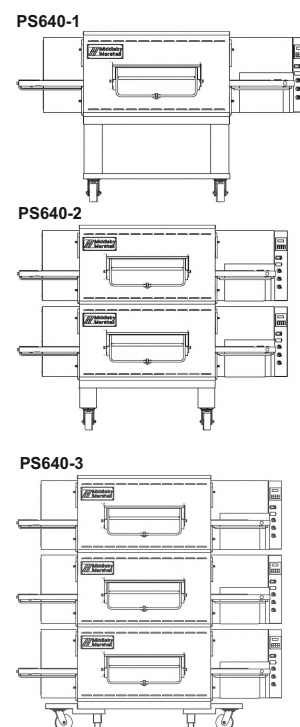


CHARAKTERYSTYKA

- Możliwość sztaplowania maksymalnie do trzech piecy
- Opatentowany system podwójnej recyrkulacji powietrza
- Mikroprocesor sterujący czasem pieczenia i prędkością taśmociągu
- Paluchy powietrzne umożliwiające konfigurację procesu wypieku w zależności od potrzeb klienta
- Front, ściany boczne, góra i wnętrze wykonane ze stali nierdzewnej
- Przednie okienko załadownicze z rączką
- Zmienny kierunek taśmociągu
- Dolna półka ze stali nierdzewnej w standardzie dla pojedynczego pieca

- Komora pieczenia o długości 1029 mm
- Taśma o szerokości 851 mm i długości 1943 mm
- Duża prędkość wypieku (zakres od 2-30 min.)
- Czujnik podczerwieni, który wykrywa brak produktów w piecu, wprowadza piec w tryb oszczędzania energii
- Programowalny panel dotykowy
- Opatentowany system zarządzania energią
- Demontowalne elementy komory ułatwiające czyszczenie



TYLKO W PIECACH WOW!

Czujnik podczerwieni wykrywa brak produktów w piecu, wprowadza piec w tryb oszczędzania energii.

Tryb 1: Utrzymuje temperaturę i redukuje podwójną recyrkulację powietrza. Oszczędza około 35% energii w porównaniu z innymi piecami. Powraca do pracy gdy tylko wiązka podczerwieni zostanie przerwana.

Tryb 2: Temperatura spada o 100°F (37.78°C) od zadanej temperatury. Powrót do pracy po 2-3 minutach. Oszczędność energii zwiększona do 45%.

Tryb 3: Piec wyłącza się. Włącza się z powrotem gdy wiązka podczerwieni zostanie przerwana. Oszczędność energii do 100%.

Piec WOW piecze 30-40% szybciej w porównaniu z innymi piecami. Szybkie pieczenie możliwe bez strat na jakości produktu. Podczas gdy standardowy piec piecze w czasie 7 minut, piec WOW! w czasie 4:30.

Piec wykorzystywany przez



WYPOSAŻENIE OPCJONALNE

- Taśmociąg podzielony na dwie taśmy o szerokości 381/381 mm, z indywidualnie sterowaną prędkością



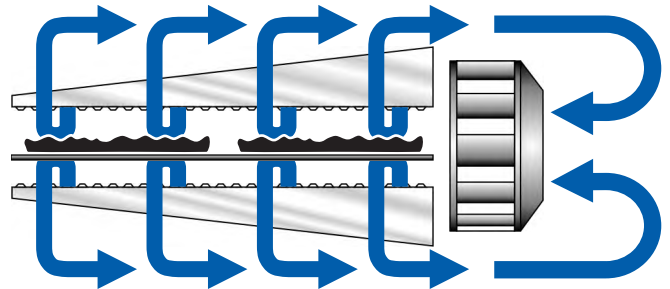
Model	Napięcie [V]	Fazy	Częst. [Hz]	Moc [kW]	Zabezp.	Wymiary (mm) dług. x wys. x gł.	Ilość przewodów na komorę
PS640E ELEKTRYCZNY	400	3	50	27	50A Typ B	1943 X 1224 X 1524	3+N+G
PS640G GAZOWY	240	1	50	27	10A Typ B	1943 X 1224 X 1524	1+N+G



PATENTS PENDING

Principle

Middleby Marshall PS Series conveyor ovens bake both faster and at a lower temperature than other ovens. All PS640 WOW! ovens are designed to cook 30% faster than other conveyor ovens. The Hearth Bake Belt produces a “deck oven” bake. The pizza is placed directly on the tightly meshed belt and cooks with impingement and conduction heat. This surpasses the use of screens and gives the user a superior advantage over other conveyor ovens. Operationally, the conversion from a deck oven to this system is seamless.



