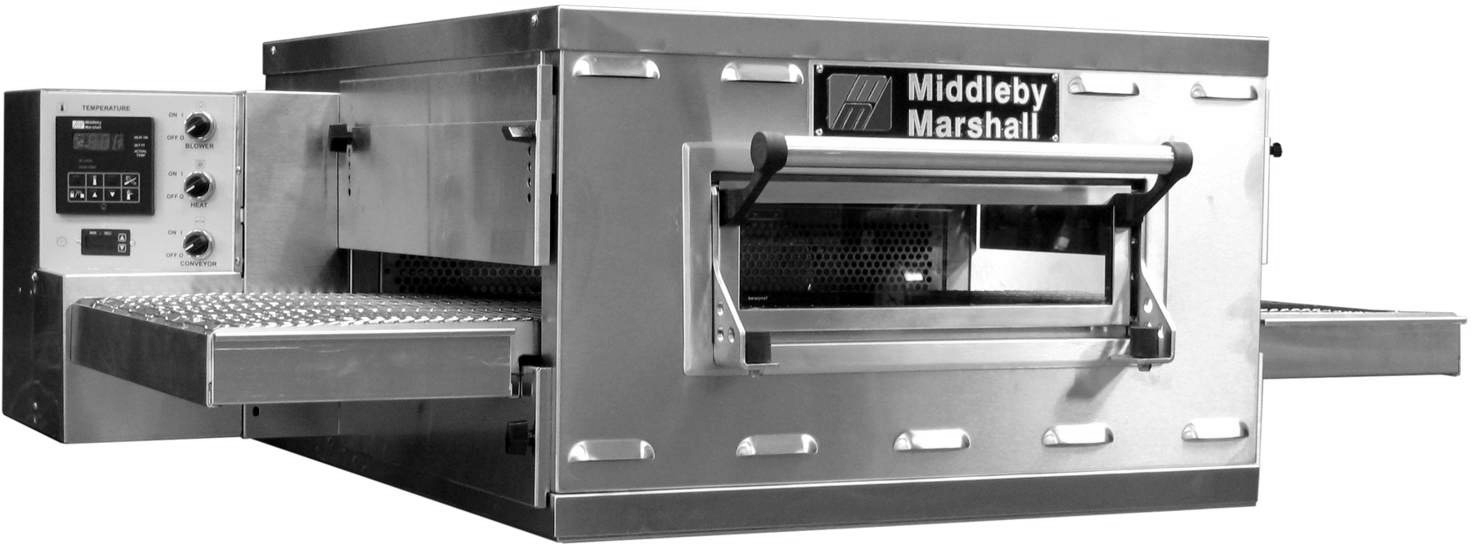


PS629E

***Space Saver WOW! Fast Bake Conveyor Oven***

## 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. 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.

**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

energy consumption and increases cooking efficiency

* 28” (711mm) long cooking chamber with 18”(457.2mm) belt
* 50”(1270mm) long, 40-3/4”(1035mm) deep, and

21-3/4”(552.4mm) high overall dimensions

* Furnished with 4”(101.6mm) legs
* Digital controls
* Stainless steel front, sides, top and interior
* Reversible conveyor direction
* 12”(304.8mm) Extension Tray
* 15”(381mm) wide front window

## Optional Features

* Large legs with casters
* Extended warranty available
* 6”(152.4mm) Extension Tray

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## Conserves Energy

Unit 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 Services

Control compartment is designed for quick and easy access.

## Warranty

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

## Ventilation

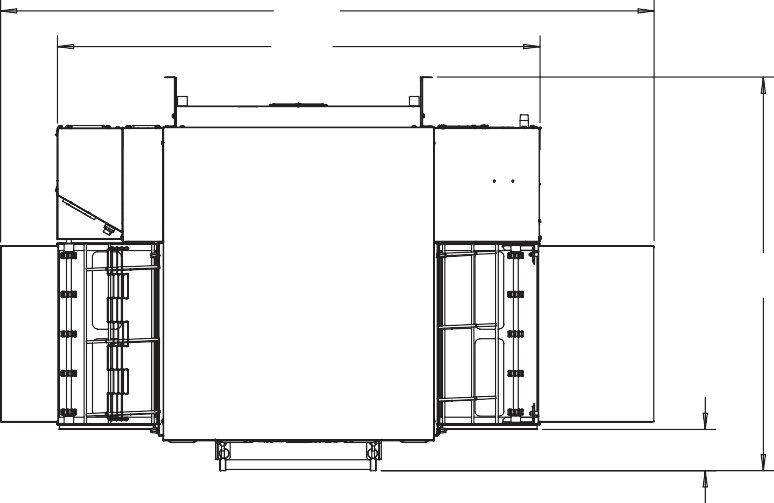
Use of a ventilation hood is strongly recommended.

