



Middleby
Marshall®



2023

COMPLETE OVEN PRODUCT LINE

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MIDDLEBY MARSHALL® THE BRAND THAT MAKES THE DIFFERENCE

When everything is the same, it's the brand that makes the difference. Since 1888, Middleby Marshall has been world leaders in conveyor cooking. There is a Middleby Marshall conveyor oven to fit every culinary innovation, quality of speed and capacity need. With our patented Energy Management System and CTX technology, a Middleby Marshall oven saves operators on energy costs from the very first day of use, while delivering a perfect, consistent product that diners come back for time and time again. The CTX oven by Middleby Marshall provides an automated cooking platform designed to cook, bake, broil, sear, steam, and sous vide in high volume kitchens with consistent quality results.

Our ovens are proudly made in the USA.

COOK IT.
WE CHALLENGE YOU.
DESIGNED FOR
VERSATILITY
SPEED
CONSISTENCY.



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X-SERIES OVENS

The Middleby Marshall X-Series conveyor ovens bake at a faster and lower temperature than traditional ovens. It is our next generation WOW technology redesigned for serviceability and longevity. These ovens are equipped with IoT compatibility with Open Kitchen. An optional integrated hood system creates a comfortable working environment and lowers HVAC costs. Quiet bake technology with an ergonomic design.

Pizza Capacity

	12" Round Product				14" Round Product				16" Round Product				18" Round Product			
Bake Minutes	3	4	5	6	3	4	5	6	3	4	5	6	3	4	5	6
PS638	126	95	76	63	54	40	32	27	47	35	28	23	42	31	25	21
PS640	135	101	81	67	115	86	69	57	101	75	60	50	45	33	27	22
PS3240	135	101	81	67	115	86	69	57	101	75	60	50	45	33	27	22
X55	183	137	110	91	157	117	94	78	137	103	82	68	61	45	36	30
X55GWB	275	206	165	137	157	117	94	78	137	103	82	68	122	91	73	61
X70	233	175	140	116	200	150	120	100	175	131	105	87	77	58	46	38
PS2020	34	25	20	17	29	22	17	14	25	19	15	12	23	17	13	11
PS2620	69	51	41	34	29	22	17	14	25	19	15	12	23	17	13	11



X SERIES

ENHANCED AIRFLOW.
SMALLER FOOTPRINT
QUIET, HIGH-SPEED BAKE.

The new X-series conveyors have changed the game. They are known for large capacity and performance. Delivering a cost-conscious, ergonomic design for every application. The X-Series is our Next Generation oven platform with faster bake times than all our previous ovens. Utilizing enhanced airflow making these ovens quieter and gives you a quality bake at reduced bake times. Independently-controlled airflow with option for left-to-right or right-to-left feed. The X-series conveyor ovens have a smaller footprint and reduced height, allowing for more kitchen space. Completely redesigned for serviceability and longevity.



X55

Direct Fired Gas Conveyor Oven



- 55" (1397 mm) long cooking chamber
- Patented "Jet Sweep" impingement process delivers constant heat to the chamber
- IoT compatible with Open Kitchen (ConnectWare required)
- Reversible conveyor belt provides automatic delivery when product is finished
- Front-loading window with cool handle design allows products with different bake times to be cooked consistently regardless of loading
- Removable parts for easy cleaning (crumb pans, end panels, air fingers, and a folding conveyor belt assembly)
- Stackable up to three high
- One-year parts and labor warranty – includes oven start-up and demonstration (U.S. only)

Additional Options:

- Compatible with Halton hood
- Split belt available upon request
- Hearth belt available

HEATING

Maximum Operating Temperature	300°F-600°F	149°C-315°C
Bake Time Range	1:00-19:00 min	
Heating Zone/Chamber [Per Deck]	55"	1397 mm
Baking Area [Per Deck]	12.2 ft ²	1.1 m ²
Belt Width	32"	813 mm
Belt Length	90.78"	2306 mm

EXTERNAL DIMENSIONS

Height [w/standard leg extensions]	43.22"	1098 mm
Width [w/exit tray]	48.92"	1243 mm
Depth	59.2"	1504 mm

GAS SPECS

Rated Heat Input	140,000 BTU	
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X70