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

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

- Hearth Bake Belt* for a deck oven crust
- Split belt - two 15” (381mm) belts with individually adjustable speed settings

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 is included at no additional charge (USA Only). Factory demo available at additional charge

Ventilation

For installation under a ventilation hood only.

*Patent Pending

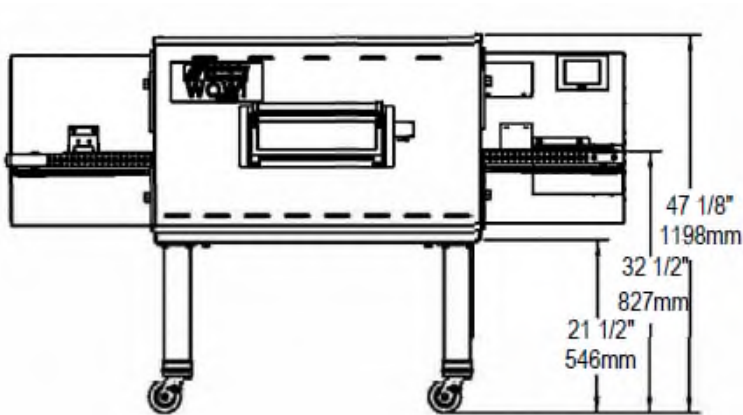
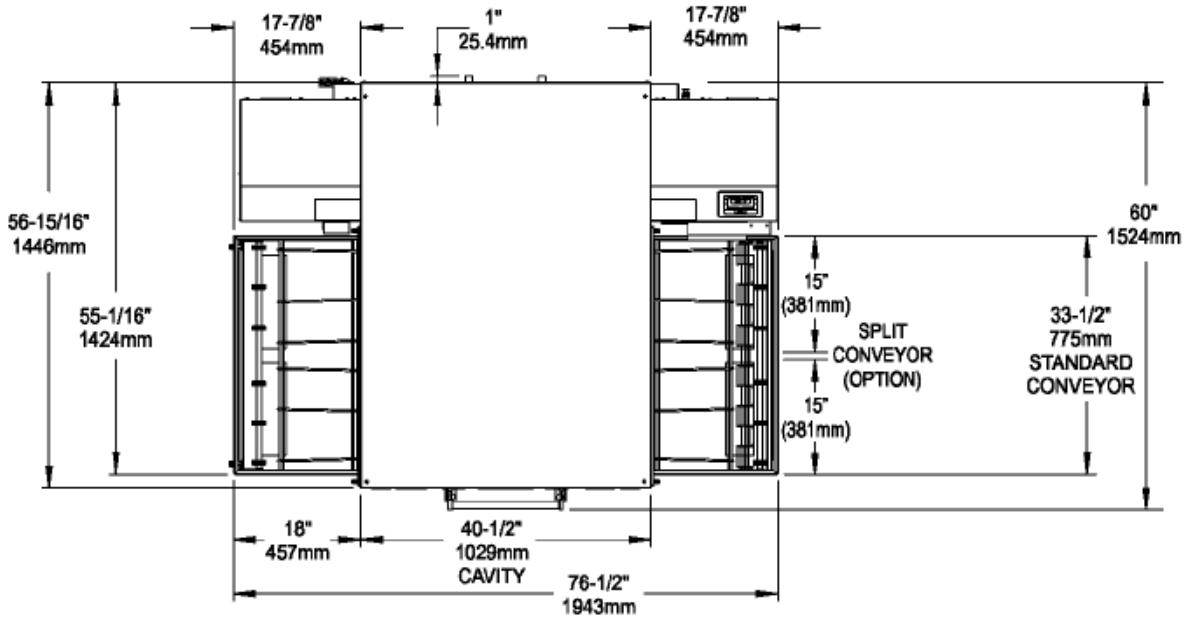