1400 Toastmaster Drive Elgin, IL 60120 USA



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68

1727mm

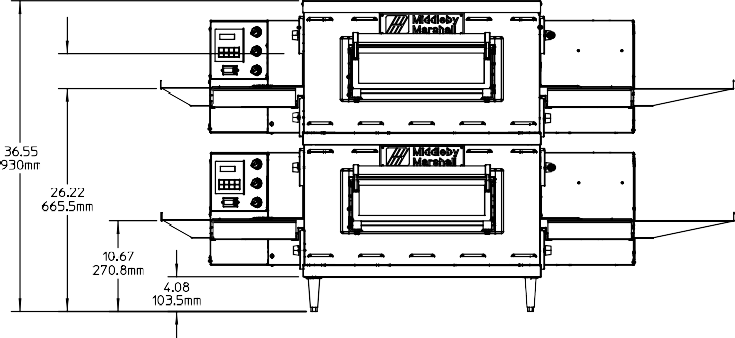
49.94

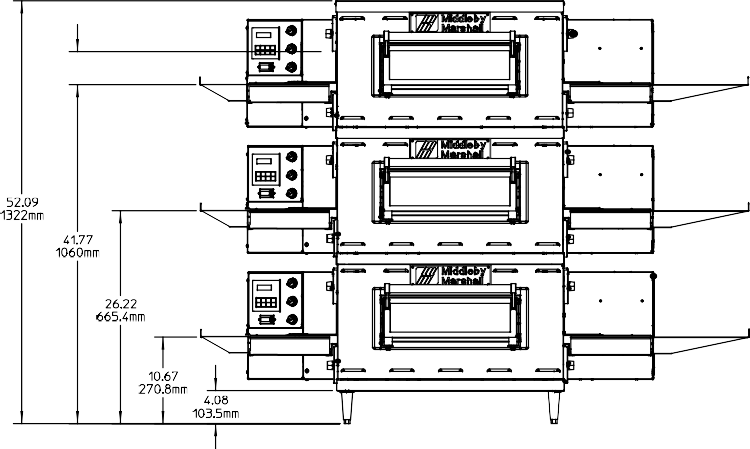
1285mm

40.74

1035mm

# PS629-1

PS629-2

PS629-3

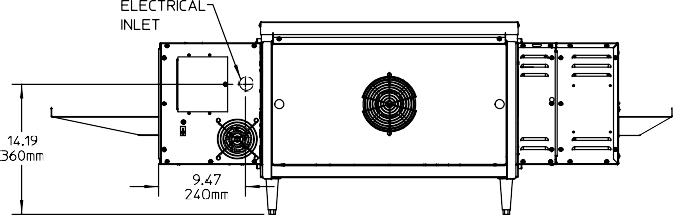
29.75

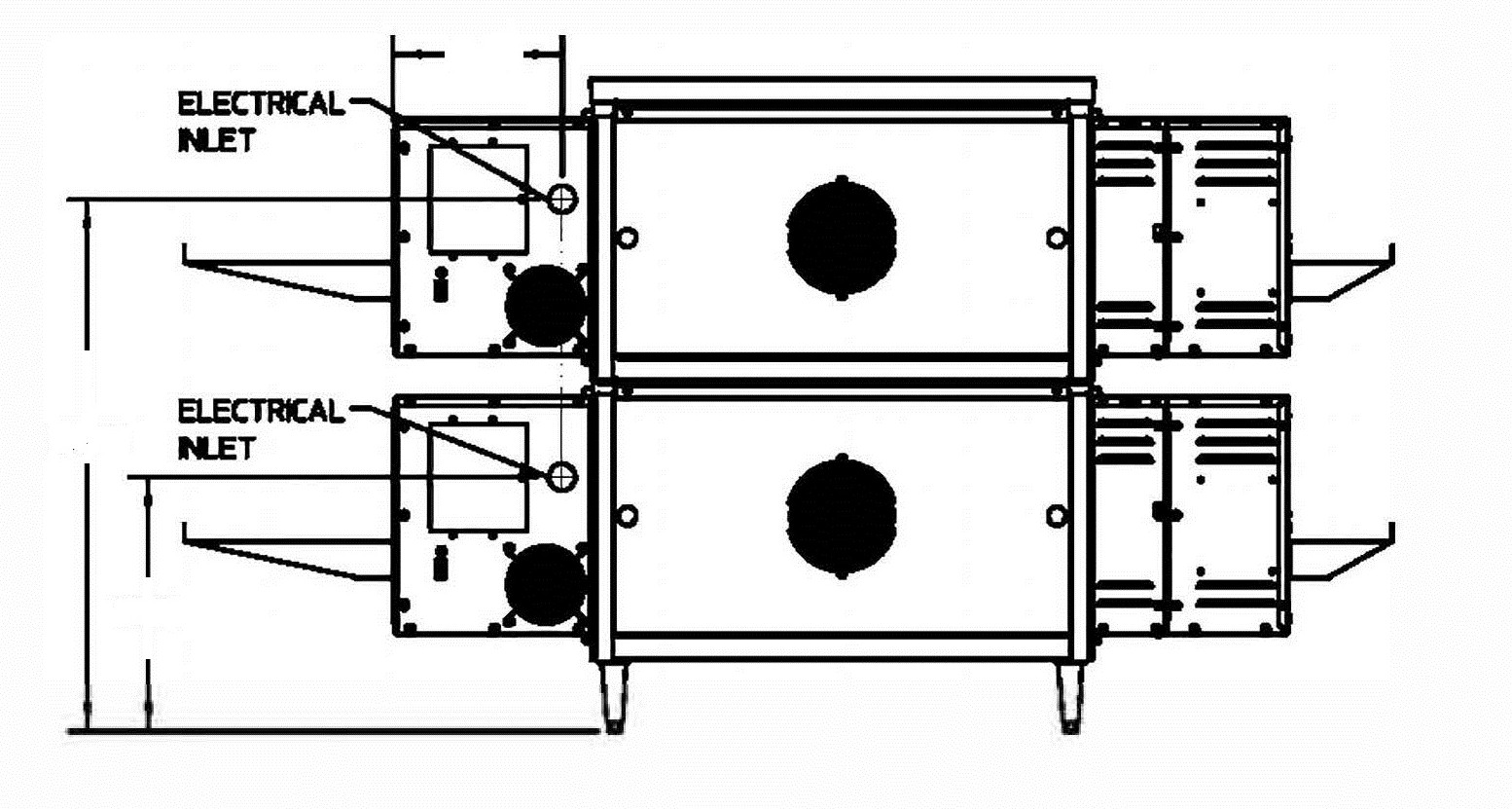
