



STANDARD FEATURES

- 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)

Project _____

Item No. _____

Quantity _____

PRINCIPLE

Middleby Marshall X-Series Wide-Belt Conveyor oven bakes 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 allows for rapid results without burning.

OPTIONAL FEATURES

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

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 front of the oven is insulated so it is cool to the touch with removable front panel in place

CERTIFICATIONS

X55GWB

Gas Conveyor Oven

GENERAL SPECIFICATIONS

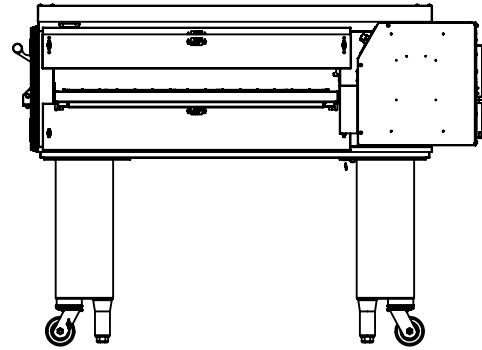
Wall Clearance

Rear of Conveyor to Wall	4"	102 mm
Control End to Wall	6"	152 mm
Non-control End to Wall	6"	152 mm
Bake Operating Temperature	300°F-600°F	149°C-315°C
Time Range	1-19 minutes	

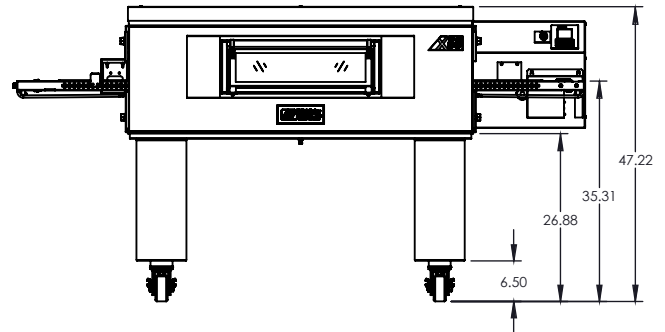
DIMENSIONS

Single Units

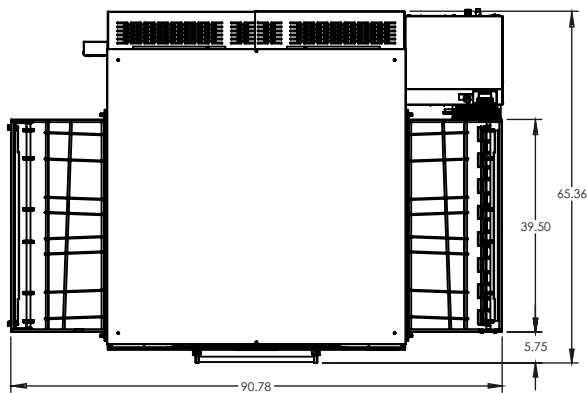
Heating Zone	55"	1397 mm
Baking Area	14.5 ft ²	1.3 m ²
Belt Length	90.78"	2306 mm
Belt Width	39.50"	1003 mm
Overall Length	90.78"	2306 mm
Height	47.22"	1199 mm
Depth	65.36"	1660 mm
Weight (w/base & crated)	1622 lb	736 kg
Weight (no base & crated)	1292 lb	586 kg



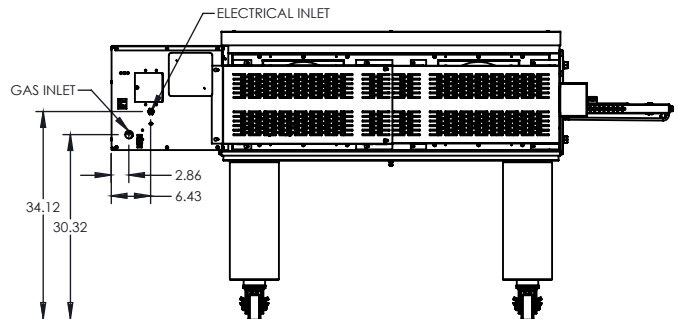
X55GWB Side View – Gas Single Unit



X55GWB Front View – Gas, Single Unit



X55GWB Top View – Gas Single Unit



X55GWB Back View – Gas, 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.

