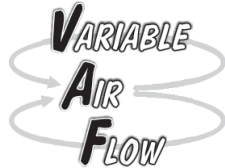


**WOW!**  
**OVEN™**

**energy  
management  
system**



### 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 gas consumption and increases cooking efficiency
- Digital controls
- 50" (1270mm) long, 40-3/4" (1035mm) deep, and 21-3/4" (552.4mm) high overall dimensions
- Furnished with 4" (101.6mm) legs
- Stackable up to four high.
- Microprocessor-controlled bake time/conveyor speed
- 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

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 Serviced

Control compartment is designed for quick and easy access.

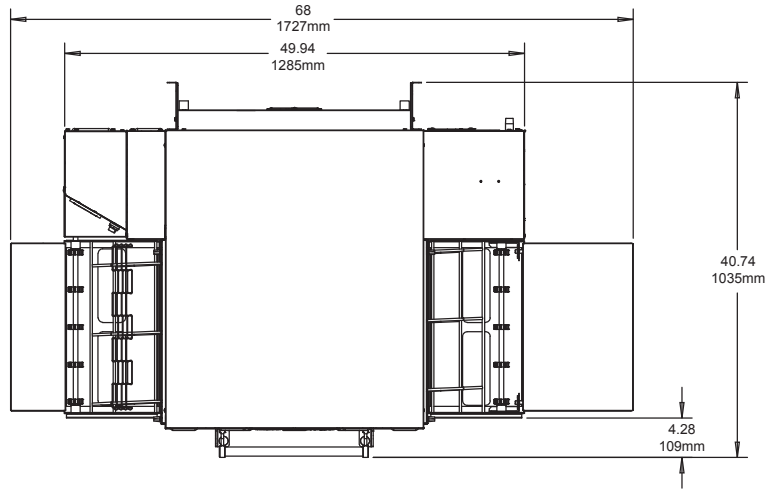
### Warranty

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

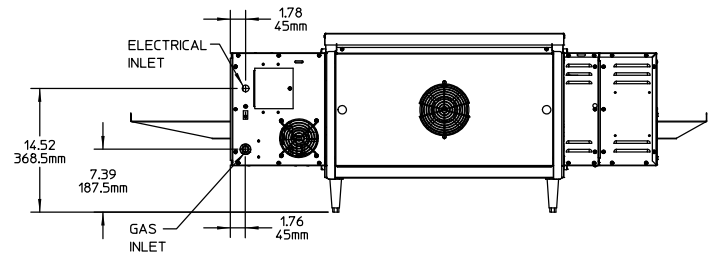
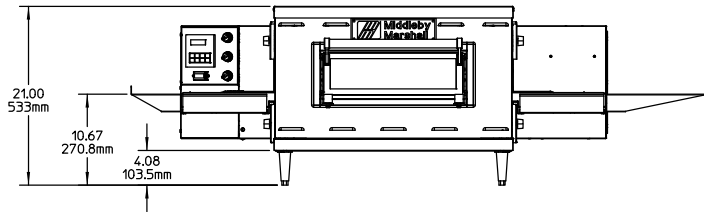
### Ventilation

Use of a ventilation hood is required.

