

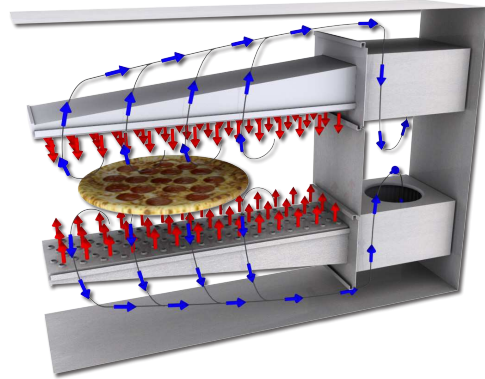
WOW!²

OVEN™



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** reduces gas consumption and increases cooking efficiency
- 36" (914mm) long cooking chamber
- 24" (610mm) wide, 65-3/4" (1670mm) long conveyor belt
- Conveyor speed (Range of 1:00 - 30:00)
- One 5-1/2" exit tray

Speed

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

Energy Management System

The PS636 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.

Optional Features

- **Hearth Bake Belt***, for the perfect deck oven crust in a conveyor oven.
- **Split belt** - two 12" (305mm) belts with individually adjustable speed settings

Cleanability

PS636 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 PS636 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



PS636G Rev 5 (04/15)



**Middleby
Marshall®**
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Middleby Marshall reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.

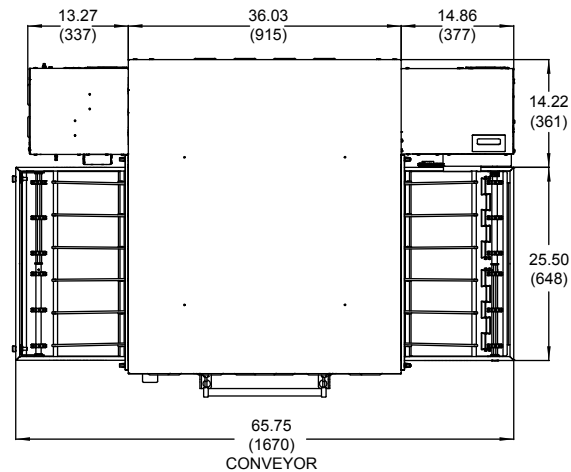


Direct Gas Fired Conveyor Oven

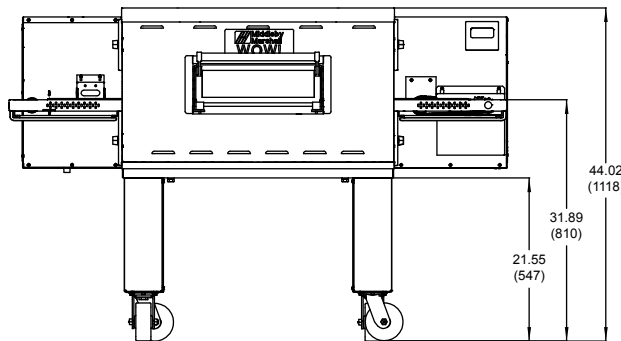
NOTE: Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions.