Direct Fired Gas Conveyor Oven



- 70" (1778 mm) long cooking chamber
- Patented "Jet Sweep" impingement process delivers constant heat to the chamber
- IoT compatible with Open Kitchen (ConnectWare required)
- Reversible conveyor belt provides automatic delivery when product is finished
- Front-loading window with cool handle design allows products with different bake times to be cooked consistently regardless of loading
- Removable parts for easy cleaning (crumb pans, end panels, air fingers, and a folding conveyor belt assembly)
- Stackable up to three high
- One-year parts and labor warranty – includes oven start-up and demonstration (U.S. only)

Additional Options:

- Compatible with Halton hood
- Split belt available upon request
- Hearth belt available

HEATING

Maximum Operating Temperature	300°F-600°F	149°C-315°C
Bake Time Range	1:00-19:00 min	
Heating Zone/Chamber [Per Deck]	70"	1778 mm
Baking Area [Per Deck]	15.6 ft ²	1.4 m ²
Belt Width	32"	813 mm
Belt Length	106.1"	2695 mm

EXTERNAL DIMENSIONS

Height [w/standard leg extensions]	43.22"	1098 mm
Width [w/exit tray]	48.92"	1243 mm
Depth	59.14"	1502 mm

GAS SPECS

Rated Heat Input	160,000 BTU	
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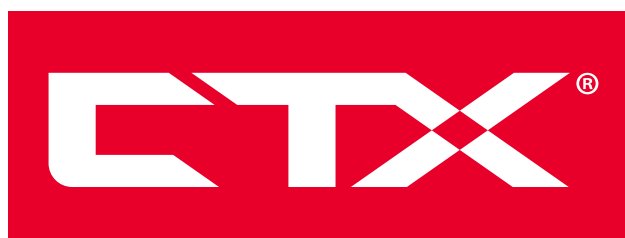


CTX OVENS

The CTX infrared ovens by Middleby Marshall provide an automated cooking platform designed to cook, bake, broil, sear, steam, and sous vide in high volume kitchens with consistent quality results. Cook a variety of products with a push of a button, in less time, at lower energy cost, in a minimal amount of space with less cleaning.



YOUR AUTOMATED CULINARY SOLUTION



Conveyor Technology **EX**perts!

The CTX oven by Middleby Marshall provides a continuous cooking platform designed to cook, bake, broil, sear, steam, and sous vide in high volume kitchens with consistent quality results. When the food comes out of the conveyor, it is perfect every time and ready to serve. There is no over or under-cooking, just the same consistent product every time, and with infrared technology, the end product looks and tastes outstanding. Employees are not changing speeds and temperatures on the oven for different foods; it is all preset and easy-to-use.

With the versatility of the CTX oven, it may be the only piece of kitchen cooking equipment needed. Convection ovens, griddles, charbroilers, microwaves and salamanders are no longer needed. Using traditional cooking methods requires a lot of labor, time and attention to the food being cooked. Conveyor cooking eliminates labor needed to continuously watch food to keep it from burning or to rotate food during the cooking process.




Rethink COOKING

LABOR SAVINGS

Not only can the CTX oven eliminate remakes and meal comps, but cooking consistency is matched with faster bake times than any traditional cooking equipment up to 60% faster for some menu items. Help keep labor cost down with the CTX oven, as customers using the oven reported thousands of kitchen labor hours eliminated per year. Reduce hard labor cost, man hours and human error.

FOOD SAFETY

In an independent study, the CTX oven was found to eliminate virtually 100% of contamination inside and out following the infrared grilling process.

The CTX oven protects restaurant operations from harmful food borne illness. Chicken cooked in our oven not only tastes great, the result is a 7-log or 99.99999% reduction in pathogenic Listeria, Salmonella, E. coli, and S. aureus automatically every time with NO CHEMICALS. **Results are available upon request.**

AUTOMATED PLATFORM

When the food comes out of the conveyor, it is perfect every time and ready to serve – whether proteins, vegetables, starches and baked goods. There is no over or under-cooking, just the same consistent product every time, and with infrared technology, the end product looks and tastes outstanding. Employees aren't standing over a grill or charbroiler trying to cook various menu items consistently, it's preset and done with a push of a button.