PS640G Rev 6 05/16

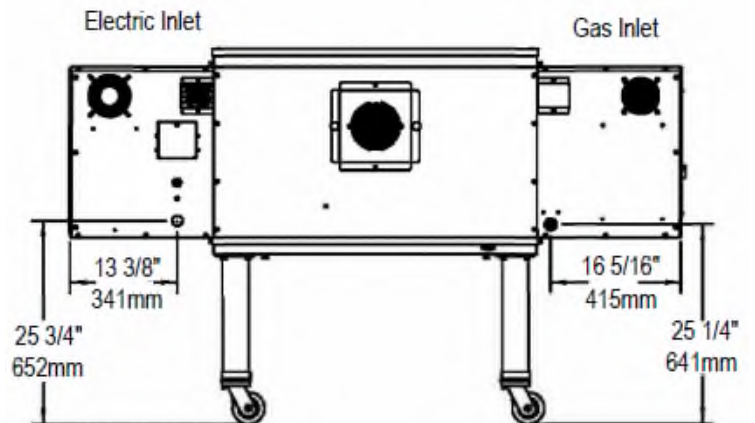
NOTE: Drawings show ovens equipped with casters.

PS640-1

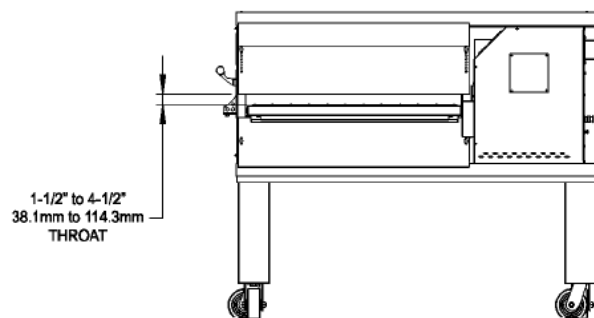
TOP VIEW



FRONT VIEW



BACK VIEW

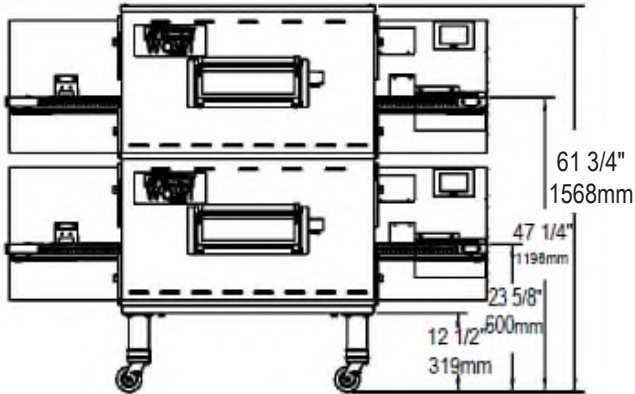


SIDE VIEW

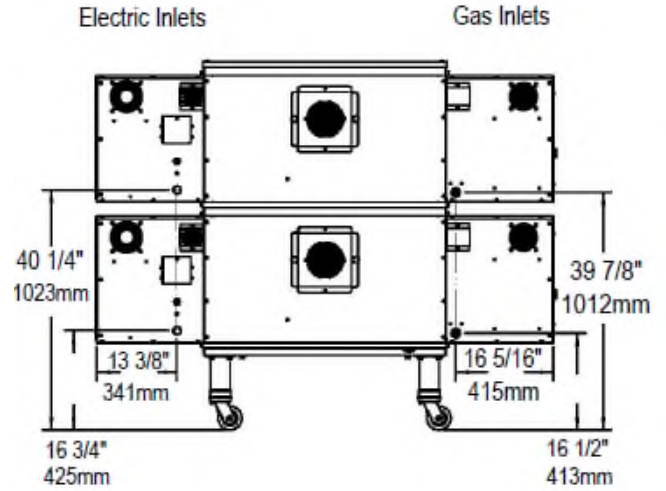
PS640 Series Direct Gas Fired Conveyor Oven

NOTE: Drawings show ovens equipped with casters.