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

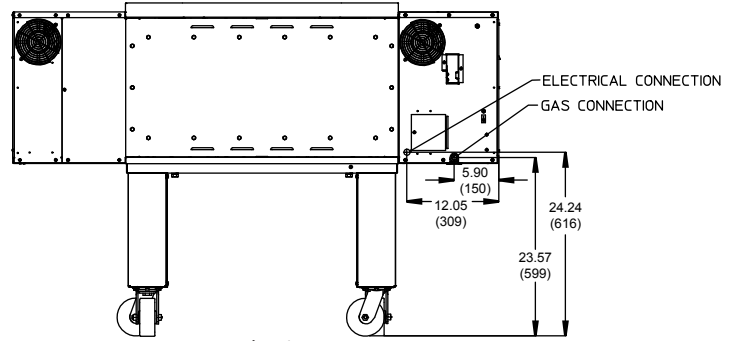
PS636G-1



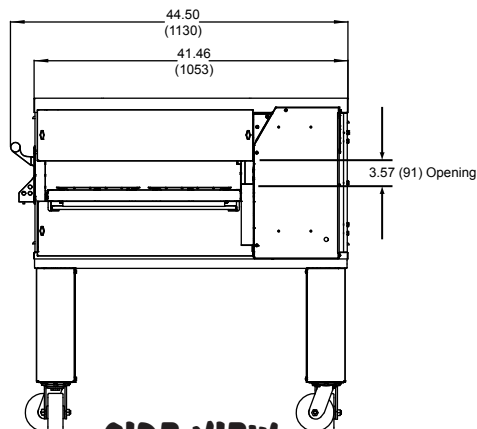
TOP VIEW



FRONT VIEW



BACK VIEW



SIDE VIEW

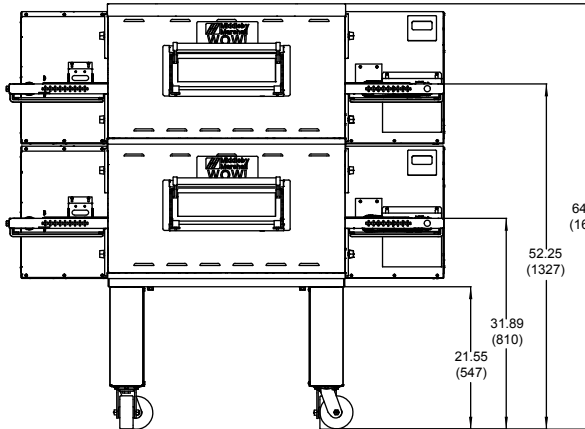


Direct Gas Fired Conveyor Oven

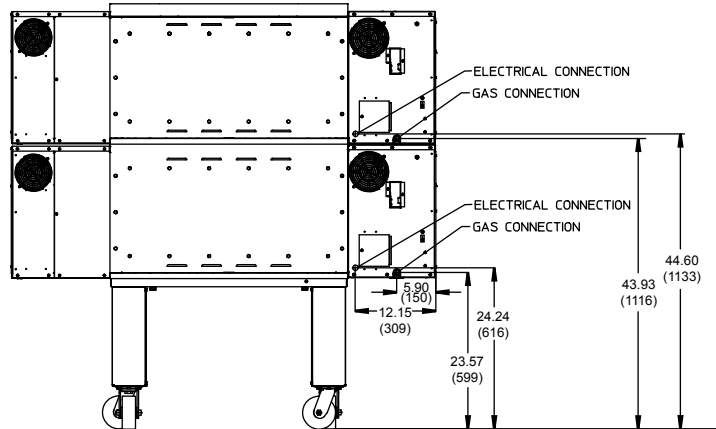
NOTE: Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions.

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

PS636G-2

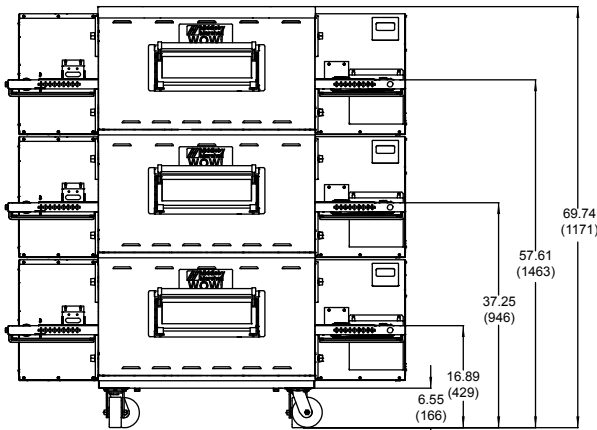


FRONT VIEW

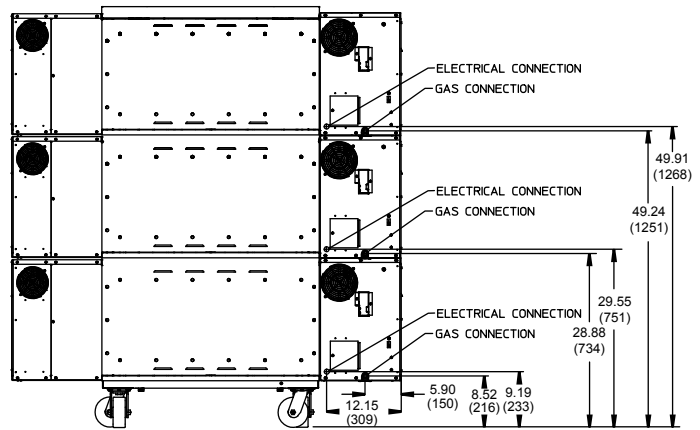


BACK VIEW

PS636G-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 (exit trays installed)	Height	Depth	Maximum Operating Temp	Bake Time Range	Ship Wt	Ship Cube
PS636-1 with 17.5" (446mm) leg extensions	36" 914mm	6 ft ² 0.55 m ²	65-3/4" 1670mm	24" 610mm or 2x11" 279mm	73" 1854mm	44" * 1118mm	44-1/2" 1130mm	550°F 288°C	1-30 min	734lbs 333kg	75.1ft ³ 2.13m ³
PS636-2 with 17.5" (446mm) leg extensions	72" 1828mm	12 ft ² 1.1m ²	65-3/4" 1670mm	24" 610mm or 2x11" 279mm	73" 1854mm	64-3/8" * 1635mm	44-1/2" 1130mm	550°F 288°C	1-30 min	1468 lbs 666 kg	150.2 ft ³ 4.25m ³
PS636-3 with 6" (152mm) leg extensions	108" 2743mm	18 ft ² 1.7 m ²	65-3/4" 1670 mm	24" 610mm or 2x11" 279mm	73" 1865mm	69-3/4" * 1772mm	44-1/2" 1130mm	550°F 288°C	1-30 min	2202 lbs 999 kg	225.3 ft ³ 6.38m 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)	75,000 BTU (21.9 kW-hr)
Domestic & std export	Propane Gas	11-14"W.C. (27.4-34.9mbar) *	10" W.C. (24.9mbar)	75,000 BTU (21.9 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.