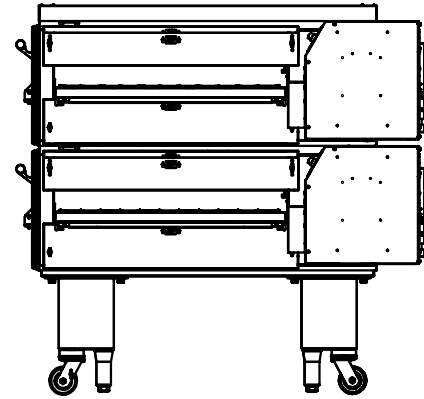
X55GWB

Gas Conveyor Oven

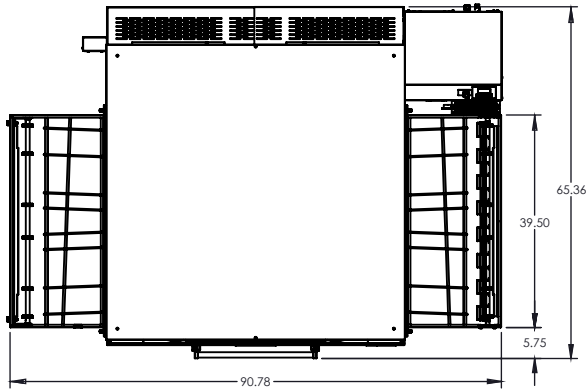
DIMENSIONS

Double Stack Units

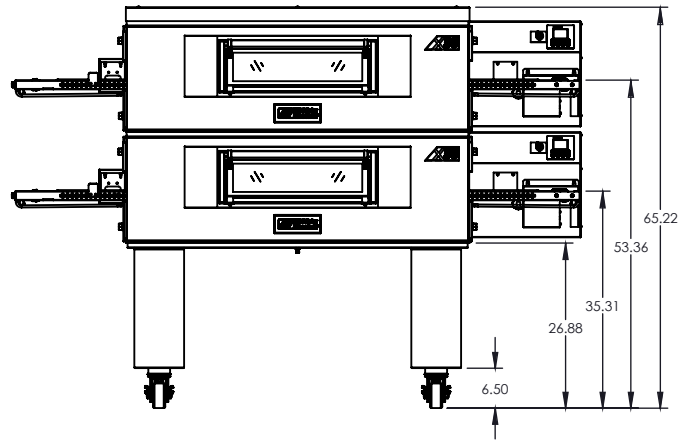
Heating Zone	55"	1397 mm
Baking Area	29 ft ²	2.7 m ²
Belt Length	90.78"	2306 mm
Belt Width	39.50"	1003 mm
Overall Length	90.78"	2306 mm
Height	65.22"	1657 mm
Depth	65.36"	1660 mm



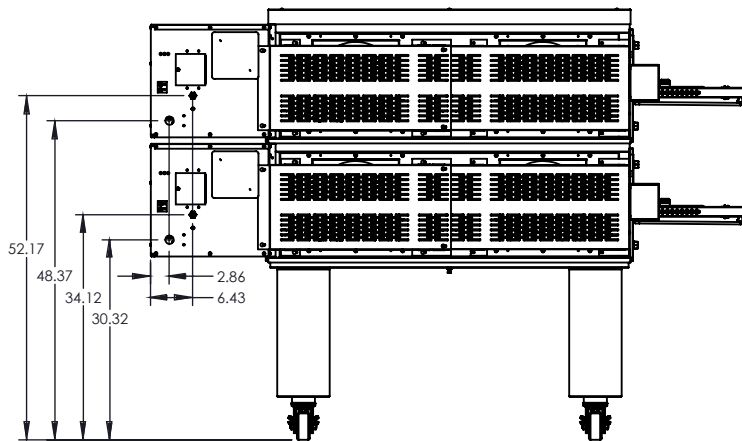
X55GWB Side View – Gas Double Unit



X55GWB Top View – Gas Double Unit



X55GWB Front View – Gas, Double Unit



X55GWB Back View – Gas, Double Unit

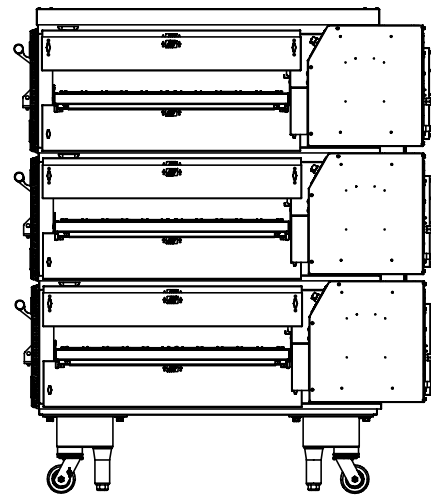
* Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions. All units are shown with casters. CE-approved ovens use 6" (152 mm) adjustable feet instead of casters.