PS640-2

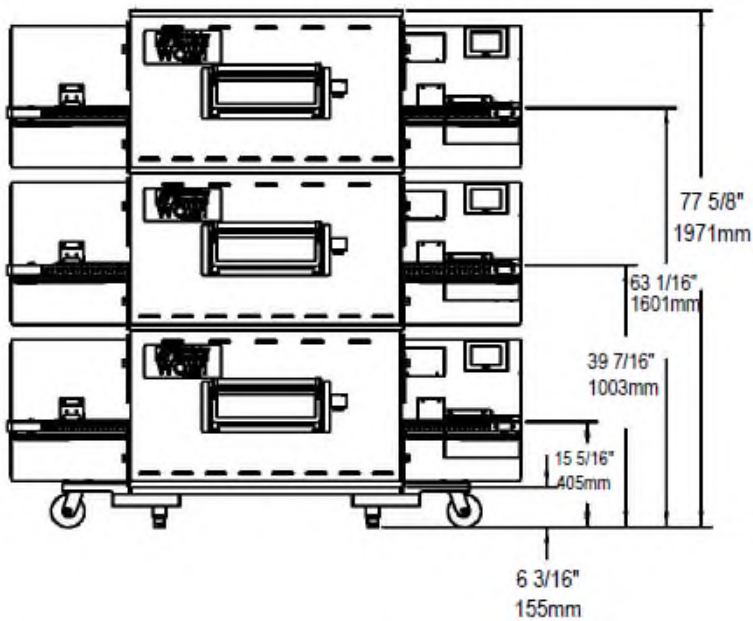


FRONT VIEW

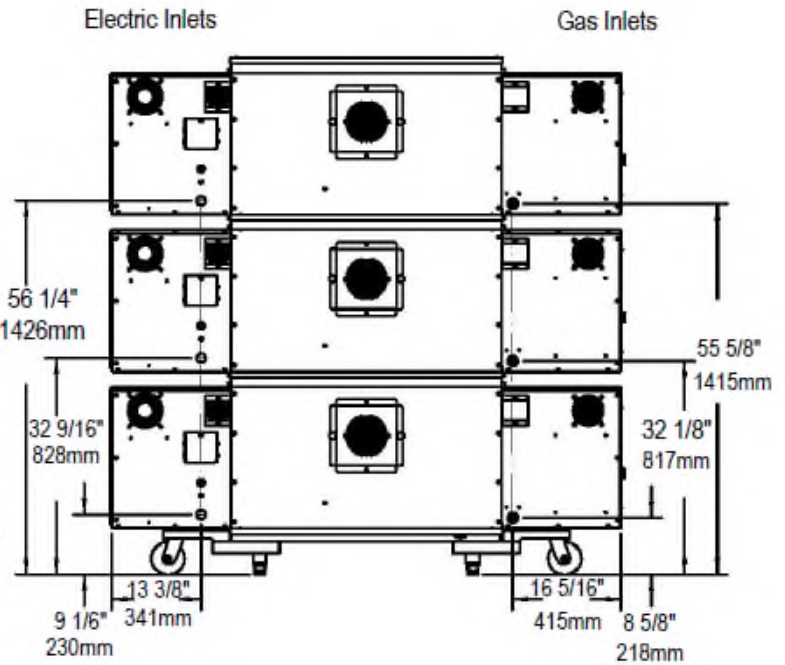


BACK VIEW

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
0"	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" 1028mm	9sq.ft. 0.837m ²	76-1/2" 1943mm	1x32" (813mm) or 2x15" (381mm)	76-1/2" 1943mm	47-1/8" 1198mm	60" 1537mm	600°F 315°C	2:00 - 30:00	1100lbs. 499kg	132ft ³ 3.70m ³
PS640-2	81" 2056mm	18sq.ft. 1.674m ²	76-1/2" 1943mm	1x32" (813mm) or 2x15" (381mm)	76-1/2" 1943mm	61-3/4" 1568mm	60" 1537mm	600°F 315°C	2:00 - 30:00	2200lbs. 999kg	264ft ³ 7.39m ³
PS640-3	121.5" 3084mm	27sq.ft. 2.511m ²	76-1/2" 1943mm	1x32" (813mm) or 2x15" (381mm)	76-1/2" 1943mm	77-5/8" 1971mm	60" 1537mm	600°F 315°C	2:00 - 30:00	3300lbs. 1498kg	396ft ³ 11.09m ³

