

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.

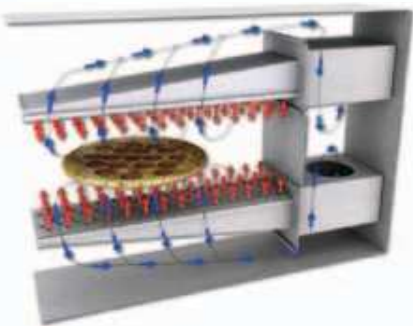
If the energy eye senses there is no product in the oven, it automatically reduces energy consumption by nearly 40%. How? When a product is placed on the belt, the energy eye is activated and the oven returns to full power in 3 seconds. After the product exits the oven, the energy eye returns the oven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

Only on WOW! Ovens

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

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%



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.

Middleby Marshall WOW Oven controller



Energy bar shows how much energy is being used.

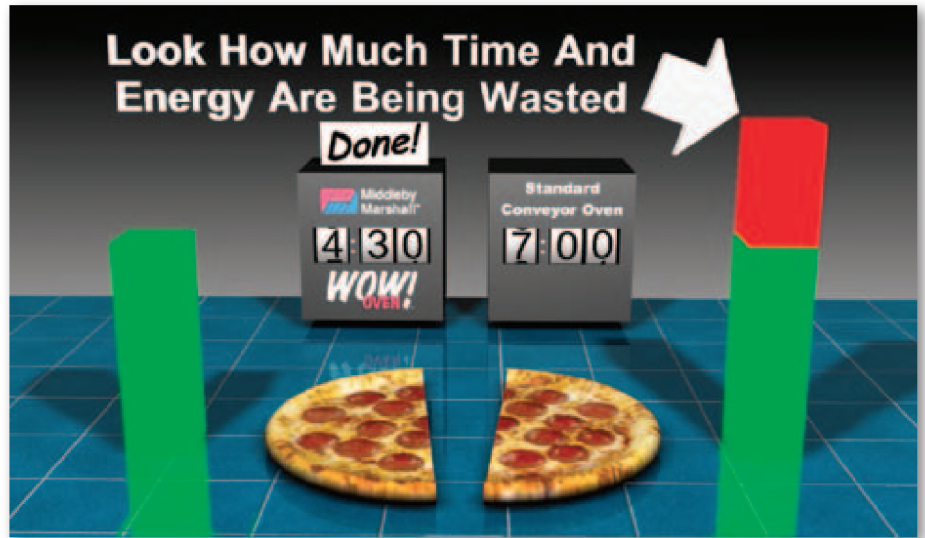


FASTEST

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

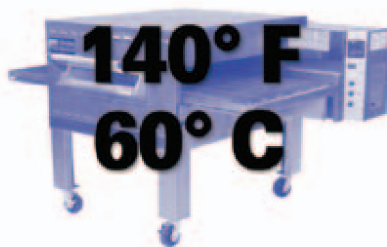
Exclusive "Cool Skin" Safety Design. All skin temperatures below 120°

Surface Temperatures Measured Above Middle of Window

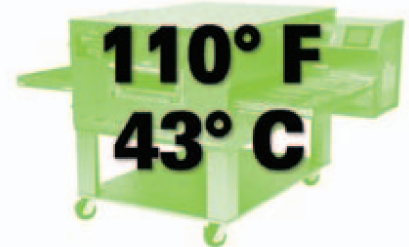
Competitor



PS540



PS640



WOW!
OVEN™

- 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