



X*WAV-EZ® 1422 Pass-Through Conveyor Oven

PRODUCT:

QUANTITY:

ITEM #:

Model: XWAV1422EZ

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*WAV1422-EZ® 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 (PS0043)

See reverse side for product specifications.



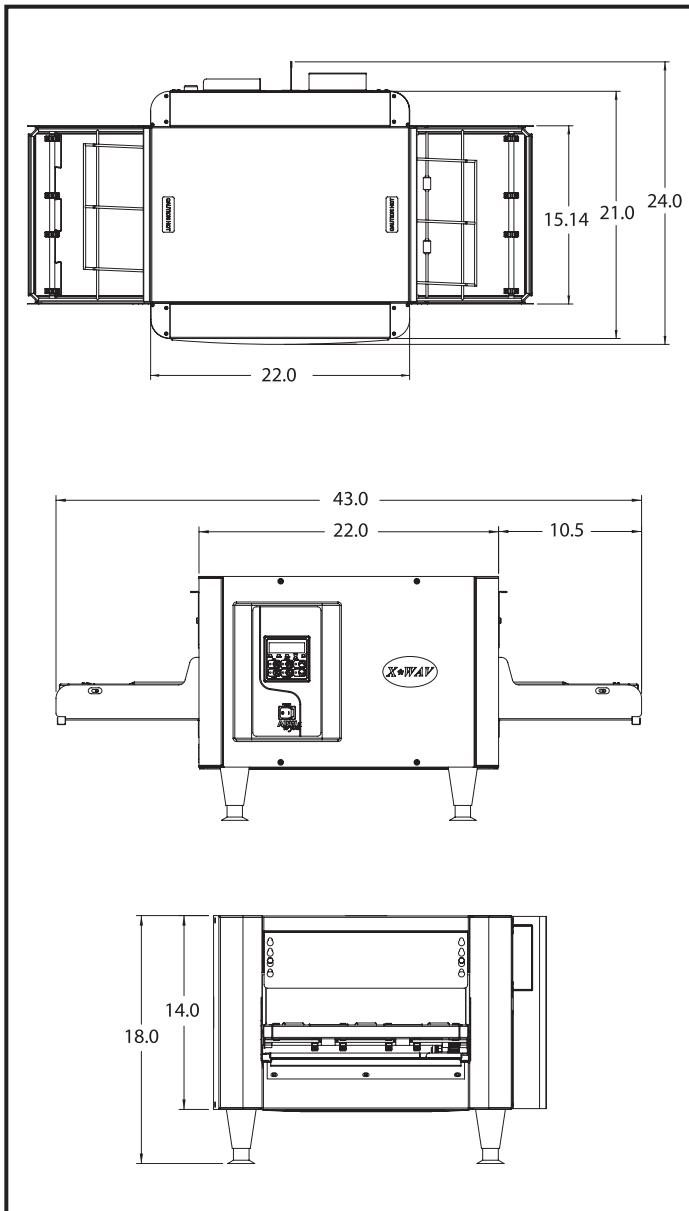
APW Wyott Foodservice Equipment Company · 729 Third Ave., Dallas, TX 75226
(800) 527-2100 · (214) 421-7366 · Fax (214) 565-0976 · www.apwwyott.com · info@apwwyott.com

Rev. 4/25/2006

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PRODUCT SPECIFICATIONS

Construction:

X*WAV-EZ® 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-EZ® 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-EZ® 1422:	208V, 5500W, 26.4 amps
	240V, 5500W, 22.9 amps

Overall Dimensions:

X*WAV-EZ® 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):	10.5" (26.7 cm)
Width:	24" (61 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® 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-EZ® 1422:	166 lbs (75.5 kg)
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Freight Class: 100
F.O.B. Dallas, TX 75226

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

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.