ELECTRICAL SPECIFICATIONS

Version	Voltage	Phase	Freq	Current Draw	Supply	Breakers
USA & std export	208-240v	1	50/60Hz	4.5 Amp-Run 10 Amp-Start	3 wire (2 hot, 1 ground)	As per local codes
Europe (CE)	220-230v	1	50/60Hz	4.5 Amp-Run 10 Amp-Start	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' 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 II _{2H3+}	DE II _{2ELL3B/P}	NL II _{2L3B/P}	BE, FR II _{2E+3+}	AT,CH,DK,FI,SE II _{2H3B/P}	Rated Heat Input
USA & std. export	Natural Gas	6-8" W.C. (14.9-20.0mbar)	-	-	-	-	-	99,000BTU (29.14kW-hr)
USA & std. export	Propane Gas	11-14" W.C. (27.4-34.9mbar)	-	-	-	-	-	99,000BTU (29.14kW-hr)
Australia Only	Natural Gas	6-8" W.C. (14.9-20.0mbar)	-	-	-	-	-	120,000BTU (126.6MJ)
Australia Only	Propane Gas	11-14" W.C. (27.4-34.9mbar)	-	-	-	-	-	120,000BTU (126.6MJ)
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 gas hose.

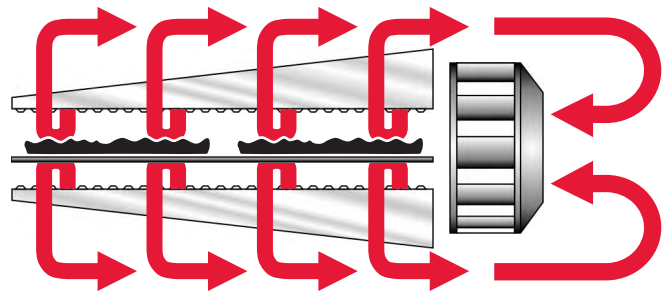
ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.



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 energy consumption and increases cooking efficiency
- 40-1/2" (1029mm) long cooking chamber
- 33-1/2" (851mm) wide, 76-1/2" (1943mm) long conveyor belt
- 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 energy consumption. Touch Screen Control can be programmed in one energy saving mode. Automatic "energy eye" saves energy 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.

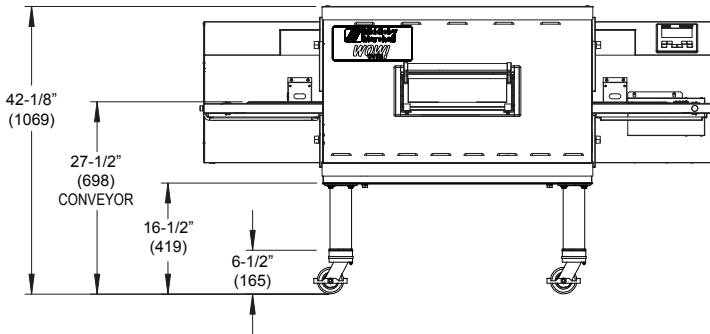
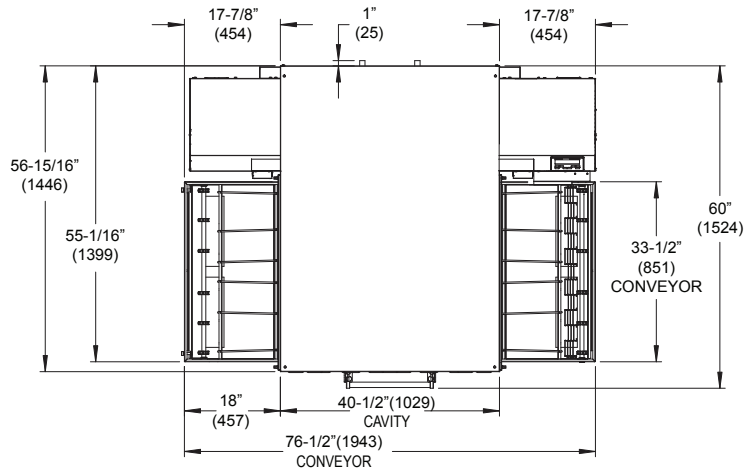


