

WOW!² OVEN!™

We've changed the pizza business **AGAIN!**



6 Ways to Say WOW! 3 Ways to Say WOW!²

*In use by the top 9 pizza chains and
top independents around the world*

WOW! OVEN!

- Patented technology until 2032
- Maximum, measurable energy savings
- Better bake
- Cooks 30% faster
- Exclusive cool skin design
- Available in small, medium or large

Middleby
Marshall®

The World Leader in Conveyor Ovens

www.middleby-marshall.com
www.wowoven.com • 877-34-OVENS

MAXIMUM

MAXIMUM Energy Savings



WOW! In Energy Saving Mode 39,800 BTU/HR with no product in the oven



Standard Conveyor Oven 70,000 BTU/HR with no product in the oven

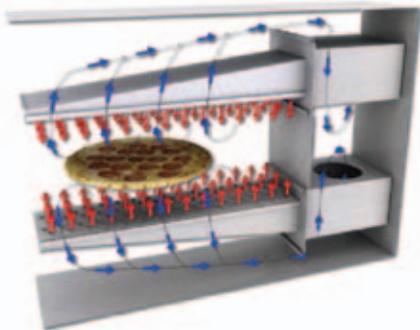
Automatic Energy EYE

In most restaurants, the ovens operate continuously, even though 60% of the time there are no products cooking in them.

If the energy eye senses there is no product in the oven, it automatically reduces energy consumption by nearly 40%. How? When a product is placed on the belt, the energy eye is activated and the oven returns to full power in 3 seconds. After the product exits the oven, the energy eye returns the oven to the energy saving mode.

Only on WOW! Ovens

When the "energy eye" senses nothing in the oven it goes into Energy Savings mode.



WOW2 Principle with exclusive VAF (Variable Air Flow)

The Middleby Marshall WOW!² 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.

Think Green! Save Money, Save Energy!

	Total BTU Rating	Standard Baking BTU/HR	Energy Saving Mode#1
Competitor Standard Conveyor Oven	120,000	90,000	70,000
WOW! Conveyor Oven	99,000	76,000	39,800
Energy Mode Savings	30%	15%	35%

Middleby Marshall WOW Oven controller



Energy bar shows how much energy is being used.



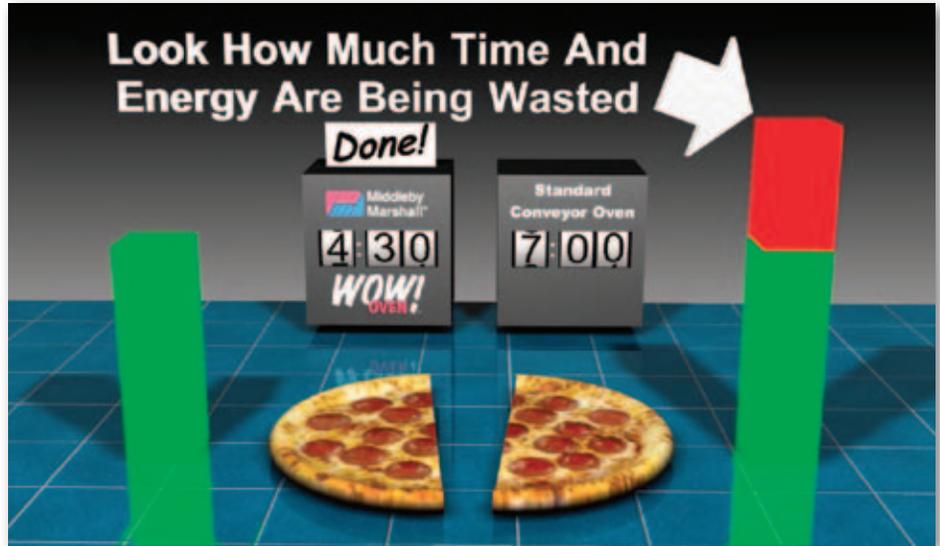
Energy Eye Sensor

FASTEST

FASTEST Speed of Bake

The new Middleby Marshall WOW! Ovens bake 30 to 40% faster than other conveyor ovens. This speed increase is the result of years of continuous development of patented oven technologies. These high speeds are achieved without sacrificing quality or consistency by using improved air flow and advanced burner designs.