DZ26T

CTX® Electric Infrared Conveyor Oven



- Self cleaning interior
- 18" wide stainless steel chain link belt
- Belt direction electronically controlled through keypad [reversible belt direction]
- Electronic touch control
- Patented MenuSelect® feature allows up to multiple preset time and temperature combinations into the control
- Manager control lockout
- Dual heat zone control
- Separate left and right, bottom and top heat zones
- Heat emitters located above and below the conveyor belt
- Entrance and exit trays
- Stack up to four [4] high
- One-year on-site warranty

Additional Options:

- 50/50 split conveyor belt
- Exit trays [various lengths]

HEATING

Temperature Range	200°F-900°F	93°C-482°C
Bake Time Range	1:00-60:00 min	
Baking Chamber	26"W x 29"D x 39.38"H	660mmW x 737mmD x 1000mmH
Belt Width	16"	406 mm
Belt Length	42.16"	1071 mm

EXTERNAL DIMENSIONS

Height [w/casters]	21.88"	556 mm
Width [w/12" exit tray]	45.84"	1164 mm
Depth	29.06"	737 mm
Weight	450 lbs	204 kg



DZ33T

CTX® Electric Infrared Conveyor Oven



- Self cleaning interior
- 18" wide stainless steel chain link belt
- Belt direction electronically controlled through keypad [reversible belt direction]
- Electronic touch control
- Patented MenuSelect® feature allows up to multiple preset time and temperature combinations into the control
- Manager control lockout
- Dual heat zone control
- Separate left and right, bottom and top heat zones
- Heat emitters located above and below the conveyor belt
- Entrance and exit trays
- Stack up to four [4] high
- One-year on-site warranty

Additional Options:

- 50/50 split conveyor belt
- Exit trays [various lengths]

HEATING

Temperature Range	200°F-900°F	93°C-482°C
Bake Time Range	1:00-60:00 min	
Baking Chamber	31.22"W x 39"D x 39.46"H	793mmW x 991mmD x 1002mmH
Belt Width	18"	457 mm
Belt Length	56.25"	1429 mm

EXTERNAL DIMENSIONS

Height [w/casters]	21.88"	556 mm
Width [w/12" exit tray]	59.02"	1499 mm
Depth	39.03"	991 mm
Weight	570 lbs	259 kg



DZ55T

CTX® Electric Infrared Conveyor Oven



- 18" wide stainless steel chain link belt
- Self-cleaning interior
- Patented MenuSelect® feature allows multiple preset time and temperature combinations into the control
- Digital display
- Four cooking zones
- Heat emitters located above and below the conveyor belt
- Two [2] complete and separated cooking chambers (decks)
- Ovens may be stacked two high on a short base
- Reversible conveyor belt direction
- Cool exterior
- Adjustable heat curtains reduce heat loss into the environment
- Stack up to two [2] high
- One-year on-site warranty

Additional Options:

- Stacking brackets
- 17" (432mm) and 32-1/2" (819mm) stands with casters
- Exit trays [various lengths]

HEATING

Temperature Range	200°F-900°F	93°C-482°C
Bake Time Range	1:00-60:00 min	
Baking Chamber	55.2"W x 39"D x 39.45"H	1403mmW x 991mmD x 1002mmH
Belt Width	18"	457 mm
Belt Length	83"	2108 mm

EXTERNAL DIMENSIONS

Height [oven only]	28.45"	723 mm
Width [w/14" exit tray]	82.98"	2108 mm
Depth	39"	1002 mm
Weight	855 lbs	388 kg



THE MIDDLEBY MARSHALLS

The Middleby Marshall WOW! conveyor series oven utilizes variable air flow [VAF] technology that allows the user full control of the air flow in the baking chamber, resulting in optimal results in cooking product. Once air flow is modified, users receive instant results and full control of air movement, time, temperature settings and cook.



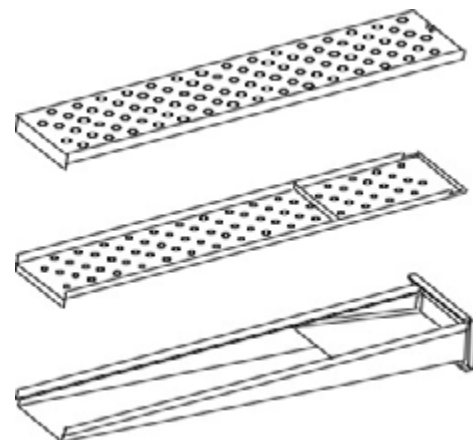
WHAT IS IMPINGEMENT TECHNOLOGY?

