

 LongWave

 Middleby
Marshall®

LW33 Infrared Conveyor Oven



Conveyor Width
18"



Cooking Chamber
31"



STANDARD FEATURES

- 18-gauge stainless steel exterior
- Fully insulated on all sides
- Four infrared controls provide precise cooking flexibility
- "Cool Skin" safety feature keeps the external surface cool to the touch
- Quiet operation
- Independently-controlled microprocessor with time/date clock and self-cleaning cycle
- Preset up to 15 different time and temperature combinations
- Stackable up to three high
- For installation under a ventilation hood
- Two-year parts and labor warranty – includes start-up and demonstrations (U.S. only)
- Each oven includes 5" extension trays

OPTIONAL FEATURES

- Split belt with individually-adjustable speed settings

PRINCIPLE

The LongWave delivers perfection at every pass. This platform is designed to take the place of your chargrill, salamander, oven, broiler and flat top griddle. The automated cooking platform is designed to cook, bake, broil, sear, or roast in high-volume kitchens. The LongWave produces faster cook times and requires less hands-on operation than traditional cooking methods, making operations more efficient and reducing labor.

CERTIFICATIONS

Middleby Marshall reserves the right to make substitutions of components or change specifications without prior notice.

DOC-1058/Revision B/March 2025



LongWave LW33 INFRARED CONVEYOR OVEN

GENERAL SPECIFICATIONS

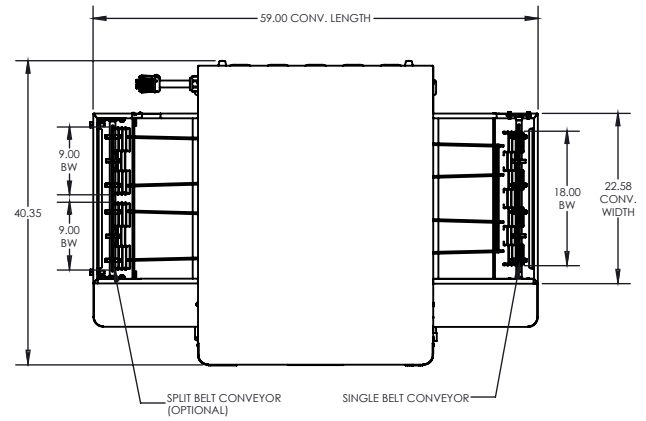
Wall Clearance to Combustible Construction

Rear of Conveyor to Wall	6"	15 mm
Right Side	24"	610 mm
Left Side	24"	610 mm
Bake Operating Temperature	300°F-1200°F	149°C-649°C
Time Range	1-17 minutes	

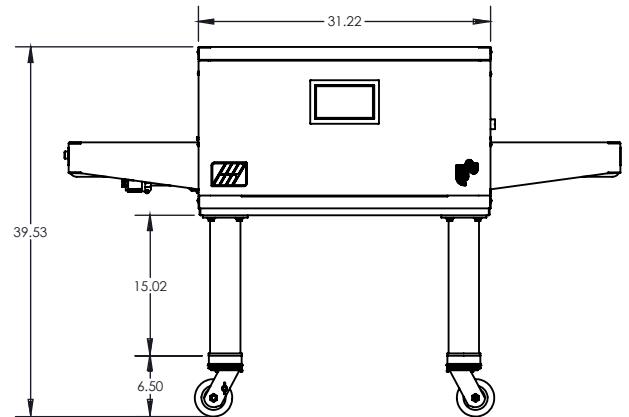
DIMENSIONS

Single Units

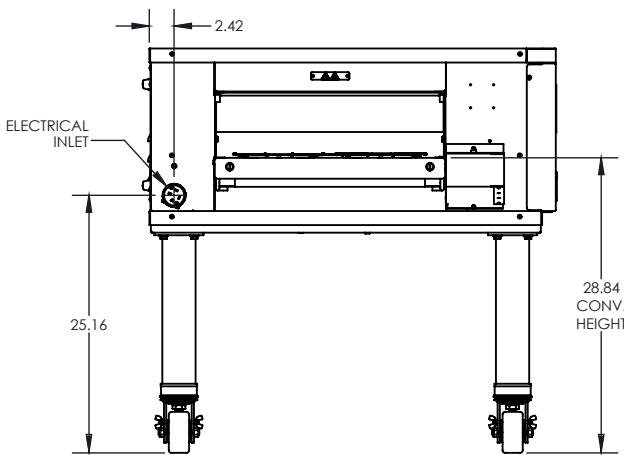
Heating Zone	31.22"	793 mm
Baking Area	3.9 ft ²	0.36 m ²
Overall Length	59"	1499 mm
Belt Width (Single)	18"	457 mm
Belt Width (50/50)	9" / 9"	229 mm / 229 mm
Conveyor Width	22.58"	574 mm
Height with 15" (381 mm) legs	39.53"	1004 mm
Depth	40.35"	1025 mm
Crated Weight	599 lbs	272 kg