756mm

14.20

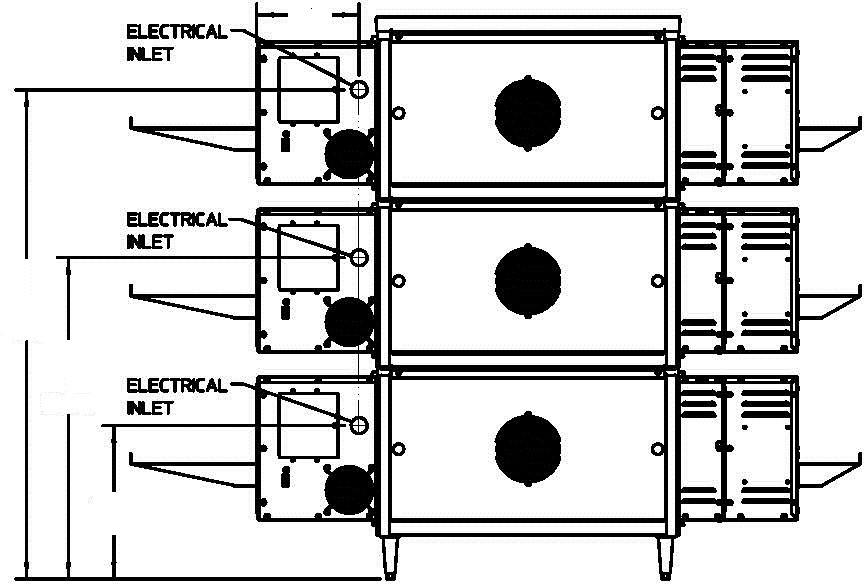
361mm

4.28

109mm

9.47

241mm

9.47

241mm

45.30

1151mm

29.75

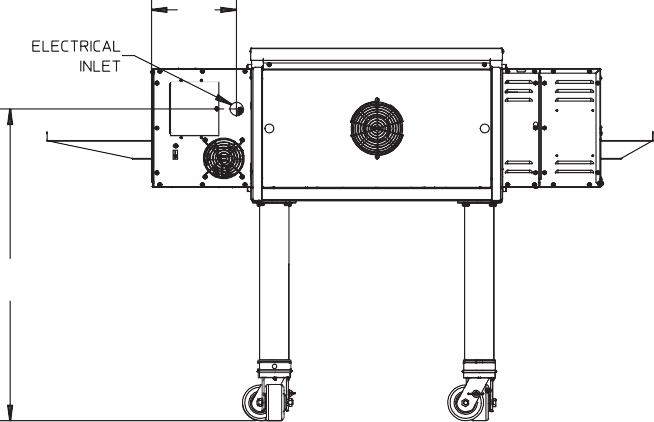
756mm

14.20

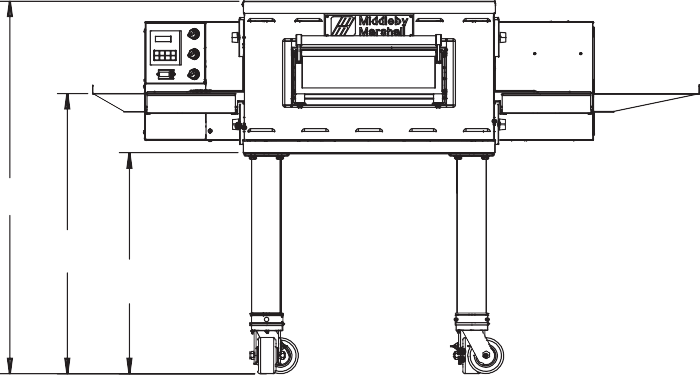
361mm

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PS629-1 with Optional Legs

