

Celfrost

PE **PRAKASH™**
ENTERPRISES
Authorised Franchisee

Kitchen of the Future



- **130 Years of Experience**
- **Guinness Book Record Holder**
- **Cooking 4 Billion Pizzas Every Year**
- **Automating One Restaurant/4 Hours**

The World Leader in Conveyor Ovens
In Use by Top Restaurant Chains Around the World

Conveyers of Excellence

All Middleby ovens are designed to cook a multitude of products including pizza, seafood, bagels, ethnic foods and more. Middleby Ovens provide very efficient heat transfer to the product. Energy is conserved as air is recycled from heater to product with minimum vent loss.

Space Saver Countertop Impinger

Middleby Marshall PS Series conveyor ovens bake both faster and at a lower temperature than other ovens. The platform of long-range infrared cooking, paired with hot air impingement, supports a variety of menu items and delivers energy, and labour efficient results

- Patented EMS Energy Management System* reduces gas consumption and increases cooking efficiency
- 20" (508mm) long cooking chamber with 18" (457.2mm) belt
- 42" (1066.8mm) long, 37-1/2" (953mm) deep, and 21-3/4" (552.4mm) high overall dimensions
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Reversible conveyor direction



PS-520



PS-536

Value for Money

Middleby Marshall PS Series conveyor ovens bake both faster and at a lower temperature than other ovens. Due to its compact size the PS536 energy efficient conveyor oven is ideally suited for Kiosk and express-style locations.

- Impingement PLUS! low oven profile and dual air return
- EMS Energy Management System* reduces gas consumption and increases cooking efficiency
- Patented 'Jet Sweep' impingement process that delivers constant heat to the chamber
- Microprocessor-controlled bake time/conveyor speed
- Customer-specific adjustable jet fingers that allow control of heating in 8"/203mm zones
- 36./914mm long cooking chamber
- 20./508mm-wide, 60./1524mm long conveyor belt
- Stainless steel front, sides, top and interior
- Reversible conveyor direction

WOW Oven

Middleby Marshall PS Series conveyor ovens bake both faster and at a lower temperature than other ovens. Patented vertical columns of hot air move heat aerodynamically instead of using high temperatures. The streams of hot air remove the boundary layers of cool heavy air which tend to insulate the product. This gives very rapid baking without burning the product.

- Impingement PLUS! low oven profile and dual air return
- Patented EMS energy Management System reduces gas consumption and increases cooking efficiency
- Advanced technology air delivery system bakes up to 30% faster than standard conveyor ovens
- The PS640 WOW! oven features an Energy Management System (EMS) that automatically reduces gas consumption. Touch Screen Control can be programmed in energy saving mode.
- Automatic "energy eye" saves gas when no pizzas are in the oven
- High speed conveyor (Range of 2:00 - 30:00)
- 40-1/2" (1029mm) long cooking chamber
- 33-1/2" (851mm) wide, 76-1/2" (1943mm) long conveyor belt



WOW-1

SOME SAMPLE COOK TIMES

Menu Item	Conventional Cook Time	Automated Cook Time	Percent Faster
Nachos	4:00	2:30	37.5%
Quesadilla	6:30	2:30	60%
Pizza	6:00	2:30	58%
Strip Steak	10:00	6:40	32%
Salmon	10:00	6:40	32%
Chicken Breast	12:00	6:40	43%



WOW-2

WOW!²
OVEN[™]

energy management system

VARIABLE AIR FLOW

Direct Gas Fired Conveyor Oven

The Middleby Marshall WOW!2 conveyor series 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. The WOW!2 oven is designed to cook an endless amount of food products including pizza, chicken, seafood, sandwiches and more.

- Impingement PLUS! low oven profile and dual air return
- Patented EMS energy Management System
- 55" (1397mm) long cooking chamber
- 32" (813mm) wide,
- 90-3/4" (2305mm) long conveyor belt
- Conveyor speed (Range of 1:00 - 20:00)
- Automatic "energy eye" saves gas when food product is not present in the oven
- Conveyor speed (Range of 1:00 - 20:00)
- Advanced technology air delivery system bakes up to 30% faster than standard conveyor ovens
- Stackable

Technical Specifications

Model	Dimension (W x D x H) (MM)	BTU/Input Power (KW)	Electricals
PS 520 G	1524 x 951 x 536	40,000 BTU	240V / 50Hz / 1Ph
PS 520 E	1524 x 951 x 563	8.3 KW	415V / 50Hz / 3Ph
PS 536 G	1930 x 1010 x 1105	75,000 BTU	240V / 50Hz / 1Ph
PS 536 E	1930 x 1010 x 1105	17 KW	415V / 50Hz / 3Ph
WOW-1	1943 x 1537 x 1224	99,000 BTU	240V / 50Hz / 1Ph
WOW-2	2305 x 1461 x 1235	119,900 BTU	240V / 50Hz / 1Ph

Specifications, features and colours are subject to change without any notice, due to continuous product development.

Some of our key customers



Authorised Franchisee
**PRAKASH™
ENTERPRISES**

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ONE PARTNER. ONE TEAM. MANY SOLUTIONS.



For Product Related Query

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