

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

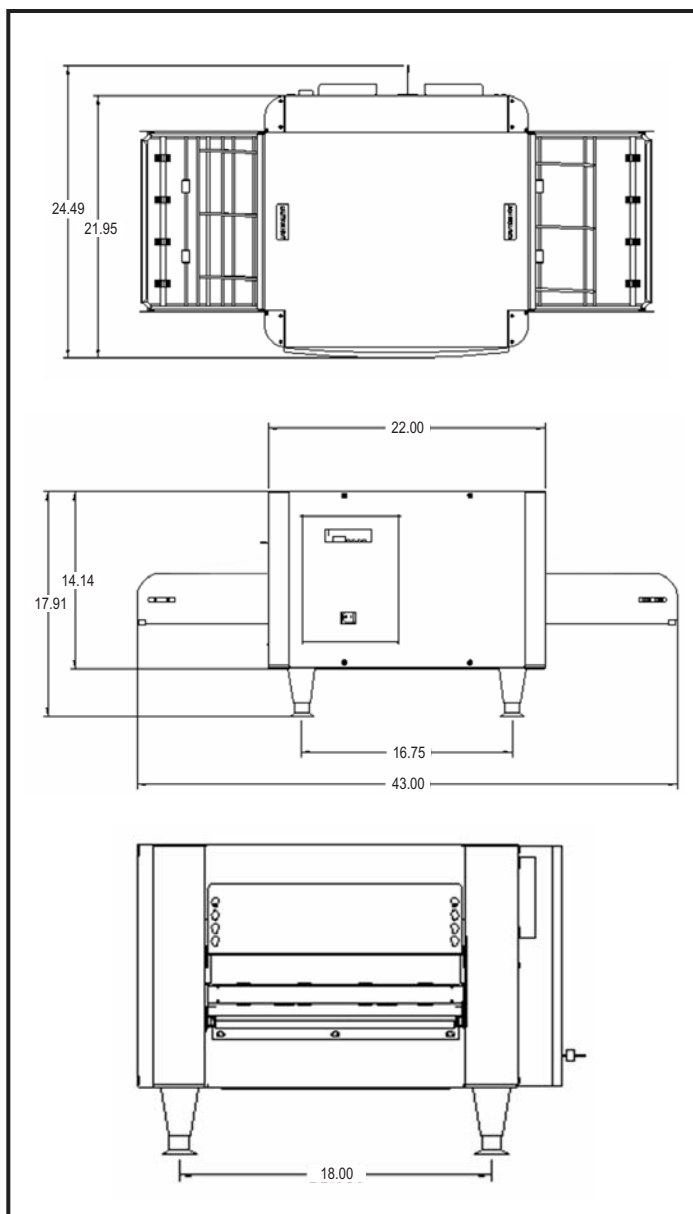
- Stacking Kit (94000189)
- End stop (94000151)
- 3 Phase

See reverse side for product specifications.

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## 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.