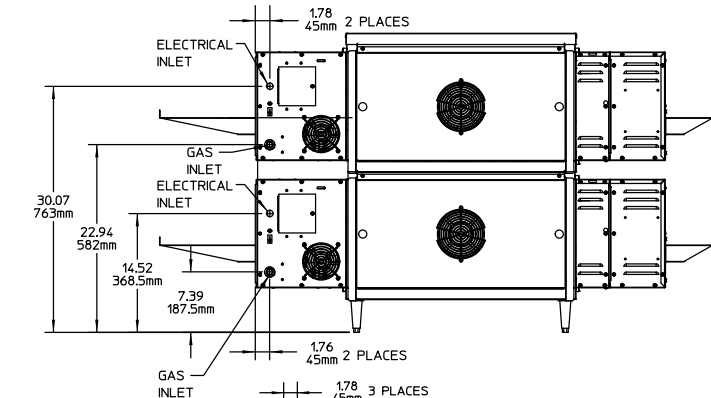
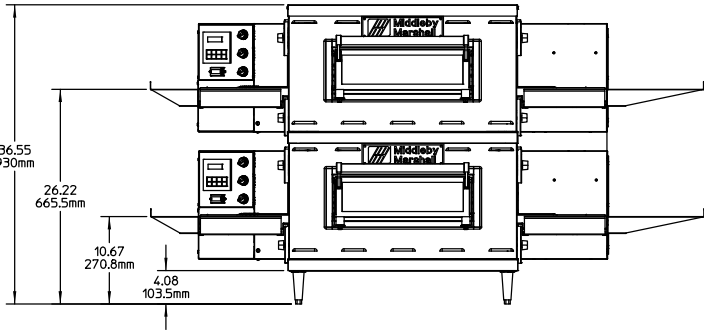




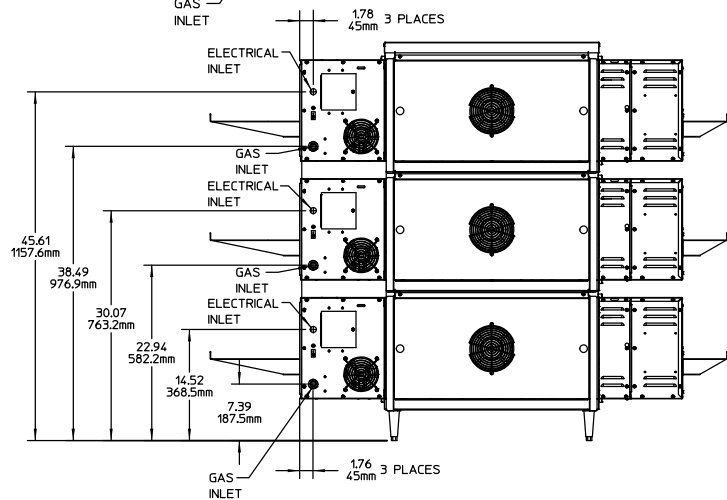
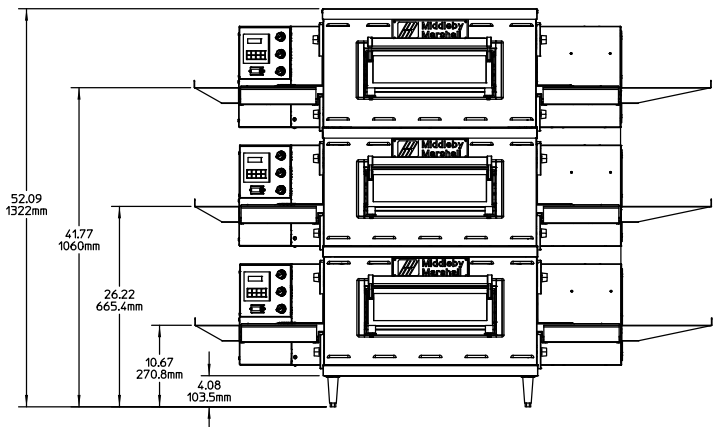
**PS629-1**