For example, if a standard impingement oven bakes at 7 minutes, the new WOW! Oven will bake at 4:30.



Better bake, 30% Faster!

SAFEST

SAFEST Employee Environment

Exclusive "Cool Skin" Safety Design. All skin temperatures below 120°

Surface Temperatures Measured Above Middle of Window

Competitor



PS540



PS640



WOW!
OVEN™

- 170,000 ovens installed
- Over 100 countries baking more than 2 billion pizzas per year
- 125 years of baking excellence

- 5 models worldwide
- Middleby service technicians trained with parts in stock

WOW! OVEN!

Hearth Bake

PS628



- **WOW²** with variable air flow (VAF)
- 18" wide conveyor x 28" long baking chamber
- Available in electric

PS636



- **WOW²** with variable air flow (VAF)
- 24" wide conveyor x 36" long baking chamber
- Available in gas and electric

PS655



- **WOW²** with variable air flow (VAF)
- 32" wide conveyor x 54" long baking chamber
- Available in gas only

Introducing the Hearth Belt for the Deck Oven Bake



The Middleby Marshall EXCLUSIVE Hearth Bake Belt is designed for use on the WOW! Oven platform. The enhanced oven and conveyor frame ensures a perfect product and flawless operation for those who want a deck oven crust.

- Available on PS628, PS636, PS640 and PS670 WOW! Oven Models
- All of the WOW! Oven features: speed, energy savings, cool to touch and consistent bake
- Pre-seasoned and ready to use
- No screens required

Oven Dimension

Cavity Length	Belt Width	Oven Depth	Conveyor Length	Recommended Hood Size	
				Length	Width
28"	18"	37"	49"	54"	43"
36"	24"	44.5"	64"	72"	48"
40"	32"	60"	77"	76"	63"
55"	32"	57"	91"	90"	60"
70"	32"	62"	106"	106"	70"

The Belt Now Available!



flow (VAF)
5" long

PS640

- 32" wide conveyor x 40" long baking chamber
- Available in gas and electric
- Same production as 32 x 55 size ovens



PS670



- 32" wide conveyor x 70" long baking chamber
- Stackable up to 3 high
- Gas only, for high volume applications

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WOW! OVEN! Model	Belt Speed 7:00			4:30			3:00		
	Screen Size	12"	14"	16"	12"	14"	16"	12"	14"
	Traditional Ovens	WOW! OVEN!							
PS628	23	17	15	36	27	23	55	40	35
PS636	26	22	19	60	34	30	120	60	48
PS640	73	49	43	113	76	66	133	114	100
PS655	100	67	59	135	104	91	183	157	137
PS670	127	86	75	157	133	116	233	200	175

WOW! OVEN

See it to Believe it!

Call us to arrange your
demonstration in our
test kitchen.



The Middleby Marshall Oven Company was founded in 1888 when Joseph Middleby, owner of a bakery supply firm, and John Marshall, a licensed engineer, created a partnership with the goal of producing custom designed movable ovens. Over the years Middleby Marshall has developed and introduced many innovations in baking technology and equipment, including the present line of patented WOW and WOW2 conveyor ovens.

It's rare for a business to sustain success for 125 years, and even less likely while focusing exclusively in the same market. By paying close attention to customers and the needs of the marketplace while offering innovative quality products and services, Middleby Marshall has built a long standing leadership position. The company proudly develops the most technologically-advanced, patented cooking equipment in the industry, while providing quality manufacturing and employing the best service and sales support in the world.



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