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:

See reverse side for product specifications.
X*WAV-EZ® 1829
Pass-Through Conveyor Oven

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)

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