



# 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 infrared conveyor oven utilizes advanced infrared heating elements to deliver fast, efficient, and uniform heat transfer. The oven is equipped with both top and bottom infrared elements, ensuring even heat distribution and consistent product quality.

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



Intertek



Intertek



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

DOC-1058/Revision C/May 2025



# LongWave LW33 INFRARED CONVEYOR OVEN

## GENERAL SPECIFICATIONS

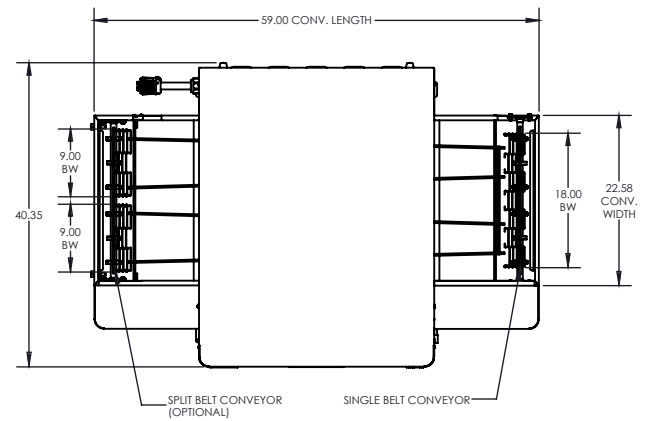
### Wall Clearance to Combustible Construction

|                            |              |             |
|----------------------------|--------------|-------------|
| Rear of Conveyor to Wall   | 6"           | 152 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 |             |

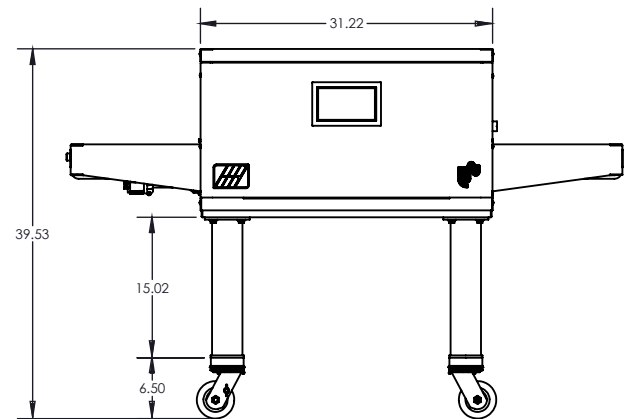
## DIMENSIONS

### Single Units

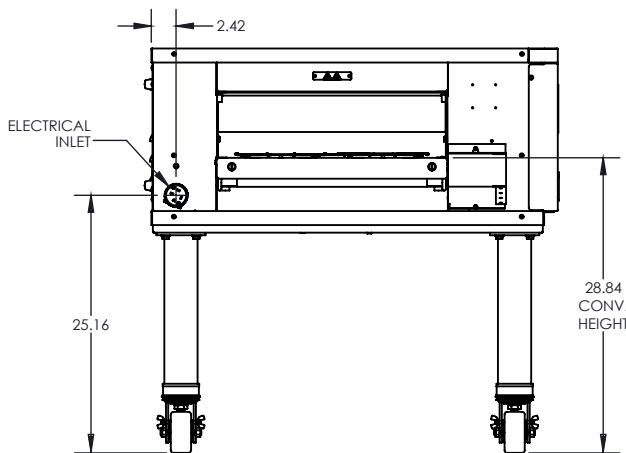
|                               |                     |                     |
|-------------------------------|---------------------|---------------------|
| Heating Zone                  | 31.22"              | 793 mm              |
| Baking Area                   | 3.9 ft <sup>2</sup> | 0.36 m <sup>2</sup> |
| 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              |