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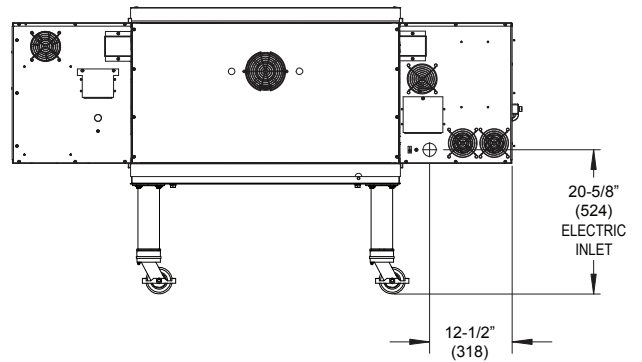
NOTE: Drawings show ovens equipped with casters.
CE-approved units use adjustable feet instead of casters.

PS640-1

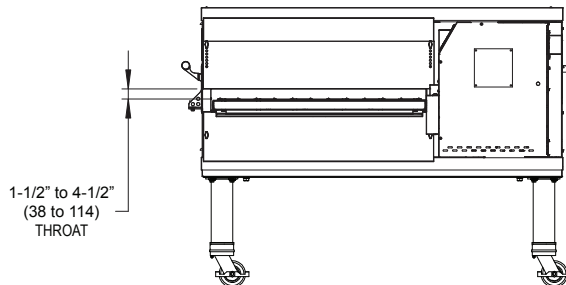
TOP VIEW



FRONT VIEW



BACK VIEW

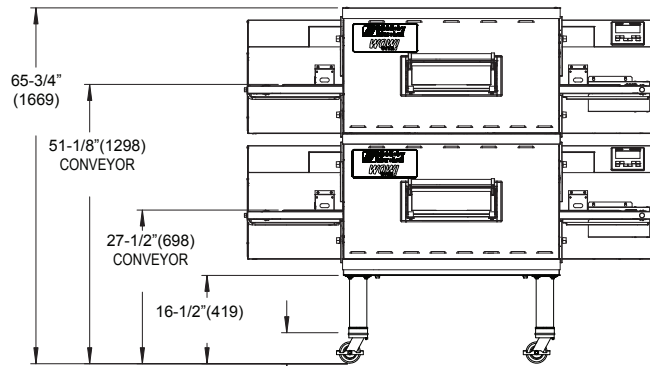


SIDE VIEW

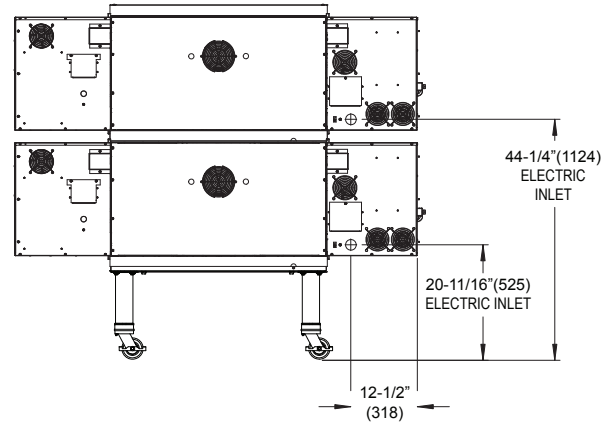
PS640 Series Electrically Heated Conveyor Oven