9.47

241mm

41.59

1056mm

31.27

794mm

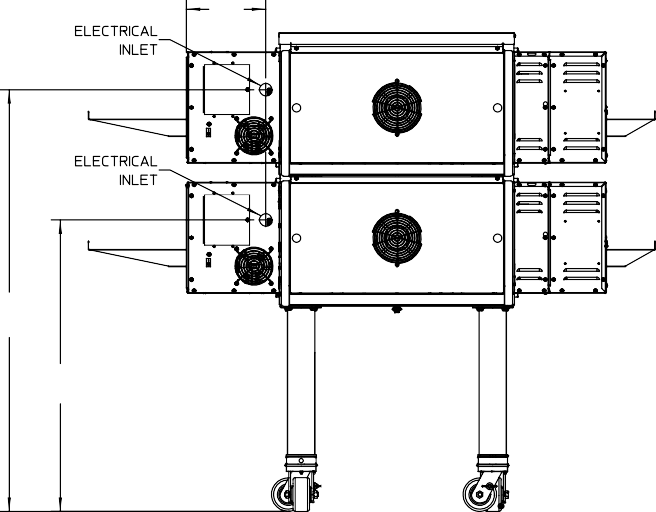
24.67

627mm

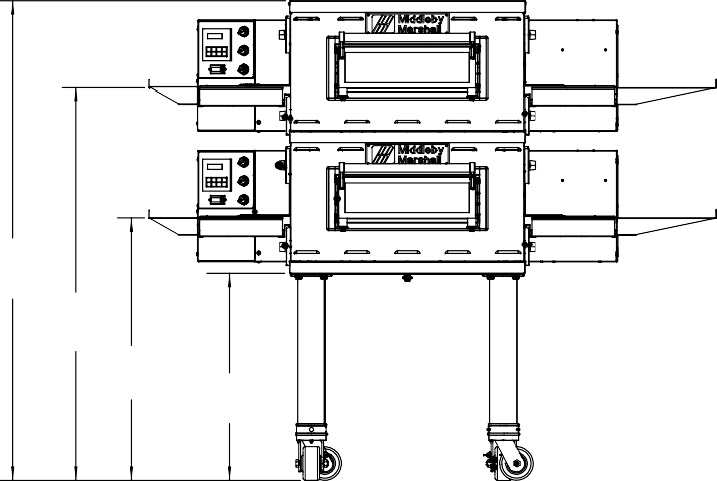
34.78

83mm

PS629-2 with Optional Legs

9.47

241mm

57.94

1472mm

46.81

189mm

31.27

794mm 24.67

627mm

50.33

1278mm

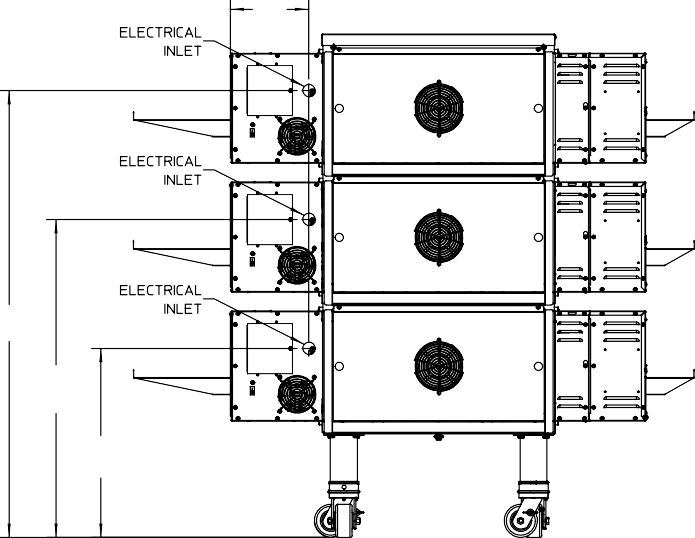
34.78

883mm

