



# PS638E-V Ventless Electric Conveyor Oven



## STANDARD FEATURES

- Impingement PLUS! low oven profile and dual air return
- Patented Energy Management System (EMS)
- Advanced technology air delivery system bakes up to 30% faster than traditional conveyor ovens
- 38" (965 mm) long cooking chamber
- 26" (660 mm) wide, 65.25" (1657 mm) long conveyor
- Conveyor speed range 30 seconds -13 minutes
- "Cool Skin" safety feature keeps the external surface of the oven under 120°F (49°C)
- Removable parts for easy cleanability (drip trays, crumb trays, end panels, air fingers, and conveyor belt)
- One-year parts and labor warranty – includes start-up and demonstration (U.S. only)
- Optional split belt – two 12" (381 mm) belts with individually adjustable speed settings
- Stackable up to two high

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

## PERFORMANCE

The Middleby Marshall Ventless conveyor oven utilizes technology that allows the user full control of the air flow in the baking chamber, resulting in optimal results in cooking product. Air flow is modified through the main control, allowing instant results and full control of air movement, time, and temperature settings.

## VENTLESS OPERATION

The Middleby Marshall ventless oven has internal systems for destroying grease laden vapor prior to the grease escaping the oven; therefore, the ovens are certified as non-grease emitting appliances. The PS638E-V has been approved by Intertek for ventless operation (UL® KNLZ listing) and can be installed without the aid of a Type I or Type II hood.\*

EPA 202 Test (8hr):

- Product: 439 Pepperoni pizzas
- Results: 3.10 mg/m<sup>3</sup>
- Ventless Requirements: <5mg/m<sup>3</sup>

## ENERGY MANAGEMENT SYSTEM (EMS)

- Patented EMS provides efficient heat transfer to and from the product
- Efficient heat transfer combined with streams of hot air means these ovens can cook a multitude of products in a fraction of the time
- The top and front of the oven are insulated so they are cool to the touch

## CERTIFICATIONS



\*Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements.

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## GENERAL SPECIFICATIONS

### Wall Clearance

Rear of Conveyor to Wall	0"	0 mm
Control End to Wall	0"	0 mm
Non-control End to Wall	0"	0 mm
Bake Operating Temperature	325°F-600°F	163°C-316°C
Time Range	30 seconds - 13 minutes	

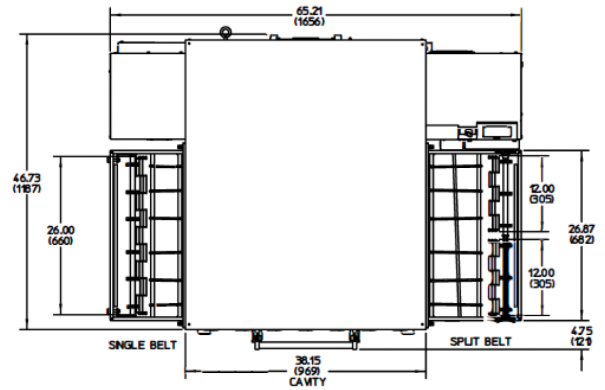
## DIMENSIONS

### Single Units

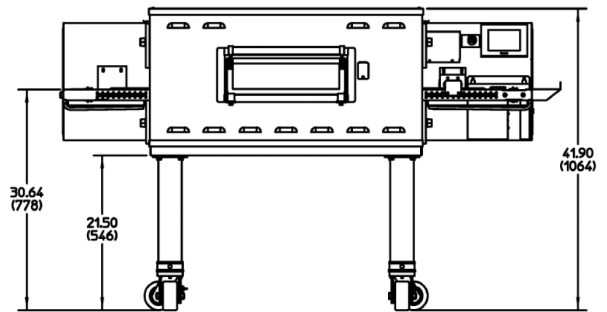
Heating Zone	38"	965 mm
Baking Area	6.8ft <sup>2</sup>	0.63 m <sup>2</sup>
Belt Length	65.25"	1657 mm
Overall Length	65.25"	1657 mm
Height (22.13"/562 mm legs)*	41.9"	1064 mm
Depth ( including handle)	49.23"	1250 mm
Ship Weight	820 lb.	372 kg
Ship Cube	115 ft <sup>3</sup>	3.26 m <sup>3</sup>

