

PRODUCT:

QUANTITY:

ITEM #:

Designed Smart.

Developed for high output

- X*WAV™ Radiant Pass Through Conveyor Oven uses a series of cutting edge controls and infrared heat systems that are focused at your food, delivering an “extreme” level of heat energy for Broiling, Toasting, Baking and Warming.

Heat Systems...the X*Treme Difference!

- The X*WAV™ ceramic heat system has over 31% more efficiency in its InfraRed Energy vs. Quartz based units.
- X*WAV™ heat system is a Concentrated, Pre-Focused source of radiant energy that consistently sends InfraRed evenly toward the conveyor belt...at both High and Low temperature levels...maximum InfraRed efficiency is 96%!

X*Treme Control!

- X*WAV™ cooking control system utilizes a Solid State Digital Control that is programmed to deliver a constant stream of energy to the X*WAV™ elements.

Operations that are X*Treme ly Easy and Efficient!

- Conveyor speed can be set between speeds that are slow (12 minutes) to a maximum speed of 30 seconds.
- Crumb trays are provided on either end of the toaster. 12" Extended Conveyor shelves are supplied for both “entrance or exit” areas. ...allowing easy loading and off-loading of products.
- Fully insulated top and sides provide “Cool to the Touch” exteriors. ...keeping employees safe from burns. Thermostatically controlled fan keeps exterior surface cool even when unit is turned off.

Built Solid.

Built to Last

- X*WAV™ Ceramic heaters are made of a stronger material that maintains a moderate material temperature. They last significantly longer than Quartz Elements and do not have the issue of shattered glass in your operation.
- Bottom heat is provided by a specially designed element that can easily handle drippings and grease competitive units use quartz elements that can shatter with grease drippings.

Reliability backed by APW Wyott's Warranty

- Certified by the following agencies:

**X*WAV™ PASS THROUGH CONVEYOR OVEN**

APW Wyott Design Features

- X*WAV™ ovens are designed to Toast, Broil, Bake and Warm a variety of menu items while minimizing countertop space.
- Ceramic InfraRed Heaters located on the top provide the most efficient and effective radiant energy to the cooking area. X*WAV™ bottom heat is provided by a specially designed metal sheathed element that directs a concentrated level of energy to the food.
- X*WAV™ solid state digital controls provide the maximum amount of control to top and bottom heat
- Fan Cooling system keeps the conveyor oven “Cool to the Touch” and extends the life of critical components.
- Conveyor belt speed control and top & bottom heat control enables different menu items to be cooked in the same oven providing superior flexibility.
- Product entry and exit openings are adjustable to 3 7/8" high, allowing space for a variety of menu items.
- Removable extended load/unload area for ease of product removal.
- Removable crumb tray for fast and easy clean-up.

See reverse side for product specifications.

