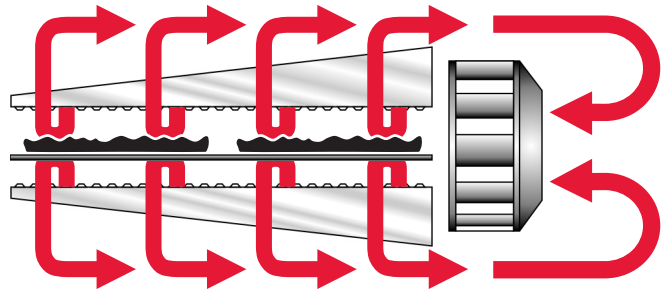




PATENTS PENDING

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

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

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)

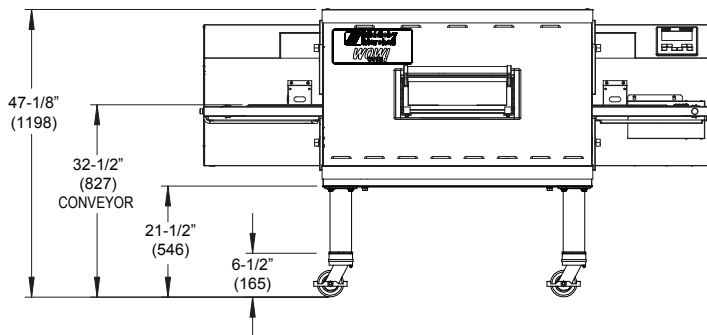
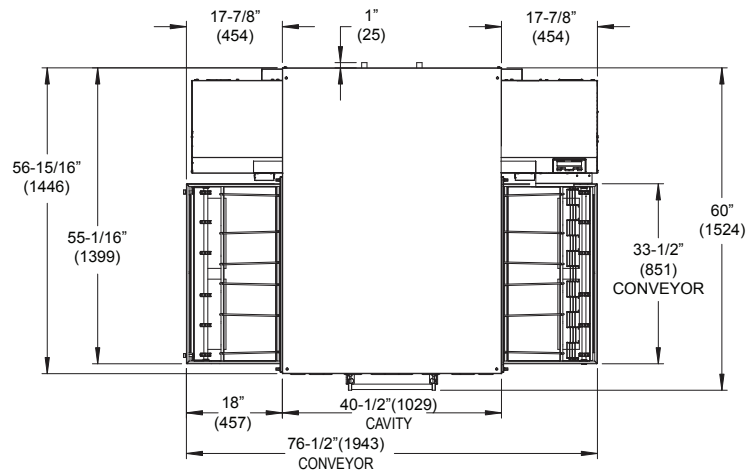
Ventilation

For installation under a ventilation hood only.

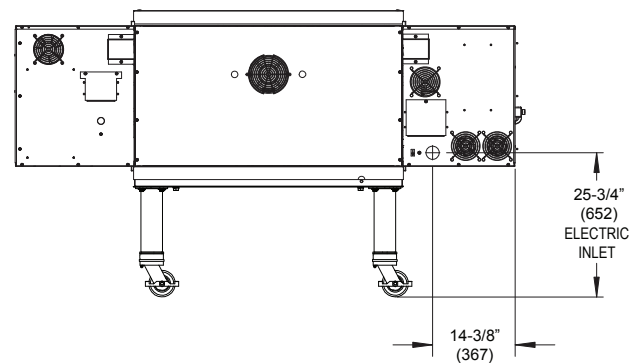
NOTE: Drawings show ovens equipped with casters.

