



**Middleby
Marshall®**

LW26 Infrared Conveyor Oven



Conveyor Width
16"



Cooking Chamber
26"

PRINCIPLE

The LongWave infrared conveyor oven utilises 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 labour.

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
- Each oven includes 5" extension trays

OPTIONAL FEATURES

- Split belt with individually-adjustable speed settings



Please note, due to ongoing product development and improvement, we reserve the right to change product design and specification at any time without notice.

MIDDLEBY
AUSTRALIA

**HEAD OFFICE
AND MANUFACTURING PLANT**
211-217 Woodpark Road
Smithfield NSW 2164

VIC – TAS
47 Stubbs Street,
Kensington
VIC 3031

QLD
U12, 210 Queensport
Rd Nth, Murarrie
QLD 4172

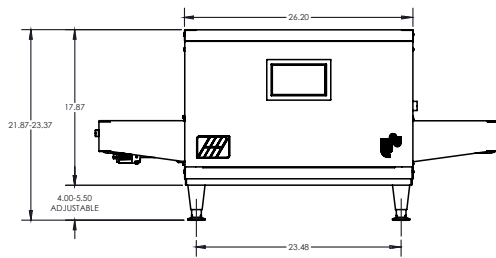
WA
U2, 9 Meares Way,
Canning Vale
WA 6155

1800 013 123
+61 2 9604 7333
sales@middleby.com.au
middleby.com.au

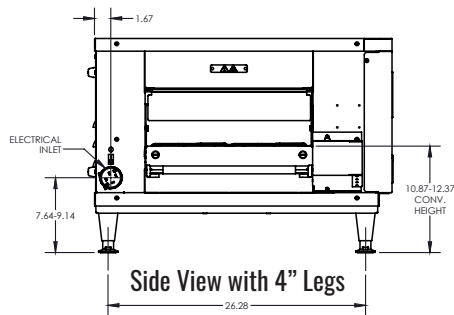
v1_2026

LongWave LW26

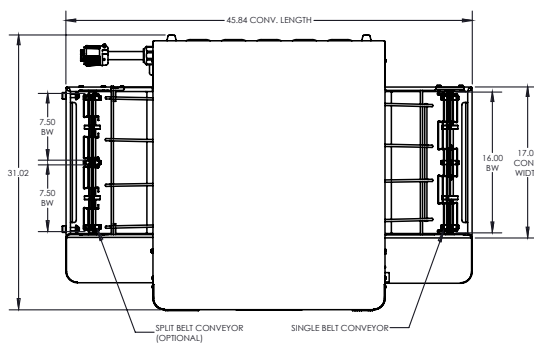
INFRARED CONVEYOR OVEN



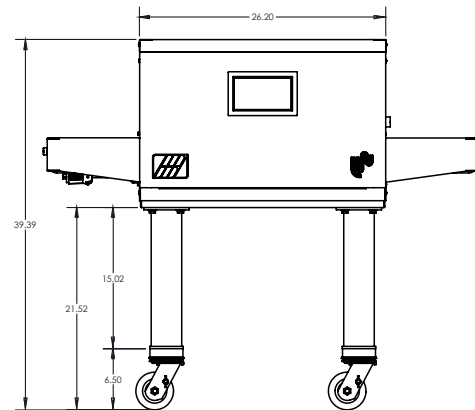
Front View with 4" Legs



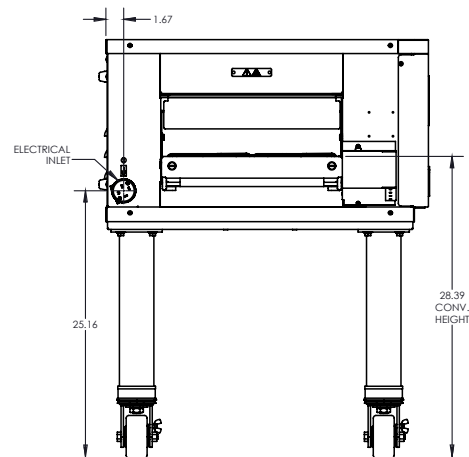
Side View with 4" Legs



Top View



Front View with 15" Legs



Side View with 15" Legs

SPECIFICATIONS

Heating Zone	660 mm
Baking Area	0.27 m ²
Bake Operating Temperature	149°C-649°C
Time Range	1-17 minutes
Overall Length	1164 mm
Belt Width (Single)	406 mm
Belt Width (50/50)	191 mm / 191 mm
Conveyor Width	433 mm
Height with 4" (102 mm) legs	556 mm
Height with 15" (381 mm) legs	1001 mm
Depth	788 mm
Crated Weight	205 kg

ELECTRICAL REQUIREMENTS

Voltage, Phase	380 V CE 3
Frequency	50/60 Hz
Rated heat input, Avg Operating	9.0 kW, 4.3 kW
Amperage L1, L2, L3, N	20.7A, 10.3A, 10.3A, 10.3A
Supply	5-wire (3L+N+G)
Breakers	30 A

Power lead and plug required (not included).

WALL CLEARANCE TO COMBUSTIBLE CONSTRUCTION

Rear of Conveyor to Wall	152 mm
Right Side	610 mm
Left Side	610 mm

Please note, due to ongoing product development and improvement, we reserve the right to change product design and specification at any time without notice.

**HEAD OFFICE
AND MANUFACTURING PLANT**
211-217 Woodpark Road
Smithfield NSW 2164

VIC - TAS
47 Stubbs Street,
Kensington
VIC 3031

QLD
U12, 210 Queensport
Rd Nth, Murarrie
QLD 4172

WA
U2, 9 Meares Way,
Canning Vale
WA 6155

**MIDDLEBY
AUSTRALIA**

**1800 013 123
+61 2 9604 7333
sales@middleby.com.au
middleby.com.au**

v1_2026