

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 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... 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™ 1422 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

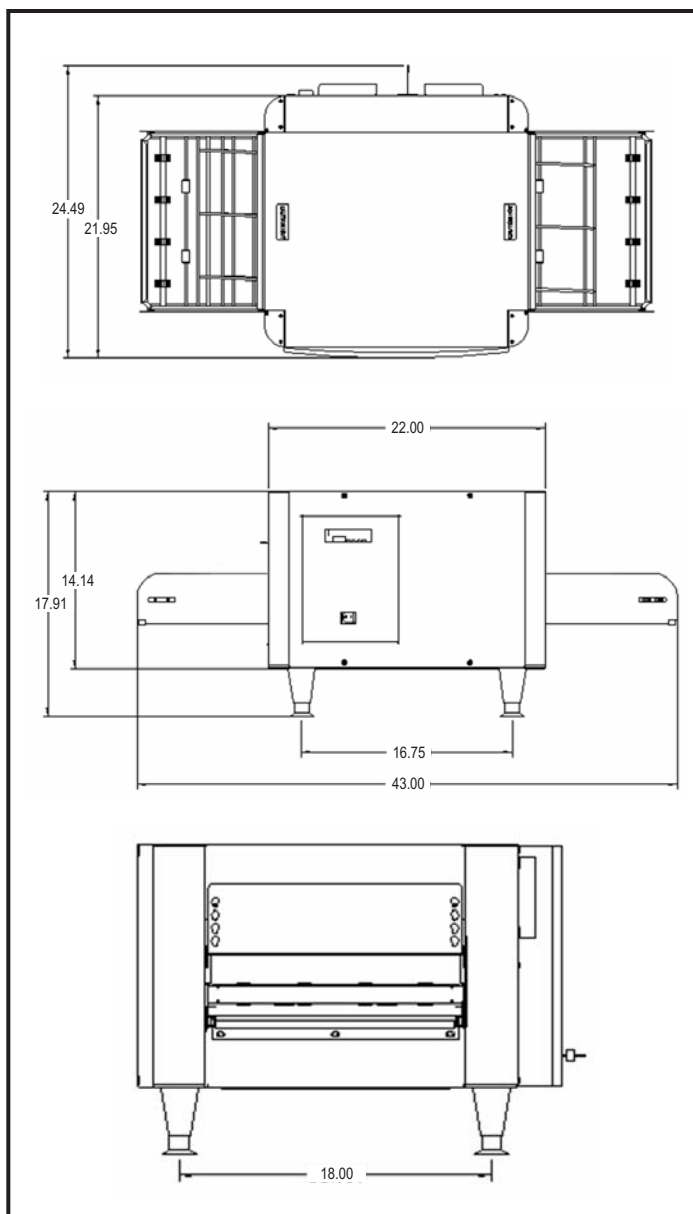
- Stacking Kit (94000189)
- End stop (94000151)
- 3 Phase

See reverse side for product specifications.

PRODUCT:

QUANTITY:

ITEM #:



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, 26 amps
240V, 5400W, 22.5 amps

Overall Dimensions:

X*WAV™ 1422 External:

Length with conveyor: 43" (109.2 cm)
Length with entrance and exit shelves: 67" (170.2 cm)
Length of conveyor belt outside of chamber (for exit/entrance): 10" (25.5 cm)
Width: 24 1/2" (62 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™ 1422 Footprint Leg placement

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

Oven Cooking Chamber:

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

Shipping Weight:

X*WAV™ 1422: 166 lbs (75.5 kg)

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

Consultant Specifications

Ovens are constructed of stainless steel, painted aluminum extrusions, 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 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 3/4", 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.