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

PS640-2

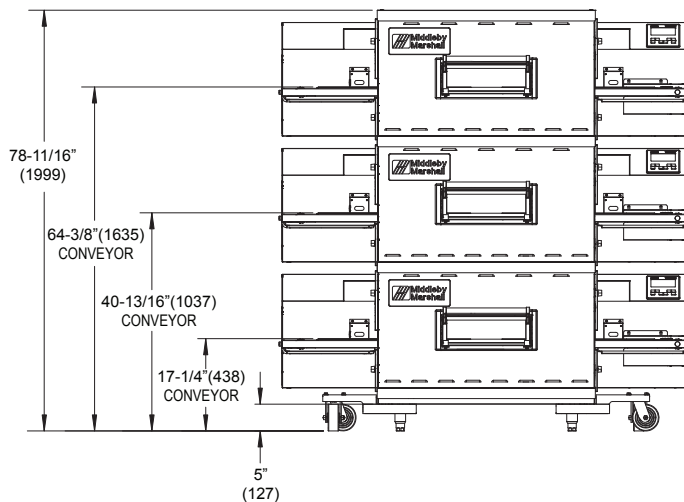


FRONT VIEW

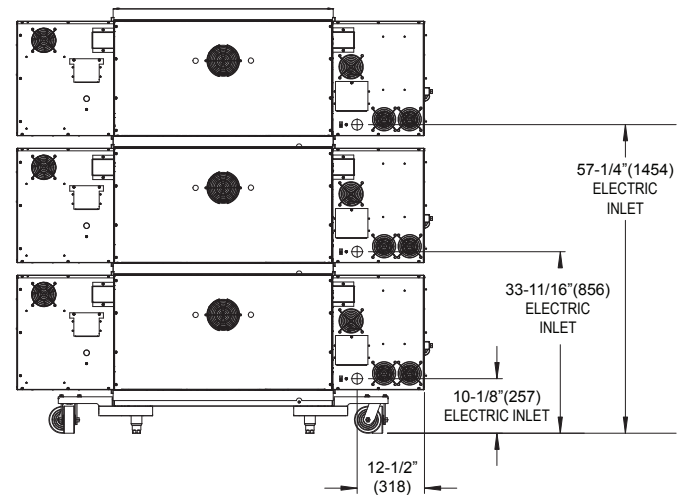


BACK VIEW

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
0"	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" 1028mm	9sq.ft. 0.837m ²	76-1/2" 1943mm	1x33-1/2" (851mm) or 2x15" (381mm)	76-1/2" 1943mm	48-3/16" 1224mm	60" 1537mm	600°F 315°C	2:00 - 30:00	1100lbs. 499kg	132ft ³ 3.70m ³
PS640-2	81" 2056mm	18sq.ft. 1.674m ²	76-1/2" 1943mm	1x33-1/2" (851mm) or 2x15" (381mm)	76-1/2" 1943mm	62-3/4" 1594mm	60" 1537mm	600°F 315°C	2:00 - 30:00	2200lbs. 999kg	264ft ³ 7.39m ³
PS640-3	121.5" 3084mm	27sq.ft. 2.511m ²	76-1/2" 1943mm	1x33-1/2" (851mm) or 2x15" (381mm)	76-1/2" 1943mm	78-11/16" 1999mm	60" 1537mm	600°F 315°C	2:00 - 30:00	3300lbs. 1498kg	396ft ³ 11.09m ³

ELECTRICAL SPECIFICATIONS

Voltage	Phase	Freq	Max Amperage*	Rated Heat Input	Supply	Breakers
208v	3	50/60 Hz	79Amp	27.0 kW	3 pole, 4 wire (3 hot, 1 ground)	As per local codes
240v	3	50/60 Hz	69Amp	27.0 kW	3 pole, 4 wire (3 hot, 1 ground)	As per local codes
380v	3	50/60 Hz	45Amp	27.0 kW	4 pole, 5 wire (3 hot, 1 neut, 1 grnd)	As per local codes
480v	3	50/60 Hz	36Amp	27.0 kW		
380VCE	1	50/60 Hz	45Amp	27.0 kW	4 pole, 5 wire (3 hot, 1 neut, 1 grnd)	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.



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