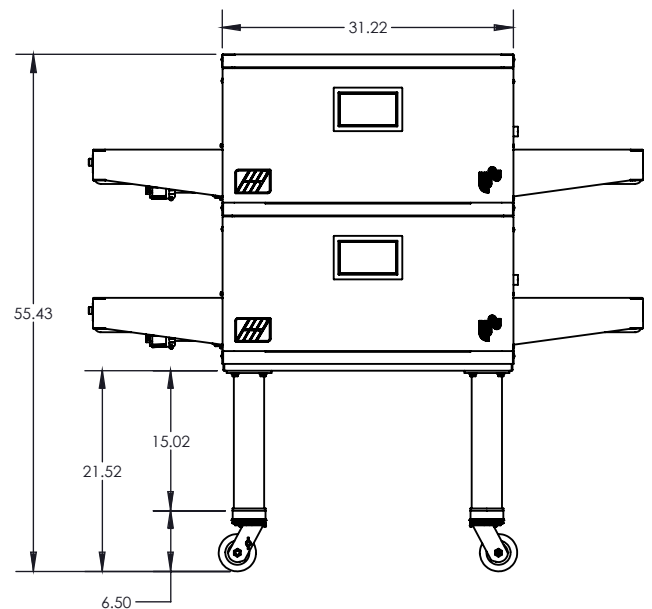
Top View



Front View with 15" Legs



Side View with 15" Legs



Double Stack Front View with 15" Legs

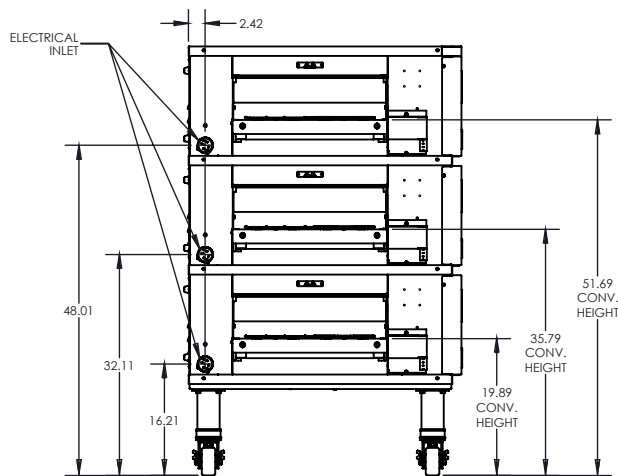
## DIMENSIONS

### Double Stacked Units

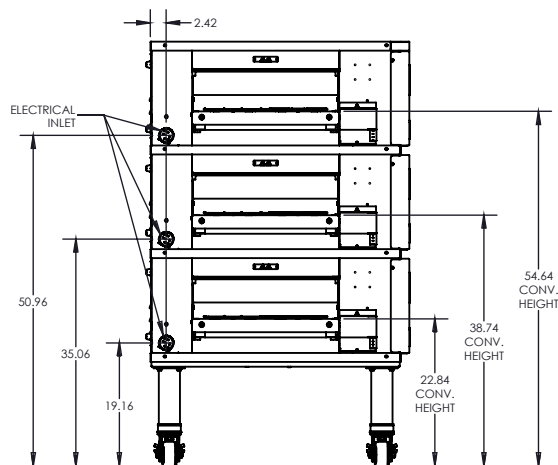
|                               |                     |                     |
|-------------------------------|---------------------|---------------------|
| Heating Zone                  | 31.22"              | 793 mm              |
| Baking Area                   | 7.8 ft <sup>2</sup> | 0.72 m <sup>2</sup> |
| 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

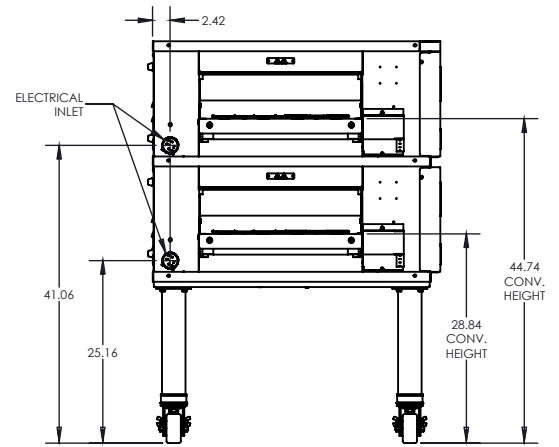
|                              |                      |                     |
|------------------------------|----------------------|---------------------|
| Heating Zone                 | 31.22"               | 793 mm              |
| Baking Area                  | 11.7 ft <sup>2</sup> | 1.09 m <sup>2</sup> |
| 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             |



