



PS360

Electric or Gas Conveyor Oven



WOW!
OVEN

STANDARD FEATURES

- Impingement PLUS! low oven profile and dual air return
- Patented Energy Management System (EMS)
- Available in gas or electric models
- Advanced technology air delivery system bakes up to 30% faster than traditional conveyor ovens
- 55" (1397 mm) long cooking chamber
- 32" (813 mm) wide, 90.75" (2305 mm) long conveyor
- Conveyor speed range 1 – 20 minutes
- "Cool Skin" safety feature keeps the external surface of the oven under 120°F
- Folding conveyor assembly for easier installation
- Removable parts for easy cleanability (drip trays, crumb trays, end panels, air fingers, and conveyor belt)
- Control compartment is designed for quick and easy access
- For installation under a ventilation hood
- One-year parts and labor warranty

Project _____

Item No. _____

Quantity _____

PRINCIPLE

The Middleby Marshall WOW! conveyor series utilizes Variable Air Flow (VAF) technology. This technology allows users to fully control the airflow in the baking chamber to instantly create optimal cooking results. The Middleby Marshall WOW! ovens feature patented technology that allows them to bake up to 30% faster than traditional conveyor ovens. This is achieved by using improved airflow and advanced heat-system design. You will get consistent, high-quality results in a fraction of the time. The WOW! oven is designed to cook an endless amount of food products including pizza, chicken, seafood, sandwiches, and more.

OPTIONAL FEATURES

- Hearth-bake belt for the perfect deck oven crust in a conveyor oven
- Split belt – two 15" (381 mm) belts with individually adjustable speed settings

ENERGY MANAGEMENT SYSTEM (EMS)

- Patented EMS provides efficient heat transfer to and from the product
- Efficient heat transfer combined with streams of hot air means these ovens can cook a multitude of products in a fraction of the time
- The top and front of the oven are insulated so they are cool to the touch

CERTIFICATIONS



Middleby Marshall reserves the right to make substitutions of components or change specifications without prior notice.

DOC-1003/Revision B/February 2021

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GENERAL SPECIFICATIONS

Wall Clearance

Rear of Conveyor to Wall	0"	0 mm
Control End to Wall	2"	50.8 mm
Non-control End to Wall	2"	50.8 mm
Bake Operating Temperature	325°F-600°F	163°C-316°C
Time Range	1-20 minutes	

DIMENSIONS

Single Units

Heating Zone	55"	1397 mm
Baking Area	12.2 ft ²	1.1 m ²
Belt Length	90.78"	2306 mm
Overall Length	92"	2337 mm
Height (22.13"/562 mm legs)*	47.56"	1208 mm
Depth	57.27"	1454.6 mm
Ship Weight	1501 lb.	681 kg
Ship Cube	121.5 ft ³	3.44 m ³

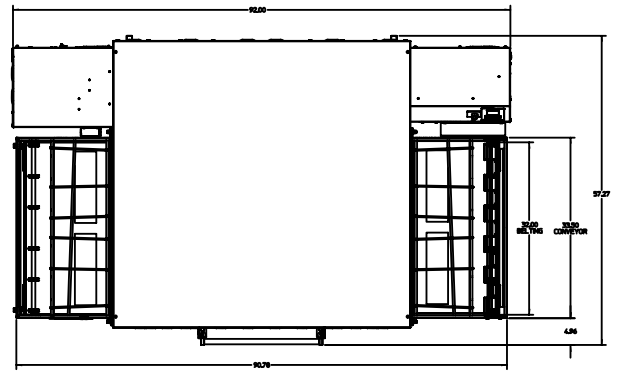
Double Stacked Units

Heating Zone	110"	2794 mm
Baking Area	24.4 ft ²	2.3 m ²
Belt Length	90.78"	2306 mm
Overall Length	92"	2337 mm
Height (11.25"/286 mm legs)*	67.71"	1719.8 mm
Depth	57.27"	1454.6 mm
Ship Weight	2801 lb.	1271 kg
Ship Cube	243 ft ³	6.88 m ³

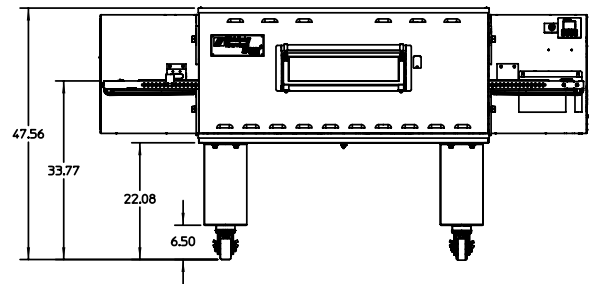
Triple Stacked Units

Heating Zone	165"	4191 mm
Baking Area	36.6 ft ²	3.4 m ²
Belt Length	90.78"	2306 mm
Overall Length	92"	2337 mm
Height (5"/127 mm legs)*	76.77"	1950 mm
Depth	57.27"	1454.6 mm
Ship Weight	4101 lb.	1860 kg
Ship Cube	364.5 ft ³	10.32 m ³