X55GWB Triple on 4" legs

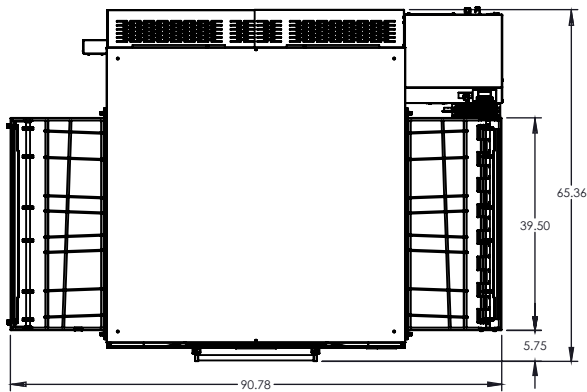
DIMENSIONS

Triple Stack Units

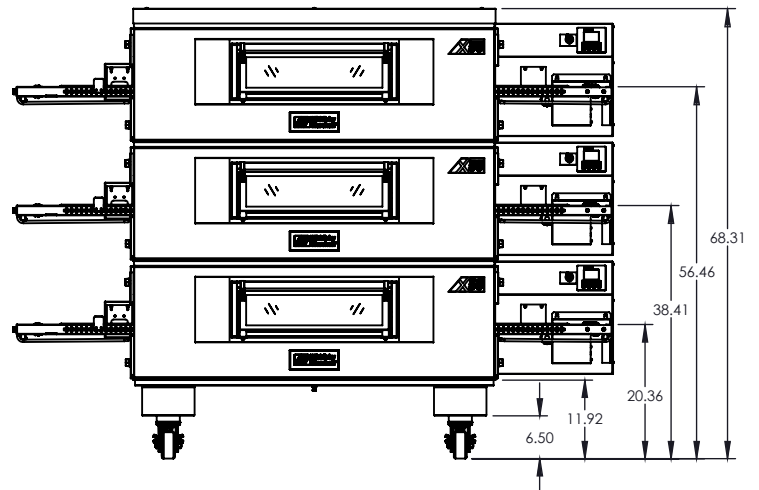
Heating Zone	55"	1397 mm
Baking Area	43.5 ft ²	4 m ²
Belt Length	90.78"	2306 mm
Belt Width	39.50"	1003 mm
Overall Length	90.78"	2306 mm
Height	68.31"	1735 mm
Depth	65.36"	1660 mm



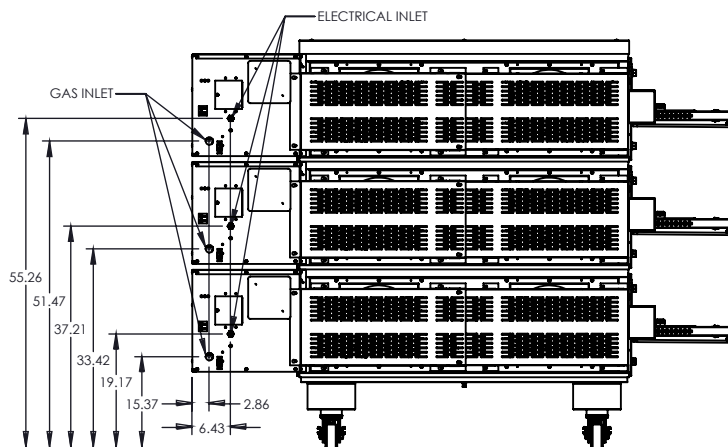
X55GWB Side View – Gas Triple Unit



X55GWB Top View – Gas Triple Unit



X55GWB Front View – Gas, Triple Unit



X55GWB Back View – Gas, Triple Unit

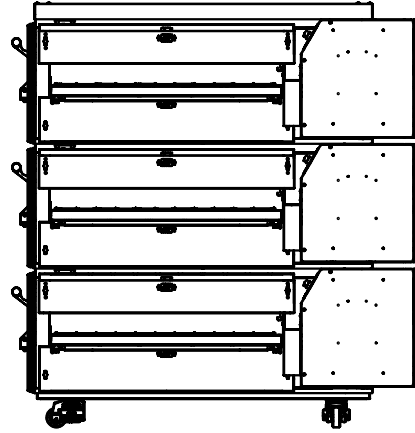
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Triple on casters