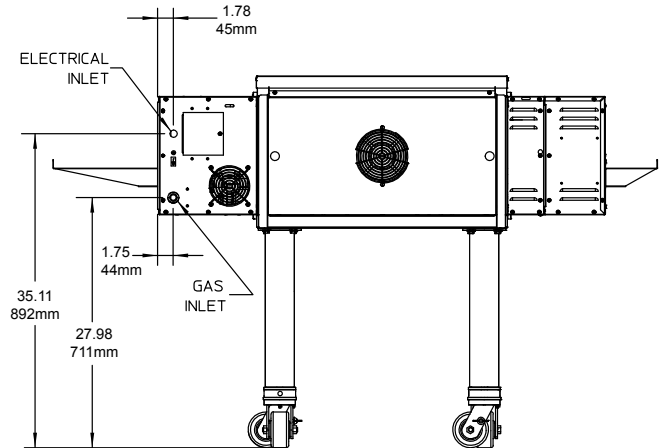
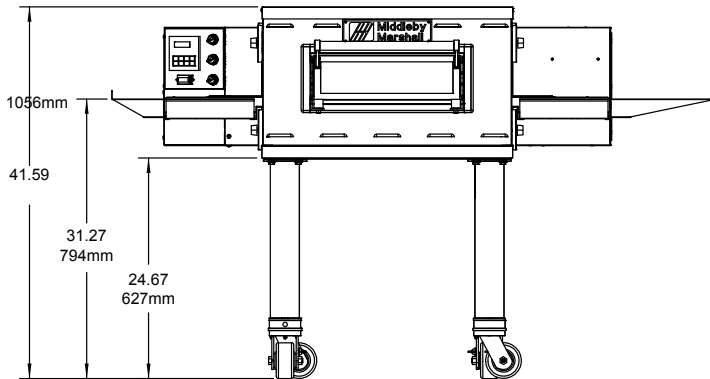
**PS629-2**



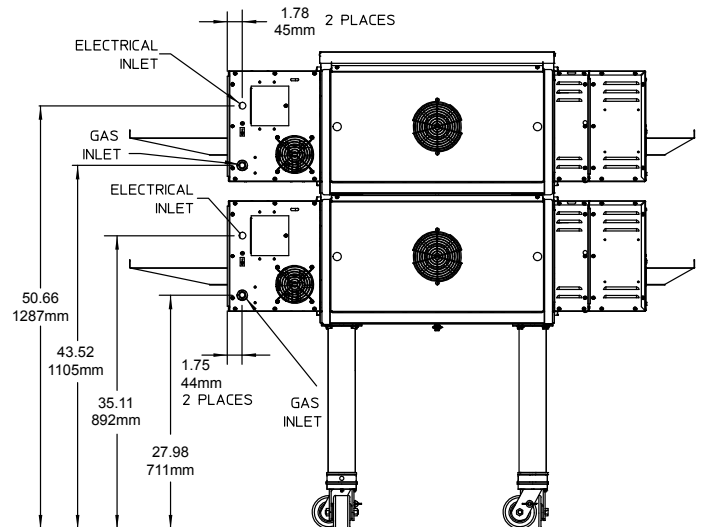
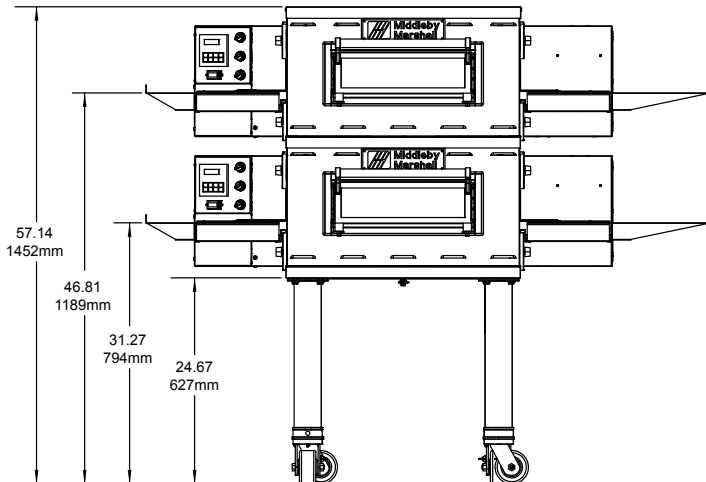
**PS629-3**