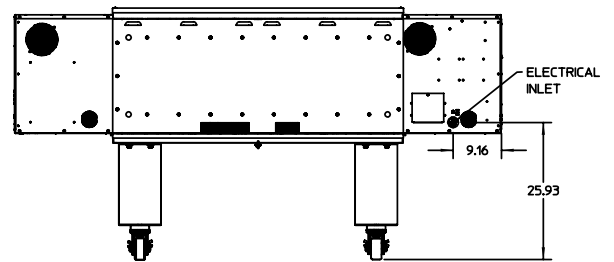
* Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions. All units are shown with casters. CE-approved ovens use 6" (152 mm) adjustable feet instead of casters.



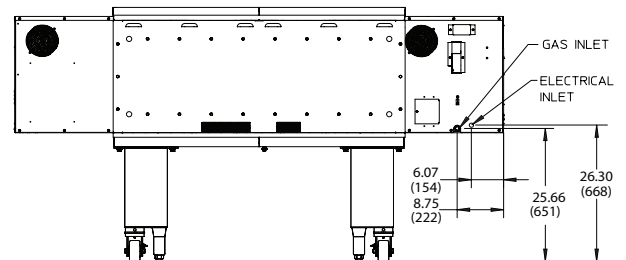
PS360 Top View



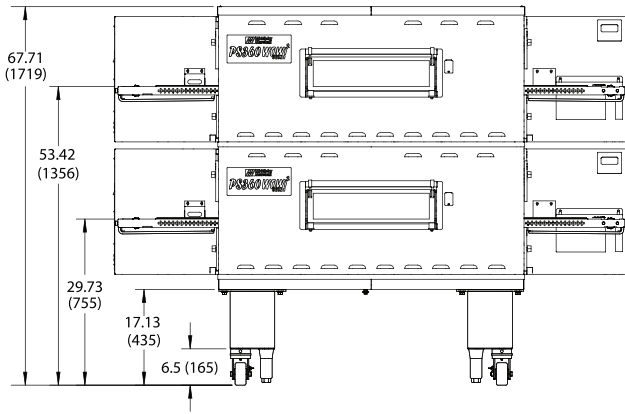
PS360 Front View – Single Unit



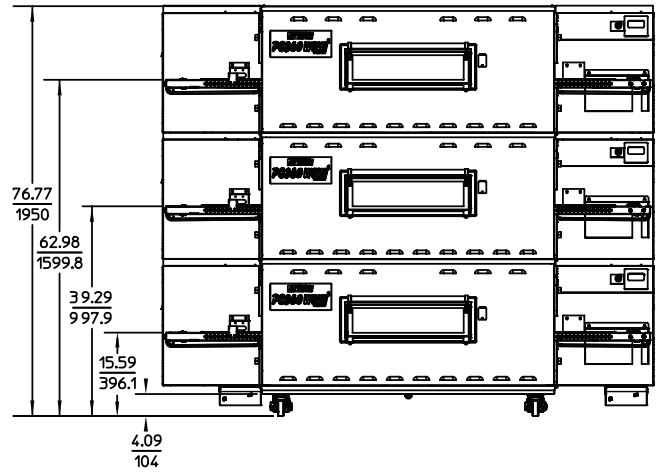
PS360E Back View – Electric, Single Unit



