

PS360GWB Gas Conveyor Oven**WOW!²**
OVEN™**STANDARD FEATURES**

- Impingement PLUS! low oven profile and dual air return
- Patented Energy Management System (EMS)
- Available in a gas model
- Advanced technology air delivery system bakes up to 30% faster than traditional conveyor ovens
- 55" (1397 mm) long cooking chamber
- 37" (940 mm) wide, 90.75" (2305 mm) long conveyor
- Conveyor speed range 40 seconds – 20 minutes
- "Cool Skin" safety feature keeps the external surface of the oven under 120°F
- Can easily be stacked
- 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 only
- 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 18" (457 mm) belts with individually adjustable speed settings
- 16" (406.4mm) exit tray

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-1020/Revision A/March 2021

PS360GWB

Gas Conveyor Oven

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	40 seconds-20 minutes	

DIMENSIONS

Single Units

Heating Zone	55"	1397 mm
Baking Area	14.1 ft ²	1.3 m ²
Belt Length	90.78"	2306 mm
Overall Length	92"	2337 mm
Height (22.13"/562 mm legs)*	48.53"	1232.7 mm
Depth	65.58"	1665.7 mm
Ship Weight	1501 lb.	681 kg
Ship Cube	121.5 ft ³	3.44 m ³

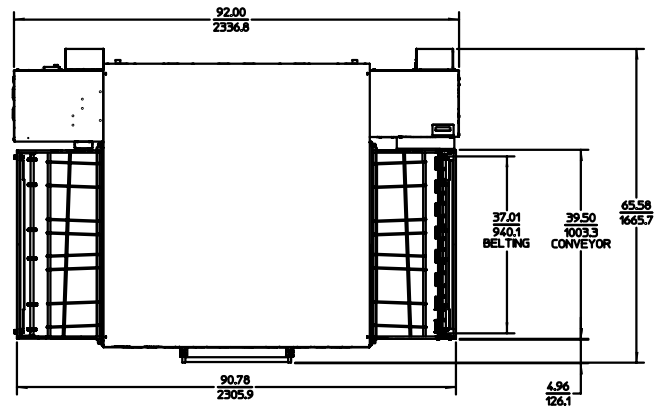
Double Stacked Units

Heating Zone	110"	2794 mm
Baking Area	28.2 ft ²	2.6 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	65.58"	1665.7 mm
Ship Weight	2801 lb.	1271 kg
Ship Cube	243 ft ³	6.88 m ³

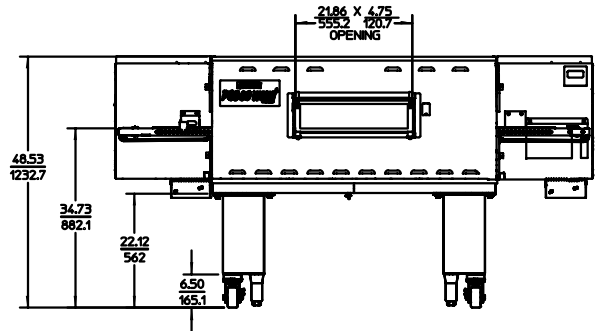
Triple Stacked Units

Heating Zone	165"	4191 mm
Baking Area	42.4 ft ²	3.9 m ²
Belt Length	90.78"	2306 mm
Overall Length	92"	2337 mm
Height (5"/127 mm legs)*	77.97"	1980 mm
Depth	65.58"	1665.7 mm
Ship Weight	4101 lb.	1860 kg
Ship Cube	364.5 ft ³	10.32 m ³

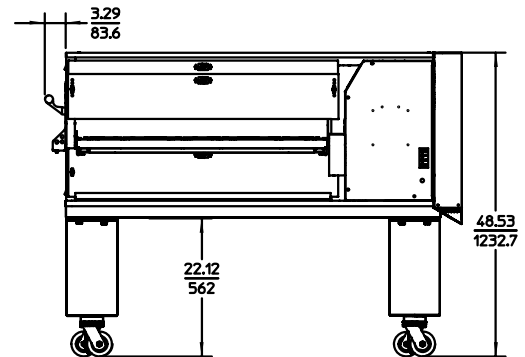
* Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions. All units are shown with casters. CE-approved ovens use 6" (152 mm) adjustable feet instead of casters.