Impingement is air that is directed at the product from above and below the conveyor through “fingers”. The “fingers” have nozzles that form columns of hot air moving at high velocity. The air “penetrates” the surface moisture barrier of the product transferring heat and sealing the product to retain its moisture as the product is passed under the nozzles.



WHY WE USE FINGERS

Our unique fingers create high and low pressure zones. They deliver even heat at high velocity which offers the flexibility to adjust the exact amount of heat to obtain optimum bake. Imagine applying heat where desired in the cooking process to create duplicable results...you absolutely CAN!



MAXIMUM ENERGY SAVINGS

Automatic Energy EYE

In most restaurants, the ovens operate continuously, even though half 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



THE HEARTH BELT FOR THE DECK OVEN BAKE

The Middleby Marshall 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.

Pre-seasoned and ready to use and no screens required.

Available on all WOW! oven models



PS638

Electric & Direct Fired Gas Conveyor Ovens



- Patented Energy Management System [EMS] reduces gas consumption and increases cooking efficiency
- Impingement PLUS! low oven profile and dual air return
- Digital controls
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Designed for easy cleaning with removable parts
- Reversible conveyor direction
- 15" (381 mm) wide front window
- Cool exterior
- Stackable up to three [3] units high
- One year parts and labor warranty. Oven start-up is included at no additional charge (USA only)

Additional Options:

- Split belt - two 15" (381mm) belts with individually adjustable speed settings

HEATING

Maximum Operating Temperature	600°F	316°C
Bake Time Range	1:00-12:00 min	
Heating Zone/Chamber [Per Deck]	38"	969 mm
Baking Area [Per Deck]	7.1 ft ²	.66 m ²
Belt Width	26" or 2x12"	660 mm or 305 mm
Belt Length	65.25"	1656 mm

EXTERNAL DIMENSIONS

Height [w/standard leg extensions]	42"	1064 mm
Width [w/exit tray]	65.25"	1656 mm
Depth	46.25"	1187 mm
Weight [Per Deck]	820 lbs	372 kg

GAS SPECS

Rated Heat Input	89,000 BTU	
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PS638E-V

Ventless Conveyor Oven



- Patented Energy Management System [EMS] reduces gas consumption and increases cooking efficiency
- Impingement PLUS! low oven profile and dual air return
- Digital controls
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Designed for easy cleaning with removable parts
- Reversible conveyor direction
- 15" (381 mm) wide front window
- Cool exterior
- Stackable up to three [3] units high
- One year parts and labor warranty. Oven start-up is included at no additional charge (USA only)

Additional Options:

- Split belt - two 15" (381mm) belts with individually adjustable speed settings

HEATING

Maximum Operating Temperature	600°F	316°C
Bake Time Range	1:00-12:00 min	
Heating Zone/Chamber [Per Deck]	38"	969 mm
Baking Area [Per Deck]	7.1 ft ²	.66 m ²
Belt Width	26" or 2x12"	660 mm or 305 mm
Belt Length	65.25"	1656 mm

EXTERNAL DIMENSIONS

Height [w/standard leg extensions]	42"	1064 mm
Width [w/exit tray]	65.25"	1656 mm
Depth	46.25"	1187 mm
Weight [Per Deck]	820 lbs	372 kg

GAS SPECS

Rated Heat Input	89,000 BTU	
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PS640

Electric & Direct Fired Gas Conveyor Ovens



- Patented Energy Management System [EMS] reduces gas consumption and increases cooking efficiency
- Impingement PLUS! low oven profile and dual air return
- Digital controls
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Designed for easy cleaning with removable parts
- Reversible conveyor direction
- 15" (381 mm) wide front window
- Cool exterior
- Stackable up to three [3] units high
- One year parts and labor warranty. Oven start-up is included at no additional charge (USA only)

Additional Options:

- Split belt - two 15" (381mm) belts with individually adjustable speed settings

HEATING

Maximum Operating Temperature	600°F	315°C
Bake Time Range	1:00-12:00 min	
Heating Zone/Chamber [Per Deck]	38"	969 mm
Baking Area [Per Deck]	7.1 ft ²	.66 m ²
Belt Width	26" or 2x12"	660 mm or 305 mm
Belt Length	65.25"	1656 mm

