

WOW!²
OVEN!

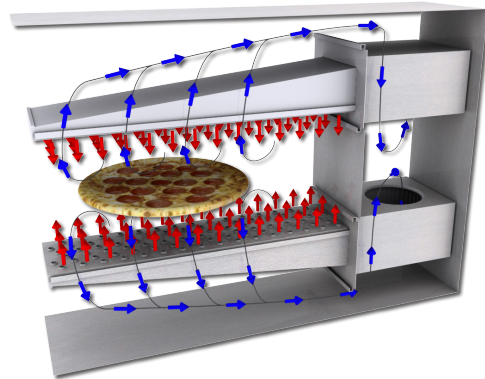
**energy
management
system**

**VARIABLE
AIR
FLOW**



WOW² Principle with exclusive VAF (Variable Air Flow)

The Middleby Marshall WOW!² conveyor series oven utilizes advanced VAF impingement technology that allows the user full control of the air flow on the top and bottom of the baking chamber, resulting in optimal results in cooking product. Top and bottom zone 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!² 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**
- 55" (1397mm) long cooking chamber
- 32" (813mm) wide, 90-3/4" (2305mm) long conveyor belt
- Conveyor speed (Range of 1:00 - 20:00)

Speed

- Advanced technology air delivery system bakes up to 30% faster than standard conveyor ovens

Energy Management System

The PS360G WOW!² Oven™ features an Energy Management System (EMS) that automatically reduces gas consumption. Electronic control can be programmed in one energy saving mode. Automatic "energy eye" saves gas when food product is not present in the oven.

Stackable

Can easily be stacked on top or below a Middleby Marshall PS350 or PS360S oven.

Optional Features

- **Hearth Bake Belt***, for the perfect deck oven crust in a conveyor oven.
- **Split belt** - two 16" (406mm) belts with individually adjustable speed settings

Cleanability

Interior oven drip trays accessible from outside. Other 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 PS360G WOW!² Oven™ 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.

*Patent Pending



PS360G Rev 2 (03/15)



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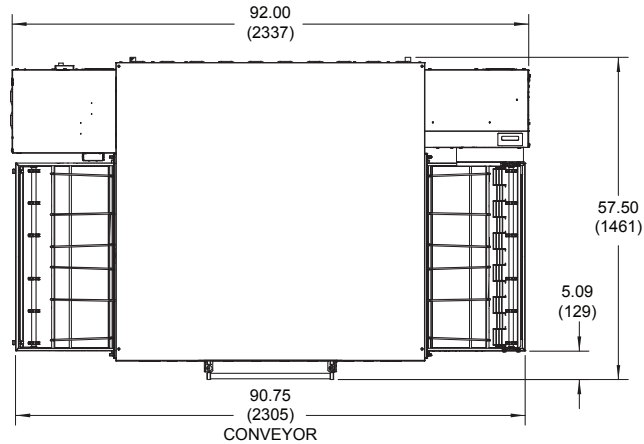


Direct Gas Fired Conveyor Oven

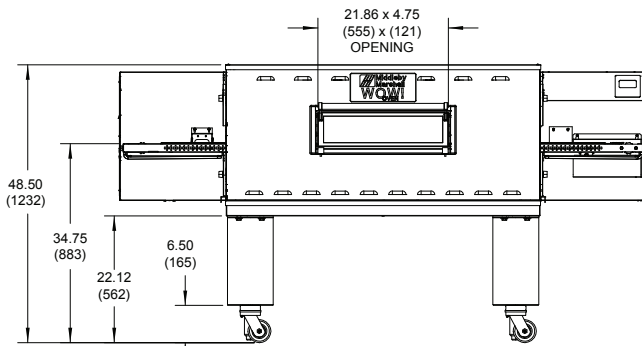
NOTE: Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions.

NOTE: All units are shown with casters. CE-approved ovens use 6"/152mm adjustable feet instead of casters.

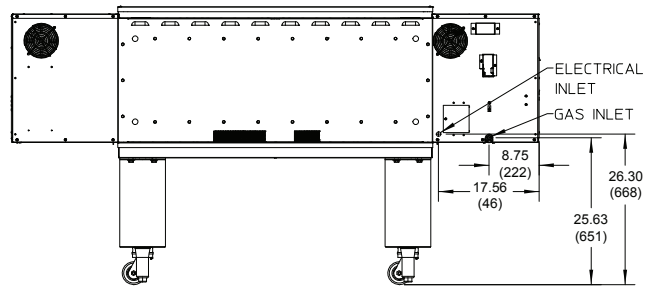
PS360G-1



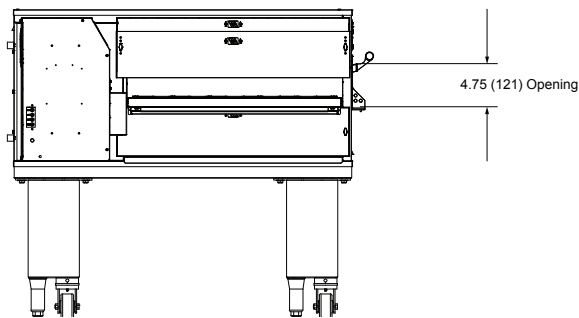
CONVEYOR
TOP VIEW



FRONT VIEW



BACK VIEW



SIDE VIEW



PS360G Rev 2 (03/15)