### Double Stacked Units

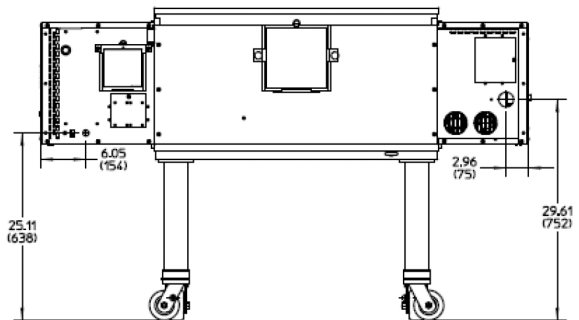
Heating Zone	76"	1930 mm
Baking Area	14.2 ft <sup>2</sup>	1.32 m <sup>2</sup>
Belt Length	65.25"	1657 mm
Overall Length	65.25"	9277 mm
Height (11.25"/286 mm legs)*	51.23"	1301 mm
Depth (including handle)	49.23"	1250 mm
Ship Weight	1,640 lb.	744 kg
Ship Cube	230 ft <sup>3</sup>	6.5 m <sup>3</sup>



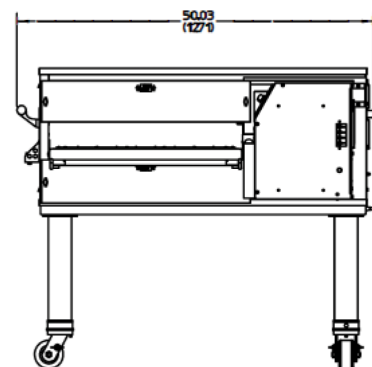
PS638E-V Top View



PS638E-V Front View – Single Unit

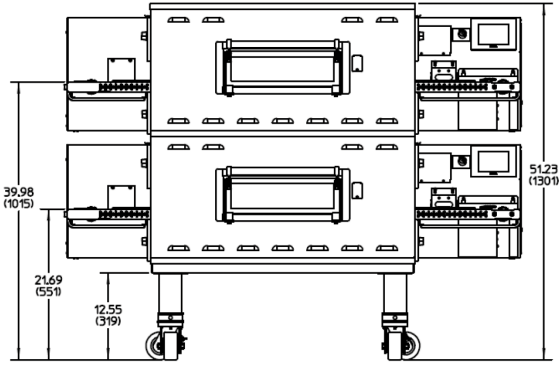


PS638E-V Back View – Single Unit

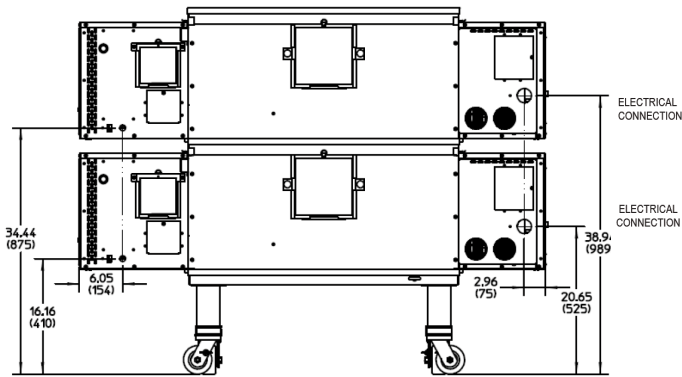


PS638E-V Side View – Single Unit

\* Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions. All units are shown with casters. CE-approved ovens use 6" (152 mm) adjustable feet instead of casters.



PS638E-V Front View – Double Stacked Units



PS638E-V Back View – Double Stacked Units

NOTE: Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions. All units are shown with casters. CE-approved ovens use 6" (152 mm) adjustable feet instead of casters.

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### ELECTRICAL SPECIFICATIONS

VOLTAGE	PHASE	FREQUENCY	AMPERAGE*				RATED HEAT INPUT	SUPPLY	BREAKERS
			L1	L2	L3	N			
208 V	3	50/60 Hz	63	63	60	-	22 kW	4-wire (3L+G)	As per local code
240 V	3	50/60 Hz	54	54	51	-	22 kW	4-wire (3L+G)	As per local code
380 V	3	50/60 Hz	38	33	33	6.7	20.25 kW	5-wire (3L + N + G)	As per local code

\*The current draw rating shown above are maximum values for normal operation. Amperage draw will be less than the listed value.