



# WOW! OVEN!

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



## 4 Ways to Say **WOW!**

*In use by the top 5 pizza chains and  
top independents around the world*

**WOW!** 30% FASTER BAKE TIME

**WOW!** 30% ENERGY SAVINGS

**WOW!** BETTER EMPLOYEE ENVIRONMENT

# MAXIMUM

## MAXIMUM Energy Savings



**WOW! OVEN** in Energy Saving Mode #2-21,000 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.

The energy eye senses no product in the oven and automatically reduces energy consumption by nearly 40%.

When a product is placed on the belt, the energy eye is activated. The oven returns automatically to full power in 3 seconds. After the product exits the oven, the energy eye automatically returns the oven energy to the energy saving mode.

#### Only on WOW! Ovens

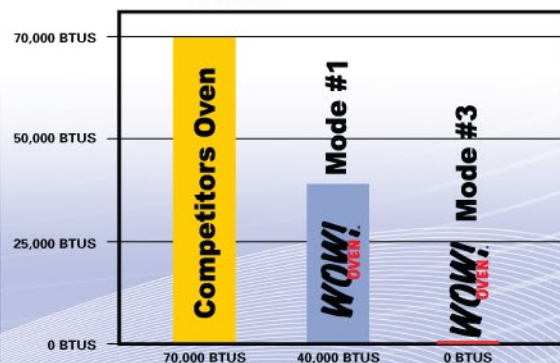
Automatic "energy eye" senses nothing in the oven and it goes into Energy Savings mode.

**Mode #1** Maintain temperature and reduce impingement. **Saves 35% in energy use over other ovens. Instant recovery when energy eye is broken.**

**Mode #2** Temperature drops 100°F from set point, when automatic energy eye is broken. Recovery is 2-3 minutes. **Energy savings is more than 45%.**

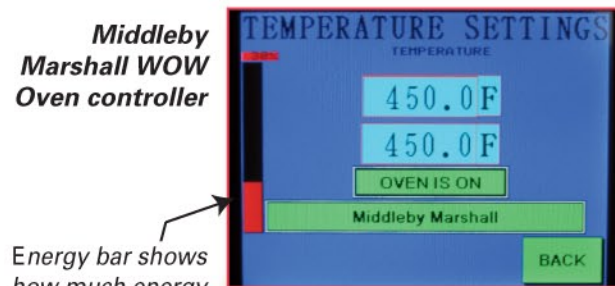
**Mode #3** Oven shuts off. Resumes when automatic energy eye is broken. **Saves up to 100%.**

#### WOW! OVEN Energy At Idle



Think Green! Save Money, Save Energy!

	Total BTU Rating	Standard Baking BTU/HR	Energy Saving Mode #1	Energy Saving Mode #2	Energy Saving Mode #3
Competitor Standard Conveyor Oven	120,000	90,000	70,000	70,000	70,000
WOW! Conveyor Oven	99,000	76,000	40,000	21,000	0
Energy Mode Savings	30%	15%	35%	45%	100%