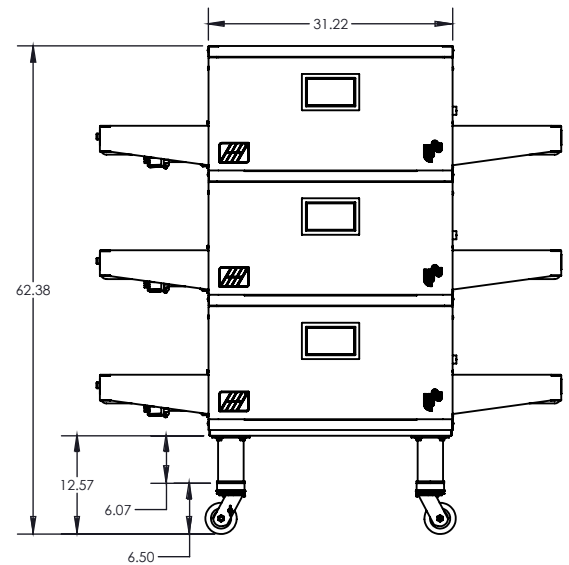
**Triple Stack Side View with 6" Legs**



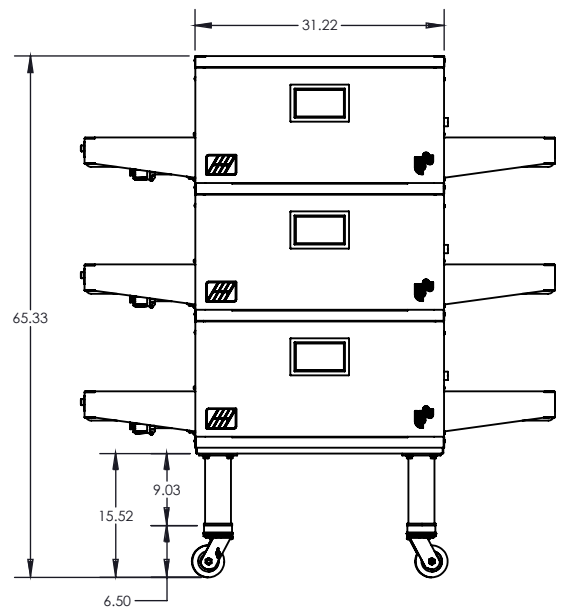
**Triple Stack Side View with 9" Legs**



**Double Stack Side View with 15" Legs**



**Triple Stack Front View with 6" Legs**



**Triple Stack Front View with 9" Legs**



# LongWave LW33

INFRARED CONVEYOR OVEN

| VOLTAGE  | PHASE | FREQUENCY | RATED<br>HEAT INPUT | AVG<br>OPERATING | L1    | AMPERAGE* |       |       | N | SUPPLY          | BREAKERS |
|----------|-------|-----------|---------------------|------------------|-------|-----------|-------|-------|---|-----------------|----------|
| 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)   | 50 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  | 11.0 kW             | 4.3 kW           | 24.5A | 12.8A     | 12.8A | 12.8A | - | 5-wire (3L+N+G) | 35 A     |
| 230 V CE | 1**   | 50/60 Hz  | 11.2 kW             | 4.3 kW           | 48.5A | 48.5A     | -     | -     | - | 3-wire (2L+G)   | 70 A     |
| 380 V CE | 3     | 50/60 Hz  | 11.0 kW             | 4.3 kW           | 24.5A | 12.8A     | 12.8A | 12.8A | - | 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.