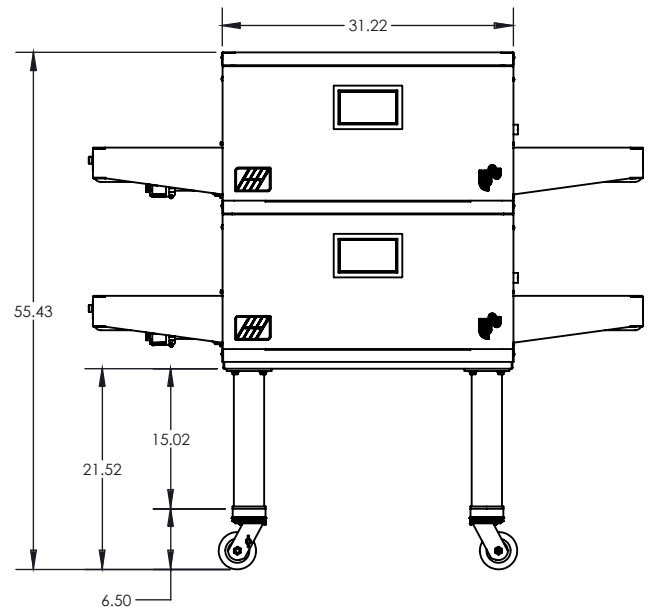
Top View



Front View with 15" Legs



Side View with 15" Legs



Double Stack Front View with 15" Legs

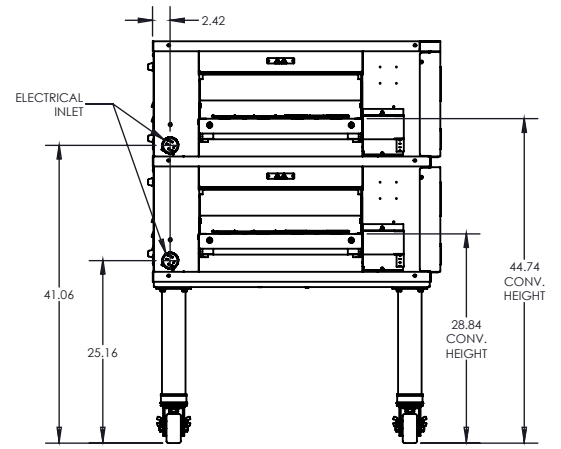
DIMENSIONS

Double Stacked Units

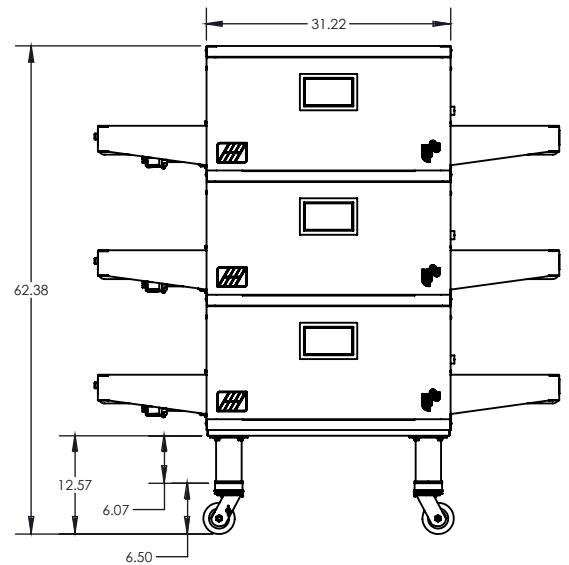
Heating Zone	31.22"	793 mm
Baking Area	7.8 ft ²	0.72 m ²
Overall Length	59"	1499 mm
Belt Width (Single)	18"	457 mm
Belt Width (50/50)	9" / 9"	229 mm / 229 mm
Conveyor Width	22.58"	574 mm
Height with 15" (381 mm) legs	55.16"	1401 mm
Depth	40.35"	1025 mm