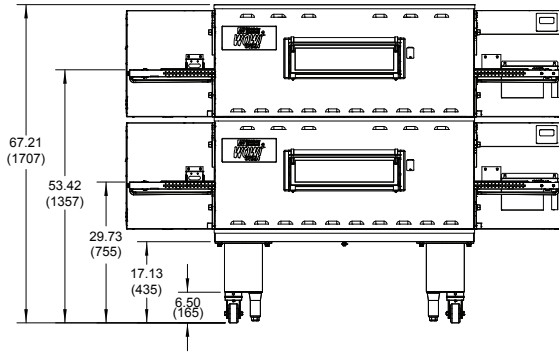


Direct Gas Fired Conveyor Oven

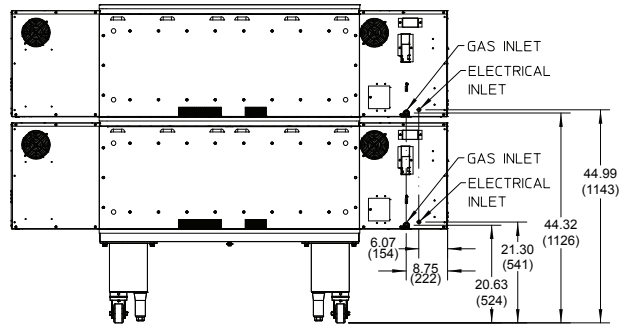
NOTE: Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions.

NOTE: All units are shown with casters. CE-approved ovens use 6"/152mm adjustable feet instead of casters.

PS360G-2

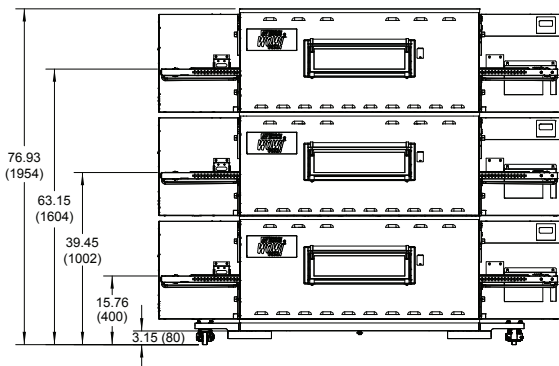


FRONT VIEW

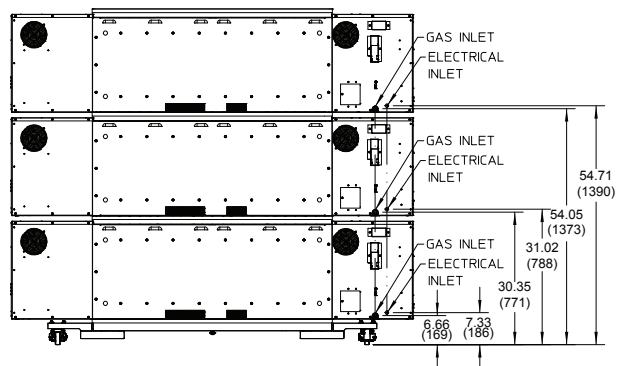


BACK VIEW

PS360G-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" (0mm)	1" (25.4mm)	1" (25.4mm)

GENERAL SPECIFICATIONS

	Heating Zone	Baking Area	Belt Length	Belt Width	Overall Length	Height	Depth	Operating Temp	Bake Time Range	Ship Wt	Ship Cube
PS360G-1 with 22-1/8" (562mm) leg extensions	55" 1397mm	12.2 ft ² 1.1 m ²	90-3/4" 1670mm	32" 813mm or 2x16" 406mm	90.75" 2305mm	48.50" * 1232mm	57-1/2" 1461mm	325°F-570°F 163°C-299°C	1-20 min	1501lbs 681kg	121.5ft ³ 3.44m ³
PS360G-2 with 11-1/4" (286mm) leg extensions	110" 2794mm	24.4 ft ² 2.3 m ²	90-3/4" 1670mm	32" 813mm or 2x16" 406mm	90.75" 2305mm	67.21" * 1707mm	57-1/2" 1461mm	325°F-570°F 163°C-299°C	1-20 min	2801lbs 1271kg	243ft ³ 6.88m ³
PS360G-3 with 5" (127mm) leg extensions	165" 4191mm	36.6 ft ² 3.4 m ²	90-3/4" 1670 mm	32" 813mm or 2x16" 406mm	90.75" 2305mm	76.93" * 1954mm	57-1/2" 1461mm	325°F-570°F 163°C-299°C	1-20 min	4101lbs 1860kg	364.5ft ³ 10.32m ³

* Overall height is shown for standard leg extensions. Customer-specific leg extensions will affect the overall height of the oven

ELECTRICAL SPECIFICATIONS

Version	Voltage	Phase	Freq	Current Draw	Supply	Breakers
Domestic and std. export	208/240v	1	50/60 hz	10 Amp	2 pole, 3 wire (2 hot, 1 ground)	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.

NOTE: Each oven includes a 6 ft 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	6-12" W.C. (14.9-29.9mbar) *	3.5" W.C. (8.7mbar)	119,900 BTU (35.1 kW-hr)
Domestic & std export	Propane Gas	11-14"W.C. (27.4-34.9mbar) *	10" W.C. (24.9mbar)	119,900 BTU (35.1 kW-hr)

* 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) NPT 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) 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 stainless steel braided gas hose.

ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.

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