



Middleby Marshall Introduces the New PS360G WOW! 2 Conveyor Oven

November 12, 2013 (Elgin, IL) – Middleby Marshall has introduced the new PS360G conveyor oven with WOW! 2 technology. The new oven is designed for operators who want to replace their existing PS360/350 ovens with the same size bake chamber and updated cooking technologies.

“For those who want out with the old and in with the new, the new PS360 is for them. With the new model they will have a smaller footprint and WOW! 2 technology with the same great, consistent Middleby Marshall bake,” said Mark Sieron, Group President.

While many have seen the recent Middleby Marshall print ads “Out with the old, in with the new,” upgrading from the PS360/350 oven to the new PS360G allows operators to cook 30% faster than standard conveyor ovens while saving 30% on energy costs. The oven features an energy management system that automatically reduces gas consumption. Electronic controls can be programmed in one energy saving mode. The automatic “energy eye” lowers the power on the oven when pies are not consistently on the conveyor.

The new PS360 conveyor oven utilizes advanced variable air flow 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.

Also, the new oven fits in the same front/back footprint as the PS360S or PS350, stackable up to 3 ovens for maximum capacity. The exterior of the oven is cool to the touch, safely giving users cooler working conditions in the immediate area. Optional features include the hearth bake belt for the perfect deck oven crust in a conveyor oven or split belts with individual adjustable speed settings for greater menu flexibility. The oven is designed to cook an endless amount of food products including pizza, chicken, seafood, sandwiches and more.

Middleby Marshall is the world leader in conveyor cooking and is known for its durability and a perfect bake every time. The award-winning WOW! 2 Oven has received recognition and accolades from all over the world. In May, the WOW! 2 technology was recognized with the prestigious Kitchen Innovations Award from the National Restaurant Association. More recently, Middleby Marshall was named Brinker 2013 International Supplier of the Year. Middleby Marshall is a division of The Middleby Corporation, a world leader in commercial cooking. Information on Middleby Marshall is available at middleby-marshall.com or wowoven.com.

Contact: Jon Schroeder (847) 429-7777