

**WOW!**  
**OVEN™**

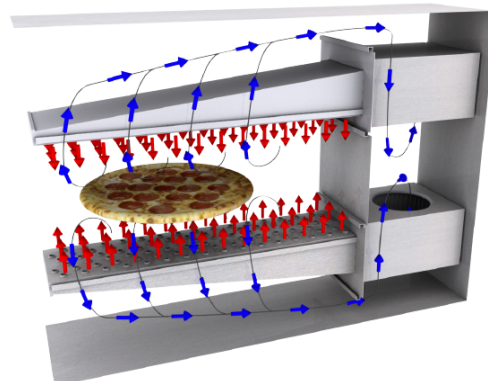
**energy  
management  
system**



**PATENTS PENDING**

### Principle

The Middleby Marshall WOW! conveyor series oven utilizes technology that allows the user full control of the air flow in the baking chamber, resulting in optimal results in cooking product. Air flow is modified through the main control, allowing 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.



### Standard Features

- **Impingement PLUS!** low oven profile and dual air return
- **Patented EMS energy Management System** reduces gas consumption and increases cooking efficiency
- 38" (1029mm) long baking chamber
- 26" (660mm) wide bake chamber, 65-1/4" (1656mm) long conveyor belt
- **Speed**
- Advanced technology air delivery system bakes up to 30% faster than standard conveyor ovens

### Energy Management System

The PS638WOW!™ oven features an Energy Management System (EMS) that significantly reduces gas consumption. The electronic control is programmed in one energy saving mode. Automatic "energy eye" saves energy when no food is present in the oven.

### Optional Features

- Split belt - two 12" (305mm) belts with individually adjustable speed settings
- 4" (101.6 mm) Exit Tray
- 8" (203.2 mm) Exit Tray
- Hearth Bake Belt for a deck oven crust

### Cleanability

PS638 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 PS638 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.

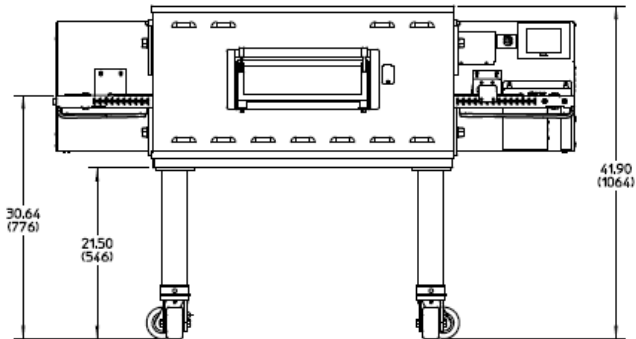
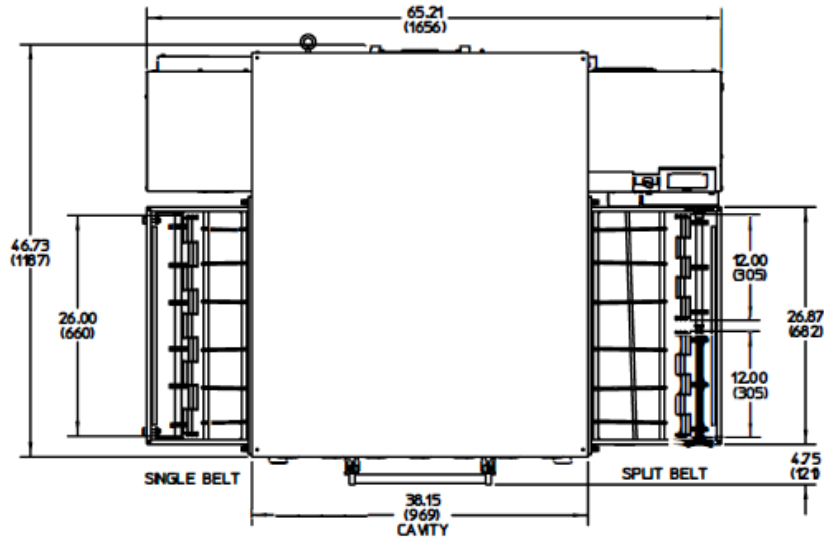
\*Patent Pending