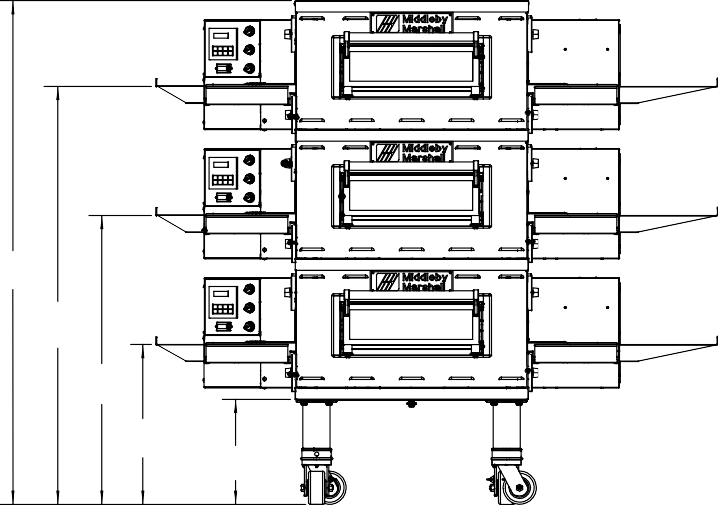
Rev 4 (10/15)

### PS629E Series Electric Counter Top Conveyor Oven

PS629-3 with Optional Legs

9.47

241mm

60.69

1542mm

50.36

53.88

1369mm

1279mm

34.81

38.33

974mm

884mm

19.27

489mm

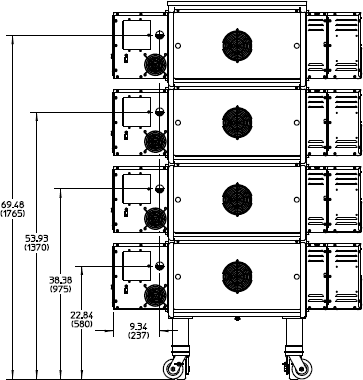
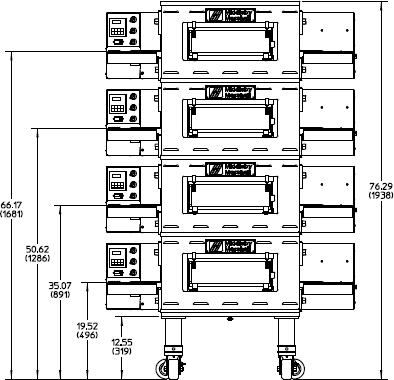
12.67

