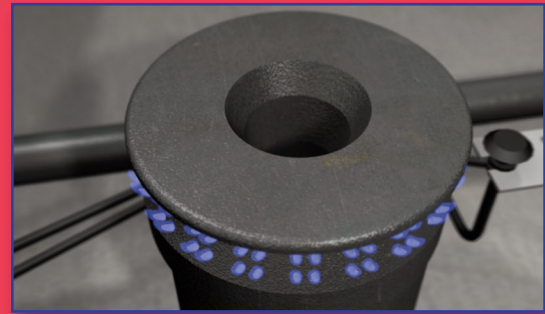


MAXIMUM

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

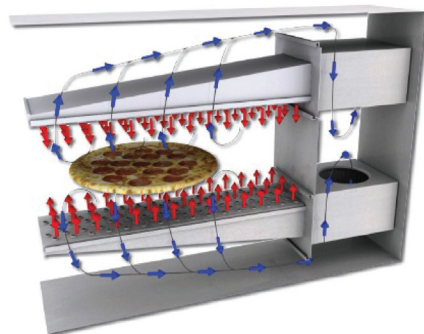
Automatic Energy EYE

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! 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.

Middleby Marshall WOW Oven controller

Energy bar shows how much energy is being used.

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%

WOW! OVEN!

Hearth Bake Belt Now Available!



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



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



- **WOW²** with variable air flow (VAF)
- 32" or 38" wide conveyor x 55" long baking chamber
- Available in gas only



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



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

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, PS360G 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 Dimensions

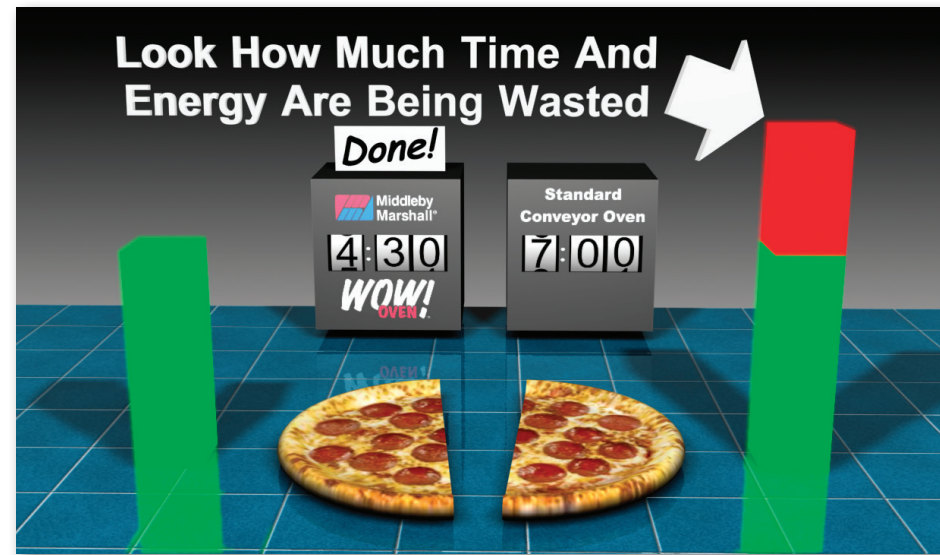
Cavity Length	Belt Width	Oven Depth	Conveyor Length	Recommended Hood Size Length	Recommended Hood Size Width	WOW! Model	Belt Speed 7:00			4:30			3:00		
							Screen Size	12" Traditional Ovens	14" Traditional Ovens	16" Traditional Ovens	12" WOW! OVEN	14" WOW! OVEN	16" WOW! OVEN	12" WOW! OVEN	14" WOW! OVEN
28"	18"	37"	49"	54"	43"	PS628	23	17	15	36	27	23	55	40	35
36"	24"	44.5"	64"	72"	48"	PS636	26	22	19	60	34	30	120	60	48
40"	32"	60"	77"	76"	63"	PS640	73	49	43	113	76	66	133	114	100
55"	32"	57"	91"	90"	60"	PS360G	100	67	59	135	104	91	183	157	137
55"	38"	63"	91"	90"	70"	PS360GWB	118	84	59	183	131	91	275	197	137
70"	32"	62"	106"	106"	70"	PS670	127	86	75	157	133	116	233	200	175

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

274° F
134° C

PS540

140° F
60° C

PS640

110° F
43° C

- 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!

WOW! See it to Believe it!
OVEN!

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.



1400 Toastmaster Drive • Elgin, IL 60120
Phone: 877-34-OVENS / 877-346-8367
www.middleby-marshall.com/wow
www.wowoven.com

Middleby Marshall®

WOW!² We've changed the pizza business **AGAIN!**
OVEN!



7 Ways to Say WOW!
4 Ways to Say WOW!

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®

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