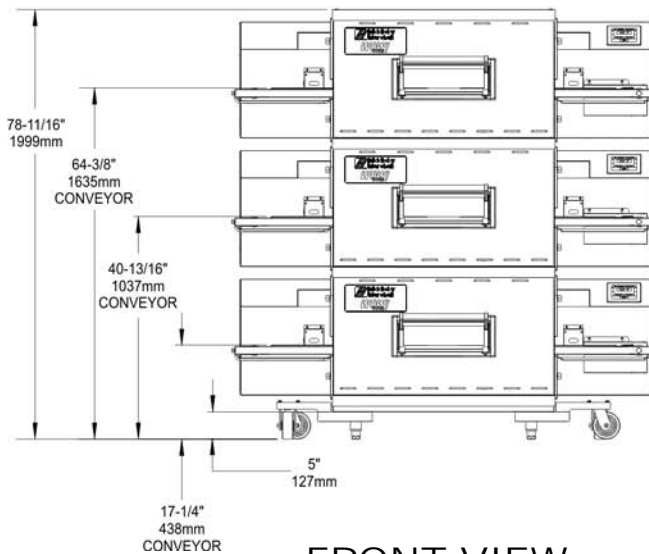


FRONT VIEW

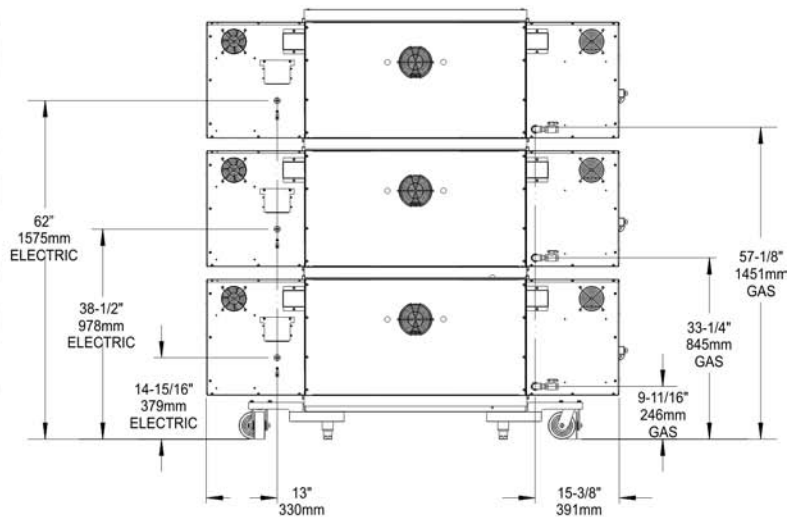


BACK VIEW

### PS640-3



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 |
|----------------------|---------------------------------|-------------------------------------|
| 2" (50mm)            | 0"                              | 0"                                  |

**GENERAL SPECIFICATIONS**

|         | Heating Zone      | Baking Area                      | Belt Length       | Belt Width                               | Length            | Height              | Depth         | Maximum Operating Temp | Bake Time Range | Ship Wt            | Ship Cube                                 |
|---------|-------------------|----------------------------------|-------------------|--|-------------------|---------------------|---------------|------------------------|-----------------|--------------------|---|
| PS640-1 | 40-1/2"<br>1028mm | 9sq.ft.<br>0.837m <sup>2</sup>   | 76-1/2"<br>1943mm | 1x33-1/2" (851mm)<br>or<br>2x15" (381mm) | 76-1/2"<br>1943mm | 48-3/16"<br>1224mm  | 60"<br>1537mm | 600°F<br>315°C         | 2:00 - 30:00    | 1100lbs.<br>499kg  | 132ft <sup>3</sup><br>3.70m <sup>3</sup>  |
| PS640-2 | 81"<br>2056mm     | 18sq.ft.<br>.1.674m <sup>2</sup> | 76-1/2"<br>1943mm | 1x33-1/2" (851mm)<br>or<br>2x15" (381mm) | 76-1/2"<br>1943mm | 62-3/4"<br>1594mm   | 60"<br>1537mm | 600°F<br>315°C         | 2:00 - 30:00    | 2200lbs.<br>999kg  | 264ft <sup>3</sup><br>7.39m <sup>3</sup>  |
| PS640-3 | 121.5"<br>3084mm  | 27sq.ft.<br>2.511m <sup>2</sup>  | 76-1/2"<br>1943mm | 1x33-1/2" (851mm)<br>or<br>2x15" (381mm) | 76-1/2"<br>1943mm | 78-11/16"<br>1999mm | 60"<br>1537mm | 600°F<br>315°C         | 2:00 - 30:00    | 3300lbs.<br>1498kg | 396ft <sup>3</sup><br>11.09m <sup>3</sup> |

**ELECTRICAL SPECIFICATIONS**

| Version          | Voltage  | Phase | Freq    | Current Draw                | Supply                      | Breakers           |
|------------------|----------|-------|---------|-----------------------------|-----------------------------|--------------------|
| USA & std export | 208-240v | 1     | 50/60Hz | 4.5 Amp-Run<br>10 Amp-Start | 3 wire<br>(2 hot, 1 ground) | As per local codes |
| Europe (CE)      | 220-230v | 1     | 50Hz    | 4.5 Amp-Run<br>10 Amp-Start | 3 wire<br>(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' cord with NEMA# L6-20P plug. Customer to provide NEMA# L6-20R receptacle**

**INCOMING GAS SUPPLY SPECIFICATIONS**

| Version           | Gas Type    | North America                  | IE,IT,PT,ES,GB<br>II <sub>2H3+</sub> | DE<br>II <sub>2ELL3B/P</sub> | NL<br>II <sub>2L3B/P</sub> | BE, FR<br>II <sub>2E+3+</sub> | AT,CH,DK,FI,SE<br>II <sub>2H3B/P</sub> | Rated Heat Input          |
|-------------------|-------------|--------------------------------|--------------------------------------|------------------------------|----------------------------|-------------------------------|--|---------------------------|
| USA & std. export | Natural Gas | 6-12" W.C.<br>(14.9-29.9mbar)  | -                                    | -                            | -                          | -                             | -                                      | 99,000BTU<br>(29.14kW-hr) |
| USA & std. export | Propane Gas | 11-14" W.C.<br>(27.4-34.9mbar) | -                                    | -                            | -                          | -                             | -                                      | 99,000BTU<br>(29.14kW-hr) |
| Europe (CE)       | G20         | -                              | 20mbar                               | 20mbar                       | -                          | 20-25mbar                     | 20mbar                                 | 29.14kW-hr                |
| Europe (CE)       | G25         | -                              | -                                    | 20mbar                       | 25mbar                     | -                             | -                                      | 29.14kW-hr                |
| Europe (CE)       | G20, G25    | -                              | 20mbar                               | 20mbar                       | 25mbar                     | 20-25mbar                     | 20mbar                                 | 29.14kW-hr                |
| Europe (CE)       | G30         | -                              | 29-37mbar                            | -                            | 28-30mbar                  | 29-37mbar                     | 50mbar                                 | 29.14kW-hr                |
| Europe (CE)       | G30, G31    | -                              | -                                    | 50mbar                       | 30mbar                     | -                             | 50mbar                                 | 29.14kW-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" (51 mm) main supply line. One 3/4" (19mm) NPT branch per oven cavity with individual full-flow shutoff valve.

\* Propane Gas - 1 1/2" (31.8 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 stainless steel braided gas hose.**

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