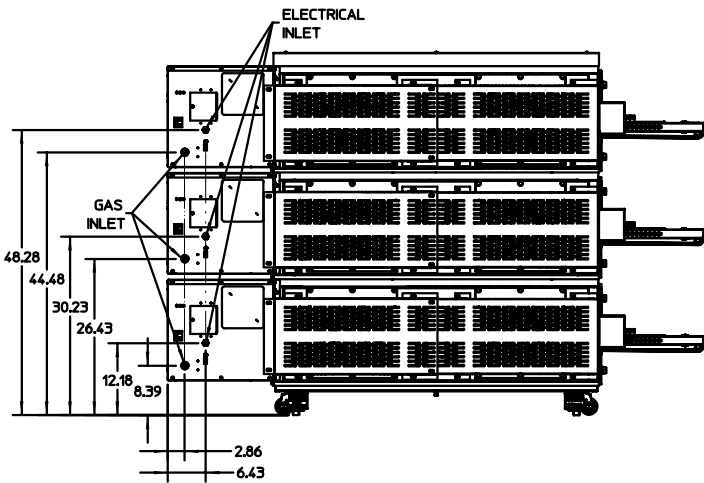
DIMENSIONS

Triple Stack Units

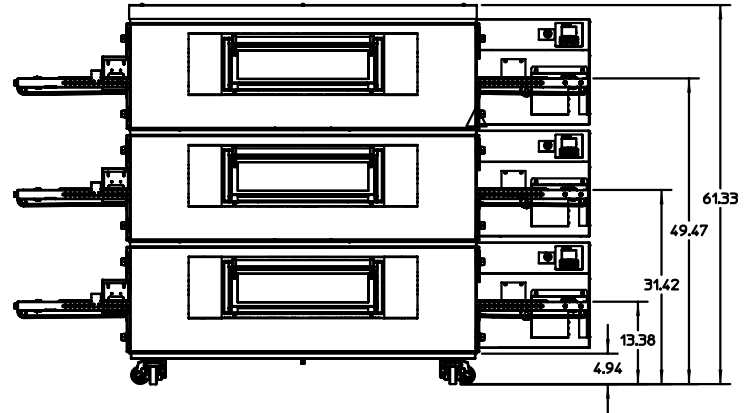
Heating Zone	55"	1397 mm
Baking Area	36.6 ft ²	3.4 m ²
Belt Length	90.78"	2306 mm
Belt Width	39.50"	1003 mm
Overall Length	90.78"	2306 mm
Height	61.33"	1558 mm
Depth	65.36"	1660 mm



X55GWB Side View – Gas Triple Unit



X55GWB Back View – Gas, Triple Unit



X55GWB Front View – Gas, Triple Unit



X55GWB

Gas Conveyor Oven

ELECTRICAL SPECIFICATIONS

Voltage	208/240 V
Phase	1
Frequency	50/60 Hz
Current Draw**	15A/13A
Supply	3-wire (2L)
Breakers	As per local code
Cord/Plug (Domestic Only)	6 ft cord with NEMA# L6-20P plug. Customer to provide NEMA# L6-20R receptical.

NATURAL GAS SPECIFICATIONS

Supply (Inlet) Pressure	6-12" W.C. (14.9-29.9 mbar)
Manifold Pressure	3.5" W.C. (8.7 mbar)
Rated Heat Input	160,000 BTU/HR (46.89 kWh)

PROPANE GAS SPECIFICATIONS

Supply (Inlet) Pressure	11-14" W.C. (27.4-34.8 mbar)
Manifold Pressure	6" W.C. (14.9 mbar)
Rated Heat Input	160,000 BTU/HR (46.89 kWh)

** The current draw rating shown above are maximum values for normal operation, amperage draw will be less than the listed value.
The required gas supply pressures of other locations are dependent on the local gas type and on all applicable local codes.

Minimum Gas Pipe Sizes:

Natural Gas - 2" (50.8 mm) main supply line. One 3/4" (19mm) NPT branch per oven cavity with individual full-flow shutoff valve.

Propane Gas - 2" (50.8 mm) main supply line. One 3/4" (19mm) NPT branch per oven cavity with individual full-flow shutoff valve.

NOTE: Each oven includes (1) 3/4"(19mm)NPT x 48"(1219mm) flexible, vinyl coated gas hose, EXCEPT for CE Countries.