

PRODUCT:

QUANTITY:

ITEM #:

Model:  XWAV1829EZ

## 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

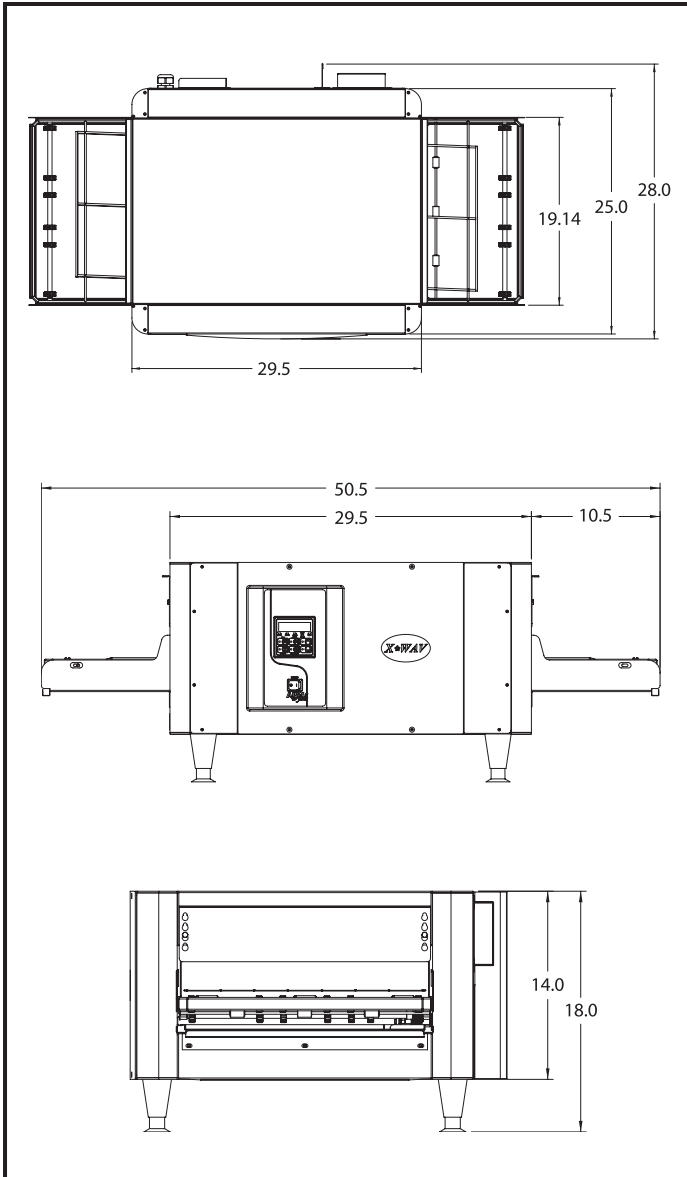
- Stacking Kit (94000189)
- End Stop (PS0044)

See reverse side for product specifications.

PRODUCT:

QUANTITY:

ITEM #:



### PRODUCT SPECIFICATIONS

#### Construction:

X\*WAV-EZ® 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-EZ® 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-EZ® 1829:                    208V, 7200W, 34.6 amps  
     240V, 7200W, 30 amps

#### Overall Dimensions:

##### X\*WAV-EZ® 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 3/4" (27.3 cm)  
 Height of 2 stacked:               34 1/4" (87 cm)  
 Height of 3 stacked:               50 1/2" (128.3 cm)

##### X\*WAV-EZ® 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-EZ® 1829                    222 lbs (110 kg)

Freight Class: 100  
 F.O.B. Dallas, TX 75226

### Consultant Specifications

Ovens are constructed of stainless steel and polycarbonate material. Range of belt speeds should be 30 seconds to 12 minutes. 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 7/8", motors are permanently lubricated. Units are UL listed, UL Sanitation, and ULC listed.

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