EXTERNAL DIMENSIONS

Height [w/standard leg extensions]	42"	1064 mm
Width [w/exit tray]	65.25"	1656 mm
Depth	46.25"	1187 mm
Weight [Per Deck]	820 lbs	372 kg

GAS SPECS

Rated Heat Input	89,000 BTU
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PS3240

Electric & Direct Fired Gas Conveyor Ovens



- Impingement PLUS! low oven profile and dual air return
- 40.5" (1029 mm) long cooking chamber
- 33.5 (851 mm) wide, 76.5" (1943 mm) long conveyor belt
- Stainless steel front, sides, top and interior
- Advanced technology air delivery system
- Control compartment is designed for quick and easy access
- Removable parts for easy cleaning (crumb pans, end panels, air fingers)
- For installation under a ventilation hood only
- "Cool skin" safety feature keeps the external surface of the oven under 120°F (49°C)
- One year parts and labor warranty

Additional Options:

- Split belt - two 15" (381 mm) belts with individually adjustable speed settings
- Single or split belt hearth belts

HEATING

Maximum Operating Temperature	600°F	315°C
Bake Time Range	1:25-33:00 min	
Heating Zone/Chamber [Per Deck]	40.5"	1029 mm
Baking Area [Per Deck]	9 ft ²	0.837 m ²
Belt Width	1x32" or 2x15"	813 mm or 3381 mm
Belt Length	76.5"	1943 mm

EXTERNAL DIMENSIONS

Height [w/standard leg extensions]	47.1"	1197 mm
Width [w/exit tray]	76.5"	1943 mm
Depth	60"	1524 mm
Weight [Per Deck]	1100 lbs	499 kg

GAS SPECS

Rated Heat Input	99,000 BTU
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COUNTERTOP OVENS

Save space with the new Middleby Marshall PS2020 countertop conveyor oven. It has all the power and technology, but in a smaller, high-volume design. This compact oven offers high-heat transfer rates for faster cooking times, a small footprint, and does not require the energy consumption needed by larger ovens.



PS2020

Electric & Ventless Conveyor Ovens



- 20" cooking chamber, 20" wide belt
- Variable-speed High h recirculating impingement airflow system
- Stackable design up to 2 high (requires stacking kits)
- Variable-speed blower motors
- Easy to clean mono-finger design
- Built-in self diagnostics for monitoring oven components
- One year parts and labor warranty
- Includes plug and cord (6 ft. nominal)
- Cool to touch covers and panels
- Smart voltage sensor technology (U.S. only)

Additional Options:

- Catalytic converter for ventless operation
- 6" conveyor extensions

HEATING

Maximum Operating Temperature	550°F	288°C
Bake Time Range	30 sec-15:00 min	
Heating Zone/Chamber [Per Deck]	20"	508 mm
Baking Area [Per Deck]	2.8 ft ²	0.26 m ²
Belt Width	20"	508 mm
Belt Length	48.4"	1229 mm

EXTERNAL DIMENSIONS

Height [w/standard leg extensions]	17"	432 mm
Width [w/exit tray]	48"	1219 mm
Depth	35.8"	909 mm
Weight [Per Deck]	195 lbs	88.5 kg



PS2620

Electric & Ventless Conveyor Ovens



- 20" cooking chamber, 26" wide belt
- Variable-speed High h recirculating impingement airflow system
- Stackable design up to 2 high (requires stacking kits)
- Variable-speed blower motors
- Easy to clean mono-finger design
- Built-in self diagnostics for monitoring oven components
- One year parts and labor warranty
- Includes plug and cord (6 ft. nominal)
- Cool to touch covers and panels
- Smart voltage sensor technology (U.S. only)

Additional Options:

- Catalytic converter for ventless operation
- 6" conveyor extensions

HEATING

Maximum Operating Temperature	550°F	288°C
Bake Time Range	30 sec-15:00 min	
Heating Zone/Chamber [Per Deck]	26"	660 mm
Baking Area [Per Deck]	3.6 ft ²	0.33 m ²
Belt Width	26"	660 mm
Belt Length	48.4"	1229 mm

EXTERNAL DIMENSIONS

Height [w/standard leg extensions]	17"	432 mm
Width [w/exit tray]	48"	1219 mm
Depth	41.8"	1062 mm
Weight [Per Deck]	260 lbs	118 kg



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