



X*WAV® 1829 EZ SS Pass-Through Conveyor Toaster

Model: XWAV1829 EZ SS

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!

- X*WAV-EZ SS® ceramic heat system has over 31% more efficiency in its InfraRed Energy vs. Quartz based units.
- X*WAV-EZ SS® 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%!
- Hot toasted sandwiches in 45seconds; Perfect pizza in 5-8 mintues!*

X*Treme Control!

- X*WAV-EZ® cooking control system utilizes a programmable Solid State Digital Control for a variety of 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 (10 minutes) to a minimum 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 SS® 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.

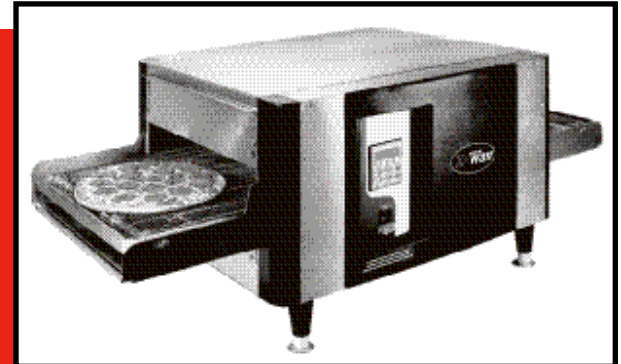
Built Solid

Built to Last

- X*WAV-EZ SS® 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 elements 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 SS 1829 Pass-Through Conveyor Toaster

APW Wyott Design Features

- Top heat - 4000W ceramic infrared heat system
- Bottom heat - 5000W cal rod element
- X*WAV® 1829 EZ SS is a 3 phase only unit rated for 25 Amps
- Programmable menu options in digital solid state control system
- 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 (PS0044)

See reverse side for product specifications.

*Times depend on crust thickness- Thawed pizza only



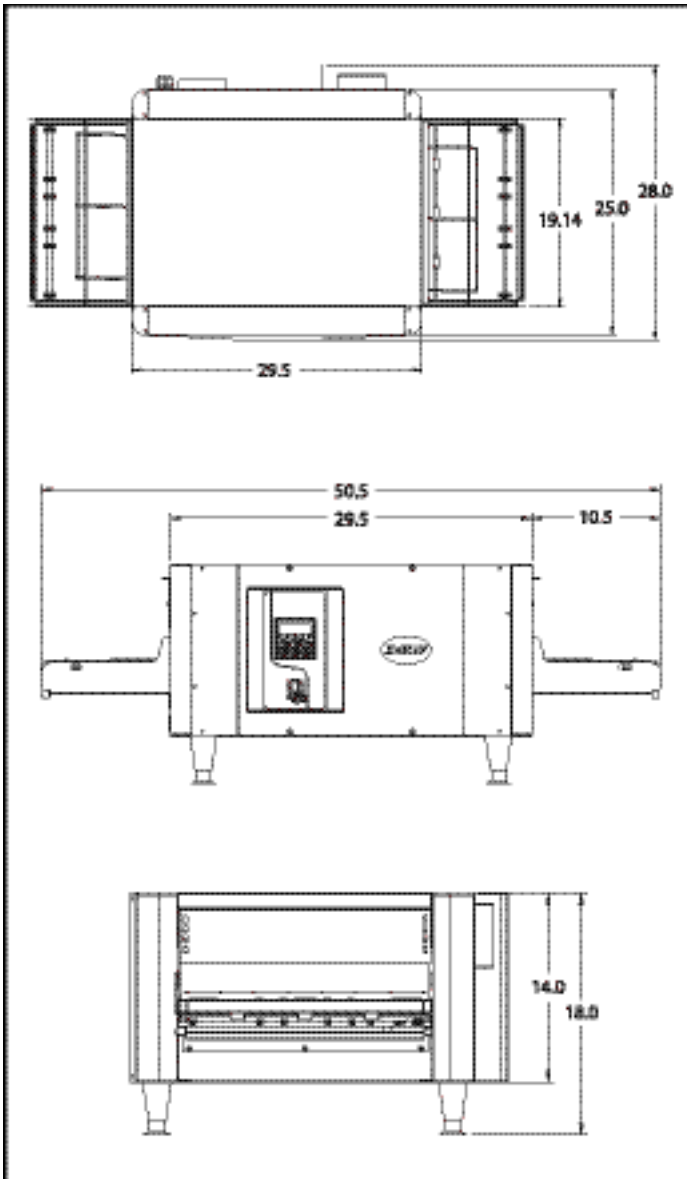
APW Wyott Foodservice Equipment Company · 729 Third Ave., Dallas, TX 75226
(800) 527-2100 · (214) 421-7366 · Fax (214) 565-0976 · www.apwwyott.com · info@apwwyott.com

Rev. 1/03/2008

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PRODUCT SPECIFICATIONS

Construction:

X*WAV-EZ® 1829 EZ SS 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 EZ SS is equipped with a 6ft., 4 wire grounded power cord which terminates with a 15-30P plug. Power cord exits out the back of the unit

Electrical Specifications:

X*WAV-EZ® 1829 EZ SS: 208V, 9000W, 20 amps 3ph
240V, 9000W, 20 amps 3ph

Overall Dimensions:

X*WAV-EZ® 1829 EZ SS 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 EZ SS Footprint Leg placement

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

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.

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 EZ SS 222 lbs (110 kg)

Freight Class: 100

F.O.B. Dallas, TX 75226

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