Triple Stacked Units

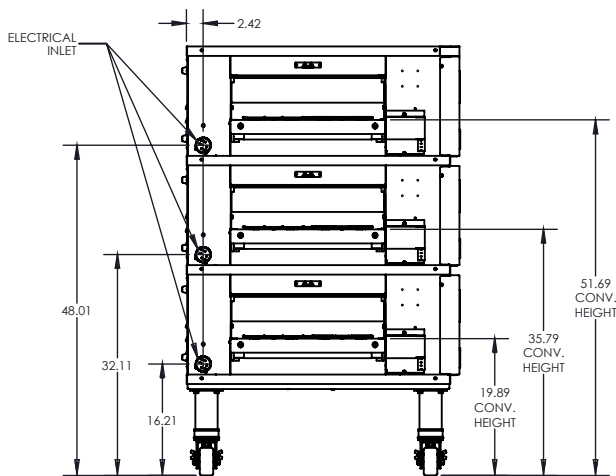
Heating Zone	31.22"	793 mm
Baking Area	11.7 ft ²	1.09 m ²
Overall Length	59"	1499 mm
Belt Width (Single)	18"	457 mm
Belt Width (50/50)	9" / 9"	229 mm / 229 mm
Conveyor Width	22.58"	574 mm
Height with 6" (152 mm) legs	62.38"	1584 mm
Height with 9" (229 mm) legs	65.33"	1659 mm
Depth	40.35"	1025 mm



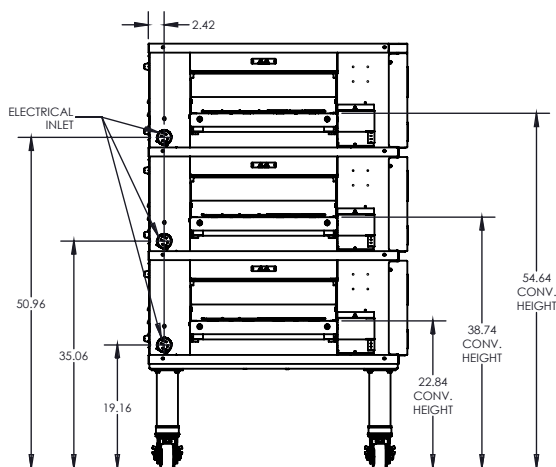
Double Stack Side View with 15" Legs



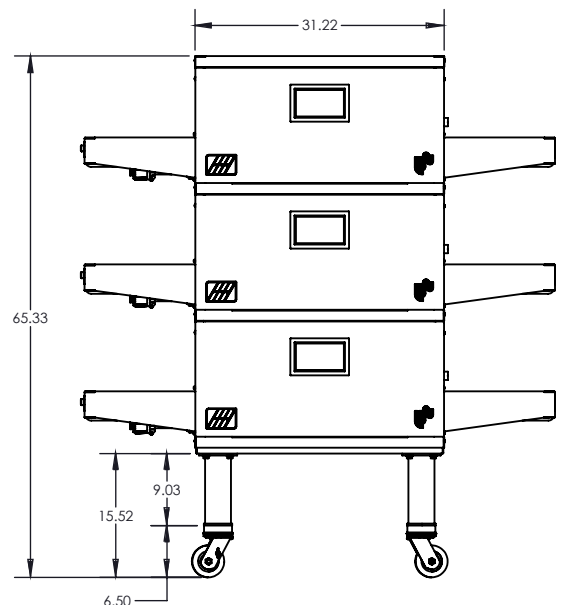
Triple Stack Front View with 6" Legs



Triple Stack Side View with 6" Legs



Triple Stack Side View with 9" Legs



Triple Stack Front View with 9" Legs



LongWave LW33 **INFRARED CONVEYOR OVEN**

VOLTAGE	PHASE	FREQUENCY	RATED HEAT INPUT	AVG OPERATING	AMPERAGE*				SUPPLY	BREAKERS
					L1	L2	L3	N		
208 V*	1**	50/60 Hz	10.8 kW	4.3 kW	63.5A	63.5A	-	-	3-wire (2L+G)	80 A*
208 V*	3	50/60 Hz	10.8 kW	4.3 kW	27.5A	41.2A	41.2A	-	4-wire (3L+G)	60 A*
240 V*	1**	50/60 Hz	10.8 kW	4.3 kW	55A	55A	-	-	3-wire (2L+G)	70 A*
240 V*	3	50/60 Hz	10.8 kW	4.3 kW	36.4A	36.4A	23.8A	-	4-wire (3L+G)	50 A*
380V	3	50/60 Hz	9.0 kW	4.3 kW	25.2A	12.6A	12.6A	12.6A	5-wire (3L+N+G)	35 A
230 V CE	1**	50/60 Hz	9.9 kW	4.3 kW	52.7A	52.7A	-	-	3-wire (2L+G)	70 A
380 V CE	3	50/60 Hz	9.0 kW	4.3 kW	25.2A	12.6A	12.6A	12.6A	5-wire (3L+N+G)	35 A

* U.S. Domestic Ovens: a 6' cord and plug are supplied with the 3 phase ovens. The plug type is a NEMA L15-50. A NEMA L15-50R receptacle is also available as an optional component. Canada and others may require a breaker 5 Amps greater than the breaker size shown.

** Units are built and shipped 208V & 240V 3 Phase. The cord and plug for the single phase application is user supplied.