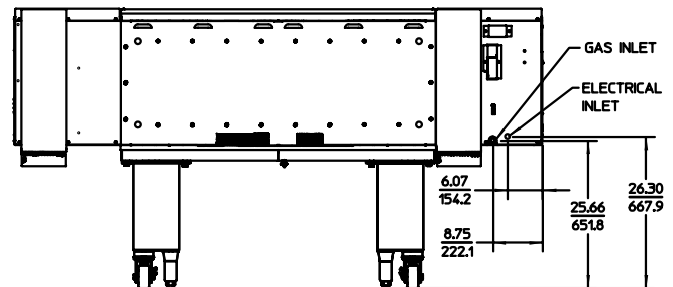
PS360GWB Top View



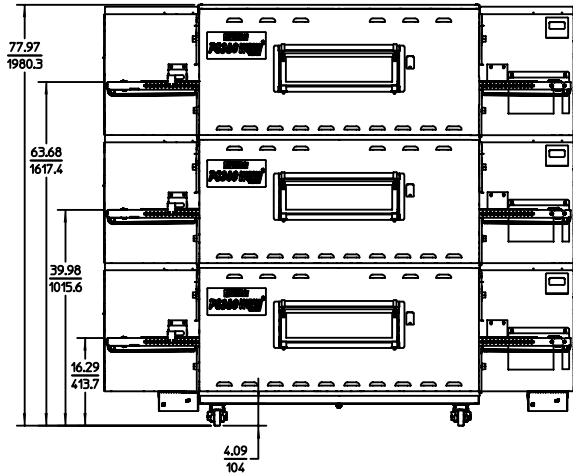
PS360GWB Front View - Single Unit



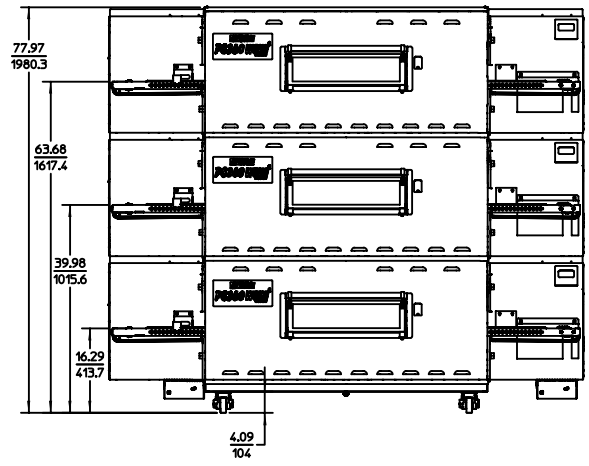
PS360GWB Side View - Single Unit



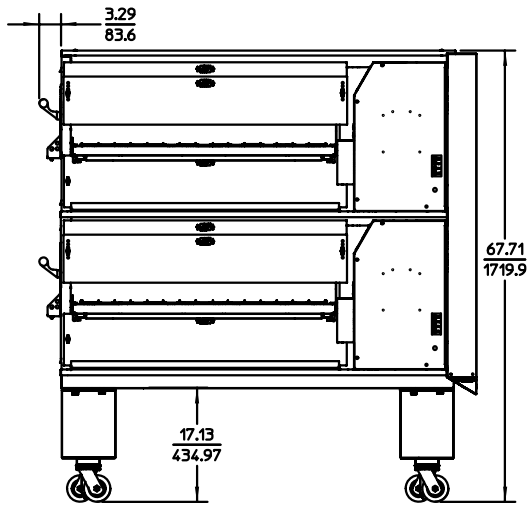
PS360GWB Back View - Single Unit



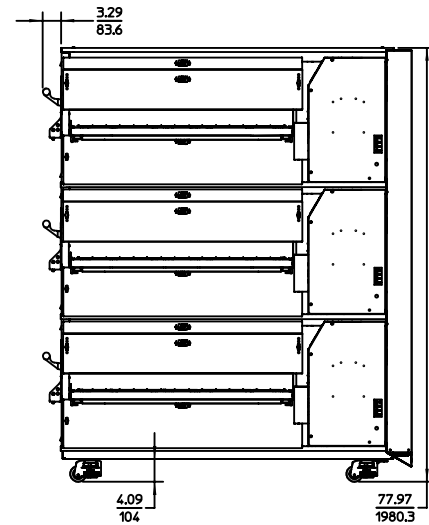
PS360GWB Front View – Double Stacked Units



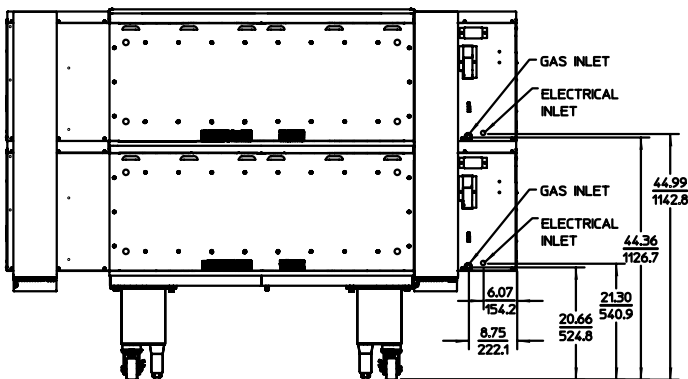
PS360GWB Front View – Triple Stacked Units



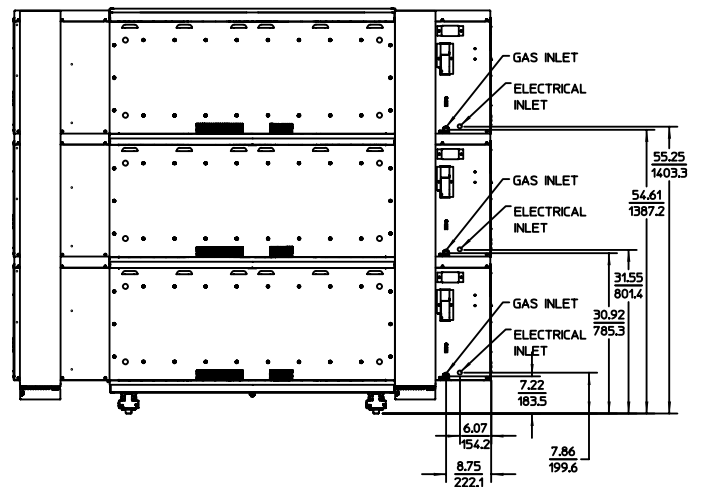
PS360GWB Side View – Double Stacked Units



PS360GWB Side View – Triple Stacked Units



PS360GWB Back View – Double Stacked Units



PS360GWB Back View – 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.



PS360GWB 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	170,000 BTU (49.8 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	170,000 BTU (49.8 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.