Energy bar shows how much energy is being used

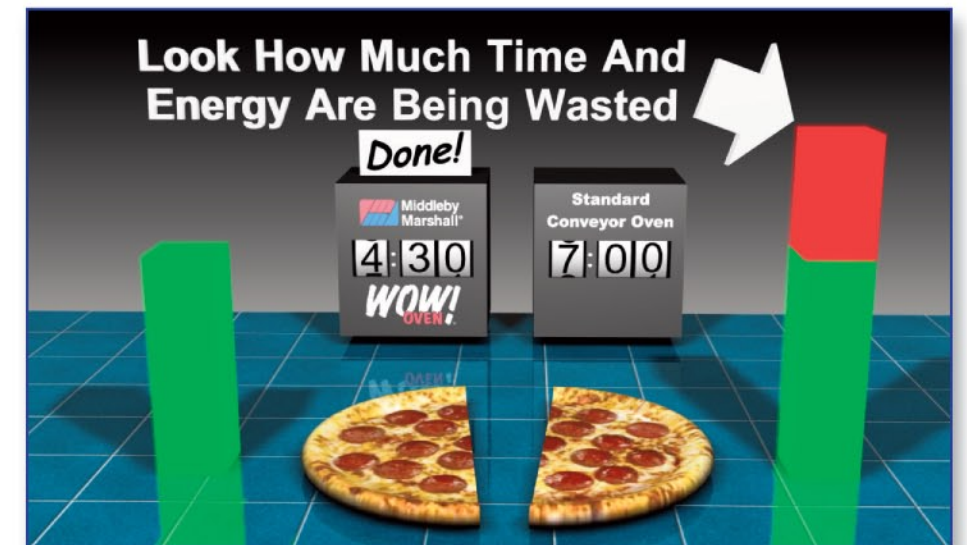


# FASTEST

## 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**

- 130,000 ovens installed
- Over 100 countries baking more than 2 billion pizzas per year
- 120 years of baking excellence

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

# WOW! OVEN™

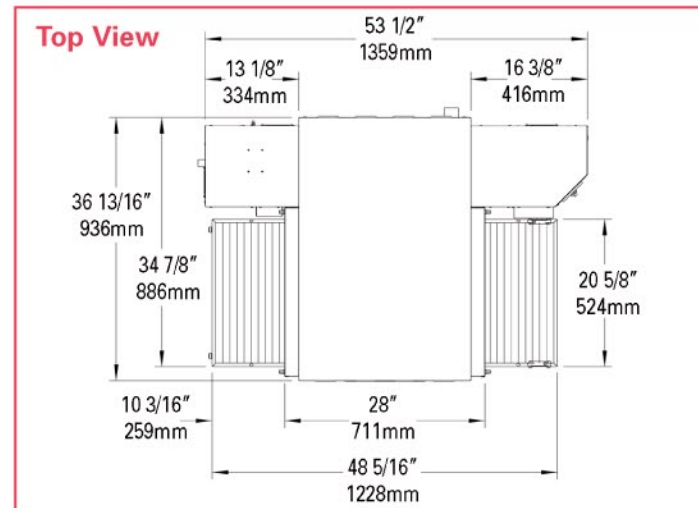
## Models PS628, PS640-24, PS640 and PS670

### PS628



- 18" wide conveyor
- 28" long baking chamber
- Stackable up to 3 high
- Available in electric (gas available in 2009)
- For alternate locations

PS628 Pizzas Per Hour / 18" x 28"				
	Belt Speed	(Screen Sizes)		
		12" Size	14" Size	16" Size
Other Impingement Ovens	7:00	23	17	15
PS628	4:30	36	27	23
PS628	3:00	55	40	35

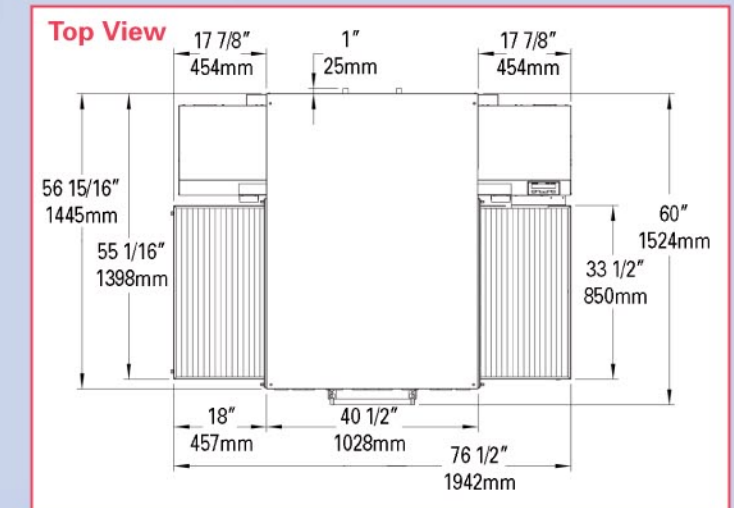


### PS640



- 32" wide conveyor
- 40" long baking chamber
- Stackable up to 3 high
- Available in gas and electric
- Same production as 32 x 55 size ovens

PS640 Pizzas Per Hour / 32" x 40"				
	Belt Speed	(Screen Sizes)		
		12" Size	14" Size	16" Size
Other Impingement Ovens	7:00	73	49	43
PS640	4:30	113	76	66
PS640	3:00	170	114	100