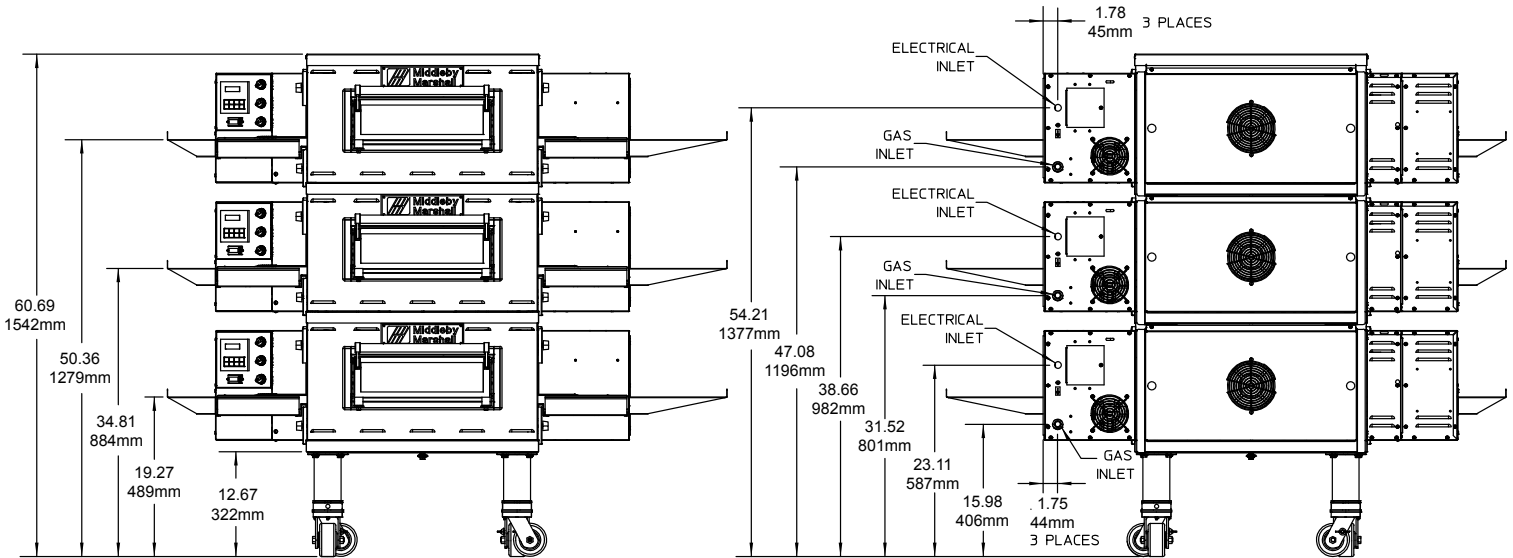
**PS629-1** with Optional Legs



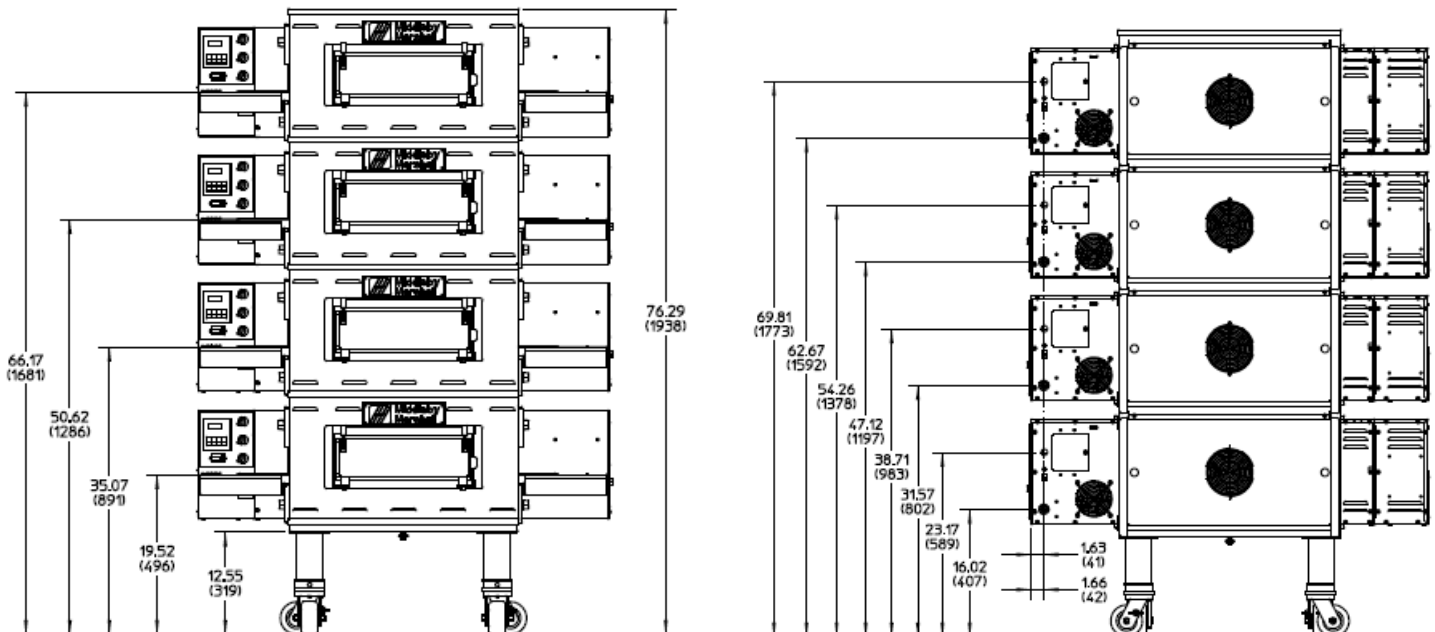
**PS629-2** with Optional Legs



**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" (0mm)	0" (0mm)	0" (0mm)

**GENERAL SPECIFICATIONS**

	Heating Zone	Baking Area	Belt Length	Belt Width	Overall Length exit trays installed	Height 4" legs installed	Depth	Maximum Operating Temp	Bake Time Range	Ship Wt	Ship Cube
PS629-1	29" 737mm	3.5 ft <sup>2</sup> 0.33 m <sup>2</sup>	50" 1270mm	18" 457mm	68" 1727mm	21.00" 533mm	40.74" 1035mm	600°F 316°C	1-30 min	325lbs 147.42kg	22.1ft <sup>3</sup> 0.62m <sup>3</sup>
PS629-2	58" 1473mm	7 ft <sup>2</sup> 0.66m <sup>2</sup>	50" 1270mm	18" 457mm	68" 1727mm	36.55" 930mm	40.74" 1035mm	600°F 316°C	1-30 min	650lbs 294.48kg	44.2ft <sup>3</sup> 4.25m <sup>3</sup>
PS629-3	87" 2210mm	12.25 ft <sup>2</sup> 0.99 m <sup>2</sup>	50" 1270mm	18" 457mm	68" 1727mm	52.09" 1322mm	40.74" 1035mm	600°F 316°C	1-30 min	975lbs 442.25kg	66.3ft <sup>3</sup> 1.86m <sup>3</sup>
PS629-4	116" 2946mm	15.0 sq ft 1.32 sq m	50" 1270 mm	18" 457mm	68" 1727mm	76.29" 1938mm	40.74" 1035mm	600°F 316°C	1-30 min	1,300 lbs 589.67 kg	88.4 ft <sup>3</sup> 2.48m <sup>3</sup>

**ELECTRICAL SPECIFICATIONS**

Version	Voltage	Phase	Freq	Current Draw	Supply	Breakers
Domestic and std. export	208/240v	1	50/60 hz	2.0 Amp	2 pole, 3 wire	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	6-8" W.C. (14.9-19.9mbar) *	3.5" W.C. (8.72mbar)	50,000 BTU
Domestic & std export	Propane Gas	11-14"W.C. (27.4-34.9mbar) *	10" W.C. (24.9 mbar)	50,000 BTU

\* 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 - 1 1/2" (50.8 mm) main supply line. One 3/4" (19mm) NPT branch per oven cavity with individual full-flow shut off 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 shut off 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.**