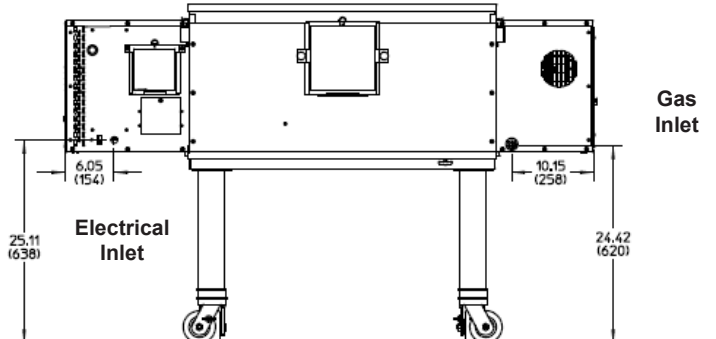
PS638G Rev 6 2/20

**PS638-1**

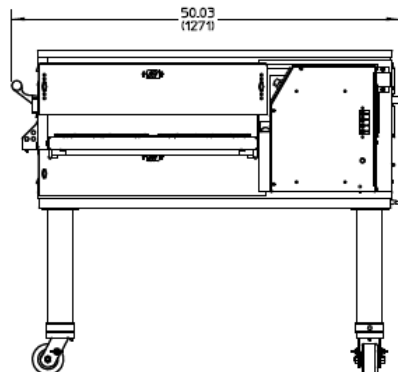
**TOP VIEW**



**FRONT VIEW**



**BACK VIEW**

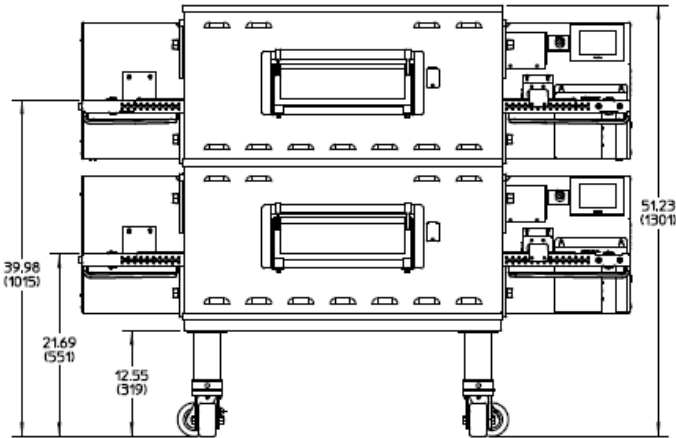


**SIDE VIEW**

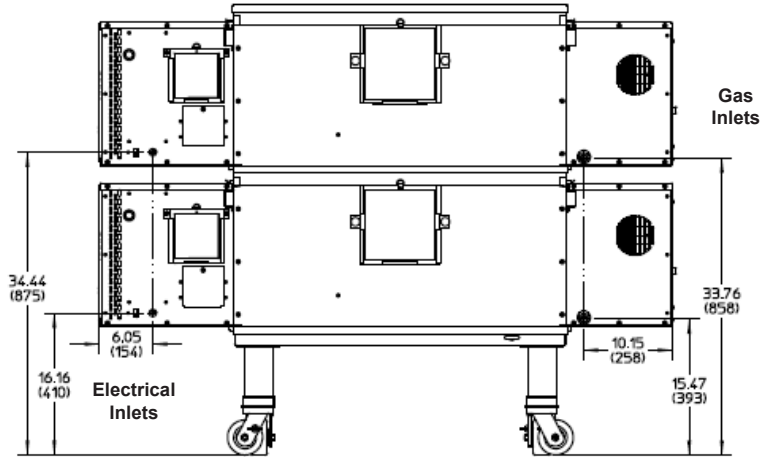
## PS638G Series Direct Gas Fired Conveyor Oven

NOTE: Drawings show ovens equipped with casters.