APW Wyott Foodservice Equipment Company

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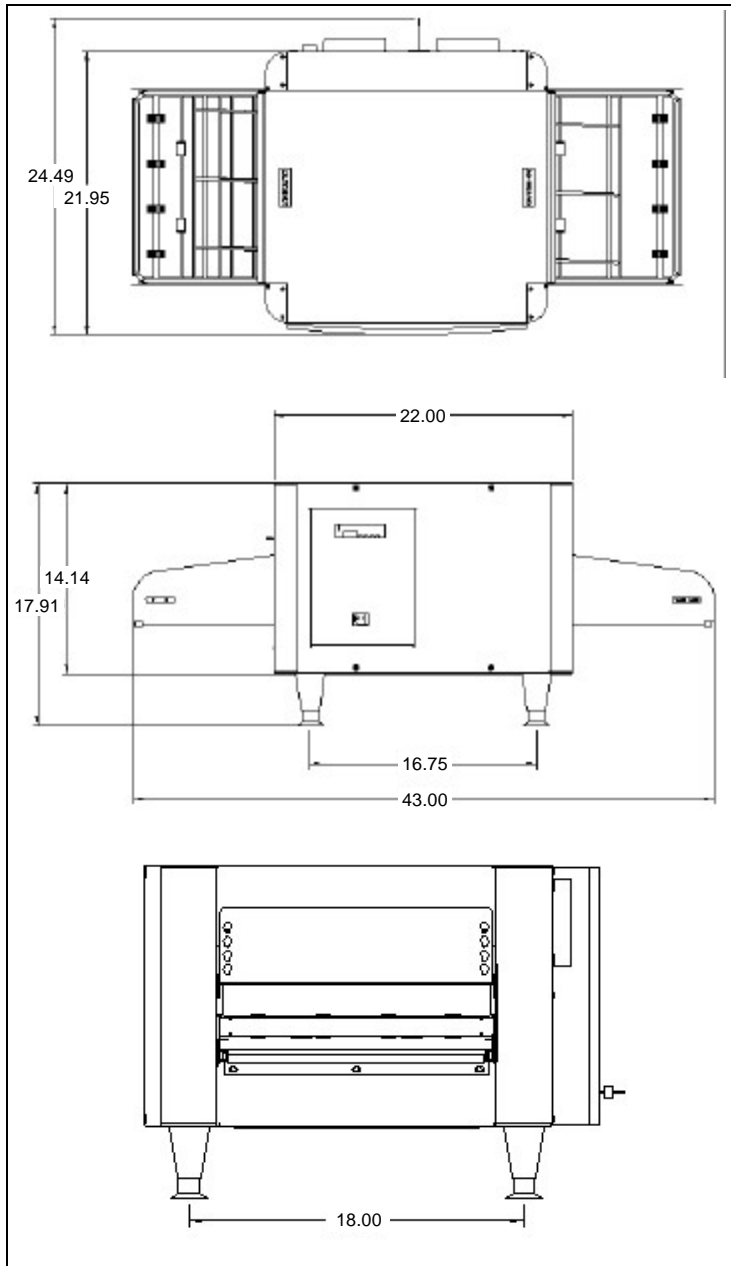
For more information e-mail us at : info@APWwyott.com

Rev. 2/3/2004

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X*WAV 1422 Pass Through Conveyor Oven

Specification:

Ovens are constructed of stainless steel and polycarbonate material. Range of belt speeds should be 30 seconds to 12 minutes and is controlled by a Solid State Digital System. Conveyor belt travels left to right but can be ordered right to left. Single oven furnished with 4" adjustable legs. Infrared ceramic radiant heaters and on/off heat switch for heat control are standard. Product opening adjustable from 1" to 3 3/4", motors are permanently lubricated. Units are UL listed, UL Sanitation, CSA certified and CE approved.

PRODUCT SPECIFICATIONS

Construction:

X*WAV 1422 external top, back, sides and base are made of 18 gauge stainless steel. Front control side is made of high temperature polycarbonate material. Conveyor belt is made of non-corrosive steel. Internal Chamber is made of 18 gauge Stainless Steel. 4" High Temperature Polycarbonate and steel legs. High temperature insulation used around cooking chambers.

Electrical Information:

X*WAV 1422 is equipped with a 6ft, three wire grounded power cord which terminates with a 6-30P plug. Plugs exit out the back of the unit.

Electrical Specifications:

X*WAV 1422: 208V, 5400W, 26Amps
 240V, 5400W, 22.5Amps

Overall Dimensions:

X*WAV 1422 External:

- Length with conveyor 43" (109.2cm)
- Length with entrance and exit shelves 67" (170.2cm)
- Length of conveyor belt outside of chamber (for exit/entrance) 10" (25.5cm)
- Height with 4" legs 18" (46cm)
- Height of work deck 10" (25.5cm)
- Height of 2 stacked 34 1/6" (91.86cm)
- Height of 3 stacked 50 1/4" (127.64cm)

X*WAV 1422 Footprint Leg placement

- Length 16 3/4" (42.5cm)
- Depth 18" (46cm)

Oven Cooking Chamber:

- Length 22" (56cm)
- Depth 14" (35.5cm)
- Height (Max) 3 7/8" (9.6cm)

Shipping Weight:

X*WAV 1422 115 lbs (52.2 kg)

F.O.B. Dallas, TX

APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.