322mm

22.78

579mm

PS629-4 with Optional Legs



Rev 1 (3/18)

### PS629E Series Electric Counter Top Conveyor Oven

#### 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** | **Overall Length exit trays installed** | **Height 4" legs installed** | **Depth** | **Maximum Operating Temp** | **Bake Time Range** | **Ship Wt** | **Ship Cube** |
| PS629-1 | 29” | 3.5 sq ft | 50” | 18” | 68” | 21.00” | 40.74” | 6000F | 1-30 min | 325 lbs | 22.1 ft3 |
|  | 737mm | 0.33 sq m | 1270 mm | 457mm | 1727mm | 533mm | 1035mm | 3160C |  | 147.42kg | 0.62m3 |
| PS629-2 | 58” | 7.0 sq ft | 50” | 18” | 68” | 36.55” | 40.74” | 6000F | 1-30 min | 650 lbs | 44.2 ft3 |
|  | 1473mm | 0.66 sq m | 1270 mm | 457mm | 1727mm | 930mm | 1035mm | 3160C |  | 294.48 kg | 1.24m3 |
| PS629-3 | 87” | 11.5 sq ft | 50” | 18” | 68” | 52.09” | 40.74” | 6000F | 1-30 min | 975 lbs | 66.3 ft3 |
|  | 2210mm | 0.99 sq m | 1270 mm | 457mm | 1727mm | 1322mm | 1035mm | 3160C |  | 442.25 kg | 1.86m3 |
| PS629-4 | 116” | 15.0 sq ft | 50” | 18” | 68” | 76.29" | 40.74” | 6000F | 1-30 min | 1,300 lbs | 88.4 ft3 |
|  | 2946mm | 1.32 sq m | 1270 mm | 457mm | 1727mm | 1938mm | 1035mm | 3160C |  | 589.67 kg | 2.48m3 |

**ELECTRICAL SPECIFICATIONS**

**Main Blower & Control Circuit Phase Frequency kW Amperage Supply Breakers**

|  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Elements Voltage** | **Voltage** |  |  |  |  | **L1** | **L2** | **L3** | **N** | | |
| 208-240V | 208-240 | 3 Ph | 50/60 Hz | 208 | 12 | 35.3 | 35.3 | 33.3 | - 3 pole 4 wire **as per local** | | |
|  |  |  |  |  |  |  |  |  | (3 hot, 1 grd) **codes** | | |
|  |  | 3 Ph | 50/60 Hz | 240 | 12 | 30.8 | 30.8 | 28.8 | - 3 pole 4 wire **as per local** | | |
|  |  |  |  |  |  |  |  |  |  | (3 hot, 1 grd) | **codes** |
| 380V Export | 208-240V | 3 Ph | 50/60 Hz | 380 | 12 | 20.2 | 18.2 | 18.2 | 2.0 | 4 pole 5 wire | **as per local** |
| (3 hot, 1neu, 1 grd) **codes** | | | | | | | | | | | |
| 208-240V | 208-240 | 1 Ph | 50/60 Hz | 208 | 10 | 48.1 | 48.1 2 pole 3 wire **as per local**  (2 hot, 1 grd) **codes** | | | | |
|  | EXPORT CE | 1 Ph | 50/60 Hz | 230 | 9.2 | 40.0 | 40.0 2 pole 3 wire **as per local** | | | | |
|  |  |  |  |  |  |  | (2 hot, 1 grd) **codes** | | | | |
|  |  | 1 Ph | 50/60 Hz | 240 | 10 | 41.7 | 41.7 2 pole 3 Wire **as per local** | | | | |
|  |  |  |  |  |  |  |  |  |  | (2 hot, 1 grd) | **codes** |

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

Optional 6 ft cord with NEMA# 15-50P plug for 208-240V 3ph ovens. Customer to provide NEMA# 15-50R receptacle.

**ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.**

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