

Direct Gas-Fired Conveyor Oven - Single Deck 33.5" Belt - EMS Energy Management System

Middleby Marshall | Model PS640G-1 | LPG | 240 V control board | Made in USA



MIDDLEBY MARSHALL

Model PS640G-1 | PS640 WOW! | Country of Origin: USA

KEY SPECIFICATIONS

Direct gas-fired | Single deck

BELT WIDTH 851 mm

BELT LENGTH 1943 mm

CHAMBER 1029 mm

FUEL LP Gas

CONTROL Touch Screen

ELECTRICAL 240 V / 50-60 Hz / 1 Ph

DIMENSIONS 1943 x 1524 x 1197 mm

EMS + ENERGY EYE

Reduces gas consumption and saves gas when no pizzas are present.



PRODUCT DATA SHEET

MIDDLEBY MARSHALL PS640G-1

Product Features & Technical Specifications

Middleby Marshall PS640 WOW! Gas Conveyor Oven | Model PS640G-1 | Single Deck

Key Features

- Single-deck direct gas-fired conveyor oven with stainless-steel stand.
- Impingement PLUS! low oven profile with dual air return.
- Patented EMS Energy Management System reduces gas consumption and increases cooking efficiency.
- 40-1/2" (1029 mm) long cooking chamber.
- 33-1/2" (851 mm) wide x 76-1/2" (1943 mm) long conveyor belt.
- Touch Screen Control with programmable energy-saving mode.
- Automatic Energy Eye reduces gas use when no pizzas are in the oven.

Technical Overview

PRODUCT TYPE	Commercial Direct Gas-Fired Conveyor Oven
BRAND	Middleby Marshall
MODEL NO.	PS640G-1
SERIES	PS640 WOW!
CONFIGURATION	Single Deck with stainless-steel stand
COOKING TECHNOLOGY	Impingement PLUS!
COOKING CHAMBER LENGTH	40-1/2" (1029 mm)
CONVEYOR BELT WIDTH	33-1/2" (851 mm)
CONVEYOR BELT LENGTH	76-1/2" (1943 mm)
AIR DELIVERY	Advanced technology air delivery system
COOKING PERFORMANCE	Up to 30% faster than standard conveyor ovens
ENERGY MANAGEMENT	Patented EMS Energy Management System
ENERGY-SAVING FUNCTION	Automatic Energy Eye
CONTROL TYPE	Touch Screen Control
ENERGY-SAVING MODE	Programmable
FUEL TYPE	LP Gas
CONTROL BOARD SUPPLY	240 V / 50-60 Hz / 1 Ph
DIMENSIONS (W x D x H)	1943 x 1524 x 1197 mm
COUNTRY OF ORIGIN	USA

Product Description

The Middleby Marshall PS640G-1 is a single-deck direct gas-fired conveyor oven featuring Impingement PLUS! air delivery, a 33-1/2 inch conveyor belt, patented EMS energy management, touch-screen control, and automatic Energy Eye gas-saving functionality.