### PS638-2

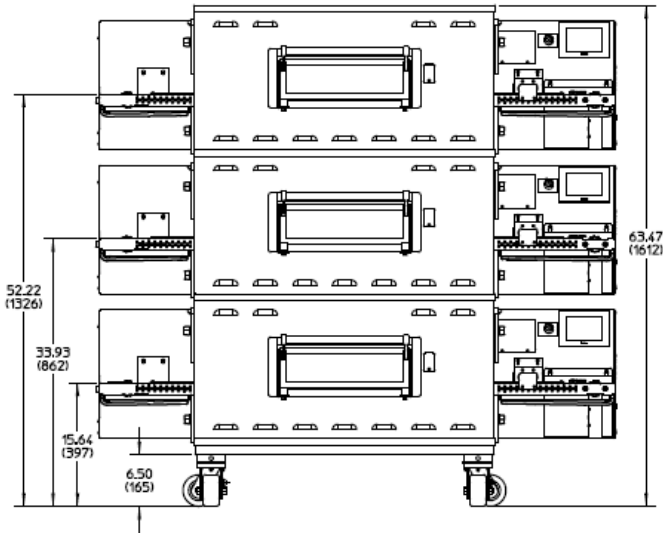


**FRONT VIEW**

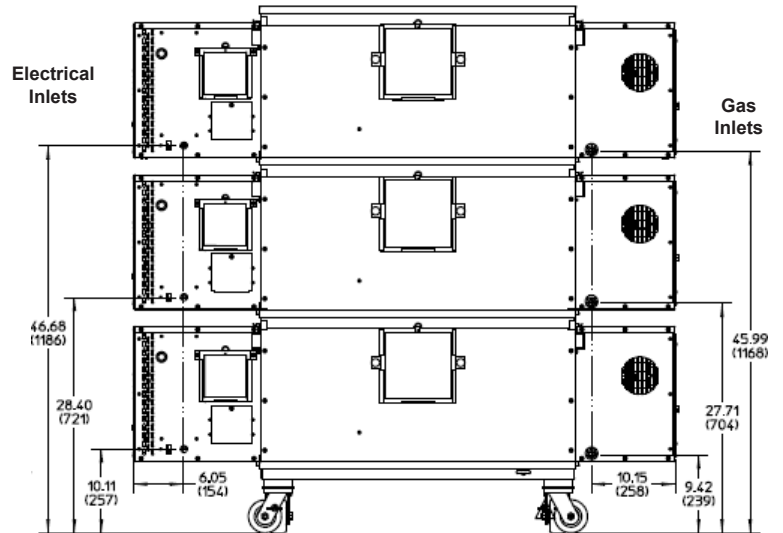


**BACK VIEW**

### PS638-3



**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                                |
|---------|----------------|-----------------------------------------------|-------------------|--------------------------------|-------------------|-------------------|-------------------|------------------------|-----------------|----------------------|------------------------------------------|
| PS638-1 | 38"<br>969mm   | 7.1sq.ft. <sup>2</sup><br>0.66m               | 65-1/4"<br>1656mm | 26" 660mm<br>or<br>2x12" 305mm | 65-1/4"<br>1656mm | 42"<br>1064mm     | 46-1/4"<br>1187mm | 600°F<br>315°C         | 1:00 - 12:00    | 820lbs.<br>372kg     | 115ft <sup>3</sup><br>3.24m <sup>3</sup> |
| PS638-2 | 76"<br>1938mm  | 14.2sq.ft. <sup>2</sup><br>1.32m <sup>2</sup> | 65-1/4"<br>1656mm | 26" 660mm<br>or<br>2x12" 305mm | 65-1/4"<br>1656mm | 51-1/4"<br>1301mm | 46-1/4"<br>1187mm | 600°F<br>315°C         | 1:00 - 12:00    | 1,640lbs.<br>744kg   | 230ft <sup>3</sup><br>6.5m <sup>3</sup>  |
| PS638-3 | 114"<br>2907mm | 21.3sq.ft. <sup>2</sup><br>1.98m <sup>2</sup> | 65-1/4"<br>1656mm | 26" 660mm<br>or<br>2x12" 305mm | 65-1/4"<br>1656mm | 63-1/2"<br>1612mm | 46-1/4"<br>1187mm | 600°F<br>315°C         | 1:00 - 12:00    | 2,460 lbs.<br>1116kg | 345ft <sup>3</sup><br>9.8m <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<br>local codes |
| Europe (CE)      | 220-230v | 1     | 50/60Hz | 4.5 Amp-Run<br>10 Amp-Start | 3 wire<br>(2 hot, 1 ground) | As per<br>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

**GAS SUPPLY SPECIFICATIONS**

| Version                 | Gas Type    | Supply (inlet) Pressure         | Regulated Pressure     | Rated Heat Input        |
|-------------------------|-------------|---------------------------------|------------------------|-------------------------|
| Domestic & std export   | Natural Gas | 6-8" W.C.<br>(14.9-19.9mbar) *  | 3.5" W.C.<br>(8.7mbar) | 89,000 BTU<br>(26.1 kW) |
| Domestic & std export   | Propane Gas | 11-14"W.C.<br>(27.4-34.9mbar) * | 6" W.C.<br>(14.9mbar)  | 89,000 BTU<br>(26.1 kW) |
| Australia & New Zealand | ULPG        | 11-14"W.C.<br>(27.4-34.9mbar) * | 6" W.C.<br>(14.9mbar)  | 89,000 BTU<br>(26.1 kW) |

\* 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) NP 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) NP 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.**