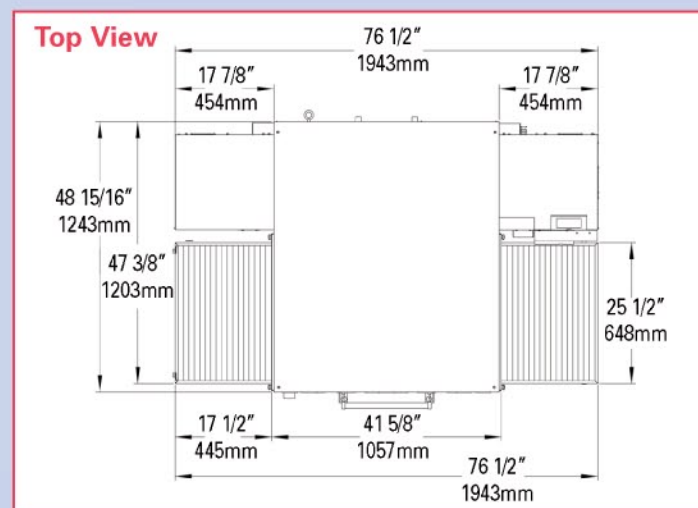


### PS640-24



- 24" wide conveyor
- 40" long baking chamber
- Stackable up to 3 high
- Available in gas and electric
- Sized to replace deck ovens

PS640-24 Pizzas Per Hour / 24" x 40"				
	Belt Speed	(Screen Sizes)		
		12" Size	14" Size	16" Size
Other Impingement Ovens	7:00	57	32	23
PS640-24	4:30	89	50	35
PS640-24	3:00	133	75	53

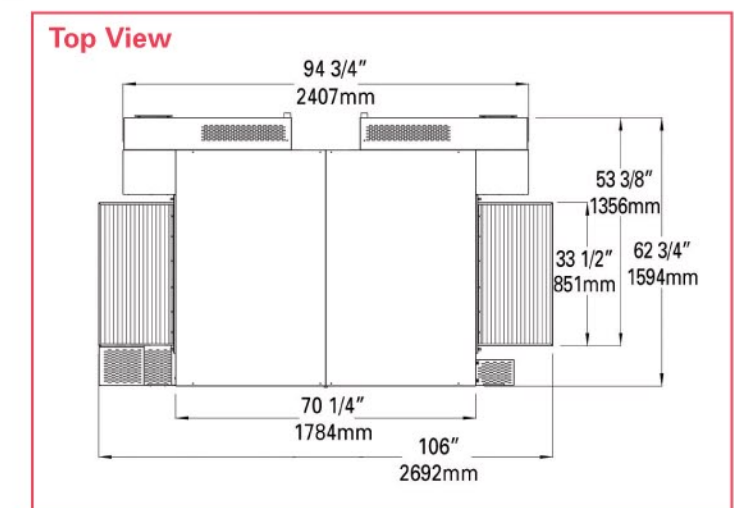


### PS670



- 32" wide conveyor
- 70" long baking chamber
- Stackable up to 4 high
- Gas only
- For high volume applications

PS670 Pizzas Per Hour / 32" x 70"				
	Belt Speed	(Screen Sizes)		
		12" Size	14" Size	16" Size
Other Impingement Ovens	7:00	127	86	75
PS670	4:30	198	133	116
PS670	3:00	297	200	175



# WOW!<sup>®</sup> 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, became partners. The business was created to produce custom designed movable ovens. Thereafter the company developed and introduced many innovations in baking technology and equipment, including the present line of WOW conveyor ovens.

It is a rare distinction for a business to reach more than 120 years of age, and even less likely being in the same market, offering the same products for more than a century. By paying close attention to customers and the needs of the marketplace and offering innovative quality products and services, Middleby Marshall has built a long standing leadership position. The company is proud to develop the most technologically-advanced cooking equipment in the industry, provide quality manufacturing and employ the best service and sales support in the industry.



1400 Toastmaster Drive • Elgin, IL 60120  
Phone: 877-34-OVENS / 877-346-8367  
[www.middleby-marshall.com/wow](http://www.middleby-marshall.com/wow)