PS640-1

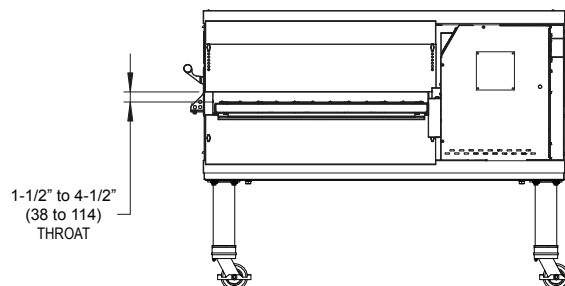
TOP VIEW



FRONT VIEW



BACK VIEW

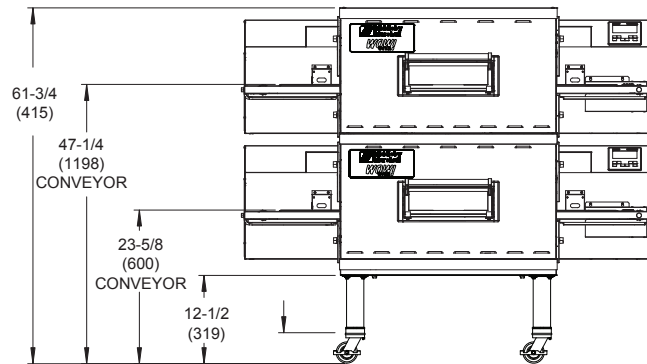


SIDE VIEW

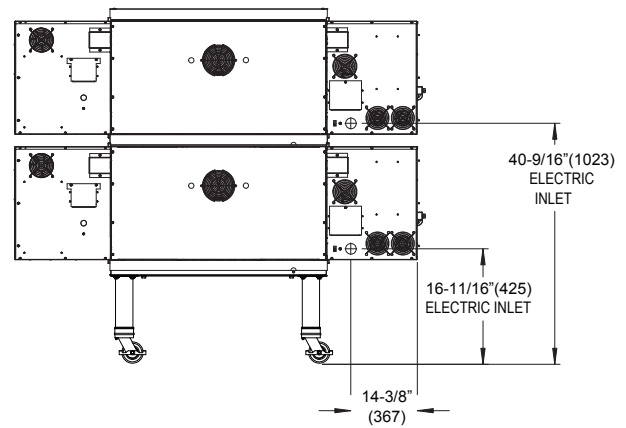
PS640 Series Electrically Heated Conveyor Oven

NOTE: Drawings show ovens equipped with casters.

PS640-2



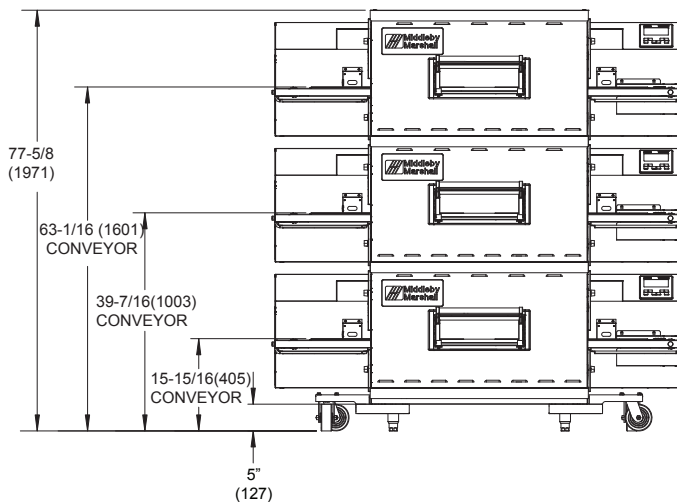
FRONT VIEW



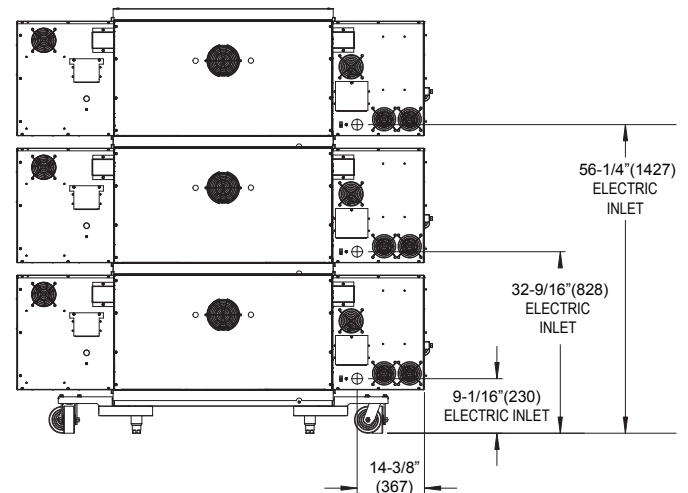
BACK VIEW

PS640-3

Shown with optional outriggers



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

Voltage	Phase	Freq	Rated Heat Input	Amperage*				Supply	Breakers
				L1	L2	L3	N		
208v	3	50/60 Hz	27.0 kW	85	85	75	--	3 pole, 4 wire (3 hot, 1 ground)	As per local codes
240v	3	50/60 Hz	27.0 kW	75	75	65	--	3 pole, 4 wire (3 hot, 1 ground)	As per local codes
380v	3	50/60 Hz	27.0 kW	51	51	41	10	4 pole, 5 wire (3 hot, 1 neut, 1 grnd)	As per local codes
480v	3	50/60 Hz	27.0 kW	38	33	33	--	3 pole, 4 wire (3 hot, 1 ground)	As per local codes
380VCE	3	50/60 Hz	27.0 kW	51	51	41	10	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.

ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.