

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...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*Tremely Easy & Efficient!

- Conveyor speed can be set between speeds that are slow (12 minutes) to a maximum speed of 35 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.
- Conveyor direction can be reversed with switch on side of conveyor.
- 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.
- X*WAV™ control panel is recessed vs. the “exposed” control panel on the competition...reducing inadvertent bumps on control knobs that change the performance speed or temperature.

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™ 1829 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.
- Conveyor belt direction switch to reverse flow of food.
- Thermostatically controlled 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... provides superior flexibility!
- Product entry and exit openings are adjustable to 3 7/8" high.
- Removable extended load/unload shelf area for ease of product removal.
- Removable crumb tray for fast and easy clean-up.

Options

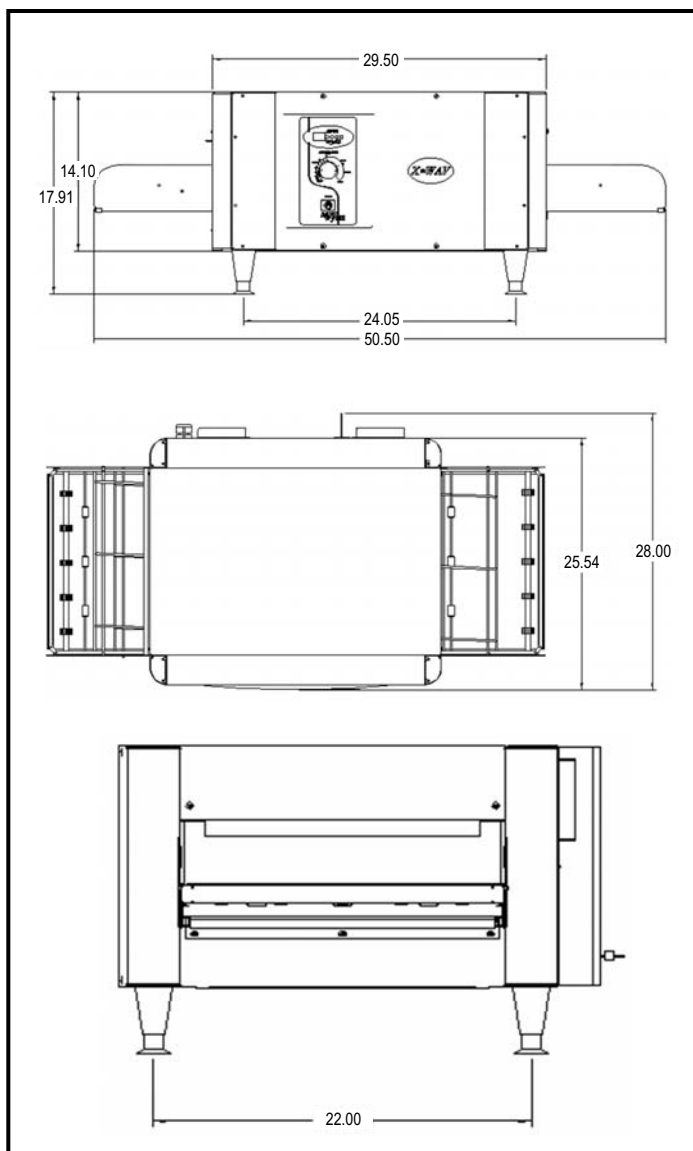
- Stacking Kit (94000189)
- End stop (94000151)
- 3 Phase

See reverse side for product specifications.

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Consultant Specifications

Ovens are constructed of stainless steel, painted aluminum extrusions, and polycarbonate material. Range of belt speeds should be 35 seconds to 12 minutes and is controlled by a Solid State Digital System. Conveyor belt is reversible with a flip of a switch. 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 7/8", motors are permanently lubricated. Units are UL listed, UL Sanitation, and Canadian UL approved.

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

PRODUCT SPECIFICATIONS

Construction:

X*WAV™ 1829 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™ 1829 is equipped with a 6ft, three wire grounded power cord which terminates with a 6-50P plug. Plugs exit out the back of the unit.

Electrical Specifications:

X*WAV™ 1829: 208V, 7200W, 34.6 amps
240V, 7200W, 30 amps

Overall Dimensions:

X*WAV™ 1829 External:

Length with conveyor: 50 1/2" (128.2 cm)
Length with entrance and exit shelves: 74 1/2" (189.2 cm)
Length of conveyor belt outside of chamber (for exit/entrance): 10 1/2" (27 cm)
Width: 28" (71 cm)
Height with 4" legs: 18" (46 cm)
Height of work deck: 10" (25.5 cm)
Height of 2 stacked: 34 1/6" (91.86 cm)
Height of 3 stacked: 50 1/4" (127.64 cm)

X*WAV™ 1829 Footprint Leg placement

Length: 24 1/20" (61 cm)
Depth: 22" (56 cm)

Oven Cooking Chamber:

Length: 29" (74 cm)
Depth: 18" (46.5 cm)
Height (Max): 3 7/8" (9.6 cm)

Shipping Weight:

X*WAV™ 1829 222 lbs (110 kg)

Freight Class: 100
F.O.B. Dallas, TX