



X*WAV-EZ® 1829 Pass-Through Conveyor Oven

Model: XWAV1829EZ

PRODUCT:

QUANTITY:

ITEM #:

Designed Smart

Heat Systems...the X*Treme Difference!

- The X*WAV-EZ® ceramic heat system has over 31% more efficiency in its InfraRed Energy vs. Quartz based units.
- X*WAV-EZ® heat system is a concentrated, focused source of radiant energy that consistently sends InfraRed evenly toward the conveyor belt...at both high and low temperature levels...InfraRed efficiency is 96%!

X*Treme Control!

- X*WAV-EZ® cooking control system utilizes a programmable Solid State Digital Control that has 99 menu options.
- Choosing a menu option will automatically adjust the heat settings, both top and bottom, and the conveyor speed.

Operations that are X*Tremely Easy & Efficient!

- Conveyor speed can be set between speeds that are slow (12 minutes) to a maximum speed of 30 seconds.
- Conveyor direction can be reversed with switch on side of conveyor.
- 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... Thermostatically controlled fan keeps exterior surface cool even when unit is turned off.
- X*WAV-EZ® control panel is recessed vs. the "exposed" control panel on the competition...reducing inadvertent bumps on control buttons that change the performance speed or temperature.

Built Solid

Built to Last

- X*WAV-EZ® Ceramic heaters last significantly longer than Quartz Elements and do not have the issue of shattered glass in your operation.
- Bottom heat is provided by a calrod element that can easily handle drippings and grease. Competitive units use quartz elements that can shatter with grease drippings.
- Brushless DC conveyor motor is long lasting.

Reliability backed by APW Wyott's Warranty

- Certified by the following agencies:



X*WAV-EZ® 1829 Pass-Through Conveyor Oven

APW Wyott Design Features

- Top heat - 2100 Watt ceramic infrared heat system
- Bottom heat - 3400 Watt calrod element
- Programmable menu options in digital solid state control system
- Thermostatically controlled cooling fan system
- Conveyor belt direction switch to reverse flow of food
- Product entry and exit chamber doors, adjustable to 3 7/8" high
- Removable entry and exit shelves that extend from the end of the conveyor
- Removable crumb trays

Options

- Stacking Kit (94000189)
- End Stop (PS0044)

See reverse side for product specifications.