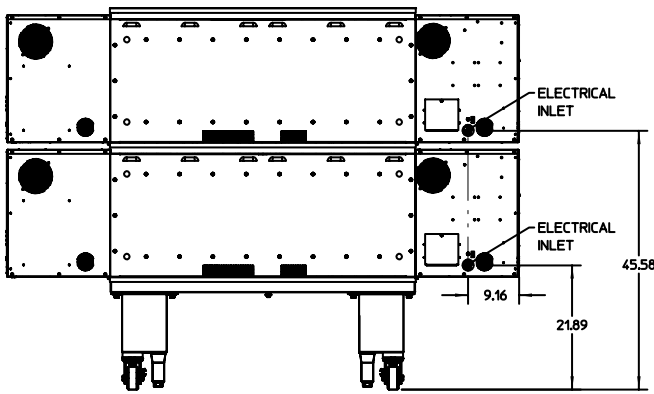
PS360G Back View – Gas, Single Unit



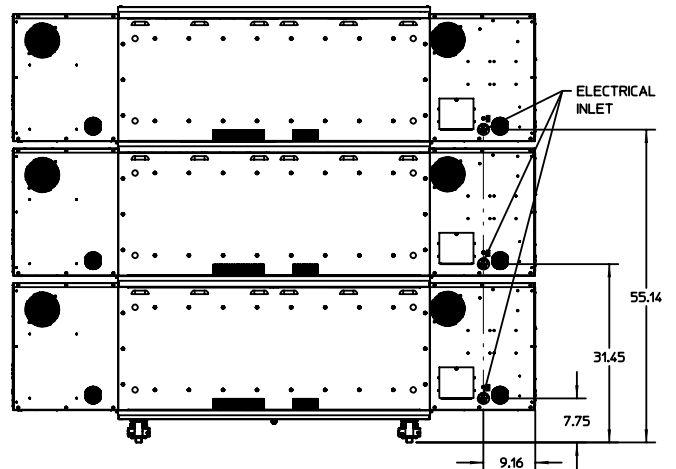
PS360 Front View – Double Stacked Units



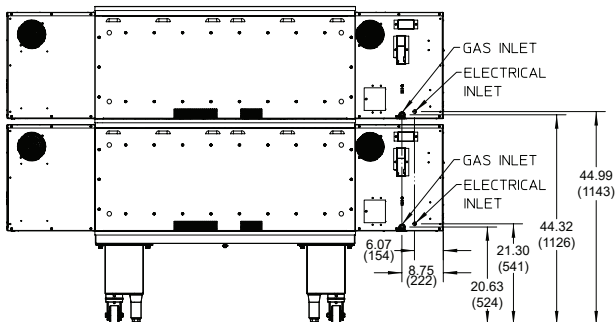
PS360 Front View – Triple Stacked Units



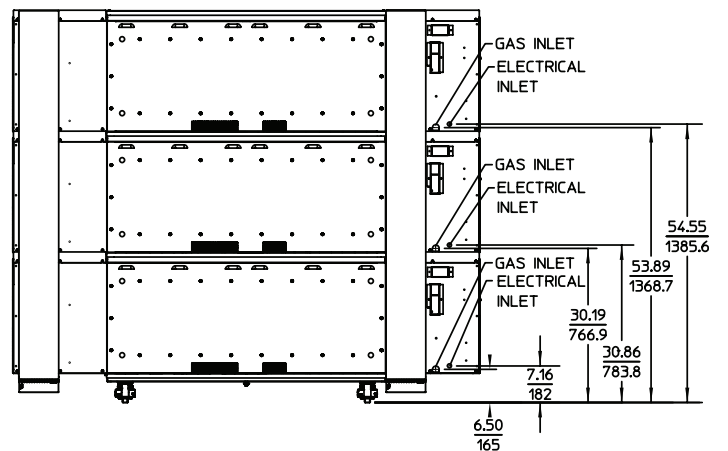
PS360E Back View – Electric, Double Stacked Units



PS360E Back View – Electric, Triple Stacked Units



PS360G Back View – Gas, Double Stacked Units



PS360G Back View – Gas, Triple Stacked Units

NOTE: Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions. All units are shown with casters. CE-approved ovens use 6" (152 mm) adjustable feet instead of casters.



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VOLTAGE	PHASE	FREQUENCY	RATED HEAT INPUT	L1	AMPERAGE*			N	SUPPLY	BREAKERS
					L2	L3				
208 V	3	50/60 Hz	36 kW	109.9	109.9	100	-	4-wire (3L + G)	As per local code	
240 V	3	50/60 Hz	36 kW	95.1	95.1	86.6	-	4-wire (3L + G)	As per local code	
380 V	3	50/60 Hz	36 kW	56.2	54.7	54.7	1.5	5-wire (3L + N + G)	As per local code	
380 V CE	3	50/60 Hz	36 kW	56.2	54.7	54.7	1.5	5-wire (3L + N + G)	As per local code	

*The current draw rating shown above are maximum values for normal operation. Amperage draw will be less than the listed value.

PS360G Gas Conveyor Oven

ELECTRICAL SPECIFICATIONS	
Voltage	208/240 V
Phase	1
Frequency	50/60 Hz
Current Draw**	10 amp
Supply	3-wire (2L + G)
Breakers	As per local code
Cord/Plug	NEMA L6-20P with 6' cord CE ovens supplied with 6' cord only

NATURAL GAS SPECIFICATIONS	
Supply (Inlet) Pressure	6-12" (14.9-29.9 mbar)**
Regulated Pressure	3.5" W.C. (8.7 mbar)
Rated Heat Input	120,000 BTU (35.2 kW/hr)

PROPANE GAS SPECIFICATIONS	
Supply (Inlet) Pressure	12-14" (29.9-34.9 mbar)**
Regulated Pressure	6" W.C. (14.9 mbar)
Rated Heat Input	120,000 BTU (35.2 kW/hr)

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